

ABSTRACT

QUALITATIVE ANALYSIS OF METHANYL YELLOW CONTENT IN YELLOW TOFU IN SIMO SURABAYA MARKET BY THIN-LAYER CHROMATOGRAPHY METHOD

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Tofu is a processed food made from soybeans and is often consumed by the public. Along with the times and the increase in consumption, manufacturers began to think of ways to make tofu look more attractive and durable, one of which is by adding yellow dye to tofu. Methanyl yellow is prohibited from use in food because it can cause tumors in various tissues of the liver, bladder, digestive tract or skin tissue. This qualitative analysis research on methanyl yellow compounds in yellow tofu was carried out by the Thin Layer Chromatography (TLC) method. In the KLT test, qualitative analysis of Methanyl yellow compounds was carried out on yellow tofu, where the sample used was yellow tofu. Determining the R_f value and organoleptical observation and identifying using layer chromatography, in the organoleptis test there are three tofu samples from different brands. In yellow tofu samples have the same organoleptical test results, namely solid texture, yellow color, no odor. followed by the KLT test with 254 nm UV Light then recorded the distance of the stain to calculate the R_f value and the results stated that no stains were found on the sample so that this test showed negative results.

Keywords: Thin Layer Chromatography (TLC), Yellow Tofu, Methanil Yellow