

ABSTRACT

QUALITATIVE ANALYSIS OF METHANYL YELLOW CONTENT IN YELLOW NOODLE CRACKERS AT THE ASEM MARKET IN SURABAYA USING THE THIN-LAYER CHROMATOGRAPHY (TLC) METHOD

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Noodle crackers are snacks made from tapioca or other flour with or without the addition of other ingredients according to the type of food and are popular with the public. Along with the times and the increase in consumption, various ways are used by producers to produce food products that can attract consumers interest, one of them is by adding yellow dye to the processed crackers, namely adding metanyl yellow dye which is prohibited for use in food because it can cause liver, brain and kidney disorder as well as bladder cancer. This qualitative analysis study of the yellow metanyl compound in yellow noodle crackers was carried out using the thin layer chromatography methode in the CLT test where the sample used was the yellow cracker to determine the Rf volue and organoleptic observations and identified the use of thin layer chromatography in the organoleptic test. There were three samples, namely noodle crackers from different traders. The yellow noodle cracker sample has organoleptic test results which are solid and hard texture, yellow color, no odor, followed by the KLT test with 256 nm UV light and then recorded the distance of the spot to calculate the Rf value and the results stated that no stain was found in the sample so that this test showed a negative result.

Keywords : metanyl yellow, yellow noodle cracker, thin layer chromathography (KTL)