ABSTRACT

ANALYSIS OF METHANYL YELLOW CONTENT IN YELLOW NOODLES IN SIMO GUNUNG SURABAYA MARKET BY THIN-LAYER CHROMATOGRAPHY METHOD

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Wet noodles are a food product that is often consumed by Indonesian people. Because wet noodles have a higt water content, their shelf life is relatively short, namely 10-12 hours at room temperature. One of the coloring agents allegedly used by wet noodle traders is methanol yellow. Prohibion of the use of metanil yellow in food because if can cause disturbances in the liver, digestive irritation, to impaired cell function. Research on qualitative analysis of methanyl yellow compounds in wet yellow noodles was carried out using the Thin Layer Chromatography (TLC) method. In the TLC test, a qualitative analysis of the methanyl yellow compound was carried out in the yellow noodles, where the sample used was the yellow sharpenednoodles, and determined the Rf valueand organoleptic test there were three samples of wet yellow noodles from different brands. The wet yellow noodles sample had the same organoleptic test results, namely chewy texture, yellow colour, no odor. Followed by the TLC test with 254 nm UV light and then recorded the distance of the spot to calculate the Rf value and the result stated that no stain was found in the sample so that this test showed a negative result.

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