

STUDI KEAMANAN PANGAN KADAR NITRIT DAN JENIS PEWARNA SINTETIS CORNED SAPI YANG BEREDAR DI PASAR SWALAYAN KOTA SEMARANG

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Bahan pengawet yang ditambahkan untuk pengolahan daging adalah nitrit. salah satu produknya adalah *corned sapi*. Nitrit mempunyai fungsi sangat penting, penggunaan nitrit diperbolehkan namun tidak boleh melebihi batas maksimum yaitu 50 ppm. Apabila dikonsumsi secara berlebihan nitrit dapat bersifat racun serta dapat membentuk senyawa nitrosamin yang bersifat karsinogenik. Penggunaan pewarna sintetis diperbolehkan sebatas pewarna sintetis tersebut merupakan pewarna sintetis yang diijinkan dan tidak membahayakan kesehatan. Tujuan penelitian ini adalah mendeskripsikan kadar nitrit dan jenis pewarna sintetis pada produk *corned sapi*, menganalisis perbedaan kadar nitrit pada berbagai merek *corned sapi*, mendeskripsikan perbedaan jenis pewarna sintetis pada berbagai merek *corned sapi* yang beredar dipasar swalayan Kota Semarang. Jenis penelitian observasional yaitu: deduktif dengan metode penelitian survei, rancangan penelitian *cross sectional*, sampel diperiksa kadar nitrit dengan metode AOAC (*Association of Official Analytical Chemistry*) jenis pewarna sintetis dengan metode kromatografi kertas, dianalisis dengan Anova dan diuji lanjut dengan uji LSD (Least Significant Different) apabila ada perbedaan.

Hasil pemeriksaan kadar nitrit diperoleh yang tertinggi merek Baliko (80,43) dan terendah merek Cip (14,01). Terdapat 5 merek melebihi standar PERMENKES No.722/88 yaitu merek Liberty, B.V.Dak, Pronas, S&W, dan Baliko. dan 8 merek lainnya dibawah standar Libby's, Milli, Cip, Tornado, ABC, Libby Mc Neil and Libby, Gaga, Greatwall. Hasil uji statistik ada perbedaan nyata kadar nitrit pada berbagai produk *coned sapi*. hasil pemeriksaan jenis pewarna ada 8 merek menggunakan pewarna sintetis yaitu: Amarath, Carmoisin, Erythrosin, merupakan pewarna sintetis yang diijinkan sesuai dengan standar, sedangkan 5 merek lain tidak terdapat pewarna sintetis. kesimpulan dari penelitian ini adalah kadar nitrit 5 merek melebihi standar, 8 merek dibawah standar dan pewarna sintetis yang digunakan merupakan jenis pewarna sintetis yang diijinkan. Saran yang dapat di sampaikan bagi instansi terkait lebih sering memberikan himbauan, penyuluhan, penelitian, survey mengenai produk makanan olahan serta perlu dilakukannya penelitian lanjutan mengenai aspek fisik seperti warna, tekstur, aspek mikrobiologi seperti mengidentifikasi jenis bakteri yang terdapat dalam *Corned* Perlu dilakukan pemeriksaan pewarna sintetis secara kuantitatif.

Kata Kunci: keamanan pangan, kadar nitrit, jenis pewarna sintetis

THE STUDY OF THE NITRITE RATE FOOD SAFETY AND THE
SYNTHETIC COLORANT TYPE OF CORNED BEEF SPREAD IN
SUPERMARKET OF SEMARANG

Preservative added to process meat is nitrite. one of the product is corned beef. nitrite has a deeply significant function. nitrite is usable, however, it does not exceed the maximum limitation, 50 ppm. if consumed exceedingly, it will be a poisonous and may form nitrosamine that is carcinogen. The use of the synthetic colorant is allowed as far as it is a colorant allowed and does not endanger the health. This research aims to describe the nitrite rate and the synthetic colorant kind to the corned beef brand, analyze the distinction of the synthetic colorant kind to numerous brand of corned beef, describe the difference of the synthetic colorant type to several corned beef brand circulated in supermarket of Semarang. This observational research is deductive, using survey research method, cross sectional approach. The nitrite rate of the samples is tested utilizing AOAC (Association of Official Analytical Chemistry) method, the synthetic colorant type applying paper chromatography method, is analyzed by anova and then examined by LSD test (Least Significant Different), if there is a distinction. The result of the nitrite rate test is attained is Baliko brand the highest (80,43) and the lowest Cip brand (14,01). There are 5 brand exceeding the standard PERMENKES No.722/88, the brand of liberty B.V Dak, Pronas, S&W, and Baliko. And 8 other brand under the standard, Libby's, Mili, Cip, Tornado, ABC, Libby Mc Neil and Libby, Gaga, Greatwall. The statistic result indicates that there is real difference the nitrite of corned beef brand. the result of great number of Amaranth, Carmoisin, Erythrosine are allowed synthetic colorant suitable to standard. Meanwhile, 5 other brands do not contain synthetic colorant. From the research, it can be concluded that the nitrite rate of 5 brands exceeds standard, 8 brands are under the standard, and synthetic colorant used is allowed synthetic colorant> For institutions, it is advised to more direct a guidance, research, and survey concerning to producing food products and need to perform next research about physical aspects, such as, color, texture, microbiological aspects as identifying the bacteria type in corned. It is required a synthetic colorant test quantitatively.

Keyword: corned sapi food safety, nitrite rate, synthetic colorant type, corned beef.