

DESKRIPSI PERBEDAAN ZAT PEWARNA SINTETIS PADA MAKANAN JAJANAN ANAK SEKOLAH
YANG DIJUAL DI LINGKUNGAN SD AL AZHAR (FAVORIT) DAN SDN TEMBALANG (BUKAN
FAVORIT) DI KOTA SEMARANG

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Bahan Tamabahan Makanan (BTM) banyak digunakan pada makanan jajanan anak sekolah. Salah satunya pewarna untuk memperbaiki dan memberi warna agar lebih menarik. Penelitian bertujuan untuk mengetahui perbedaan zat pewarna sintetis (uji kualitatif kromatografi kertas saring menggunakan benang wol) pada makanan jajanan yang dijual di lingkungan SD Al Azhar (favorit) dan SDN Tembalang (bukan favorit) di Kota Semarang. Penelitian bersifat deskriptif dengan pendekatan *Cross Sectional*. Lokasi penelitian yaitu SD Al Azhar dan SDN Tembalang. Sampel makanan jajanan diambil secara *purposive sample*, yaitu 9 sampel dari masing - masing SD sehingga jumlah semua 18 sampel, yaitu jenis makanan utama, *snacks* dan minuman yang berwarna mencolok, baik dalam kemasan maupun tidak. Analisis data secara deskriptif dengan menyajikan data dalam bentuk tabel dan grafik. Hasil penelitian yaitu, 9 sampel dari SD Al Azhar, 5(55,57%) berlabel dan 4 (44,44%) tidak berlabel sedangkan 9 sampel dari SDN Tembalang, 3 (33,33%) berlabel dan 6 (66,67%) berlabel. Semua (100%) menggunakan zat pewarna sintetis yang diijinkan menurut Permenkes RI No 722/Menkes/Per/IX/1988, yaitu *sunset yellow, carmoisin, tartrazin, biru berlin dan P4R*. Kesesuaian jenis zat pewarna sintetis pada label dengan hasil laboratorium, 9 sampel dari SD Al Azhar, 5 (55,57%) sampel berlabel, 1 (20,00%) tidak mencantumkan jenis zat pewarna sintetis pada label, 4 (80,00%) mencantumkan dan sesuai dengan hasil laboratorium, 4 (44,44%) sampel tidak berlabel, tidak mencantumkan jenis zat pewarna sintetis yang digunakan sedangkan 9 sampel dari SDN Tembalang, 3 (33,33%) berlabel, 1 (33,33%) mencantumkan jenis zat pewarna sintetis pada label dan sesuai dengan hasil laboratorium, 2 (66,67%) tidak mencantumkan, 6 (66,67%) sampel tidak berlabel, tidak mencantumkan jenis zat pewarna sintetis. Tidak ditemukan perbedaan zat pewarna sintetis pada makanan jajanan yang dijual di lingkungan SD Al Azhar dan SDN Tembalang. Saran untuk pihak sekolah, agar melakukan pembinaan dan pengawasan dengan menyeleksi makanan jajanan yang akan dijual sedangkan untuk peneliti lain, penelitian ini dapat dilanjutkan dengan mengidentifikasi BTM selain pewarna dengan uji kuantitatif dan sampel yang lebih besar.

Kata Kunci: Zat pewarna sintetis, Makanan jajanan, SD Al Azhar (favorit) dan SDN Tembalang (Bukan favorit)

A DESCRIPTION OF A DIFFERENCE IN SYNTHETIC COLOURING IN
FOODS CONSUMED BY SCHOOLCHILDREN AND SOLD IN PRECINCTS
OF SD AL AZHAR (FAVOURITE) AND SDN TEMBALANG (NON -
FAVOURITE) IN SEMARANG CITY

Additives have been widely used in foods consumed by schoolchildren. One of them is colouring, which has been used to improve and give colours in order to make foods more attractive. This research was aimed to find out a difference in synthetic colouring (qualitative test of paper chromatography which used wool) in foods consumed by schoolchildren and sold in precincts of SD Al Azhar (favourite) and SDN Tembalang (non-favourite) in Semarang city. The research was descriptive in nature with cross sectional approach. The locations of the research were SD Al Azhar and SD Tembalang. The sample of consumed by schoolchildren was purposive sample, namely 9 samples were taken from each SD so that the total was 18 samples, which included packaged and unpackaged primary foods, snacks, and drinks with striking colours. Data was analysed descriptively, and it was presented by using tables and graphics. The result of the research were as follows : of 9 samples from SD Al Azhar, 5 (55,57%) were labelled, 4 (44,44%) were non-labelled. Whereas of 9 samples from SDN Tembalang, 3 (33,33%) were labelled, 6 (66,67%) were non-labelled. All the samples (100%) used synthetic colouring that was permitted by Permenkes RI No. 722/Menkes/Per/IX/1988, namely sunset yellow, carmoisin, tartrazine, biru berlint and P4R. The correspondence between synthetic colouring types on labels and synthetic colouring types in laboratory test was of follows : of 9 samples from SD Al Azhar, 5 (55,57%) were labelled, 1 (20,00%) did not write synthetic colouring types on the labels, 4 (80,00%) wrote synthetic colouring types on labels and correspondence with laboratory test, 4 (44,44%) samples were non-labelled and did not write synthetic colouring types on the labels. Whereas of 9 samples from SDN Tembalang, 3 (33,33%) were labelled, 1 (33,33%) wrote synthetic colouring types on the labels and they correspondence with laboratory test, 2 (66,67%) did not write synthetic colouring types on the labels, 6 (66,67%) samples were non-labelled, did not write synthetic colouring types on the labels. It was found that there was not any difference in synthetic colouring in foods consumed by and sold to schoolchildren. I recommended other researchers to continue this research by identifying additives side from colouring with quantitative test and bigger sample.