

INTISARI

Wulandari, DT. 2016. Analisis Sakarin dalam Harum Manis Secara Spektrofotometri UV-VIS. KARYA TULIS ILMIAH, FAKULTAS FARMASI, UNIVERSITAS SETIA BUDI, SURAKARTA.

Sakarin biasanya dipakai sebagai garam natrium sakarin. Intensitas kemanisan garam natrium sakarin sangat tinggi, kira – kira 200-700 kali lebih manis daripada sukrosa. Sakarin bersifat karsinogenik atau penyebab kanker, akan tetapi penyalahgunaan sakarin banyak ditemui pada produk makanan dan minuman yang menggunakan sakarin sebagai pemanis di antaranya adalah minuman ringan (*soft drinks*), permen, selai, bumbu salad, gelatin rendah kalori, dan hasil olahan lain tanpa gula. Penelitian ini bertujuan untuk melakukan analisis sakarin pada harum manis secara spektrofotometri .

Pengujian sakarin dalam harum manis meliputi uji kualitatif dan uji kuantitatif. Uji kualitatif dilakukan berdasarkan reaksi warna terbentuknya warna hijau berflouresensi dilihat pada sinar ultraviolet 254 nm. Uji kuantitatif menggunakan metode spektrofotometri, pelarut aquadest terukur pada panjang gelombang maksimal 274 nm berdasarkan metode analisa kurva baku standar dengan variasi konsentrasi 20 ppm, 30 ppm, 40 ppm, 50 ppm, 60 ppm menggunakan alat spektrofotometri UV-VIS.

Berdasarkan hasil pengujian dilaboratorium diperoleh bahwa sampel B positif mengandung sakarin, kadar sakarin dalam sampel B sebesar =195,937 mg/kg. Dimana sampel B tidak memenuhi persyaratan Permenkes RI No. 208/Menkes/Per/IV/85 dengan batas maksimum 100 mg/kg.

Kata kunci: Sakarin. Harum Manis. Spektrofotometri Ultrafiolet.

ABSTRACT

WULANDARI, DT., 2016, AN ANALYSIS ON SACCHARINE CONTAINED IN THE HARUM MANIS IN UV-VIS SPECTROPHOTOMETRY MANNER, SCIRNTIFIC WORK, PHARMACY FACULTY, SETIA BUDI UNIVERSITY, SURAKARTA.

Saccharin is usually used as sodium saccharin. Sodium saccharin sweetness intensity is very high, about - about 200-700 times sweeter than sucrose. Saccharin is carcinogenic or cancer causing, but the abuse of saccharin is commonly found in food and beverage products which use saccharin as a sweetener in them are soft drinks (soft drinks), sweets, jams, salad dressings, gelatin low in calories, and processed without sugar. This study aims to analyze saccharin on cotton candy by spectrophotometry.

esting saccharin sweet scent includes qualitative and quantitative assay test. Qualitative test performed by the color reaction formation of a fluorescent green color seen in ultraviolet light 254 nm. Quantitative assay using spectrophotometric method, the solvent distilled water measured at a wavelength of 274 nm maximum standard curve analysis methods based on standards with varying concentrations of 20 ppm, 30 ppm, 40 ppm, 50 ppm, 60 ppm using a UV-VIS spectrophotometry.

Based on laboratory test results showed that the positive B sample containing saccharin, saccharin levels in the sample B of = 195.937 mg / kg. Where the B sample does not meet the requirements Permenkes No. 208 / Menkes / Per / IV / 85 with a maximum limit of 100 mg / kg.

Keywords : Saccharine, cotton candy, UV-Vis Spectrophotometry