

INTISARI

NOFITASARI,A.E. 2017.ANALISIS KADAR NATRIUM BENZOAT DALAM BUMBU MASAK INSTAN SECARA SPEKTROFOTOMETRI UV-VIS, KARYA TULIS ILMIAH, FAKULTAS FARMASI, UNIVERSITAS SETIA BUDI, SURAKARTA.

Natrium benzoat merupakan pengawet yang sering digunakan dalam pengawetan makanan dan minuman, dimana natrium benzoat merupakan garam dari asam benzoat (C_6H_5COOH).Natrium benzoat serbuk putih, halus atau butiran, tidak berbau, mudah larut dalam air dan etanol 95%.Penggunaan natrium benzoat dalam jangka panjang dapat berbahaya bagi kesehatan tubuh menyebabkan penyakit lupus dan kanker. Penelitian ini dilakukan untuk mengetahui kadar natrium benzoat dalam bumbu masak instan.

Metode penelitian ini dilakukan dengan analisa kualitatif dan analisa kuantitatif secara Spektrofotometri UV-Vis untuk meneliti kadar natrium benzoat dalam bumbu masak instan. Data *operating time* dan panjang gelombang maksimum diperoleh dari standar baku asam benzoat. Sampel bumbu instan dilakukan pengenceran dan disaring sebelum dibaca absorbansinya.

Hasil penetapan kadar pada bumbu masak instan pada pengukuran panjang gelombang 272 nm menunjukkan kadar yang berbeda-beda. Kadar rata-rata natrium benzoat Sampel A: 729,5231 mg/kg, sampel B: 610,9965 mg/kg, sampel C: 750,2582 mg/kg. semua sampel tidak memenuhi syarat Peraturan Kepala BPOM RI No. 36 tahun 2013.

Kata kunci : natrium benzoat, bumbu masak instan, spektrofotometri UV-Vis

ABSTRACT

NOFITASARI,A.E. 2017. ANALYSIS OF THE AMOUNT OF SODIUM BENZOATE IN INSTANT SEASONING THROUGH SPEKTRIFOTOMETRI UV-VIS, SCIENTIFIC PAPER, THE FACULTY OF PHARMACIST, SETIA BUDI UNIVERSITY, SURAKARTA

Sodium Benzoate is a common preservative that is used to preserve food and drinks. It is a kind of salt that comes from benzoic acid (C₆H₅COOH). The characteristics of sodium benzoate are white powder, soft or grain, does not have smell, can be dissolved by water and ethanol 95%. The use of sodium benzoate in a long term can be dangerous for the healthiness and can cause lupus and cancer. This research is aimed to know the amount of sodium benzoate in the instant seasoning.

The method of the research is qualitative and quantitative analysis through spektrofotometri UV-Vis to analyze the amount of sodium benzoate in the instant seasoning. The data of operating time and the maximum of wavelength are gotten from the standard of benzoic acid. The sample of the instant seasoning is diluted and filtered before calculating the absorbance.

The result of the determination of the amount in the instant seasoning by measuring wavelength 272 nm is showing different amounts. The amount of sodium benzoate in sample A: 729,5231mg/kg, sample B: 610,9965mg/kg, sample C: 750,2582mg/kg. All sample is not full fill the requirements of the Head of BPOM RI No. 36, 2013.

Keywords: sodium benzoate, instant seasoning, spektrofotometri UV-Vis