ANÁLISIS DE LA BODA EN EL GALLETO DE TIPO TRADICIONAL (Estudio en el Mercado de Tanjung de Jember)

Khoiron¹, Astri Rizky Vitantina², Rahayu Sri Pujiati³

¹²³ Departamento de Salud Ambiental y Salud Laboral & Seguridad
Facultad de Salud Pública, Universidad de Jember
Correspondencia autor: Calle Kalimantan I/93 Jember, teléfono/fax (0331-322995), correo electrónico: choifaza@yahoo.com

ABSTRACT

Background and aims: Traditional food is one of the foods that are known and consumed by our society. It has many kinds, and one of them is cake. Cake has interesting colors such as red, yellow, and green. The interesting colors in cake are due to food dye. Food dye is one of food additives. Non-food dye is not allowed for food consumed by customers. One of the non-food dye is rhodamine B and it has the possibility that the cake type of traditional food contains it. The research is taken place in Pasar Tanjung because it is the prime market in Jember and as a main selling place of traditional food. This research aims to know the types of cake sold in Pasar Tanjung, to know rhodamine B as a food dye in traditional food, to know the differences between the cake type of traditional food that contains and without rhodamine B, to investigate the dangerous for society’s health that can appear because of rhodamine B if it is used as a food dye.

Methods: Based on various research, this research is a descriptive research that aims to describe the condition of safety in food, especially traditional food. Data collection and analysis are done by observation and laboratory tests.

Results: The result of this research is the various cake type of traditional food sold in Pasar Tanjung, partly is wet-cake. Based on laboratory test result, from thirty-seven samples, six samples are proven to contain rhodamine B. Five from six samples proven to contain rhodamine B are Mangkok cake and the other is Kukus cake.

Conclusions: The differences between cakes that contain rhodamine B are from the bright red color on the cake, bright red spots and the bitter taste. If rhodamine B is consumed by people in the long term, it can cause absorbed canal irritation, cell change in liver and cause red color urine.

Keywords: traditional food, food additives, rhodamine B, dye colors

INTRODUCTION

Food additives are commonly used in daily life by the society, including food and beverages companies, the seller or snack food makers (Mukono, 2005). Snack food is processed food and beverages by food producers at the food outlet and or served as a ready to eat foods for sale to the public other than those presented by catering, restaurant, and hotels (DEPKES, 2003). However, not all materials can be used as a food additive. According to Law No. 7 of 1996 about food, toxic chemicals should not be used as a food additive. If the material used in food, it will be harmful to health even can cause death (BPOM, 2004).

There are many manufacturers of food / beverage that use food additives that is actually toxic or harmful to health, considering that food additives based on the nature and safety should not be used.