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**ANALYSIS OF RHODAMINE B IN CAKE OF TRADITIONAL FOOD TYPE  
(Study at Pasar Tanjung of Jember Regency)****Khoiron<sup>1</sup>, Astri Rizky Vitantina<sup>2</sup>, Rahayu Sri Pujiati<sup>3</sup>**<sup>1,2,3</sup>Departement of Environmental Health and Occupational Health & Safety  
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email: choifaza@yahoo.com**ABSTRACT**

**Background and aims:** Traditional food is one of food that known and consumed by our society. It has a lot of kinds, one of them is cake. Cake has interesting colours such as red, yellow and green. The interesting colours in cake is from food dye. Food dye is one of food additives. The non- food dye is not allowed for the food which is consumed by customers. One of non- food dye is rhodamine B and has possibility that cake type of traditional food contain with 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 kinds of cake that sells in Pasar Tanjung, to know about rhodamine B as a food dye in traditional food, to know the differences between the cake type of traditional food that contain with 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 the various of research, this research is a descriptive research that aims to describe the condition of safety in food, especially traditional food. Data collecting and analysis is done by observation and laboratory test

**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 with rhodamine B. Five from six samples proven to contain with rhodamine B are Mangkok cake and the other is Kukus cake.

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

**Keywords:** traditional food, food additives, rhodamine B, dye colours

**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 the food additives that is actually toxic or harmful to health, considering that food additives based on the nature and safety should not be used