

**SURVEI KEPATUHAN PELABELAN,
PENGUNAAN PEWARNA, DAN PENGAWET SAUS TOMAT
DI PASAR KOTAMADYA YOGYAKARTA**

INTISARI

Saus tomat merupakan produk olahan pangan yang populer di Indonesia. Bahan baku utamanya adalah tomat maupun campuran tomat dengan tepung ubi atau pepaya. Buah tomat mengandung kadar air tinggi sehingga produk olahan tomat akan mudah mengalami kerusakan. Untuk meningkatkan umur simpan saus tomat, produsen menambahkan bahan pengawet yang umum digunakan yaitu natrium benzoat. Tujuan penelitian ini adalah mengevaluasi kepatuhan pelabelan, penggunaan pewarna, dan pengawet pada saus tomat yang dijual di pasar di wilayah Kotamadya Yogyakarta terhadap peraturan BPOM.

Metode pengambilan sampel adalah dengan *purposive* sampling di 14 pasar yang terpilih di Kotamadya Yogyakarta. Sampel yang didapat 8 saus tomat berbagai merek. Penelitian dilaksanakan di Laboratorium Pengolahan Hasil Pertanian dan Laboratorium Mikrobiologi Universitas Mercu Buana Yogyakarta. Metode survei kepatuhan label dengan kuisisioner berisi hal yang wajib dicantumkan pada label produk sesuai aturan BPOM. Analisa pengujian keberadaan zat pewarna Rhodamin B menggunakan Kromatografi Lapis Tipis (KLT). Analisa kandungan natrium benzoat dengan reaksi asam basa dan Spektrofotometri UV-Vis.

Hasil survei label dengan kuisisioner didapatkan 8 sampel saus tomat telah memenuhi peraturan tentang pelabelan. Hasil analisa kualitatif zat pewarna sintesis Rhodamin B pada 8 sampel saus tomat menunjukkan tidak terdapat saus tomat yang menggunakan zat pewarna sintesis Rhodamin B. Hasil uji kandungan natrium benzoat secara kualitatif menunjukkan 8 sampel saus tomat positif mengandung zat pengawet natrium benzoat. Berdasarkan uji kuantitatif diketahui kadar natrium benzoat adalah 0,09 – 0,13 g/kg, sehingga dapat disimpulkan kadar natrium benzoat tidak melebihi ambang batas yang ditetapkan oleh BPOM maupun Permenkes Nomor 33 Tahun 2012 yaitu maksimal 1 g/kg.

Kata kunci: Saus tomat, pelabelan, Rhodamin B, natrium benzoat

**LABELING COMPLIANCE SURVEY,
USE OF DYE, AND PRESERVATIVE OF TOMATO SAUCE
AT YOGYAKARTA CITY MARKET**

ABSTRACT

Tomato sauce is a popular processed food product in Indonesia. The main raw materials are tomatoes or a mixture of tomatoes with sweet potato or papaya flour. Tomatoes contain high water content so that processed tomato products will be easily damaged. To increase the shelf life of tomato sauce, manufacturers add a commonly used preservative, namely sodium benzoate. The purpose of this study was to evaluate the compliance of labeling, use of dyes, and preservatives in tomato sauce sold in the market in Yogyakarta Municipality to BPOM regulations.

The sampling method was purposive sampling in 14 selected markets in Yogyakarta Municipality. The samples obtained were 8 tomato sauces of various brands. The research was carried out at the Agricultural Product Processing Laboratory and the Microbiology Laboratory, Mercu Buana University, Yogyakarta. The survey method for label compliance with a questionnaire containing things that must be included on product labels according to BPOM regulations. Analysis of testing the presence of Rhodamine B dye using Thin Layer Chromatography (TLC). Analysis of sodium benzoate content by acid-base reaction and UV-Vis spectrophotometry.

The results of the label survey using a questionnaire showed that 8 samples of tomato sauce had complied with the regulations regarding labeling. The results of the qualitative analysis of the synthetic dye Rhodamine B in 8 samples of tomato sauce showed that there was no tomato sauce using the synthetic dye Rhodamine B. The results of the qualitative test for the content of sodium benzoate showed that 8 samples of tomato sauce were positive for the preservative sodium benzoate. Based on the quantitative test, it is known that the sodium benzoate level is 0.09 – 0.13 g/kg, so it can be concluded that the sodium benzoate level does not exceed the threshold set by BPOM and Permenkes No. 33 of 2012 which is a maximum of 1 g/kg..

Keywords: *Tomato sauce, labeling, Rhodamine B, sodium benzoate*