

INTISARI

Informasi tentang keamanan bahan tambahan makanan merupakan hal yang sangat penting bagi konsumen, karena zat tambahan yang aman adalah jika tidak menyimpang dari ketentuan dalam peraturan yang ditetapkan. Sosis daging sapi merupakan salah satu produk daging olahan yang menggunakan nitrit sebagai pengawet dan untuk memberikan warna merah yang menarik. Nitrit dalam jumlah besar dapat berbahaya bagi kesehatan karena adanya senyawa nitrosamin yang mengakibatkan kanker, tetapi jika tanpa digunakan nitrit sebagai pengawet maka akan terjadi bahaya kematian yang disebabkan karena adanya bakteri *Clostridium botulinum*. Dengan adanya fenomena tersebut maka Depkes RI membuat peraturan yang terdapat dalam Permenkes RI No.722/Menkes/Per/IX/1988 tentang bahan tambahan makanan, yaitu batas maksimum penggunaan natrium nitrit dalam korned dan sejenisnya (termasuk sosis) adalah 50 mg/kg.

Penelitian ini termasuk penelitian non eksperimental karena meneliti kadar nitrit dalam sosis daging sapi yang beredar di Kodya Yogyakarta. Sampel yang digunakan ada dua macam yaitu sosis tanpa merek dan sosis bermerek. Sosis diuji pendahuluan dengan uji organoleptis dan selanjutnya untuk sosis tanpa merek diuji kualitatif apakah mengandung nitrit karena tidak tercantum dalam kemasannya, digunakan modifikasi dari metode *Griess Ilosvay*. Reaksi positif ditunjukkan dengan terbentuknya warna merah, didapatkan hasil bahwa semua sampel positif mengandung nitrit. Prinsip dari uji kualitatif dan kuantitatif sama yaitu pembentukan warna yang terjadi karena adanya reaksi diazotasi dan reaksi pengkoplingan. Penetapan kadar nitrit dilakukan dengan metode kolorimetri dengan menggunakan alat spektrofotometer visibel.

Hasil penelitian menunjukkan terdapat lima sampel sosis (satu sosis bermerek dan empat sosis tanpa merek) dari sepuluh sampel sosis tanpa merek dan sepuluh sampel sosis bermerek ternyata melebihi dari peraturan batas maksimum Depkes RI. Hasil analisis dengan uji non parametrik secara uji Mann Whitney dengan taraf kepercayaan 95 % menunjukkan bahwa ada perbedaan yang bermakna antara kadar nitrit dalam sosis bermerek dan sosis tanpa merek, dari kedua hal tersebut dapat disimpulkan bahwa masyarakat masih perlu waspada terhadap sosis daging sapi yang beredar, karena masih terdapat sosis yang tidak aman (beresiko karsinogenik) yang dipasarkan di wilayah Kodya Yogyakarta

ABSTRACT

An information concerning the safety of food additional substance is a very important thing for consumers. The safety of food additional substance is that it is not out of the determined rules. Sausage of cow meat is one of cooking meat products, which is cooked using nitrite as a preservative and red-giving substance. A big number of nitrite as a preservative will cause danger of death, because there is *Clostridium botulinum* bacteria. By having this phenomenon, then, Department of Health of Republic of Indonesia made a rule which was in the Rule of Health Ministry of Republic of Indonesia (Permenkes RI) No. 722/Menkes/Menkes/Per/IX/1988 concerning the food additional substance, that was the maximum limit of using sodium nitrite in corned and of a kind, that was 50 mg/kg.

This research was a non-experimental research because it was examined the nitrite content in cow meat sausage, which was in Kodya Yogyakarta. There were two samples used, they were branded sausages and non-branded sausages. The first test was organoleptic test. For the non-branded sausages, it was tested using qualitative test whether it had nitrite or not, because it was not written in its ingredient, a modification of *Griess Ilosvay* method was used. Shaping red color showed a positive reaction. The result was that all of samples had nitrite in them. The principle of qualitative test and quantitative one was similar, that was shaping red color, which was shaped because there was a reaction of diazotasi and clutching. Using colorimetric method did the determination of nitrite content and the equipment used was visible spectrophotometer.

The result showed that there were five sausage samples (one was branded sausage and the other four were not) from ten non-branded samples and ten branded ones which were over than the determined limit. The analysis result of non parametric test with Mann Whitney test the level of 95 % showed that there was significant difference between the nitrite content in branded sausage and non-branded ones. It could be concluded that the people in Yogyakarta had to be aware againsts the cow meat sausages in Kodya Yogyakarta, because there were many unsaved sausages (carcinogenic risk) in Kodya Yogyakarta.