



ABSTRACT

AJENG FABEANE PUTRI. Determination of Benzoic Acid on Chilli Sauce Using High Performance Liquid Chromatography. Supervised by WINA YULIANTI and ERNAWATI.

Benzoic acid is one of the food additives that serves as a preservative. The using of excessive doses will cause harm to its users, such as carcinogenic. Experiments using HPLC refer to the MAPPOMN No. 08/PA/13. The samples to be analyzed were dissolved with 60% methanol then homogenized with sonicator. Samples that have been homogeneously filtered with filter paper whattman. The filtered sample was injected into HPLC and measured at 225 nm wavelength. The detector used is Photo Diode Array Detector (PDA). Benzoic acid content of P, Q, R and S samples were 636,4512; 609.2802; 28.3214; and 154.4311 mg/kg. The results show that benzoic acid levels are within the permissible limit of 1000 mg/kg according to the Regulation of the Head of the Food and Drug Administration of the Republic of Indonesia No. 36 of 2013 Concerning the Limit of Maximum Use of Preservative Food Additives.

Key words: benzoic acid, chilli sauce, HPLC, photodiode array detector.



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