

Analisis Kandungan Nitrit dan Zat Pewarna pada Sosis Ayam yang di Jual di Pasar Tanjung Jember (*Nitrite Content Analysis and Substance Dyes in Sausage Chicken in Tanjung Market Sell in Jember*)

Aprilia Dwi Lestari
Poultry Business and Management Study Program
Animal Husbandry Department

ABSTRACT

The purpose of this study was to determine the levels of nitrite and know the type of dye contained in chicken sausages sold in Tanjung Market. Sampling was conducted in Tanjung Market, then checks the levels of nitrite and dyes conducted at the Laboratory of Food Analysis Polytechnic of Jember. This study was conducted over two months. The parameters observed were nitrite, quantitatively and qualitatively and dyes. Nitrite test using methods spectrophotometric, while the dye is performed using wool yarn. The data were analyzed descriptive examination results in tabular form and narration, discussion and conclusions drawn. The results showed nitrite levels found in samples of chicken sausage brands B of 2.084 mg / kg, while for samples of chicken sausage brands C of 4.003 mg / kg and to sample the chicken sausage brands F of 1.012 mg / kg. Additional types of dye used on chicken sausages include synthetic dyes that Sunset Yellow, Bismark Brown and Orange S, while for the type of substances used in the natural dyes chicken sausage is Turmorine.

Keywords: *Dye, Nitrite levels, Sausage Chicken*