

ABSTRACT

Sarah Shafira. B.1710817. Identification of Rhodamine B, Methanyl Yellow and *Escherichia coli* in Wet Mango in Cirebon Area. Supervised by Rosy Hutami and Muhammad Fakhri Kurniawan.

Candied mango is one of the popularity products in Cirebon area. This study aims to determine the food safety of wet mango sold in the Cirebon area. The qualitative test for rhodamine B and methanyl yellow used a test kit, while the quantitative test for *Escherichia coli* used the most probable number (MPN). The research sample was taken using a purposive sampling method, totaling 10 samples of wet mangoes from 7 different locations in the Cirebon area. The data obtained based on the identification of rhodamine B and methanyl yellow were analyzed qualitatively descriptively, while the results of the identification of *Escherichia coli* content were analyzed quantitatively. The result was that all samples did not contain rhodamine B and methanyl yellow, but 90% of the samples contained *Escherichia coli* which exceeded the maximum limit set by SNI 7338:2009. on the method of testing for microbial contamination in the food category of wet candied fruit. In this study, almost all samples contained *Escherichia coli* which exceeded the maximum limit. It is expected that the local government will conduct supervision, guidance, counseling and socialization to wet mango traders to provide knowledge on how to process wet mango products and pay attention to where to sell to maintain hygiene and sanitation. And it is hoped that wet mango traders can be aware of, maintain and practice personal hygiene and sanitation, process products and the environment in which they sell well.

Keywords: wet mango, rhodamine B, methanyl yellow, *Escherichia coli*

ABSTRAK

Sarah Shafira. B.1710817. Identifikasi Kandungan Rhodamin B, Methanyl Yellow dan *Escherichia coli* pada Manisan Mangga Basah di Daerah Cirebon. Skripsi. Di bawah bimbingan Rosy Hutami dan Muhammad Fakhri Kurniawan.

Manisan mangga merupakan salah satu produk olahan khas daerah yang terkenal di daerah Cirebon. Penelitian ini bertujuan untuk mengetahui keamanan pangan manisan mangga basah yang dijual di daerah Cirebon. Uji kualitatif rhodamin B dan methanyl yellow menggunakan *test kit*, sedangkan uji kuantitatif *Escherichia coli* menggunakan *most probable number* (MPN). Sampel penelitian diambil dengan menggunakan metode *purposive sampling* yang berjumlah 10 sampel manisan mangga basah yang berasal dari 7 lokasi yang berbeda di daerah Cirebon. Data yang didapatkan berdasarkan hasil identifikasi rhodamin B dan methanyl yellow dianalisis secara kualitatif deskriptif, sedangkan hasil identifikasi kandungan *Escherichia coli* dianalisis secara kuantitatif. Hasilnya seluruh sampel tidak mengandung rhodamin B dan methanyl yellow, tetapi sebanyak 90% sampel mengandung *Escherichia coli* yang melebihi batas maksimal yang ditetapkan oleh SNI 7338:2009. Pada penelitian ini, hampir seluruh sampel mengandung *Escherichia coli* yang melebihi batas maksimum. Diharapkan pemerintah setempat untuk mengadakan pengawasan, pembinaan, penyuluhan dan sosialisasi kepada pedagang manisan mangga basah untuk memberikan pengetahuan bagaimana cara mengolah produk manisan mangga basah dan memperhatikan tempat berjualan agar terjaga *hygiene* dan sanitasinya. Dan diharapkan pedagang manisan mangga basah dapat sadar, menjaga dan mempraktikkan *hygiene* dan sanitasi *personal*, mengolah produk dan lingkungan tempat berjualannya dengan baik.

Kata kunci: manisan mangga basah, rhodamin B, methanyl yellow, *Escherichia coli*