

**ABSTRACT**

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***ANALYSIS OF RHODAMINE B IN TOMATO SAUCE AND CHILI SAUCE ON MEATBALL AND LEVEL OF TRADER'S KNOWLEDGE ABOUT RHODAMINE B IN KAHURIPAN VILLAGE TAWANG DISTRICT, TASIKMALAYA CITY***

*Rhodamine B is a prohibited coloring agent and is not present in food because, for a long time, it will cause liver damage, tumors, and cancer. The use of Rhodamin B as a food additive is still found in tomato sauce and chili sauce. Tomato sauce and chili sauce are often found in meatball dishes. The purpose of this study was to identify the content of Rhodamin B in tomato sauce, chili sauce and to assess the knowledge of meatball traders regarding Rhodamin B dye in tomato sauce in the Kahuripan District. The type of study was descriptive. The population in this study was all traders of meatball and all types of tomato sauce and chili sauce used by meatball traders in Kahuripan district of Tasikmalaya. The sampling technique is total sampling. The sample in this study was 20 meatball traders and 15 tomato sauce and 9 chili sauce. Measurement of Rhodamine B using test kits of Rhodamine B, and level of knowlegde measured with knowledge test. The results showed that from 15 types of tomato sauce and 9 types of chili sauce samples found all of samples that did not change color (clear) means it did not contain Rhodamine B (negative). Level of trader's knowledge about Rhodamine B was sufficient (50%), good knowledge (30%), and low knowledge (20%).*

**Key Words:** *Rhodamine B, tomato sauce, chili sauce, trader's knowledge*