

PEMBANDINGAN PARAMETER FISIKOKIMIA (UJI HIDROKSI METIL FURFURAL, UJI KADAR AIR, UJI KADAR SUKROSA, UJI PADATAN TAK LARUT DALAM AIR, DAN UJI CEMARAN LOGAM) MADU PAHIT TERHADAP MADU MANIS MURNI

ABSTRAK

Indah Pertiwi

Email: indahpertiwiasiana@yahoo.com

Parameter fisikokimia (kadar HMF, kadar air, kadar sukrosa, kadar padatan tak larut dalam air, dan kadar cemaran logam) madu pahit dan madu manis murni telah dibandingkan berdasarkan SNI 01-3545-2004. Kadar HMF diuji menggunakan Spektrofotometer UV/Vis, kadar air diuji menggunakan metode termogravimetri, kadar sukrosa diuji dengan metode titrasi iodometri, kadar padatan tak larut dalam air di uji dengan metode gravimetri, dan cemaran logam (Pb dan Cu) diuji menggunakan Spektrofotometer Serapan Atom. Penelitian ini ditujukan untuk memberikan data awal mengenai perbedaan parameter fisikokimia madu pahit dan madu manis murni yang bisa memberikan peluang untuk mengembangkan penelitian lebih lanjut mengenai efek klinis kedua madu tersebut. Penelitian ini juga diharapkan dapat meningkatkan kewaspadaan konsumen terhadap resiko kesehatan dalam madu dan memberikan informasi ilmiah kepada masyarakat untuk lebih waspada terhadap madu manis murni maupun madu pahit palsu yang dijual di pasaran. Hasil penelitian menunjukkan bahwa tiga dari lima madu pahit dan satu sampel madu manis murni memenuhi persyaratan mutu berdasarkan SNI 01-3545-2004.

Kata kunci: Madu pahit, SNI 01-3545-2004, HMF, Sukrosa, Cemaran logam

**COMPARISON OF PHYSICOCHEMICAL PARAMETERS (TEST
CONTENT OF HIDROXY METHYL FURFURAL, TEST CONTENT OF
WATER, TEST CONTENT OF SUCROSE, TEST CONTENT OF
UNSOLUBLE PARTICULATE IN WATER, AND TEST CONTENT OF
METAL) BITTER HONEY AGAINST SWEET HONEY.**

ABSTRACT

Indah Pertiwi

Email: indahpertiwiasiana@yahoo.com

The physicochemistry characteristic (HMF content, water content, sucrose content, insoluble particulate in water content, and metal contamination content) bitter honey and sweet honey have been compared based on SNI 01-3545-2004. HMF content was analyzed using a Spectrophotometric UV/Vis, water content was analyzed using thermogravimetry method, sucrose content was analyzed using iodometric titration method, insoluble particulate in water content was analyzed using thermogravimetry method, and metal contamination (Pb and Cu) analyzed using an Atomic Absorption Spectrophotometric. This research aimed to provide preliminary data on differences in physicochemistry characteristic of bitter honey and sweet honey that can provide opportunities to develop further research about the clinical effect of both the honey. This research is also expected to increase consumer awareness of the health risks in honey and provide scientific information to the public for more vigilant of fake sweet honey and bitter honey which sold in the market. The result showed that three sample from five sample of bitter honey and one sample of sweet honey meet the requirements of SNI 01-3545-2004.

Keywords: Bitter honey, SNI 01-3545-2004, HMF, Sucrose, Metal contamination