Assessment of School Snacks with The Syntetic Risk Assessment (SRA) Method as Healthy and Halal Snacks

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Abstract. According to the Food and Drug Monitoring Agency (BPOM) about 50% of snacks sold in schools are not good for health because of the presence of several substances: textile dyes (Rhodamine B), MSG, formalin, borax, sweetening agents (Saccharin) which can damage the nervous system, liver, and respiratory. This study aims to determine the types of foods that contain hazardous materials contained in School Snack Food (PJAS) Descriptive research design with Synthetic risk assessment approach in elementary school snacks. Research location at SD Inpres bangkala III. The instrument used is interview and questionnaire of PJAS sample examination in the laboratory. Data presentation in the form of tables accompanied by narrative. Based on the results of the test of sodium cyclamate sweetener on 19 samples of school snacks (PJAS), which were taken from 5 different traders, there were 4 positive samples containing sodium cyclamate sweetener, namely code: 1). 002 KM. Jely orange color 2). 011 KM. Mambo ice 3). 013 KM. Ice Mix 4). 015 KM. Masnah Colored Drink. Of the 5 traders in elementary schools, the snacks taken for further testing contained formalin, borax, rhodamine B, and methanil yellow. It is recommended for schools to pay more attention to the quality of food and hyginitas sold by school canteens and traders around the school, so that school children do not get the impact of snacks consumed.

Keywords: Syntetyc, Risk, Assement, Methanil yellow, Elemntary school.