

**ANALISIS KANDUNGAN SENG (Zn) PADA TAOGE (*Vigna Radiata* (L.)  
R.Wilczek) DENGAN SPEKTROFOTOMETRI SERAPAN ATOM**

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**INTISARI**

Telah dilakukan analisis kandungan seng pada taoge (*Vigna Radiata* (L.) R.Wilczek) dengan Spektrofotometri Serapan Atom. Preparasi awal sampel yang dilakukan yaitu mencuci bersih sampel kemudian dikeringkan. Sampel dibagi menjadi dua bagian yaitu sampel taoge segar dan sampel taoge yang akan direbus. Masing-masingnya ditimbang sebanyak 20 gram. Setelah itu dilakukan proses penghilangan kadar air terhadap sampel taoge segar dan taoge rebus menggunakan *oven* suhu 100-110 °C selama 1,5 jam, kemudian dimasukkan ke dalam *furnace* suhu 600 °C selama 2 jam. Sampel abu yang diperoleh kemudian didestruksi menggunakan asam HNO<sub>3</sub> 65% selama 5 menit. Terakhir, dilakukan analisis kadar Zn pada taoge segar, taoge rebus dan air rebusan taoge menggunakan Spektrofotometer Serapan Atom (SSA) pada panjang gelombang 213,9 nm. Hasil penelitian menunjukkan bahwa kadar rata-rata Zn pada taoge segar, taoge rebus dan air rebusan secara berturut –turut yaitu 4,948; 4,062 dan 5,777 mg/kg.

Kata Kunci: *Vigna Radiata* (L.) R. Wilczek, Seng, Destruksi, Spektrofotometri Serapan Atom( SSA).

**ANALYSIS OF ZINC CONTENT IN BEAN SPROUTS (*Vigna Radiata* (L.)  
R.Wilczek) BY ATOMIC ABSORPTION SPECTROPHOTOMETRY (AAS)  
METHOD**

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**ABSTRACT**

Analysis of zinc content in bean sprouts (*Vigna Radiata* (L.) R.Wilczek) by Atomic Absorption Spectrophotometry (AAS) method has been performed. Initial preparation of sample were washed, cleaned and dried. The sample was divided into two parts, that were fresh bean sprouts and boiled sprouts. Each of the sample was weighed as much 20 grams. After that, the sample (fresh and boiled bean sprouts) was heated using an oven temperature of 100-110 °C for 1.5 hours. The sample was then ignited in the furnace at a temperature of 600 °C for 2 hours. The ash samples obtained were then destructed using 65% HNO<sub>3</sub> acid for 5 minutes. Finally, an analysis of Zn content on fresh bean sprouts, boiled bean sprouts and its boiled water were analyzed using an Atomic Absorption Spectrophotometer (AAS) method at a wavelength of 213.9 nm. The results showed that the average level of Zn in fresh bean sprouts, boiled bean sprouts and its boiled water were 4.948; 4.062 and 5.777 mg/kg respectively.

Keywords: *Vigna Radiata* (L.) R. Wilczek, Zinc, Destruction, Atomic Absorption Spectrophotometry (AAS).