

ABSTRACT

QUANTITATIVE ANALYSIS OF FORMALIN LEVELS IN WET NOODLES

(The study was conducted at the Traditional Market of Sidoarjo Regency)

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Noodles are one of the culinary delights that are favored by all circles of society because of their taste and practicality in serving, they are also often used as an alternative food to replace rice as an energy producer because of their carbohydrate content. Wet noodles are produced on a household scale or small industries. Many are found in the market, chicken noodle maker, dumpling, kopyok noodle maker, etc. The storage is not durable, if the making of wet noodles is done properly and correctly, in the summer the wet noodles can last for about 36 hours, while in the rainy season, the wet noodles can only last for about 20-22 hours. The characteristics of wet noodles containing formalin are the texture looks shiny, does not break easily and is not sticky, usually smells like medicine, and the storage can last up to two days or more.

The sampling method used total sampling technique. Testing on samples of wet noodles in this study with the following procedure steps: making Nash reagent, standardizing NaOH solution with $\text{H}_2\text{C}_2\text{O}_4$, standardizing H_2SO_4 with NaOH, standardizing formalin 37%, making 100 ppm standard solution, making working standard solutions, maximum wave length, making calibration curve, sample preparation, testing on a spectrophotometer UV-Vis.

From the analysis results, it is negative, seen from the sample curve results that there is no peak at the maximum wavelength of 413 nm. It can be concluded that the sample of wet noodles sold in the traditional market of Sidoarjo district did not contain formalin.

Keyword: Wet noodles, Spectrophotometer UV-Vis.