

**ABSTRACT**  
**(LITERATURE REVIEW)**

**ANALYSIS OF FORMALIN IN FRESH FISH USING NASH WITH  
SPECTROPHOTOMETRY METHOD**

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*Fish is a source of vitamins and minerals needed by the body. On the other hand, fish is a type of food that is easily damaged (rotten), so it is preserved using ice cubes. However, because ice cubes are impractical and relatively expensive, fraudulent fishermen and sellers use hazardous chemicals such as formaldehyde. This research methodology is divided into several points. First, this research design is in the form of a literature review. Second, the source search method uses two online databases, namely Google Scholar and PubMed. The research keywords include fish, formalin, Nash, and spectrophotometry. The library search flow uses a flow chart that includes scanning, skimming, and mapping. Third, describe the inclusion, exclusion, and data discussed factors from each of the literature points studied. Finally, compile a data analysis design by resuming the identity of the article and analyzing literature review data in tabular form. The result of this research is that there are similarities in the formalin test carried out using the spectrophotometric method with Nash reagent, but there are some differences in the stages. The best method that can be applied in further research is contained in the second article, this is because a detailed study was carried out which explained the objectives of standardizing formalin standard solutions, absorption stability, determination of maximum waves, making calibration curves, determining LOD and LOQ, as well as recovery tests. Research conducted using methods such as second article will provide a structured explanation that can be measured quantitatively.*

**Keywords :** *Fresh fish, formalin, Nash, spectrophotometry*