

ABSTRACT
(*LITERATURE REVIEW*)

**QUALITATIVE ANALYSIS OF FORMALIN CONTENT IN FOOD USING
SCHRYVER REACTERS**

Indah Siswati

Formaldehyde usually contains 10-15% methanol which functions as a stabilizer to prevent the polymerization of formaldehyde into highly toxic paraformaldehyde. The factors that encourage many parties to use formalin in their products are that formalin is easy to obtain, the price is cheap, the product that is given formalin has an attractive physical appearance and the effects do not happen instantly.

The purpose of this study was to find out whether the food contained formalin and how to qualitatively analyze it with Schryver's reagent. In this literature review research method, the three journals analyzed the formalin content in food using qualitative analysis with Schryver reagent, the result was a red color change. Qualitative analysis is more practical to use when visiting the market, because it is easier to work on and the results are also faster to detect.

In the first journal, it can be concluded that the results of the qualitative test of the formalin content in the chicken noodle samples obtained from traders on Jalan Abdul Wahab Syahranie Samarinda showed that all samples did not contain formalin. In the second journal, it can be concluded that the results of the qualitative test of formalin content in fresh fish and shrimp samples obtained at Muara Angke Market showed that they did not contain formalin. In the third journal, it can be concluded that all fresh anchovies (*Stolephorus sp.*) from the traditional market of Makassar City, South Sulawesi which were tested qualitatively, showed positive results containing formaldehyde.

Keyword : Formalin, Qualitative, Schryver