

ABSTRACT

QUANTITATIVE ANALYSIS OF FORMALIN CONTENT IN SALTED FISH KURISI IN KOLPAJUNG MARKET, PAMEKASAN DISTRICT, PAMEKASAN REGENCY

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Food is a basic human need that is easily spoiled or stale, so it is common to find food containing formaldehyde. As for one of the processed foods that can be found containing formalin, namely in processed salted fish. Kurisi salted fish is a type of salted fish that is in great demand and is traded in Madura, especially Pamekasan Regency. This research was conducted with the aim to determine the content and levels of formalin in salted kurisi fish that are traded in the Kolpajung market, Pamekasan District, Pamekasan Regency using the UV-Vis spectrophotometric quantitative analysis method with chromatropic acid reagent. The stages in this study were to standardize formalin to determine the selected wavelength and calibration curve; manufacture of chromatropic acid reagent; sample preparation of kurisi salted fish; formalin extraction of salted kurisi fish samples; and quantitative analysis of formalin with chromatropic acid reagent on the samples. The results obtained in this study include, namely, the actual level of formalin solution after standardization was 36,1324%; the selected wavelength of formalin with chromatropic acid reagent is at 572 nm, and the correlation coefficient (r) of the calibration curve is 0.9928. The results of testing the formalin content in 5 samples taken from all traders in the Kolpajung market, Pamekasan District, Pamekasan Regency, found that there were no peaks in each sample matrix. From these results it can be concluded that the salted kurisi fish sample sold at the Kolpajung market, Pamekasan District, Pamekasan Regency was negative or did not contain formalin so that the concentration calculation could not be carried out.