

## **ABSTRACT**

### **QUANTITATIVE ANALYSIS OF FORMALIN CONTENT IN SALTED BILIS FISH (*Mystacoleucus Padangensis*) IN LARANGAN SIDOARJO MARKET**

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Bilis fish or bilih has a scientific name, *Mystacoleucus Padangensis* is an endemic fish that lives in the fresh waters of Lake Singkarak, West Sumatra. This bilis fish is often processed by residents because it has a fairly high nutritional value and the price is quite cheap, however, many salted fish products are found to contain formalin. This study was conducted to determine formalin levels contained in salted fish bilis. The method used is UV-vis spectrophotometry using chromatopic acid reagents. Chromic acid reagent is used to bind formalin to detach from the material. Samples suspected to contain formalin dripped with a mixture of chromatopic acid and phosphoric acid 10% produce a purplish red color, so it can be concluded that the material contains formalin. The results of the study in both samples of ikan bilis did not contain formalin in both samples. Meanwhile, in a previous study by Nur Hasnah, it was stated that the 54 salted fish samples she studied were also negative for formalin. This can happen for several reasons. The first is because the formalin content found in salted fish is so small that it cannot be detected using spectrophotometry. In this study, it was found that the two samples of salted fish bilis from the Sidoarjo Ban market were not identified as containing formalin and were safe for consumption.