

ABSTRACT

Nadira Sar'i. B.1810751. Identification of Formalin in Dried Salted Fish at Palabuhanratu Market. Supervised by Nindya Atika Indrastuti and Intan Kusumaningrum.

Dried salted fish is one type of processing fishery product at the Palabuhanratu Market. This study aims to determine the formalin content in dried salted fish sold at Palabuhanratu Market. This research method: 1) determine the 8 types of dried salted fish that are most purchased, 2) organoleptic testing of dried salted fish, 3) testing of formalin using a test kit, 4) testing of formalin reduction in dried salted fish, and 5) organoleptic test to differentiate salted fish positive and negative formalin. The eight types of dried salted fish that were highly purchased the most were: lemet, teri medan, inpun, rebon, teri nasi, pepetek, bulu ayam, and sepat fish. The samples were then taken from 6 different sellers for further testing. The organoleptic results of each salted fish's appearance, smell, and texture met the standards of SNI 8273: 2016. The types of salted fish containing positive formalin from 6 sellers were 100% lemet fish, 83% teri medan, 100% inpun, rebon 100% teri nasi, 83% pepetek, 50% bulu ayam, and 67% sepat. Of all samples, 85% were positive formalin. Soaking 20% vinegar for 30 minutes in dried salted fish that was identified as positive for formalin showed no color change in the Test Kit (88%), while the rest (12%) still showed a changing color on the Test Kit to purple, but it was weakened. Based on the results of the consumer knowledge test to distinguish formalin-positive and formalin-negative salted fish, 78% of the panelists answered correctly that the dried salted fish did not contain formalin and 22% answered incorrectly.

Keywords : formalin, Palabuhanratu, salted fish, Test Kit, vinegar