

IDENTIFIKASI KANDUNGAN FORMALIN PADA IKAN ASIN DI PASAR CEBONGAN DAN PASAR SLEMAN

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ABSTRAK

Latar Belakang : Berbagai hasil survei dan penelitian di Indonesia memperlihatkan bahwa banyak produsen atau pedagang makanan, terutama makanan jajanan, yang menggunakan formalin untuk mengawetkan bahan makanan. Ikan asin merupakan bahan pangan mentah yang paling sering diawetkan menggunakan BTP tidak diizinkan. Menurut Peraturan Menteri Kesehatan RI No. 722/MENKES/PER/IX/1988, formalin merupakan salah satu jenis bahan tambahan yang tidak boleh digunakan untuk makanan.

Tujuan : Penelitian ini adalah untuk mengidentifikasi ikan asin mengandung formalin yang dijual di Pasar Cebongan dan Pasar Sleman.

Metode : Penelitian ini menggunakan metode deskriptif kualitatif, dan metode pengumpulan data diperoleh melalui observasi, wawancara, dan pengujian kandungan formalin. Pengujian formalin dilakukan secara kualitatif menggunakan metode *Rapid Test Kit* Formalin.

Hasil : Dari 45 sampel ikan asin, sebanyak 31,1 % sampel positif formalin. Dari 45 sampel ikan asin, sebanyak 84,4 % sampel berasal dari setoran keliling, 6,7 % sampel berasal dari Solo, dan 8,9 % berasal dari Pasar Beringharjo. Dari 37 sampel yang dihindangi lalat, terdapat 16,2 % sampel positif formalin.

Kesimpulan : Sebanyak 31,1 % sampel ikan asin yang dijual di Pasar Cebongan dan Pasar Sleman positif formalin.

Kata Kunci : Ikan asin, Formalin, Pasar

IDENTIFICATION OF FORMALIN CONTENT IN SALTED FISH AT CEBONGAN MARKET AND SLEMAN MARKET

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ABSTRACT

Background : Various surveys and research results in Indonesia show that many food producers or traders, especially snack foods, use formalin to preserve food ingredients. Salted fish is a raw food ingredient most often preserved using BTP is not permitted. According to the Regulation of the Minister of Health of the Republic of Indonesia No. 722/MENKES/PER/IX/1988, formalin is one type of additive that should not be used for food.

Objective: This study was to identify salted fish containing formalin which is sold in Cebongan Market and Sleman Market.

Method : This study used a qualitative descriptive method, and the data collection method was obtained through observation, interviews, and testing the content of formalin. The formalin test was carried out qualitatively using the Rapid Test Kit Formalin method.

Result: From 45 samples of salted fish, 31.1% samples were positive for formalin. Of the 45 salted fish samples, 84.4% of the samples came from mobile deposits, 6.7% of the samples came from Solo, and 8.9% came from Beringharjo Market. Of the 37 samples that were infested with flies, there were 16.2% of formalin positive samples.

Conclusion : As many as 31.1% samples of salted fish sold in Cebongan Market and Sleman Market were positive for formalin.

Keywords : Salted fish, Formalin, Market