

IDENTIFIKASI FORMALIN DAN BORAKS PADA PRODUK MIE BASAH DAN BAKSO DI WILAYAH KECAMATAN SEYEGAN KABUPATEN SLEMAN YOGYAKARTA

Isnani Qodriyani¹, Choirul Amri², Haryono³
^{1,2,3}Jurusan Kesehatan Lingkungan Poltekkes Kemenkes Yogyakarta,
Jl. Tatabumi No.3 Banyuraden, Gamping, Sleman
Email : Isnani2109@gmail.com¹, chamri@hotmail.com²,
haryono.kl@gmail.com³

ABSTRAK

Latar Belakang. Bakso dan mie basah adalah makanan yang hingga kini popular digemari masyarakat. Kandungan kadar air yang tinggi menyebabkan kedua jenis makanan ini rentan dan mudah rusak dalam penyimpanannya. Penambahan bahan kimia seperti pengawet dalam pembuatan produk makanan dilakukan oleh produsen agar produknya menjadi lebih tahan lama, ekonomis, dan menghasilkan keuntungan maksimal. Bahan kimia yang sering disalahgunakan untuk pengawet makanan adalah formalin dan boraks

Tujuan. Penelitian ini bertujuan untuk mengetahui ada tidaknya formalin dan boraks pada produk mie basah dan bakso di wilayah Kecamatan Seyegan, Kabupaten Sleman, Yogyakarta.

Metode. Metode penelitian yang digunakan dalam penelitian ini adalah penelitian deskriptif. Objek penelitian ini adalah mie basah dan bakso di wilayah Kecamatan Seyegan sejumlah 18 sampel mie basah dan 18 sampel bakso. Penelitian dilakukan Desember 2021-Januari 2022. Mie basah dan bakso diperiksa dengan menggunakan Test Kit formalin dan Test Kit boraks.

Hasil. Setelah dilakukan pemeriksaan menggunakan “Easy Test” diketahui bahwa dari 18 sampel mie basah yang diuji terdapat 5 (27,7%) sampel mie basah yang positif mengandung formalin dan dari 18 sampel bakso yang diuji terdapat 5 (27,7%) sampel bakso yang positif mengandung boraks

Kesimpulan. 5 dari 18 sampel mie basah di wilayah Kecamatan Seyegan positif mengandung formalin dan 5 dari 18 sampel bakso di wilayah Kecamatan Seyegan positif mengandung boraks

Kata kunci : Mie basah, Bakso, Formalin, Boraks

IDENTIFICATION OF FORMALIN AND BORAX IN WET NOODLES AND MEATBALLS PRODUCT IN THE DISTRICT OF SEYEGAN SLEMAN

Isnani Qodriyani¹, Choirul Amri², Haryono³

^{1,2,3}Department of Environmental Health Department Polytechnic Health of Yogyakarta,
Jalan Tata Bumi No. 3 Banyuraden, Gamping, Sleman Yogyakarta 55293

Email : Isnani2109@gmail.com, chamri@hotmail.com,
haryono.kl@gmail.com

ABSTRACT

Background. Meatballs and wet noodles are foods that are favored by the community. The high water content causes these two types of food to be vulnerable and easily damaged in storage. The addition of chemicals such as preservatives in the manufacture of food products is carried out by producers so that the products are more durable, economical, and produce maximum profit. chemical material which are often misused for food preservation are formalin and borax

Purpose. This study purpose to know whether or not formalin and borax in wet noodles and meatballs product in the district of Seyegan Sleman

Methods. The research method used was descriptive research. The object of this study are the wet noodles and meatballs in the Seyegan District with 18 samples of wet noodles and 18 samples of meatballs. The research was conducted on December 2021-January 2022. The instrument in this research is formalin test kit and borax test kit

Result : After an examination using the "Easy Test" method, it was found that from 18 samples of wet noodles and 18 samples of meatballs tested there were 5 (27.7 %) samples of wet noodles that were positive for formalin and 5 (27.7%) samples of meatballs that were positive for borax

Conclusion : 5 of 18 samples of wet noodles in the Seyegan District area were positive for formalin and 5 of 18 samples of meatballs in the Seyegan District area were positive for borax

Keywords : Wet Noodles, Meatballs, Formalin, Borax