

OVERVIEW OF FORMALIN CONTENT IN IKAN PINDANG KERANJANG AT MARKETS IN TEMPEL SUBDISTRICT, SLEMAN, YOGYAKARTA

Anang Dwi Selpa Akbar¹, Choirul Amri², Rizki Kurniawan Saputra³, Tri
Mulyaningsih⁴

¹²³⁴Jurusan Kesehatan Lingkungan Poltekkes Kemenkes Yogyakarta
Jl. Tatabumi No. 3 Banyuraden, Gamping, Sleman, Daerah Istimewa Yogyakarta
Email: anangakbar25@gmail.com

ABSTRACT

Background : Basket-boiled fish is a traditional processed fish product widely consumed by the community because of its high nutritional value and affordable price. However, the use of formalin as a preservative is still found in boiled fish sold in traditional markets. Formalin is a hazardous substance prohibited for use in food because it can cause health problems. Based on preliminary observations conducted in the traditional markets of Tempel Kapanewon, several boiled fish samples showed physical characteristics suspected of containing formalin.

Objective : To determine the description of formalin content in basket-boiled fish sold in the traditional markets of Tempel Kapanewon, Sleman, Yogyakarta.

Research Method : This study used a quantitative descriptive method with a purposive sampling technique. The samples consisted of 26 boiled fish samples including tuna, salem fish, mackerel, milkfish, and skipjack. The examination was conducted through observations of texture, color, odor, and fish eye condition, followed by testing using the ET Formalin Test Kit.

Results : A total of 17 samples (65%) were positive for formalin, while 9 samples (35%) were negative. Tuna showed 8 samples (80%) positive for formalin, salem fish 7 samples (88%), and mackerel 2 samples (100%). Meanwhile, all milkfish and skipjack samples were negative for formalin. The dominant physical characteristics found were hard texture, pale color, absence of typical fish odor, and sunken cloudy eyes.

Conclusion : Formalin-positive boiled fish were still found in the traditional markets of Tempel Kapanewon; therefore, regular food safety monitoring is necessary.

Keywords : basket-boiled fish, formalin, formalin test kit.

GAMBARAN KANDUNGAN FORMALIN PADA IKAN PINDANG KERANJANG DI PASAR WILAYAH KAPANEWON TEMPEL SLEMAN, YOGYAKARTA

Anang Dwi Selpa Akbar¹, Choirul Amri², Rizki Kurniawan Saputra³, Tri
Mulyaningsih⁴

¹²³⁴Jurusan Kesehatan Lingkungan Poltekkes Kemenkes Yogyakarta
Jl. Tatabumi No. 3 Banyuraden, Gamping, Sleman
Email: anangakbar25@gmail.com

ABSTRAK

Latar Belakang : Ikan pindang keranjang merupakan produk olahan ikan tradisional yang banyak dikonsumsi masyarakat karena bergizi tinggi dan harganya terjangkau. Namun, penggunaan formalin sebagai bahan pengawet masih ditemukan pada ikan pindang di pasar tradisional. Formalin merupakan bahan berbahaya yang dilarang digunakan pada pangan karena dapat menyebabkan gangguan kesehatan. Berdasarkan observasi awal di Pasar Wilayah Kapanewon Tempel ditemukan ikan pindang dengan ciri fisik yang diduga mengandung formalin.

Tujuan : Mengetahui gambaran kandungan formalin pada ikan pindang keranjang yang dijual di Pasar Wilayah Kapanewon Tempel, Sleman, Yogyakarta.

Metode Penelitian : Penelitian ini menggunakan metode deskriptif kuantitatif dengan teknik purposive sampling. Sampel berjumlah 26 ikan pindang yang terdiri dari ikan tongkol, salem, kembung, bandeng, dan cakalang. Pemeriksaan dilakukan melalui pengamatan tekstur, warna, aroma, mata ikan, dan dilanjutkan uji Test Kit Formalin ET.

Hasil : Sebanyak 17 sampel (65%) positif formalin dan 9 sampel (35%) negatif. Sedangkan 9 sampel (35%) negatif formalin. Ikan tongkol menunjukkan 8 sampel (80%) positif formalin, ikan salem 7 sampel (88%), dan ikan kembung 2 sampel (100%). Sementara itu, seluruh sampel ikan bandeng dan ikan cakalang dinyatakan negatif formalin. Ciri fisik yang dominan yaitu tekstur keras, warna pucat, tidak berbau khas ikan, dan mata cekung keruh.

Kesimpulan : Masih ditemukan ikan pindang positif formalin di Pasar Wilayah Kapanewon Tempel sehingga diperlukan pengawasan keamanan pangan secara berkala.

Kata Kunci : ikan pindang keranjang, formalin, test kit formalin.