ABSTRAK

Penggunaan formalin dalam pengawetan ikan asin jambal masih sering ditemukan meskipun sudah dilarang karena risiko kesehatan yang serius seperti radang selaput lendir, gangguan pernapasan, sensitasi paru, kanker pada hidung, tenggorokan, mulut, paru-paru dan otak. Tujuan penelitian ini untuk mengetahui kandungan formalin dan kadar yang terdapat pada Ikan Asin Jambal.

Telah dilakukan penelitian kandungan formalin pada ikan asin jambal yang dijual di tiga pasar di Kelurahan Sunter Agung, Jakarta Utara, yaitu Pasar Bambu Kuning Sunter, Pasar Belek Sunter, dan Pasar Sunter Podomoro. Sampel diambil 15 dari 3 pasar dan diuji menggunakan asam kromatopat dan spektrofotometri. Analisis data dilakukan secara deskriptif dan dibandingkan dengan standar Peraturan Menteri Kesehatan Republik Indonesia No. 033 Tahun 2012 tentang Bahan Tambahan Pangan.

Hasil penelitian menunjukkan penggunaan formalin pada ikan asin jambal masih signifikan di ketiga pasar ini. Di Pasar Bambu Kuning Sunter, 1 sampel (20%) mengandung formalin dengan kadar 0,5402 mg/kg. Di Pasar Belek Sunter, 2 sampel (40%) positif formalin, Kadar terendah terdapat pada P. BS. K3 dengan hasil 0,1547 mg/kg dan kadar tertinggi pada P. BS. K2 dengan hasil 0,1708 mg/kg, dan di Pasar Sunter Podomoro, 3 sampel (60%) mengandung formalin Kadar terendah terdapat pada P. SP. K2 dengan hasil 0,2556 mg/kg dan kadar tertinggi pada P. SP. K5 dengan kadar 0,3355 mg/kg. Dapat disimpulkan bahwa 40% ikan asin jambal yang dijual di tiga pasar Kelurahan Sunter Agung mengandung formalin.

Kata Kunci : Ikan Asin Jambal, Formalin, Pengawet, Spektrofotometri.
Kepustakaan : 12
Tahun : 2014-2023

ABSTRACT

The use of formalin in jambal salted fish preservatives is still often found even though it has been banned due to serious health risks such as mucous membrane flu, respiratory problems, lung sensitization, cancer of the nose, throat, mouth, lungs and brain. The aim of this research was to determine the formaldehyde content and levels found in Jambal Salted Fish.

Research has been carried out on the formaldehyde content of jambal salted fish sold in three markets in Sunter Agung Village, North Jakarta, namely Sunter Yellow Bambu Market, Sunter Belek Market, and Sunter Podomoro Market. 15 samples were taken from 3 markets and tested using chromatopathic acid and spectrophotometry. Data analysis was carried out descriptively and compared with the standards of the Minister of Health of the Republic of Indonesia Regulation No. 033 of 2012 concerning Food Additives.

The research results show that the use of formalin in jambal salted fish is still significant in these three markets. At the Sunter Yellow Bambu Market, 1 sample (20%) contained formaldehyde at a level of 0,5402 mg/kg. At Belek Sunter Market, 2 samples (40%) of formalin were positive, the lowest levels were found in P.BS. K3 with a result of 0,1547 mg/kg and the highest level in P.BS. K2 with a result of 0,1708 mg/kg, and at Sunter Podomoro Market, 3 samples (60%) contained formalin. The lowest level was found in P.SP. K2 with results of 0,2556 mg/kg and the highest levels in P.SP. K5 with levels of 0,3355 mg/kg. It can be concluded that 40% of the jambal salted fish sold in three markets in Sunter Agung Subdistrict contains formaldehyde.

Keywords : *Jambal Salted Fish, Formalin, Preservatives, Spectrophotometry*.
Literature : *12*
Year : *2014-2023*