

KARAKTERISTIK MUTU DAN KADAR FORMALIN BERBAGAI JENIS IKAN ASIN KERING DI PASAR TRADISIONAL KABUPATEN SLEMAN

INTISARI

Ikan asin merupakan produk olahan ikan yang cukup banyak dikonsumsi masyarakat Indonesia. Beberapa penelitian menemukan sejumlah ikan asin yang beredar di pasar tradisional mengandung formalin. Tujuan dari penelitian ini adalah untuk mengetahui mutu dan kadar formalin ikan asin yang beredar di pasar tradisional Kabupaten Sleman meliputi pengukuran kadar air, kadar garam, kadar abu tidak larut asam, dan ada tidaknya penambahan formalin. Penelitian dilakukan dalam 3 tahap yaitu: (1) Penentuan 5 lokasi *sampling* (pasar) menggunakan metode *purposive sampling*; (2) Pengambilan sampel 5 ikan teri kepala, 5 ikan teri nasi, dan 5 cumi-cumi asin); (3) Pengujian mutu sampel ikan asin (Kadar Air, Kadar Garam, Kadar Abu Tidak Larut Asam) dan kemanannya (uji Formalin). Hasil penelitian menunjukkan bahwa presentase ikan asin yang memenuhi syarat mutu SNI 8273:2016 kadar air, kadar garam, dan kadar abu tidak larut asam berturut-turut sebesar 0%; 53,3%; dan 0%. Keamanan ikan asing kering berdasarkan uji formalin perlu mendapat perhatian khusus karena semua sampel teridentifikasi mengandung formalin dengan pengujian secara kuantitatif menunjukkan kandungan formalin 0,36-7,29 ppm.

Kata kunci: ikan asin, survai pasar, analisis mutu, keamanan pangan

**CHARACTERISTICS OF QUALITY AND FORMALIN CONTENT OF
VARIOUS TYPES OF DRIED SALTED FISH IN THE TRADITIONAL
MARKET OF SLEMAN REGENCY**

ABSTRACT

Salted fish one of fish products that consumed by a lot of Indonesian people. Several studies have found that salted fish circulating in traditional markets contain formalin. The purpose of this study was to know the food quality and levels of salted fish formalin circulating in the traditional market of Sleman Regency including measuring water content, salt content, acid insoluble ash content, and formalin levels of salted fish. This study conducted in 3 stages: (1) Determination of sampling location conducted by purposive sampling; (2) Sampling 5 samples were head anchovy, 5 samples were rice anchovy, and 5 samples were salted squid); (3) Quality analysis (water content, salt content, and acid insoluble ash content) and the safety (Formalin levels) of salted fish samples. The five markets where salted fish samples were taken: (1) Godean Market, (2) Mlati Market, (3) Jangkang Market, (4) Sleman Market, (5) Gamping Market. Based on SNI 8273:2016, the results showed that the water content and acid insoluble ash content of salted fish did not fulfil the quality and safety requirements and 53,3% of salted fish fulfilled the quality and safety requirements of salt content, respectively. The food safety of salted fish needs a concern because all sample were positively contained formalin. Data from the sample quantitative analysed by Spectrophotometer UV-Vis was range on 0,36-7,29 ppm.

Keywords: Salted Fish, Market Survey, Quality Analysis, Food Safety