ABSTRACT

Indri Dwi Taloka. Identification of Formalin in Raw White Tofu Sold in Kunir Village, Lumajang Regency Using Qualitative Test with $KMnO_4$ Reagent. Supervised by Hanandayu Widwiastuti S.Si., M.Si.

Formalin is a dangerous chemical that has carcinogenic properties which can cause organ disorders in the human body. According to the Food and Drug Supervisory Agency Number 13 of 2019, formalin is included in food preservatives which are prohibited and may not be added to processed food. Many people misuse formalin as a preservative in tofu, the aim is to add formalin to processed tofu so that tofu has a more chewy texture, is white in color and is durable. Tofu is a food product that has a dense texture made from soy protein. From year to year, the Food and Drug Supervisory Agency still finds tofu containing formaldehyde. Other studies also found tofu containing formaldehyde. This study used a qualitative test with $KMnO_4$ reagent. The purpose of this study was to determine whether there was formalin in the tofu samples in Kunir Village. Samples of tofu producers were taken by consecutive sampling by taking samples that have research criteria. 1 sample of tofu was taken from each trader from 5 hamlets in Kunir Village in Lumajang Regency, a total of 25 samples were tested with $KMnO_4$ if the sample showed a change in color from light purple to faded brown, then the sample tested positive for containing formalin. Based on the results of a qualitative study, there were 3 out of 25 samples that positively contained formalin. In the research that has been done, 12% of the positive samples contain formalin, and the negative samples contain as much as 88% formalin on food.

Keywords : *Qualitative Analysis, Formalin, $KMnO_4$, White tofu*