ABSTRACT

Nabilla Yasmin Putri Hanna, Qualitative Analysis of Formalin Content in Tofu Meatballs in Kediri City Pesantren District. Supervised by apt. Nurma Sabila, S.Farm.,M.S.Farm

Formalin is one of the ingredients that is prohibited from being used as a food additive. According to Food and Drug Supervisory Agency Regulation Number 22 of 2023, formalin is prohibited from being used in processed food raw materials and as a food additive. Many people abuse formaldehyde as a food additive in meatball tofu because it has a relatively short shelf life. The purpose of adding formalin to processed tofu meatballs is to give them a chewier, denser, and longer-lasting texture. Tofu meatballs are made from tofu filled with meat and cooked by steaming or frying. This research aimed to determine whether there was formalin content in meatball tofu samples in the Pesantren District, Kediri City, using the SNI 3142:2018 method about tofu. This research uses a chromotopic acid reagent and heating it for 15 minutes. The meatball tofu samples in this study were randomly taken and sold to 8 different sellers in the Pesantren District of Kediri City. Based on the results of qualitative research, 4 of the eight samples were positive for formalin, namely samples 2, 6, 7, and 8. This conclusion is based on the color change in samples and positive control, a brownish color change.

Keywords: Qualitative Analysis, Formalin, Chromotopic Acid, Meatball Tofu