ABSTRACT

Nisrina Nur Rofifah, Effect of Soaking Time in Rice Washing Water on Reducing Formalin Levels in Fresh Fish. Supervised by Sandry Kesuma, ST., M.Si.

Fresh fish is one of the marine products that is popular with many people. Sea fish is most popular because it is easy to get, both in traditional markets and modern markets. However, currently many producers add formaldehyde as a preservative to fresh fish so that the fish has a longer shelf life, so producers are trying to make big profits by cheating. This research aims to determine the percentage reduction in levels and the effect of soaking time in rice washing water on formalin levels in fresh fish. The method used in this research was experimental with quantitative analysis using the chromatogenic acid method with a UV Vis spectrophotometer. The results of research from soaking rice washing water for a certain length of time have an effect on reducing formalin levels in fish. The 60 minute soaking treatment showed the highest average reduction in formalin levels, namely (74.07%), 40 minute soaking was (53.60%) and the lowest average formalin reduction was (26.25%) in the 40 minute soaking treatment. 20 minutes. Soaking rice washing water for an effective time to reduce formalin levels in fish, namely 60 minutes, resulted in a reduction in levels of 74.0%. So the longer the soaking time, the higher the reduction in formalin levels in tuna fish.

Keywords: Fish, Formalin, Rice Washing Water