IDENTIFICATION OF FORMALDEHYDE CONTENT IN KOLANG-KALING (Arenga pinnata Merr.*) SOLD AT LARANGAN MARKET SIDOARJO REGENCY USING QUALITATIVE TESTING WITH CHROMOTROPIC ACID REAGENT*

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ABSTRACT

Background: *Formaldehyde is a hazardous food additive prohibited in food products according to the Indonesian National Agency of Drug and Food Control (BPOM) Regulation Number 22 of 2023 concerning Prohibited Raw Materials in Processed Foods and Substances Prohibited as Food Additives. Despite the government's regulations banning formaldehyde as a food additive, many food products, including kolang-kaling, are still found to contain formaldehyde. Therefore, it is necessary to conduct research on the presence of formaldehyde in kolang-kaling sold at Pasar Larangan, Sidoarjo Regency.* ***Objective:*** *This study aims to determine the presence or absence of formaldehyde in kolang-kaling sold at Pasar Larangan, Sidoarjo Regency, through physical observation tests and qualitative tests using chromotropic acid reagent.* ***Research Methodology:*** *The physical observation test was conducted by examining the physical characteristics of kolang-kaling, including color, texture, odor, and taste, based on the quality standard parameters of SNI 01-4472-1998 concerning canned kolang-kaling. Meanwhile, the qualitative test for formaldehyde content was carried out according to the standard method of SNI 01-2894-1992 regarding the Testing Method for Food Additives or Preservatives using chromotropic acid reagent.* ***Results:*** *The results of the physical observation test showed that 3 out of 5 samples were classified as absesuai and did not meet the quality standards for kolang-kaling. Based on the qualitative test, 4 out of 5 samples were found to contain formaldehyde, as indicated by a color change in the test solution from bright yellow to purple and brownish.* ***Conclusion:*** *The study concludes that out of the 5 samples tested, 4 samples (K2, K3, K4, and K5) were confirmed to be positive for formaldehyde based on the qualitative analysis conducted.*

Keywords: *formaldehyde, kolang-kaling, physical observation test, qualitative test, chromotropic acid*