IDENTIFICATION OF CHLORINE CONTENT IN WHITE RICE (Oryza sativa L.) CIRCULATING IN THE MARKET OF PRINGU VILLAGE, MALANG REGENCY USING QUALITATIVE METHOD

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ABSTRACT

Background: *Chlorine is a chemical that is often misused in the processing of white rice (Oryza sativa L.). Chlorine is added with the aim of making the rice look whiter and more attractive to consumers. The prohibition on the use of chlorine is stated in the Regulation of the Minister of Agriculture Number: 32/Permentan/OT.140/3/2007, chlorine is identified as a hazardous chemical in the process of rice milling, husller, and rice polishing. Therefore, it is necessary to conduct research on the chlorine content in rice with several brands.* ***Objective:*** *The purpose of this study was to identify the chlorine content in white rice (Oryza sativa L.) circulating in the Pringu Village Market, Malang Regency, using a qualitative method.* ***Research Method:*** *This study used a qualitative method to identify the chlorine content in white rice (Oryza sativa L.). Chlorine identification was carried out using three methods, namely the flame test, the color reaction test, and the precipitation test, referring to research conducted by Sammulia (2020).* ***Research Results:*** *The results showed that all white rice samples tested did not contain chlorine. The three test methods did not show any indication of chlorine in the rice samples. The flame test did not produce a flame color typical of chlorine, and neither did the color reaction test and precipitation test.* ***Conclusion:*** *From the results of the study, it can be concluded that white rice (Oryza sativa L.) circulating in the Pringu Village Market, Malang Regency does not contain chlorine.*

Keywords: *Chlorine, Rice, Flame test, Color reaction test, Precipitation test*