QUALITATIVE ANALYSIS OF FORMALIN CONTAINMENT IN PICKED CHICKEN MEAT SOLD IN THE KEMANTREN VILLAGE MARKET MALANG DISTRICT

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ABSTRACT

Background: *Formalin is a chemical substance that should not be used as a food additive (BTP) based on the Food and Drug Administration (PerBPOM) Regulation Number 22 of 2023 concerning Prohibited Raw Materials in Processed Foods and Prohibited Substances Used as Food Additives. However, the misuse of formalin in food products is still widely found, particularly in chicken meat. Therefore, it is necessary to conduct research on the presence of formalin in chicken meat sold at Kemantren Village Market in Malang Regency.* ***Objective:*** *The objective of this study is to determine the presence or absence of formalin content in chicken thigh meat sold at the Kemantren Village Market in Malang Regency based on colour changes observed using chromatophic acid reagent.* ***Research Method:*** *A qualitative descriptive study of formalin content in chicken thigh meat sold at Kemantren Village Market in Malang Regency using the chromatophic acid method in accordance with SNI 01-2894-1992.* ***Research Results:*** *The results of the study showed that 3 out of 6 samples of chicken thigh fillet meat tested were positive for formalin content, as indicated by a colour change in the distillate after adding chromatophic acid, from yellow to light brown/brown.* ***Conclusion:*** *From the results of the study, it can be concluded that 50 % of the total samples analysed, namely 3 out of 6 samples of chicken thigh fillets sold at the Kemantren Village Market in Malang Regency, tested positive for formalin.*

Keywords: *Formalin, Chicken Meat, Qualitative Test, Chromatophic Acid*