QUALITATIVE ANALYSIS OF FORMALIN AND BORAK IN FRESH NOODLES SOLD AT KEPANJEN MARKET, MALANG REGENCY

*Riswanda, Kesuma

D3 Study Program of Pharmaceutical and Food Analysis, Poltekkes Kemenkes Malang

*Email: ririswanda69@gmail.com

ABSTRACT

Background: Formalin and borax are materials that are prohibited from being used as food additives as regulated in BPOM Regulation No. 22 of 2023 concerning Raw Materials Prohibited in Processed Food and Materials Prohibited from Being Used as Food Additives. The use of Formalin and Borax is still widely found in food products, one of which is fresh noodles. Therefore, it is necessary to conduct research on the content of formalin and borax in fresh noodle products. **Objective:** Aim of this study was to determine whether fresh noodles circulating at Kepanjen Market contain formalin and borax or not. **Research Method:** Qualitative research on formalin and borax using the chromatophic acid method for the formalin test and the turmeric test to analyze the presence of borax according to the SNI 2987:2015 Fresh Noodle method. **Research Results:** The results of the research conducted showed that 3 fresh noodle samples were found to be positive for containing formalin from a total of 7 fresh noodle samples that had been tested. In the borax analysis, no fresh noodle samples were found containing borax from the total of 7 samples tested. **Conclusion:** There were 3 wet noodles that tested positive for formalin, and no wet noodles containing borax were found at Kepanjen Market.

Keywords: Fresh Noodles, Formalin, Borax, Chromatopic Acid, Turmeric