ABSTRACT

FORMALIN IDENTIFICATION IN FRESH MARINE FISH USING QUALITATIVE METHOD IN BANDAR LAMPUNG

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Indonesia is a country that has an abundance of seafood, especially fresh fish. Fresh fish catch of fishermen is ditributed to several markets in Bandar Lampung. Research has been conducted to detect formalin in fish simba, tongkol, kembung, tenggiri, and red kakap. Fresh sea fish samples taken from five places, namely of Tempat Pelelangan Ikan Lempasing Pesawaran Regency, Perumnas Way Halim Market, Bawah Market, Cimeng Market, and Koga Market a fish simba, tongkol, kembung, tenggiri, and red kakap. Identification of formaldehyde in fresh fish done qualitatively using KMnO₄. Research results of all samples taken showed that all positive samples contain formaldehyde.

Keywords: fresh marine fish, formalin, KMnO₄