

INTISARI

Kusumahardhini, A., Laura. 2021. Variasi Lama Perendaman dalam Larutan NaCl terhadap Kadar Formalin Dimsum (Frozen Food). “Karya Tulis Ilmiah”. Program Studi D3 Analisis Kesehatan, Fakultas Ilmu Kesehatan Universitas Setia Budi.

Frozen food bersifat *perishable food* (pangan mudah rusak), produk olahan dimsum menggunakan bahan dasar daging ayam, udang dan cumi-cumi sangat peka terkontaminasi oleh mikroorganisme pembusuk maupun mikroorganisme patogen. Pada bahan makanan sering dijumpai mengandung formalin agar lebih awet dan tahan lama. Penelitian ini melakukan perendaman dalam larutan NaCl konsentrasi 5% untuk menurunkan kadar formalin pada dimsum *frozen food*.

Analisis formalin dimsum *frozen food* dilakukan dengan perendaman dalam larutan NaCl 5%, selanjutnya dilakukan pemeriksaan kualitatif dengan asam kromatofat dan pemeriksaan kuantitatif dengan metode Iodometri. Dimsum direndam dalam formalin 10%, selanjutnya direndam dalam larutan NaCl 5% dengan variasi waktu 0, 15, dan 30 menit. Penentuan kadar formalin dimsum *frozen food* menggunakan metode iodometri.

Kadar formalin pada dimsum *frozen food* setelah perendaman dalam larutan NaCl 5% dengan variasi waktu perendaman (0, 15 dan 30 menit) diperoleh rerata kadar formalin berturut-turut adalah 8,64%; 4,24% dan 1,17%. Presentase penurunan kadar formalin dimsum *frozen food* dengan variasi waktu perendaman (0, 15 dan 30 menit) berturut-turut adalah 0%; 50,84% dan 86,49%.

Kata kunci: Dimsum, *frozen food*, larutan NaCl 5%, variasi waktu perendaman, metode iodometri

ABSTRACT

Kusumahardhini, A., Laura. 2021. *Variation of Soaking Time in NaCl Solution on Dimsum Formalin Levels (Frozen Food)*. “Scientific Paper”. Health Analyst D3 Study Program, Faculty of Health, Setia Budi University.

Frozen food is a perishable food, processed dim sum products using chicken, shrimp and squid as basic ingredients are highly contaminated by spoilage microorganisms and pathogenic microorganisms. Formalin is often found in food ingredients to make it more durable and long lasting. This research is immersing in 5% NaCl solution to reduce formalin levels in frozen dimsum food.

Analysis of formalin dimsum frozen food was done by immersion in 5% NaCl solution. The research method used qualitative examination with chromatophoric acid reagent and quantitative examination with Iodometry method. Dimsum was soaked in 10% formalin, then soaked in 5% NaCl solution with time variations of 0, 15, and 30 minutes. Determination of formalin levels in frozen food using the Iodometry method.

Formalin levels in frozen dimsum after soaking in 5% NaCl solution with variations in soaking time (0, 15 and 30 minutes) obtained the average formalin content of 8.64%, respectively; 4.24% and 1.17%. The percentage decrease in formalin levels in frozen food with variations in soaking time (0, 15 and 30 minutes) was 0%, respectively; 50.84% and 86.49%.

Keywords: Dimsum, frozen food, 5% NaCl solution, variation of immersion time, iodometric method