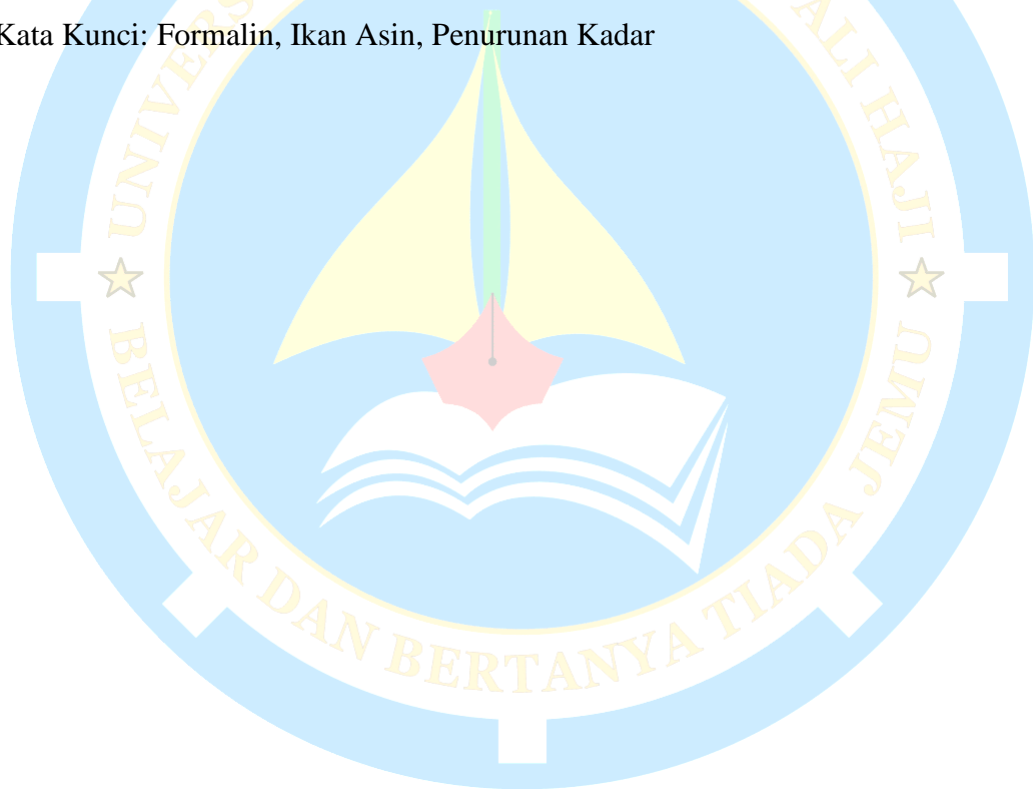


RINGKASAN

LIKA ANGRANI. Teknik Penurunan Kadar Formalin pada Ikan Asin dengan Berbagai Media Perendaman. Dibimbing Oleh YULIA OKTAVIA dan AIDIL FADLI ILHAMDY.

Ikan merupakan produk hasil perikanan yang mudah mengalami pembusukan, maraknya penggunaan formalin yang dilakukan oleh produsen ikan asin sebagai bahan pengawet. Tujuan penelitian ini dapat mengetahui teknik dan media perendaman yang paling efektif dan sederhana yang dapat mengurangi kadar formalin pada ikan asin. Waktu dan tempat penelitian dilakukan pada bulan februari-maret bertempat di *Marine Chemistry Laboratory* dan *Marine Aquaculture Laboratory*. Hasil penelitian yang dilakukan dapat disimpulkan bahwa semua media perendaman dapat menurunkan kadar formalin pada ikan asin, media perendaman air garam mampu menurunkan kadar formalin hingga 0,54 ppm atau sekitar 91%.

Kata Kunci: Formalin, Ikan Asin, Penurunan Kadar



SUMMARY

LIKA ANGRANI. Formalin Level Reduction of salted fish Technique with Various Immersion Media. Supervised by YULIA OKTAVIA and AIDIL FADLI ILHAMDY.

Fish is a fishery product that is easily decomposed, the widespread use of formalin by salted fish producers as preservatives. The purpose of this research can find out the most effective and simple immersion techniques and media that can reduce formalin levels in salted fish. The time and place of the research was carried out in February-March at the Marine Chemistry Laboratory and the Marine Aquaculture Laboratory. The results of the research conducted it can be concluded that all immersion media could reduce formalin levels in salted fish, salt water immersion media was able to reduce formalin levels up to 0,54 ppm or about 91%.

Keywords: Formalin, Level Reduction, Salted Fish

