DECREASING THE FORMALIN LEVEL IN SALTED FISH WITH GALANGAL EXTRACTS (*Alpinia galanga*. L) BASED ON CONCENTRATION VARIATIONS AND TIME OF SOAKING PROCESS

ABSTRACT

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Salted fish is a fish that has been preserved by salting process. Salted fish in Indonesia are generally produced in traditional ways that depend on sunlight. The aims of this study to determine the decrease in formalin levels in salted fish by adding galangal extract with variations in concentration and soaking time. The object of the study was salted fish which was soaked in 5% formalin for 24 hours, then reduced the levels of formalin in salted fish with variations in concentration of galangal extract (15%,20% and 25%) and soaking time variations (30 minutes, 45 minutes and 60 minutes). The research on the reduction of formalin content was determined by Spectrophotometric method. The results of this research were optimum wavelength for the determination of the initial and final formalin at 570nm and optimum stability time at 15 minutes. Initial formalin levels in salted fish which have been soaked in 5% formalin are 5327,87 mg/kg, the highest concentration of galangal extract was 25% and the 60 minutes soaking time could reduce the formalin content by 82,47%.

Keywords: Salted Fish, Formalin, Galangal Extract.