

## ABSTRACT

Nowadays there are many dangerous food additive substances found in the food preservation process. The adding of formalin in the salting process of fishery product endangers the costumers' health.

This research was conducted using cross sectional plan with quantitative approach. In this research, reseacher checked the formalin substance in 10 samples of salted fish and the formalin level in the salted fish consumers' blood. In addition, the reseacher interviewed 32 consumer and 10 comparing respondent. The subject researched was taken from population using simple random sampling. Deep interview was done to get to information about the costumers' knowledge about formalin, kinds of salted fish consumed, place to buy the fish, the frequency and intensity in consuming salted the fish and the way to cook the fish, and also the health problems felt after consuming the fish.

The average of formalin level in the 10 samples of salted fish is 16 mg/kg. The consumers' consumed salted fish weekly. From the correlation testing, it showed that there was no significant corelation between formalin level in the consumers' blood and the health problems they felt.

Finally, it is concluded that the salted fish sold in the research area contained a kind of dangerous substance, formalin. However, the health problem felt by the consumers were not directly related to formalin level in their blood.

**Key words :** formalin, salty fish consumer, health problem.

**ABSTRAK**

Saat ini penggunaan bahan Bahan Tambah Pangan (BTP) berbahaya pada proses pengawetan bahan pangan banyak ditemukan. Penambahan formalin pada proses pengasinan hasil perikanan sangat membahayakan kesehatan konsumennya.

Penelitian ini dilaksanakan dengan rancangan *cross sectional* dengan menggunakan pendekatan kuantitatif. Dilakukan pemeriksaan formalin terhadap 10 sampel ikan asin dan pemeriksaan kadar formalin dalam darah konsumen ikan asin. Wawancara dilaksanakan pada 32 konsumen ikan asin, dan 10 orang responden pembanding. subjek penelitian ditarik dari populasi dengan cara *simple random sampling*. Wawancara mendalam dilakukan untuk mendapatkan informasi tentang pengetahuan konsumen tentang formalin, jenis ikan asin yang dikonsumsi, tempat membeli ikan asin, frekuensi dan intensitas konsumsi ikan asin, dan cara pengolahan ikan asin serta gangguan kesehatan yang dirasakan setelah mengkonsumsi ikan asin.

Kadar formalin rata-rata pada 10 sampel ikan asin sebesar 16 mg/kg. Konsumen mengkonsumsi ikan asin dalam seminggu. Pengujian hubungan dengan uji korelasi menunjukkan bahwa tidak terdapat hubungan bermakna antara kadar formalin dalam darah konsumen ikan asin dan gangguan kesehatan yang mereka rasakan.

Kesimpulan yang dapat ditarik adalah ikan asin yang berada di daerah penelitian mengandung pengawet berbahaya sejenis formalin. Gangguan kesehatan yang dirasakan konsumen tidak berhubungan dengan kadar formalin dalam darah konsumen ikan asin.

**Kata kunci:** formalin, konsumen ikan asin, gangguan kesehatan