

## INTISARI

Mie basah yang beredar di pasaran kebanyakan mengandung formalin sebagai pengawet. Penelitian tentang pengaruh cara pengolahan terhadap kadar formalin dalam mie basah akan membuktikan adanya pengurangan kadar formalin dalam mie basah. Pengurangan kadar formalin tersebut terjadi karena sejumlah formalin mengalami penguapan bersama air menjadi formaldehida gas. Menguapnya formalin tersebut merupakan akibat dari mie basah mengalami cara pengolahan dengan prinsip pemanasan atau memanasi bahan.

Jenis dan rancangan penelitian yang dipilih adalah penelitian eksperimental dengan rancangan penelitian murni sederhana dengan analisis statistik menggunakan uji T ( $P=0,05$ ). Dalam penelitian ini menggunakan sampel mie basah (kuning) yang diambil dari satu pasar dan satu penjual. Cara pengolahan pada mie basah meliputi penyeduhan dengan air panas atau air mendidih (mie bakso), perebusan (mie godog), penggorengan (mie goreng) dengan kontrol yaitu mie basah (tanpa perlakuan). Pada masing-masing perlakuan dan kontrol digunakan alat spektrofotometer cahaya tampak double beam untuk menentukan kadar formalin yang ada dalam mie basah.

Perbedaan bermakna terlihat pada kadar mie bakso, kadar mie godog, dan kadar mie goreng. Untuk mie bakso mengalami penurunan kadar sebesar 21,622%; mie godog mengalami penurunan sebesar 41,158%; dan mie goreng mengalami penurunan sebesar 34,286%. Dari hasil tersebut maka cara pengolahan dapat mempengaruhi kadar formalin dalam mie basah, pengaruh tersebut berupa penurunan kadar formalin.

## ABSTRACT

Wet noodles that distributed in the market usually contains formalin as preservative. The experiment of the effect of the process of boiling, frying, and being soaked in the hot water is going to prove that there is a decrease formalin in the wet noodles. The decrease of formalin cocentration is happened because there was some formalin being steamed with water became formaldehyde. Steaming of formalin it was because the result of wet noodle through the manner with steam principal or heating the material.

The type and design of the experiment chosen is an experimental research with simple pure experimental design with statistic analyses used by T test ( $P=0.05$ ). In this experiment, being used wet noodles samples (yellow) were taken from the same market and the same seller. The treatment of the experiment wet noodles includes soaked in the hot water or heating water (bakso noodle), boiled (boil noodle), fried (fried noodle), the control is the wet noodle (without any treatment). The experiments and the control were used to determine the formalin concentration in the wet noodle using visible spectrophotometer.

Significant differences were showed in the bakso noodle concentration, boil noodle concentration and fried noodle concentration. For bakso noodle had got concentration decrease was 4.343%, boiled noodle had got concentration decrease 8.267%, and fried noodle had got concentration decrease was 6.887%. From that result therefore the manner could be influence formalin concentration in the wet noodle which is a formalin concentration decrease.