

**FAKULTAS KEDOKTERAN DAN ILMU KESEHATAN
UNIVERSITAS MUHAMMADIYAH MAKASSAR
Skripsi, 20 Agustus 2025**

**ANALISIS KANDUNGAN FORMALIN DAN NITRIT PADA SOSIS
(FROZEN) YANG BEREDAR DI PASAR TRADISIONAL KECAMATAN
SOMBA OPU KABUPATEN GOWA DENGAN METODE
SPEKTROFOTOMETRI UV-VIS**

ABSTRAK

Latar Belakang : Makanan yang sering ditambah formalin dan nitrit adalah sosis. Sosis adalah salah satu produk daging olahan yang siap saji. Penyimpanan produk daging olahan akan mempengaruhi kualitas produk yang dikonsumsi oleh masyarakat.

Tujuan Penelitian : Tujuan penelitian ini yaitu untuk mengetahui kandungan formalin dan nitrit pada sosis (*frozen*) yang beredar di Pasar Tradisional Kecamatan Somba Opu Kabupaten Gowa dan untuk mengetahui kadar formalin dan nitrit pada sosis (*frozen*) menggunakan Spektrofotometri UV-Vis.

Metode Penelitian : Metode penelitian ini merupakan uji kualitatif dan uji kuantitatif. Uji kualitatif formalin dengan metode pereaksi KMnO_4 dan *test kit* formalin, Uji kualitatif nitrit dengan metode pereaksi AgNO_3 dan griess. Uji kuantitatif dilakukan dengan metode Spektrofotometri UV-Vis.

Hasil : Pada hasil uji analisis kualitatif dengan 5 sampel sosis yang beredar di pasar Tradisional Kecamatan Somba Opu Kabupaten Gowa yang telah dianalisis dengan menggunakan *test kit* formalin menunjukkan sampel sosis A sampai E semuanya positif mengandung formalin. Sedangkan hasil uji analisis kuantitatif formalin dan nitrit pada formalin sampel A sampai E kadar formalin berturut-turut sebesar 14,67 mg/kg, 58,166 mg/kg, 25,655 mg/kg, 67,675 mg/kg dan 66,31 mg/kg. Sedangkan kadar nitrit sampel sosis B sampai E sebesar 2,108 mg/kg, 23,375 mg/kg, 24,15 mg/kg dan 8,625 mg/kg.

Kata Kunci : Sosis, Formalin dan Nitrit, Spektrofotometri UV-Vis

**FACULTY OF MEDICINE AND HEALTH SCIENCES
MUHAMMADIYAH UNIVERSITY OF MAKASSAR
Undergraduate, 20 August 2025**

**ANALYSIS OF FORMALIN AND NITRITE CONTENT IN FROZEN
SAUSAGES CIRCULATING IN TRADITIONAL MARKETS IN SOMBA
OPU SUB-DISTRICT, GOWA DISTRICT USING THE UV-VIS
SPECTROPHOTOMETRIC METHOD**

ABSTARCT

Background : Foods that are often added with formalin and nitrite are sausages. Sausages are one of the processed meat products that are ready to eat. Storage of processed meat products will affect the quality of products consumed by the public.

Research Objective : The objectives of this study were to determine the content of formalin and nitrite in sausages (frozen) circulating in the Traditional Market of Somba Opu District, Gowa Regency and to determine the levels of formalin and nitrite in sausages (frozen) using UV-Vis Specterophotometry.

Research Methods : This research method is a qualitative test and a quantitative test. Qualitative formalin test using the KMnO_4 reagent method and formalin *Test kit*, Qualitative nitrite test using the AgNO_3 and griess reagent methods. Quantitative testing was carried out using the UV-Vis Spectrophotometry method.

Results : The results of the qualitative analysis test on 5 sausage samples circulating in the traditional market of Somba Opu District, Gowa Regency, which were analyzed using a formalin test kit, showed that sausage samples A to E were all positive for formalin. Meanwhile, the results of the quantitative analysis of formalin and nitrite in formalin samples A to E showed formalin levels of 14.67 mg/kg, 58.166 mg/kg, 25.655 mg/kg, 67.675 mg/kg, and 66.31 mg/kg, respectively. The nitrite levels in sausage samples B to E were 2,108 mg/kg, 23,375 mg/kg, 24,15 mg/kg and 8,625 mg/kg respectively.

Keywords : Sausage, Formalin and Nitrite, UV-Vis Spectrophotometry