

## Perception of Salted Fish Business Towards the Use of Chemical Preservatives Reviewed From Shariah Business Law

Saidah Rahmah<sup>1</sup>, Lilik Andaryuni<sup>2</sup>, Vivit Fitriyanti<sup>3</sup>, Muhammad Rafi Ardyansah<sup>4</sup>

<sup>1</sup> UIN Sultan Aji Muhammad Idris Samarinda, [saidah2000@icloud.com](mailto:saidah2000@icloud.com)

<sup>2</sup> UIN Sultan Aji Muhammad Idris Samarinda

<sup>3</sup> UIN Sultan Aji Muhammad Idris Samarinda

<sup>4</sup> Yarmouk University Jordan, [rafi.ardiansah@gmail.com](mailto:rafi.ardiansah@gmail.com)

### Abstrak:

This article discusses the perceptions of salted fish business actors regarding the use of chemical preservatives in terms of sharia business law. This research aims to determine the extent of knowledge about chemicals and doing business in accordance with the recommendations of the Islamic religion (Shariah). The type of research used in this research is qualitative research, using an empirical approach. The data collection techniques used were observation, interviews and documentation. And the data analysis technique is carried out in a qualitative descriptive manner, namely describing, explaining and analyzing the results of the research that has been carried out. The results of this research explain the procedures or behavior of business actors in processing salted fish, namely by cleaning the inside of the fish's stomach and washing it with clean water, then soaking it in a container containing salt water for approximately 12 hours, then washing the fish. which has been previously soaked in clean water, as for the use of additional materials such as preservatives, business actors usually do this only during emergency situations, such as when sending out of town over long distances, preservatives are sprayed on the outside of the fish or the cardboard in which the fish is stored to avoid growth. bacteria that can damage the fish, as for doing business in accordance with the recommendations of the Islamic religion (Shariah), business people still don't really understand this, this is because of limited educational background and minimal knowledge about ethics and appropriate business methods. with Sharia Business Law, so that behavior is still found that is not in accordance with Sharia in business practices, there is even a lack of clarity regarding the correct information for making a profit, so things like that are not recommended in sharia business.

**Kata Kunci:** Preservatives, Shariah Business Law, Shariah Business

### A. Introduction

Salted fish production experiences increases and decreases every year. As demand for fisheries increases, the demand for fresh or salted fish increases. So that fish that have been caught will immediately be handled as best as possible so that their integrity and quality is maintained until they reach the hands of consumers, but quite a few fish are handled incorrectly and their quality decreases. So the selling price gets lower and fishermen don't get the profits they should get. Post-catch processing is preserving fish so that the product can last longer. Apart from maintaining the quality of fishery products, fish processing is carried out to add economic

value to the fish, thereby increasing the selling price of the fish.<sup>1</sup>

There are various kinds of fishery products that are processed and preserved, one of which is salted fish. Salted fish processing is a promising business. Because the price is affordable and many people consume it, it can be sold to all levels of society.<sup>2</sup>

Salting is the easiest way to save fishermen's catch. By salting, the spoilage process can be inhibited so that the fish can be stored longer. The use of salt as a preservative is primarily based on its ability to inhibit the growth of bacteria and the activity of enzymes that cause fish spoilage found in the fish's body. Salted fish or dried fish is the result of the salting and drying process. This fish has a low water content due to absorption by salt and evaporation by heat. Almost 50% of the fish catch is processed traditionally and salted fish is one of the traditional processed fish products that is widely consumed by the public. Processors usually experience difficulties in producing salted fish during the rainy season, so processors usually choose to use BTP (Food Additives) to overcome this, the additional materials in question are formalin. Formalin is a chemical that is only used as a corpse preservative, disinfectant, insect repellent and is also often used in the textile industry. The use of the dangerous ingredient formaldehyde in food products will cause the product to last a long time. Another factor in using this material is to increase product durability, where fresh food at temperature can only last 1-2 days, but by adding formalin it can last longer and is very profitable for processors and sellers.<sup>3</sup>

Using formaldehyde in the food they sell. Lack of knowledge will result in habitual behavior that will be carried out without paying attention and considering whether the food additives used are good for health or not. The misuse of formaldehyde is often done for efficiency purposes, because this dangerous substance is cheap, easy to obtain and just by adding a small amount to food products you can get good and maximum results. Currently, many chemicals and various other mixtures are made and created to help human work in making food more

---

<sup>1</sup> Rolf Geffken Situmeang, "ANALISIS USAHA PENGOLAHAN IKAN ASIN DI KELURAHAN PONDOK BATU KECAMATAN SARUDIK KOTA SIBOLGA PROVINSI SUMATERA UTARA" 4, no. 1 (2017).

<sup>2</sup> Fitri Yunda Sari, Yudi Sapta Pranoto, and Rati Purwasih, "ANALISIS USAHA IKAN ASIN (STUDI KASUS DESA REBO KECAMATAN SUNGAILIAT KABUPATEN BANGKA)," *Journal of Integrated Agribusiness* 2, no. 1 (July 17, 2020): 20–36, <https://doi.org/10.33019/jia.v2i1.1489>.

<sup>3</sup> Sulthan Salim et al., "Pengetahuan Pengolah Ikan Asin Dan Keberadaan Formalin Di Sentra Ikan Asin Di Desa Kronjo, Kabupaten Tangerang," *Prosiding Simposium Nasional Kelautan Dan Perikanan* 8 (August 7, 2021), <https://journal.unhas.ac.id/index.php/proceedingsimnaskp/article/view/14917>.

effectively and efficiently. But apart from food, these chemicals are also made to help preserve other needs, but basically these chemicals cannot be used in making food and can have fatal consequences. This is very important to know and also very concerning.

Food safety is something that is being studied a lot, because people are increasingly aware of the importance of food sources and the ingredients in their food. This happens because of advances in science and advances in technology so that a way is needed to monitor food safety. In the process of food safety, it is also known that efforts are made to maintain the durability of an ingredient, so that many preservatives have emerged which aim to extend the shelf life of a food ingredient, but in practice there are still many people who do not understand the difference between the use of preservatives for food ingredients and others. non-food. Formalin is a non-food preservative that is now widely used to preserve food.<sup>4</sup>

Safe food must use additional ingredients that the government declares safe for use in food. One of the ingredients that is prohibited for use in food is formaldehyde. Formalin is very dangerous for health, not only does it cause short-term effects, for example nausea, vomiting, diarrhea, etc., but also long-term effects, for example kidney, lung and cancer injuries. Formalin with the chemical formula  $\text{CHOH}$  is a colorless, sharp-smelling solution containing approximately 37% formaldehyde in water and usually 10-15% methanol added as a preservative. Formalin is a dangerous material that can threaten body health. The body can be exposed to formalin through the digestive tract (swallowed), in contact with the skin or inhaled. Exposure to formalin can cause health problems, both acute (short term) and chronic (long term) symptoms.<sup>5</sup>

Safe food must use additional ingredients that the government declares safe for use in food. One of the ingredients that is prohibited for use in food is formaldehyde. Formalin is very dangerous for health, not only does it cause short-term effects, for example nausea, vomiting, diarrhea, etc., but also long-term effects, for example kidney, lung and cancer injuries. Formalin with the chemical formula  $\text{CHOH}$  is a colorless, sharp-smelling solution containing

---

<sup>4</sup> Sinta Ratna Dewi, "IDENTIFIKASI FORMALIN PADA MAKANAN MENGGUNAKAN EKSTRAK KULIT BUAH NAGA," *Jurnal Nasional Ilmu Kesehatan (JNIK)* 2, no. 1 (2019).

<sup>5</sup> Reswita Reswita, "FEASIBILITY OF SALTED FISH ON SUMBER JAYA KAMPUNG MELAYU DISTRIK IN BENGKULU CITY," *Jurnal Agroindustri* 4, no. 1 (May 30, 2014): 15-20, <https://doi.org/10.31186/j.agroind.4.1.15-20>.

approximately 37% formaldehyde in water and usually 10-15% methanol added as a preservative. Formalin is a dangerous material that can threaten body health. The body can be exposed to formalin through the digestive tract (swallowed), in contact with the skin or inhaled. Exposure to formalin can cause health problems, both acute (short term) and chronic (long term) symptoms.<sup>6</sup>

The types of materials used to prolong the shelf life of fish include formaldehyde, which is easy to obtain and also cheap compared to permitted preservatives such as turban acid or sodium benzoate. Apart from being cheap, formalin is also more economical, easy to use because it is in the form of a solution and easily available in chemical shops. Characteristics of foods that contain formalin, namely: The fish is clean white and supple, the gills do not have a fresh red color, they do not have the fishy smell typical of fish and at a temperature of 25 can last for several days. And there are also foods like Slaughtered Chicken where if you use preservatives or formalin you can usually see that the chicken will be clean white and at room temperature can last for several days. Meanwhile, other types of food such as tofu usually have a very good shape and are chewy, have a smooth and soft texture and do not crumble easily, at a temperature of 25 can last up to 3 days. And there are also other types of food such as Wet Noodles, which have a slightly strong smell and at a temperature of 25 (room temperature) can last up to 2 days, and if stored in the refrigerator at a temperature of 10 can last up to 15 days, and the noodles look shiny like they have been smeared. oil.<sup>7</sup>

The effects of formalin on the body. Some of the dangerous effects that may occur in humans if they consume food containing formaldehyde are that it has a very high toxic effect and is carcinogenic which will foster the growth of cancer cells in the body. Formalin contains 37% formaldehyde in the water used to preserve it, up to 15% methanol is added, if these ingredients enter the human body it will have fatal consequences and cause various acute and chronic diseases that will easily attack the body.<sup>8</sup>

---

<sup>6</sup> Waode Nilda Arifiana Effendy, "IDENTIFIKASI KANDUNGAN FORMALIN PADA IKAN TERI (*Stolephorus sp.*) ASIN YANG DIPASARKAN DI KOTA KENDARI PROVINSI SULAWESI TENGGARA," *Jurnal Fish Protech* 5, no. 2 (November 1, 2022): 96, <https://doi.org/10.33772/jfp.v5i2.28304>.

<sup>7</sup> Siti Nurkhamidah, "IDENTIFIKASI KANDUNGAN BORAKS DAN FORMALIN PADA MAKANAN DENGAN MENGGUNAKAN SCIENTIFIC VS SIMPLE METHODS," *SEWAGATI* 1, no. 1 (December 1, 2017): 26, <https://doi.org/10.12962/j26139960.v1i1.2985>.

<sup>8</sup> Hefi Rahmawati, "IDENTIFIKASI KANDUNGAN FORMALIN PADA IKAN ASIN YANG DIJUAL

Based on the 2012 Minister of Health Regulation No. 033, it is stated that formaldehyde is prohibited as a food additive. The reason food processors/producers do fraudulent and detrimental things is because in order to gain greater profits by adding dangerous substances to the food they sell, the reason for using formalin is also believed to speed up the drying process and make the physical appearance brighter or cleaner and not spoils quickly in salted fish.<sup>9</sup>

The business behavior of mixing food ingredients and/or drinks with a mixture of the dangerous ingredient formaldehyde as a food preservative has been prohibited by the Minister of Health in accordance with Minister of Health Regulation Number 722/Mankes/Per/IX/1988 because formaldehyde has a bad impact and is dangerous to health. According to the International Program on Chemical Safety, the formalin tolerance limit that can be accepted by the body is 0.1 milligrams per liter or in one day the permissible intake is 0.2 mg. Meanwhile, formalin that can enter the body in the form of food for adults is 1.5 mg to 14 mg per day.<sup>10</sup>

Formalin is also regulated in the Food Law, Health Law Number 1168/Menkes/PER/X/1999. This crime is punishable by imprisonment for 5 (five) years or a fine of 600,000,000.00 (Six Hundred Million Rupiah). Likewise, prosecution can be brought against the business entity that commits this criminal act with the instrument of Law Number 8 of 1999 concerning Consumer Protection.<sup>11</sup>

In Sharia Business Law or Islamic Business there is something called muamalah which regulates human relations and buying and selling in Islam. There are several rules that are not permitted in muamalah, namely things that violate other people's rights, injustice such as fraud, taking inappropriate profits and so on. In terms of buying and selling, it is an activity carried out every day by all humans, including Muslims. In reality, in society, buying and selling is sometimes something that violates the rules and violates other people's rights. This buying and selling

---

DI KAWASAN SUKARAME BANDAR LAMPUNG,” n.d.

<sup>9</sup> Nurkhamidah, “IDENTIFIKASI KANDUNGAN BORAKS DAN FORMALIN PADA MAKANAN DENGAN MENGGUNAKAN SCIENTIFIC VS SIMPLE METHODS.”

<sup>10</sup> Nia Surya Wijayanti and Marheny Lukitasari, “ANALISIS KANDUNGAN FORMALIN DAN UJI ORGANOLEPTIK IKAN ASIN YANG BEREDAR DI PASAR BESAR MADIUN,” *Florea: Jurnal Biologi dan Pembelajarannya* 3, no. 1 (December 20, 2016): 59, <https://doi.org/10.25273/florea.v3i1.789>.

<sup>11</sup> Salim et al., “Pengetahuan Pengolah Ikan Asin Dan Keberadaan Formalin Di Sentra Ikan Asin Di Desa Kronjo, Kabupaten Tangerang.”

becomes a means of committing injustices such as fraud, taking inappropriate profits, and so on. To carry out muamalah buying and selling, there are principles that must be implemented by Muslims. This is similar to the values in the Al-Quran, Sunnah and Hadith. This Islamic arrangement is oriented so as not to weaken each other and to mutually benefit both parties. Allah mentioned in surah Al-Baqarah:168:

يَا أَيُّهَا النَّاسُ كُلُوا مِمَّا فِي الْأَرْضِ حَلَالًا طَيِّبًا وَلَا تَتَّبِعُوا خُطُوَاتِ الشَّيْطَانِ إِنَّهُ لَكُمْ عَدُوٌّ مُبِينٌ .

“O humanity! Eat from what is lawful and good on the earth and do not follow Satan’s footsteps. He is truly your sworn enemy.” (QS AL-Baqarah:168).

## B. RESEARCH METHODOLOGY

This article using empiric research methodology. Methodology is the steps taken by researchers in order to collect data or information and carry out investigations on the data that has been obtained. The research method provides an overview of the researcher's design which includes the procedures and steps that must be taken, research time, data sources and the steps in which the data was obtained and then analyzed. The research method is a method used to collect research data and develop it using predetermined measurement standards.<sup>12</sup>

This research uses descriptive qualitative research with the type of empirical legal research, directly reviewing the situation and conditions in the field using data collection techniques in the form of observation, interviews and documentation. as well as data analysis techniques using technical data collection, data processing and drawing conclusions.

## C. DISCUSSION

Based on the findings that researchers obtained in the field, the research examines two important points, namely:

### a. Perceptions of Salted Fish Business Actors Regarding Chemicals and Sharia Business

Perception can be defined as experience about objects, events, or relationships obtained by inferring information and interpreting messages. Perception gives meaning to human sensory stimulation of information and a person's special attention, such as expectations,

---

<sup>12</sup> Zainuddin Ali, *Metode Penelitian Hukum* (Sinar Grafika, 2021). P.14.



motivation and memory in humans. Perception in general is a cognitive process experienced by each person in understanding information about the surrounding environment, whether through hearing, sight, appreciation, feeling and smell. The key to understanding perception lies in recognizing it so that you know that perception is a unique interpretation of a situation, and not a correct recording of the situation at hand.<sup>13</sup>

The perception of business actors regarding the use of chemicals in processing salted fish is an important thing that researchers discovered in the field. where there are still many business actors who do not understand well the consumer protection law which mandates that there must be security and safety for consumers who consume the products they produce.

Business or enterprise is a social interaction system that reflects unique characteristics business so that it seems to be a separate, autonomous world. In this case business is an activity that has a very broad scope including production, distribution, trade, services or activities related to a job to earn income. Sharia business is all human efforts to meet needs life in the form of production, distribution, consumption and trade activities in the form of goods and services in accordance with God's rules and laws contained in Al Qur'an and Sunnah.<sup>14</sup>

However, what happens is that there are still business actors who are not aware of the dangers of chemicals used on salted fish, especially the process of spraying chemicals that might get on salted fish. Business people often spray chemicals when they want to sell salted fish out of town, so to ensure the ties are durable and safe, chemicals are the solution. This is a problem because these chemicals can harm the human body, while in Islam it is recommended to protect oneself and one's soul.

Protecting oneself and one's life is a religious demand, which is part of maqasid sharia, and this is related to what is consumed, which if linked to consumer protection is something that has the same goal.<sup>15</sup>

---

<sup>13</sup> Ketut Puteri Lestari, Ni Nyoman Trisna Herawati, and Anantawikrama Tungga Atmadja, "PERSEPSI PELAKU USAHA MIKRO KECIL DAN MENENGAH (UMKM) TERHADAP PENGGUNAAN APLIKASI LAMIKRO DI KECAMATAN BULELENG TAHUN 2018" 9, no. 1 (2018).

<sup>14</sup> Fakhrurazi Reno Sutan, "KAJIAN HUKUM BISNIS SYARIAH," n.d.

<sup>15</sup> Dr H Akhmad Haries, S Ag, and Maisyarah Rahmi Hs, "KAJIAN KOMPREHENSIF TEORI, SUMBER HUKUM DAN METODE ISTINBATH HUKUM," n.d.

#### b. The Prespectives of Shariah Business Toward Using Chemical in Salted Fish Processsin

Based on the results of the research and interviews that the researchers have conducted, the researchers can conclude that a small number of salted fish businesses use sevin type chemicals to prevent damage to the fish and during drying which is unstable due to the weather resulting in moisture in the fish and resulting in the growth of bacteria on the fish. fish, however the use of sevin or another name for the chemical, pesticide, is very rarely done by business actors, where this will be done at a certain time and when the fish wants to be sent out of a city or area that is far away and takes days so it is prone to damage from maggots or other types of insects that can cause damage. Business actors should not need to use such chemicals when processing salted fish, because from a health perspective the impact of sevin (pesticide) itself is such as vomiting, heartburn, watery eyes, skin that feels itchy and will cause sores. convulsions, and fainting. So it would be better not to use it as it would be dangerous for business people or consumers who would consume it.<sup>16</sup>

In Islam, it is recommended to consume healthy food and prevent any use of harmful substances. In the Qur'an, surah Al-Baqarah: 168 explains that: *“O humanity! Eat from what is lawful and good on the earth and do not follow Satan’s footsteps. He is truly your sworn enemy.”* In surah Al-Azhab explains that selling food ingredients by adding chemicals that are dangerous to health to make them look fresh and long-lasting is a form of fraud. Al-Qur'an surah Al-Ahzab verse 58: *“As for those who abuse believing men and women<sup>1</sup> unjustifiably, they will definitely bear the guilt of slander and blatant sin.”*

Therefore, continuous education is needed for traders to stop committing crimes. The business principle that with as little capital as possible to get the maximum profit has proven to be misleading. Traders must have high piety. To fortify actions, with fear of Allah.

Based on the arguments from the Qur'an above, it shows that in the Islamic concept it is said that the use of dangerous chemicals in food which is then sold to consumers clearly does not meet the category of sharia business where chemicals are added to food, whether directly or indirectly. the food has been contaminated.

---

<sup>16</sup> Mundhori Mundhori, “Tinjauan Hukum Islam dan Undang Undang Perlindungan Konsumen (UUPK) terhadap Jual Beli Barang Berformalin,” *Jurnal Hukum Ekonomi Syariah* 6, no. 01 (June 30, 2022): 77-95, <https://doi.org/10.26618/j-hes.v6i01.7717>.



This is of course not included in the type of sharia business which is called honest and thayyib, thayyib itself is something that is halal, as for the opinion of Imam Al-Qurthubi in his interpretation of Al-Jami'li Ahkamil Qur'an explains that the word halal is an object (ma'ful ) and the word thayyiban as an explanation (thing) of the object.

#### D. CONCLUSION

According to explanation above, it can be concluded based on the results of the discussion in this thesis, the researcher can draw conclusions regarding the Perceptions of Salted Fish Business Actors Regarding the Use of Chemical Preservatives in View of Sharia Business Law:

1. Salted fish business actors provide their perception or understanding regarding preservation methods and their knowledge of chemicals that they say this is not permitted, but under certain conditions they use these preservatives to prevent the occurrence of salted fish. The growth of typed bacteria will be sent out of the city or area which will take a long time, but this is very rarely done. The method for processing salted fish that business actors convey is what is usually used by most salted fish business actors in general.
2. In Sharia Business, the behavior found in salted fish business actors in Semayang Village is that there are a small number who carry out or use chemicals to maintain the quality of the products they will sell outside the city or region, even though this is contrary to the propositions of the Qur'an contained in in surah Al-Baqarah verse 168, Al-Azhab: 58.

The provisions contained in BPOM are that there are permitted doses for the use of chemicals as long as the use is not excessive and in accordance with the regulations issued by BPOM.

## REFERENCES

- Ali, Zainuddin. *Metode Penelitian Hukum*. Sinar Grafika, 2021.
- Effendy, Waode Nilda Arifiana. "IDENTIFIKASI KANDUNGAN FORMALIN PADA IKAN TERI (*Stolephorus sp.*) ASIN YANG DIPASARKAN DI KOTA KENDARI PROVINSI SULAWESI TENGGARA." *Jurnal Fish Protech* 5, no. 2 (November 1, 2022): 96. <https://doi.org/10.33772/jfp.v5i2.28304>.
- Haries, Dr H Akhmad, S Ag, and Maisyarah Rahmi Hs. "KAJIAN KOMPREHENSIF TEORI, SUMBER HUKUM DAN METODE ISTINBATH HUKUM," n.d.
- Lestari, Ketut Puteri, Ni Nyoman Trisna Herawati, and Anantawikrama Tungga Atmadja. "PERSEPSI PELAKU USAHA MIKRO KECIL DAN MENENGAH (UMKM) TERHADAP PENGGUNAAN APLIKASI LAMIKRO DI KECAMATAN BULELENG TAHUN 2018" 9, no. 1 (2018).
- Mundhori, Mundhori. "Tinjauan Hukum Islam dan Undang Undang Perlindungan Konsumen (UUPK) terhadap Jual Beli Barang Berformalin." *Jurnal Hukum Ekonomi Syariah* 6, no. 01 (June 30, 2022): 77-95. <https://doi.org/10.26618/j-hes.v6i01.7717>.
- Nurkhamidah, Siti. "IDENTIFIKASI KANDUNGAN BORAKS DAN FORMALIN PADA MAKANAN DENGAN MENGGUNAKAN SCIENTIFIC VS SIMPLE METHODS." *SEWAGATI* 1, no. 1 (December 1, 2017): 26. <https://doi.org/10.12962/j26139960.v1i1.2985>.
- Rahmawati, Hefi. "IDENTIFIKASI KANDUNGAN FORMALIN PADA IKAN ASIN YANG DIJUAL DI KAWASAN SUKARAME BANDAR LAMPUNG," n.d.
- Reswita, Reswita. "FEASIBILITY OF SALTED FISH ON SUMBER JAYA KAMPUNG MELAYU DISTRIK IN BENGKULU CITY." *Jurnal Agroindustri* 4, no. 1 (May 30, 2014): 15-20. <https://doi.org/10.31186/j.agroind.4.1.15-20>.
- Salim, Sulthan, Yuliati H. Sipahutar, Yudi P. Handoko, Medal L. Perceka, Anugrah Bertiantoro, and Taty Yuniarti. "Pengetahuan Pengolah Ikan Asin Dan Keberadaan Formalin Di Sentra Ikan Asin Di Desa Kronjo, Kabupaten Tangerang." *Prosiding Simposium Nasional Kelautan Dan Perikanan* 8 (August 7, 2021). <https://journal.unhas.ac.id/index.php/proceedingsimnaskp/article/view/14917>.
- Sari, Fitri Yunda, Yudi Sapta Pranoto, and Rati Purwasih. "ANALISIS USAHA IKAN ASIN (STUDI KASUS DESA REBO KECAMATAN SUNGAILIAT KABUPATEN BANGKA)." *Journal of Integrated Agribusiness* 2, no. 1 (July 17, 2020): 20-36. <https://doi.org/10.33019/jia.v2i1.1489>.
- Sinta Ratna Dewi. "IDENTIFIKASI FORMALIN PADA MAKANAN MENGGUNAKAN EKSTRAK KULIT BUAH NAGA." *Jurnal Nasional Ilmu Kesehatan (JNIK)* 2, no. 1 (2019).
- Situmeang, Rolf Geffken. "ANALISIS USAHA PENGOLAHAN IKAN ASIN DI KELURAHAN PONDOK BATU KECAMATAN SARUDIK KOTA SIBOLGA PROVINSI SUMATERA UTARA" 4, no. 1 (2017).
- Sutan, Fakhurrazi Reno. "KAJIAN HUKUM BISNIS SYARIAH," n.d.
- Wijayanti, Nia Surya, and Marheny Lukitasari. "ANALISIS KANDUNGAN FORMALIN DAN UJI ORGANOLEPTIK IKAN ASIN YANG BEREDAR DI PASAR BESAR MADIUN." *Florea: Jurnal Biologi dan Pembelajarannya* 3, no. 1 (December 20, 2016): 59. <https://doi.org/10.25273/florea.v3i1.789>.