

**DETECTION AND QUANTIFICATION OF FORMALDEHYDE CONTENT OF
SMOKED FISHES SOLD IN THE MARKET AT SELECTED
CITIES IN NUEVA ECIJA**

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An Undergraduate Thesis Submitted to the Faculty of the College of Veterinary
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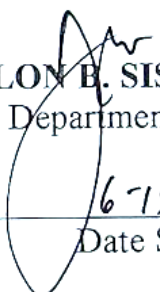

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ABSTRACT

SANTOS, JEZTER ANGELO D., College of Veterinary Science and Medicine, Central Luzon State University, Science City of Muñoz, Nueva Ecija, Philippines, **June 2019, DETECTION AND QUANTIFICATION OF FORMALDEHYDE CONTENT OF SMOKED FISHES SOLD IN THE MARKET AT SELECTED CITIES IN NUEVA ECIJA**

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The study was conducted to detect and analyze quantitatively the formaldehyde concentration in smoked fishes sold in selected markets in Nueva Ecija.

Samples were collected from the markets of San Jose City, Gapan City and Cabanatuan City. Formaldehyde concentration was determined through spectrophotometric method. The absorption was converted to concentration using the calibration curve. The resulting concentration was compared to the Malaysian Standard for formaldehyde concentration in smoked products. The formaldehyde concentration per city and per species of smoked fish were also compared.

Results showed that formaldehyde concentration in smoked fish ranged between 0.424 and 4.822 ppm. Highest concentration was recorded in Gapan City while lowest in Cabanatuan City. In terms of species of smoked fish, highest concentration was recorded in Galunggong. In general, the obtained formaldehyde concentration is significantly lower than the Malaysian Standard (5 ppm). This suggests that the smoked fish sold in the markets of selected cities in Nueva Ecija is safe for human consumption.

Keywords: UV-Visible spectroscopy, formaldehyde, smoked fish

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