

Studi kasus aspek teknis dan sosial budaya penggunaan bahan tambahan makanan terlarang pada produk perikanan di pelabuhan perikanan nusantara Palabuhan Ratu, Sukabumi = Case study of technical and social culture aspects on the use of illegal food additives for fishery products in pelabuhan perikanan nusantara Palabuhan Ratu, Sukabumi

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Abstrak

Produk perikanan yang bermutu rendah dan kurang terjamin keamanannya akan berakibat pada tidak tercapainya misi pembangunan kelautan dan perikanan dalam meningkatkan kecerdasan dan kesehatan masyarakat melalui konsumsi ikan. Hal ini dikarenakan produk perikanan terkandung bahan tambahan makanan (BTM) terlarang dan tidak aman dikonsumsi, sehingga akan memengaruhi kesehatan (efek akut dan kronis) bahkan mengakibatkan kematian bagi konsumen.

Tujuan penelitian untuk (1) Mengetahui kandungan BTM terlarang pada ikan segar dan produk olahan di PPN Palabuhanratu; (2) Mengetahui aspek sosial budaya meliputi hubungan karakteristik, persepsi dan sikap pengolah ikan, nelayan dan konsumen mengenai BTM terlarang; dan (3) Mengetahui aspek kelembagaan meliputi identifikasi regulasi dan kebijakan keamanan pangan produk hasil perikanan.

Penelitian dilaksanakan dari bulan Januari hingga April 2013 di PPN Palabuhanratu, Sukabumi terhadap produk ikan segar dan ikan olahan (ikan asin/kering, ikan pindang, kerupuk ikan, bakso ikan dan terasi). Metode pengambilan sampel untuk pengolah/pedagang dan nelayan dilakukan secara proportionate stratified random sampling masing-masing berjumlah 76 sampel pengolah ikan dan 169 sampel nelayan. Adapun teknik pengambilan sampel konsumen menggunakan metode sampling yang secara kebetulan dijumpai sebanyak 100 sampel. Metode pengumpulan data dilakukan dengan kuesioner terdiri dari pertanyaan tentang persepsi, sikap dan aspek teknis unit pengolahan ikan di Palabuhanratu.

Hasil penelitian menunjukkan bahwa kandungan BTM terlarang pada produk hasil perikanan di PPN Palabuhanratu sangat signifikan terhadap jenis produk olahan. Kandungan boraks 100% negatif, formalin 58,5% positif, Hidrogen peroksida 84,0% positif serta rhodamin B pada terasi 66,7% positif.

Persepsi pengolah/pedagang ikan terhadap keamanan produk hasil perikanan "cukup baik" (55,12%), akan tetapi sikap terhadap keamanan produk hasil perikanan "sangat baik" (91,67%) dan persepsi terhadap upaya pemerintah juga "baik" (61,23%). Selanjutnya persepsi nelayan "cukup baik" (50,82%), adapun sikap nelayan "sangat baik" (98,07%) dan persepsi terhadap upaya pemerintah "cukup baik" (53,89%). Berikutnya persepsi konsumen "cukup baik" (55,61%), sikap konsumen "sangat baik" (99,0%), dan persepsi terhadap upaya pemerintah pada keamanan dan mutu hasil perikanan "baik" (61,37%). Selanjutnya regulasi tentang keamanan produk hasil perikanan yang intinya dibuat untuk melindungi konsumen jenis BTM terlarang sesuai dengan upaya pemerintah, khususnya Dinas Kelautan dan Perikanan Kabupaten Sukabumi dan PPN Palabuhanratu, dalam melaksanakan kebijakan keamanan produk hasil perikanan sudah baik, akan tetapi dalam pengawasan dan monitoringnya belum terealisasi secara berkala dan berkesinambungan.

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Low quality dan safety fishery products will result in failure to achieve the mission on marine and fisheries development to increase the society intelligence and healthy through fish consumption. The objectives of the

research were: (1) To understand content of illegal food additives on fresh fish and processed product in Palabuhanratu; (2) To understand social aspects on the relationship of characteristics, perception and attitude of the fish processors, fishermen, and consumers on those illegal food additives, and (3) To understand institutional aspects on regulation identification and food safety policy of fishery products.

The research was carried out on January-April 2013 in Pelabuhan Perikanan Nusantara Palabuhanratu, Sukabumi. The products tested were fresh fish and processed products (salted/dried fish, boiled fish, fish crackers, fish ball and belachan). Sampling method for processors/traders and fishermen was carried out by proportionate stratified random sampling, 76 samples and 169 samples respectively. Consumers sampling technique was carried out by random sampling of 100 samples. The method for collecting data was carried out by questioner related to perception, attitude and technical aspects of the establishment in di Palabuhanratu. The data was analyzed descriptively and laboratory tested.

The results of the research showed the difference of additives chemical content on fishery products in PPN Palabuhanratu were very significant to the type of products. Borax content 100% negative, formalin 58,5% positive. Hydrogen peroxide 84,0% positive, rhodamine B on belachan 66,7% positive.

Processors/traders perception on food safety of fishery products were good enough (55.12%), attitude on safety of fishery products were very good (91.67%), and perception on government effort were good (61.23%). Then fishermen perception were good enough (50.82%), fishermen attitude were very good (98.07%), and perception on government effort were good enough (53.89%). Further that consumers perception were good enough (55.61%), consumers attitude were very good (99,0%), and perception on government effort to quality and safety of fishery products were good (61.73%). The regulation related to safety of fishery products to protect consumers on illegal additives as the government effort, especially for Marine and Fisheries service of Sukabumi and PPN Palabuhanratu, has been implemented well, nevertheless for controlling and monitoring periodically and continuously has not been implemented yet.