

ABSTRACT

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The Identification of Borax in White Tofu and The Description of Tofu Makers' Knowledge About Borax in Indihiang District Tasikmalaya City 2023

Borax is an ingredient used in non-food industries which is often misused by irresponsible people as an additive to food, one of which is white tofu to make it long-lasting, dense and chewy. Cases of using borax in food can be influenced by the producer's level of knowledge. The purpose of this study is to identify the borax content in white tofu, as well as to understand the knowledge description of tofu makers regarding borax. This study is a descriptive. The study population is all tofu makers in the Indihiang District, Tasikmalaya City. The number of samples was taken using total sampling, all white tofu and tofu makers from each factory, totaling 30. The results of this research are that all white tofu samples that had tested is negative contained borax (100%). Observing changes in the aroma, color and appearance of tofu shows that all tofu can only last for one day after being stored at room temperature. The level of knowledge of tofu producers regarding borax is that 16 people (53.4%) have good knowledge and 14 people (46.7%) have sufficient knowledge.

Key Words: borax, white tofu, knowledge