

## Abstract

Styrofoam is use for food packaging has dominated the market share of replacing tin and glass. Styrofoam is practice and simple than used like to instan noodle packaging. The material of sytrofoam packaging consist of polymere, originated from stiren monomers. The themperature influence for food was packaged by Styrofoam can be cause oxidation reaction between stiren monomer with ozone to make formaldehyde. The negative aspects of Styrofoam packaging for food is that its formaldehyde will stick to the food. If the formaldehyde as preservative in food over safety value, it can be toxic. This research aims to the content of the formaldehyde in fastfood based on themperature. The quantity of the formaldehyde in fastfood can be measured by spectrophotometrically with schiff's reagent. The result of the research shows that this study the formaldehyde level with the highest value of 2,712 ppm at themperature 100<sup>0</sup> C, and the themperature 50<sup>0</sup> C had not deteckted which were the lowest levels.

Keywords : formaldehyde, Styrofoam, spectrophotometri method, and fastfood.