

Intisari

Kajian Penerapan Good Handling Practices Pada Udang Vaname Segar di PT. Indokor Bangun Desa, Bantul D.I. Yogyakarta dan PT. Disanta, Purworejo Jawa Tengah

Good Handling Practice (GHP) perikanan merupakan tata cara penanganan yang baik selama panen dan pasca panen komoditas perikanan untuk mengendalikan dan mempertahankan mutu dengan menekan kerusakan, penyusutan dan memperpanjang daya simpan. Tujuan penelitian adalah mengetahui penerapan GHP terhadap mutu udang vaname segar selama panen dan pascapanen di PT. Indokor Bangun Desa (IBD). Metode penelitian yang digunakan adalah observasi, wawancara dan laboratoris. Ruanglingkup observasi penerapan GHP di PT IBD yaitu saat pra panen, panen, pascapanen dan distribusi dengan parameter mutu yaitu organoleptik (rupa, bau dan tekstur), suhu, pH, ALT, dan jenis-jenis bakteri patogen. Tahap yang diterapkan ialah pra-panen, panen, pengangkutan, pengiriman, penerimaan, pencucian, sortir, penimbangan, pengepakan dan distribusi. Kondisi suhu yang diperoleh dalam penerapan rantai dingin belum berjalan dengan baik, terdapat kondisi suhu diatas ambang maksimal 5°celcius terutama pada pengiriman dari kolam dan penimbangan. Tahap pencucian kedua udang segar setelah sortifikasi tidak dilakukan. Namun kegiatan berlangsung dengan cepat, hal ini juga didukung dengan kondisi pH yang stabil sekitar 6,94. Uji Mikrobiologi berdasarkan SNI 01-2728.1-2006 menunjukkan kualitas produk aman dikonsumsi dengan nilai TPC/gram sebesar $4,0 \times 10^3$ koloni/gram pada panen, $6,16 \times 10^3$ koloni/gram dan $3,67 \times 10^3$ koloni/gram. Hasil ini menunjukkan nilai TPC/gram masih dibawah ambang batas maksimal. Kontaminasi pada bakteri *Coliform* dan *E.coli* < 3 MPN/ml serta bakteri *Salmonella*, dan *Vibrio cholerae* menunjukkan hasil negatif. Nilai rata-rata organoleptik berdasarkan SNI- 01-2728.1-2006 pada setiap ruang lingkup sebesar 8,7 - 9,0. Hal ini menunjukkan bahwa kualitas dan mutu udang vaname segar terjaga dengan bagus meski penerapan belum terlaksana dengan baik.

Kata Kunci : *Good handling practice*, udang vaname, Ruang Lingkup

Abstract

Study of the Application of Good Handling Practices on Fresh Vaname Shrimp at PT. Indokor Bangun Desa, Bantul D.I. Yogyakarta and PT. Disanta, Purworejo, Central Java

Good Handling Practice (GHP) for fisheries is a procedure for good handling during harvest and postharvest of fishery commodities to control and maintain quality by reducing damage, shrinkage, and extending shelf life. The research objective was to determine the application of GHP to the quality of fresh vannamei shrimp during harvest and postharvest at PT. Indokor Bangun Desa (IBD). The research method used is observation, interviews, and laboratory. The scope of observation of GHP implementation at PT IBD was during pre-harvest, harvest, post-harvest, and distribution with quality parameters namely organoleptic (shape, smell, and texture), temperature, pH, ALT, and types of pathogenic bacteria. The stages applied are pre-harvest, harvest, transport, delivery, receiving, washing, sorting, weighing, packing, and distribution. The temperature conditions obtained in the application of the cold chain have not gone well, there are temperature conditions above the maximum park of 5⁰ Celsius, especially when shipping from ponds and weighing. The second washing stage of fresh shrimp after sorting was not carried out. However, the activity took place quickly, this was also supported by a stable pH of around 6.94. Microbiological tests based on SNI 01-2728.1-2006 showed the quality of the product was safe for consumption with TPC/gram values of 4.0 x 10³ colonies/gram at harvest, 6.16 x 10³ colonies/gram and 3.67 x 10³ colonies/gram. These results indicate that the TPC/gram value is still below the maximum limit. Contamination on Coliform and E.coli bacteria < 3 MPN/ml as well as Salmonella and Vibrio cholerae showed negative results. The average organoleptic value based on SNI-01-2728.1-2006 in each scope is 8.7 - 9.0. This shows that the quality and quality of fresh vannamei shrimp is well maintained even though the implementation has not been carried out properly.

Keywords: Good handling practice, vannamei shrimp, The Scope