ANALISIS KESESUAIAN STANDAR PENANGANAN DAN TINGKAT RISIKO KERUSAKAN MUTU PRODUK BUAH POTONG DI TOKO RETAIL DI KOTA YOGYAKARTA

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INTISARI

Produk buah potong segar merupakan produk yang berasal dari buah-buahan segar yang telah mengalami modifikasi fisik yang kemudian dikemas dan didinginkan sehingga menjadi produk yang siap untuk dikonsumsi. Produk buah potong segar lebih rentan terhadap kerusakan daripada buah segar sebagai akibat dari pemotongan produk. Kerusakan mekanis yang terjadi pada buah menyebabkan serangkaian perubahan fisiologis dan biokimia yang mengakibatkan penurunan kualitas buah. Oleh karena itu, penanganan produk buah potong perlu dilakukan sesuai dengan standar.

Penelitian ini dilakukan di empat toko retail yang berada di Kota Yogyakarta yang terdiri dari dua toko Indomaret dan dua toko Alfamidi. Dalam penelitian ini, standar penanganan produk buah potong di toko retail dianalisis kesesuaiannya dengan standar penanganan produk buah potong di tingkat internasional maupun nasional. Selain itu, tingkat risiko kerusakan mutu produk buah potong di toko retail juga dianalisis menggunakan metode FMEA.

Hasil penelitian ini menunjukkan bahwa standar penanganan produk buah potong di keempat toko retail belum sepenuhnya sesuai dengan standar penanganan produk buah potong yang diterbitkan oleh Codex, FAO, dan Kementerian Pertanian RI. Selain itu, risiko kerusakan mutu produk buah potong selama penanganan di keempat toko retail hampir sama. Mode kegagalan yang perlu diprioritaskan berdasarkan hasil penilaian FMEA, yaitu produk buah potong mengalami perubahan tekstur dan aroma sebelum 12 jam, produk buah potong banyak yang tidak terjual, dan buah yang dipotong ternyata kurang matang.

Kata kunci: *melon, metode FMEA, produk buah potong, semangka*

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ANALYSIS OF CONFORMITY OF HANDLING STANDARDS AND RISK LEVEL OF DAMAGE TO THE QUALITY OF CUT FRUIT PRODUCTS AT RETAIL STORES IN YOGYAKARTA CITY

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ABSTRACT

Fresh cut fruit products are products derived from fresh fruits that have undergone physical modifications which are then packaged and cooled so that they become products ready for consumption. Fresh cut fruit products are more susceptible to damage than fresh fruit as a result of cutting the product. Mechanical damage that occurs in fruit causes a series of physiological and biochemical changes that result in a decrease in fruit quality. Therefore, the handling of cut fruit products needs to be done in accordance with the standards.

This research was conducted at four retail stores located in the city of Yogyakarta, consisting of two Indomaret stores and two Alfamidi stores. In this study, the standards for handling sliced fruit products in retail stores were analyzed for compliance with the standards for handling sliced fruit products at the international and national levels. In addition, the level of risk of damage to the quality of sliced fruit products at retail stores was also analyzed using the FMEA method.

The results of this study indicate that the standards for handling sliced fruit products in the four retail stores are not fully in accordance with the standards for handling sliced fruit products issued by the Codex, FAO, and the Indonesian Ministry of Agriculture. In addition, the risk of damage to the quality of cut fruit products during handling at the four retail stores is almost the same. Failure modes that need to be prioritized based on the results of the FMEA assessment, namely cut fruit products experience changes in texture and aroma before 12 hours, many cut fruit products are not sold, and cut fruit is not ripe.

Keywords: *cut fruit products, FMEA method, melon, watermelon*

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