

**ANALISIS DAN EVALUASI PERSIAPAN SISTEM MUTU INDUSTRI  
PANGAN BERDASARKAN *GOOD MANUFACTURING PRACTICES*  
(GMP) DAN *SANITATION STANDARD OPERATING PROCEDURES*  
(SSOP) PADA PENANGANAN PASCAPANEN KEDELAI DI CV. JAVA  
AGRO PRIMA, KABUPATEN BANTUL, DAERAH ISTIMEWA  
YOGYAKARTA**

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**ABSTRAK**

Sistem keamanan pangan merupakan suatu prasyarat yang diakui dan ditujukan kepada industri pengolahan pangan berdasarkan pedoman dari standar yang berlaku, salah satu penerapan sistem keamanan pangan tersebut berdasarkan *Good Manufacturing Practices* (GMP) serta *Standard Sanitation Operating Procedures* (SSOP). Salah satunya CV. Java Agro Prima yang berfokus kepada pengolahan produk AgroIndustri yaitu produk kedelai. Dalam pelaksanaan proses produksi, pihak CV. Java Agro Prima sudah menerapkan standar penanganan pascapanen namun hanya secara internal sehingga belum terdapat sertifikasi terkait. Akan tetapi selama penerapan masih ditemukan beberapa ketidaksesuaian yang dilakukan perusahaan dari kedua aspek tersebut. Oleh karena itu penelitian kali ini membahas terkait ketidaksesuaian pada penanganan pascapanen produk kedelai di industri berdasarkan pedoman dari GMP dan SSOP disertai dengan rekomendasi perbaikan dari setiap aspek.

Tahap penerapan GMP dan SSOP dimulai dari analisis masalah yang terjadi di perusahaan untuk ditetapkan rumusan permasalahan. Selanjutnya dilakukan evaluasi dengan penilaian antara kesesuaian berdasarkan pedoman dengan kondisi yang terjadi di perusahaan terhadap aspek GMP berdasarkan Permenperin No. 75/M-IND/PER/2010 dan terhadap aspek SSOP berdasarkan peraturan yang dikeluarkan oleh *Food and Drug Association* (FDA) dalam *Code of Federal Regulations* (CFR) No. 21. Pengumpulan data dilaksanakan melakukan triangulasi data yakni melakukan observasi, diskusi, serta wawancara mendalam dengan melibatkan peneliti bersama kepala gudang serta perwakilan dari pihak pemerintah.

Penelitian dilakukan dengan cara melakukan observasi serta pengamatan langsung terhadap pelaksanaan aspek GMP dan SSOP pada industri. Berdasarkan hasil analisis yang dilakukan, persentase penerapan aspek GMP mendapatkan skor 73.78%. Sementara itu, hasil persentase penerapan SSOP didapatkan nilai sebesar 67.53%. Selanjutnya hasil dari penilaian tersebut diolah menggunakan diagram pareto untuk menentukan prioritas rekomendasi perbaikan. Hasil diagram pareto menunjukkan aspek GMP membutuhkan prioritas perbaikan untuk aspek Karyawan, Pengawasan Proses, dan Penyimpanan. Sedangkan untuk SSOP membutuhkan prioritas perbaikan pada aspek Pencegahan Kontaminasi Silang dan Kesehatan Pegawai. Diperlukan adanya perbaikan terhadap aspek ketidaksesuaian tersebut untuk mempermudah perusahaan apabila ingin melakukan pengajuan proses sertifikasi sistem jaminan keamanan mutu pangan.

**Kata Kunci:** Agro-Industri, *Good Manufacturing Practices* (GMP), *Sanitation Standard Operating Procedures* (SSOP)

**ANALYSIS AND EVALUATION OF FOOD INDUSTRY QUALITY  
SYSTEM PREPARATION BASED ON GOOD MANUFACTURING  
PRACTICES (GMP) AND SANITATION STANDARD OPERATING  
PROCEDURES (SSOP) IN POST-HARVEST HANDLING OF SOYBEAN  
AT CV. JAVA AGRO PRIMA, BANTUL PROVINCE, SPECIAL REGION  
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**ABSTRACT**

Food safety system is a recognized prerequisite and is aimed at the food processing industry based on guidelines from applicable standards, one of the applications of which is a food safety system based on Good Manufacturing Practices (GMP) and Standard Sanitation Operating Procedures (SSOP). One of them is CV. Java Agro Prima focuses on processing AgroIndustry products, namely soybean products. In carrying out the production process, CV. Java Agro Prima has implemented post-harvest handling standards but only internally so there is no related certification yet. However, during implementation, several discrepancies were still found by the company in these two aspects. Therefore, this research discusses discrepancies in post-harvest handling of soybean products in industry based on GMP and SSOP guidelines accompanied by recommendations for improvement in each aspect.

The GMP and SSOP implementation starts from analyzing the problems that occur in the company to determine the problem formulation. Next, an evaluation is carried out by assessing the suitability of the guidelines based on the conditions occurring in the company regarding the GMP aspect based on Permenperin No. 75/M-IND/PER/2010 and for the SSOP aspect based on regulations issued by the Food and Drug Association (FDA) in the Code of Federal Regulations (CFR) No. 21. Data collection was carried out using data triangulation, namely conducting observations, discussions and in-depth interviews involving researchers together with warehouse heads and representatives from the government.

The research was carried out by observing and directly observing the implementation of GMP and SSOP aspects in the industry. Based on the results of the analysis carried out, the percentage of implementation of GMP aspects received a score of 73.78%. Meanwhile, the percentage results of SSOP implementation obtained a value of 67.53%. Next, the results of the assessment are processed using a Pareto diagram to determine priority recommendations for improvement. The results of the Pareto diagram show that the GMP aspect requires priority improvement for the Employee, Process Control and Storage aspects. Meanwhile, SSOP requires priority improvements in the aspects of preventing cross-contamination and employee health. There is a need to improve this non-conformity aspect to make it easier for companies to apply for a food quality safety assurance system certification process.

**Keyword:** Agro-Industry, Good Manufacturing Practices (GMP), Sanitation Standard Operating Procedures (SSOP)