

**PENERAPAN *Hazard Analysis Critical Control Point* (HACCP) PADA PRODUKSI GULA MERAH DI PT INDO GULA PASTIKA, SRAGEN, JAWA TENGAH**

**ABSTRAK**

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Tujuan dari penelitian ini adalah melakukan evaluasi terkait pelaksanaan GMP dan SSOP di PT Indo Gula Pastika dan menyusun dokumen HACCP *plan* pada proses produksi Gula Merah Tebu di PT Indo Gula Pastika. Penelitian ini menggunakan pendekatan kualitatif dengan metode deskriptif. Langkah penelitian yang dilakukan adalah mengevaluasi penerapan *Good Manufacturing Practice* (GMP) dan mengevaluasi penerapan SSOP dan Penyusunan rencana HACCP.

Hasil evaluasi GMP menunjukkan rata-rata skor kesenjangan sebesar 33,98% yang artinya kurang memenuhi. Hasil evaluasi SSOP menunjukkan rata-rata nilai yang didapatkan sebesar 48,43% yang menunjukkan bahwa penerapan SSOP di PT Indo Gula Pastika kurang memenuhi. Hasil dari analisis CCP (*Critical Control Point*) pada proses pengolahan menghasilkan lima titik kritis yang ada pada proses penggilingan tebu berupa kadar penambahan bahan bantu proses tidak tepat (CCP-1K) dan benda asing, debu, kerikil, tanah dan kehilangan gula secara mekanis yang disebabkan oleh terbawanya sukrosa dalam ampas tebu, tumpahan nira dari saluran dan adanya kebocoran saluran (CCP-1F). Pada stasiun pemurnian terdapat kelebihan bahan bantu proses yaitu flokulan, baking soda dan susu kapur (CCP-2K). Pada stasiun penguapan tekanan evaporator terlalu tinggi dapat menyebabkan valve bocor dan steam jacket meledak (CCP-2F) dan stasiun pemasakan (CCP-3F) yaitu tekanan steam pada vacuum terlalu tinggi dapat menyebabkan valve bocor

**Kata kunci: Critical control point, gula merah tebu, GMP, HACCP, SSOP**

**APPLICATION OF Hazard Analysis Critical Control Point (HACCP) IN  
BROWN SUGAR PRODUCTION AT PT INDO GULA PASTIKA,  
SRAGEN, CENTRAL JAVA**

**ABSTRACT**

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The purpose of this research is to evaluate the implementation of GMP and SSOP at PT Indo Gula Pastika and prepare a HACCP plan document on the production process of Brown Sugar Cane at PT Indo Gula Pastika. This research uses a qualitative approach with descriptive methods. The research steps taken are evaluating the implementation of Good Manufacturing Practice (GMP) and evaluating the implementation of SSOP and HACCP plan preparation.

The results of the GMP evaluation show an average gap score of 33.98% which means that it is less fulfilling. The results of the SSOP evaluation show that the average score obtained is 48.43% which indicates that the application of SSOP at PT Indo Gula Pastika is not fulfilling. The results of the CCP (Critical Control Point) analysis in the processing process resulted in five critical points in the sugarcane milling process in the form of improper levels of addition of process auxiliary materials (CCP-1K) and foreign objects, dust, gravel, soil and mechanical sugar loss caused by carrying sucrose in bagasse, spilled sap from the channel and channel leakage (CCP-1F). At the refining station there is an excess of process aids namely flocculant, baking soda and lime milk (CCP-2K). At the evaporation station the evaporator pressure is too high which can cause the valve to leak and the steam jacket to explode (CCP-2F) and at the cooking station (CCP-3F) the steam pressure at vacuum is too high which can cause the valve to leak.

**Keywords: Critical control point, sugar cane brown sugar, GMP, HACCP, SSOP.**