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Tahapan Kritis Proses Produksi Tteok "Semangkok Boci" dan Perbandingan Mutu dengan Tteok Sejenis di Pasaran
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TAHAPAN KRITIS PROSES PRODUKSI *TTEOK* "SEMANGKOK BOCI" DAN PERBANDINGAN MUTU *TTEOK* SEJENIS DI PASARAN

INTISARI

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Tteok merupakan kue beras tradisional Korea yang kini populer di Indonesia, tetapi rentan terhadap pertumbuhan mikroorganisme dan perubahan tekstur menjadi keras karena retrogradasi pati. Masalah utama yang ditemukan berasal dari keluhan konsumen mengenai munculnya jamur dan aroma tidak sedap. Oleh karena itu, penelitian ini bertujuan untuk mengevaluasi kondisi lingkungan, peralatan, dan proses produksi di CV Nahari Food Indonesia serta menentukan posisi kualitas *tteok* Semangkok Boci dibandingkan dengan *tteok* sejenis yang beredar di pasaran.

Pada penelitian ini dilakukan observasi secara langsung mulai dari penerimaan bahan baku hingga pengemasan, pengujian swab kondisi fasilitas dan peralatan. Sampel yang digunakan adalah *tteok* Semangkok Boci dan tiga mereka tteok sejenis sebagai pembanding dengan pengujian mikrobiologi (*Total Plate Count*), fisikokimia (pH dan a_w), serta tekstur (*hardness, chewiness, cohesiveness, adhesiveness, dan springiness*). Pengamatan dilakukan selama delapan hari penyimpanan pada tiga kondisi suhu berbeda (4℃, 27℃, dan 40℃). Selain itu, efektivitas tindakan korektif berupa perebusan ulang selama 15 dan 30 menit.

Hasil penelitian menunjukkan bahwa seluruh area produksi belum memenuhi Standar Baku Mutu Kesehatan Lingkungan (SBMKL) dan masih terdapat koloni pada beberapa peralatan. Tahap perebusan dan pendinginan ditetapkan sebagai tahapan kritis. Nilai TPC *tteok* Semangkok Boci sebelum dikemas telah melebihi batas maksimum yang ditetapkan (6,36 log CFU/g). Perebusan ulang selama 30 menit memberikan reduksi mikroba paling optimal, sedangkan penyimpanan suhu dingin mampu memperlambat pertumbuhan mikroorganisme dan mempertahankan mutu produk. Secara keseluruhan, *tteok* Semangkok Boci memiliki mutu yang lebih baik dibandingkan produk sejenis, namun masih memerlukan peningkatan higiene, sanitasi, dan pendekatan *hurdle technology* untuk meningkatkan keamanan dan umur simpan produk.

Kata Kunci: *Tteok*, Keamanan Pangan, Mutu, Mikrobiologi, Sanitasi

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CRITICAL STAGES IN THE PRODUCTION PROCESS OF "SEMANGKOK BOCI" TTEOK AND COMPARATIVE QUALITY ASSESSMENT OF SIMILAR TTEOK PRODUCTS ON THE MARKET

ABSTRACT

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Tteok is a traditional Korean rice cake that has become increasingly popular in Indonesia. However, its high moisture content makes it susceptible to microbial growth and textural hardening caused by starch retrogradation. Consumer complaints regarding mold growth and unpleasant odors prompted this study, which aimed to evaluate the production environment, equipment, and processing conditions at CV Nahari Food Indonesia, as well as to determine the quality of Semangkok Boci tteok compared with similar commercial products.

Direct observations were conducted from raw material receiving to packaging, including swab assessments of production facilities and equipment. Samples consisted of Semangkok Boci tteok and three commercially available tteok products. Analyses included Total Plate Count (TPC), pH, water activity (aw), and texture profile (*hardness*, *chewiness*, *cohesiveness*, adhesiveness, and *springiness*). Samples were stored for eight days at 4°C, 27°C, and 40°C. Corrective actions were evaluated by reboiling vacuum-packaged products for 15 and 30 minutes.

The results showed that all production areas failed to meet the Environmental Health Quality Standards (SBMKL), and microbial colonies were detected on several pieces of equipment. Boiling and cooling were identified as critical control stages. The initial TPC of Semangkok Boci tteok was 6.36 log CFU/g, exceeding the regulatory limit. Reboiling for 30 minutes achieved the greatest microbial reduction, while refrigerated storage effectively slowed microbial growth and maintained product quality. Overall, Semangkok Boci tteok exhibited better quality than comparable commercial products; however, improvements in hygiene, sanitation, cold chain management, and the implementation of hurdle technology are recommended to enhance product safety and extend shelf life

Keywords: Tteok, Food Safety, Quality, Microbiology, Sanitation