

ABSTRAK

PT Sewu Segar Nusantara (SSN) berdiri pada tahun 1995 merupakan anggota kelompok investasi unggulan Gunung Sewu Kencana (GSK). PT SSN merupakan sebuah perusahaan *supply chain management* (SCM) dengan produk utama pisang cavendish dan telah terakreditasi oleh lembaga sertifikasi Sucofindo Nasional, meliputi sertifikasi ISO 9001 tentang manajemen mutu dan ISO 22000 tentang keamanan pangan. Program magang dilakukan pada bagian *quality control* (QC) PT SSN Surabaya. Dengan tugas utama melakukan QC *incoming*, QC inspeksi, QC *out*, dan QC verifikasi. Proses pengambilan sampel inspeksi menggunakan metode *random sampling* sebanyak 2% dari setiap kali kedatangan. Temuan masalah selama magang di QC PT SSN Surabaya meliputi suhu *pulp* dibawah standar, kemasan karton rusak akibat proses pendistribusian. Sedangkan saat QC inspeksi kecacatan yang sering ditemui adalah pisang mengalami *bruises*. Pada QC *out* ditemukan adanya produk yang tidak sesuai standar perusahaan ketika akan didistribusikan seperti *chilling injury*, “blonteng”, dan produk yang masih hijau yaitu pada tingkat kematangan 3. Pada QC verifikasi ditemukan adanya gap antara pelanggan dengan produsen, selain itu adanya produk yang dikembalikan karena *green soft* dan “bantet”. Pisang yang memiliki suhu kurang dari standar sebaiknya diletakkan pada gudang khusus yang memiliki suhu lebih tinggi hingga suhu *pulp* mencapai standar. Penggantian kemasan karton yang rusak untuk mengurangi kerusakan mekanis pada buah.

Kata Kunci : “Bantet, “Blonteng”, *Green Soft*”, Inspeksi, PT Sewu Segar Nusantara, *Quality Control*



ABSTRACT

Sewu Segar Nusantara (SSN) LLC was founded in 1995 and is a member of the leading investment group, The *Gunung Sewu Kencana* (GSK). The company is a supply chain management (SCM) company with Cavendish banana as their main product and has been accredited by the certification institution, *Sucofindo Nasional*. The certification includes ISO 9001 certification, which is quality management and ISO 22000, which is food safety. Internship program were conducted in the Quality Control department, with their primary task is to conduct QC incoming, inspection, out, and verification. Random sampling method was used to collect inspection samples as much as 2% per arrival. There are issues found during the internship period, which includes the pulp temperature was below the standard and the carton packaging was damaged because of the distribution process. During QC inspection, bruises were frequently found on the bananas. Products that haven't met the company's standard was also found during QC out such as chilling injury, overripe (*blonteng*) bananas, and bananas that are still green. During QC verification, it was found that there is a gap between the customer and the producer. Moreover, there are returned goods because it's still green or underripe (*bantet*). Bananas that have lower temperature than the standard should be placed in a special warehouse that has a higher temperature to increase the pulp temperature to the standard. Carton packaging should also be replaced to reduce mechanical damage on the fruit.

Keywords: Underripe Bananas, Overripe Bananas, Green Bananas, Inspection, Sewu Segar Nusantara LLC, Quality Control