KAJIAN *HAZARD ANALYSIS AND CRITICAL CONTROL POINTS* (HACCP) ON *GOOD HANDLING PRACTICES* (GHP) GOAT MILK AT FARMER LEVEL

ABSTRACT

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Demand of fresh milk in Indonesia resulted in increased year by year. But, fresh milk quality did not fulfill National Standart, so the improvement should be conducted. For fresh milk was produced by two farmers (AB and XY) must be investigated and evalutated for improving the quality. Goals of the research was to indentify the Critical Control Points (CCP) during the process and to propose corrective action on GHP for increasing its quality.

Method for this research was Hazard Analysis and Critical Control Points (HACCP) steps, which taken during whole process for producing fresh milk, mainly from milking until packaging. Critical Control Point (CCP) had to be determined for assuming safety of fresh goat milk at farmer level. For controlling each process steps, since test such as, methylene blue reduction time, Total Plate Count (TPC), and acidity of fresh milk were applied.

Results of the research were pointed out some points as follow, Methylene Blue showed that none of the sample had categorized on good quality which has tested for 8 hours or more and mostly it had categorized on bad and low quality which has tested less than 6 hours. TPC test showed that the lowest bacteria from two farmers is $2x10^6$ cfu/ml and did not fulfill National Standart. And so, for the acidity test showed that it has 6 in average. Critical Control Point was found at milking stage are on equipment preparation, udder cleaning, milking, milk screening and milk transportation from stable to milk storage.

Keyword: Goat fresh milk, Good Handling Practices (GHP), Hazard Analysis and Critical Control Points (HACCP), Methylene Blue Reduction Time, dan Total Plate Control (TPC),

KAJIAN *HAZARD ANALYSIS AND CRITICAL CONTROL POINTS* (HACCP) DALAM *GOOD HANDLING PRACTICES* (GHP) SUSU KAMBING DI TINGKAT PETERNAK

ABSTRAK

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Permintaan susu segar di Indonesia meningkat dari tahun ke tahun. Namun kualitas susu segar tidak memenuhi SNI, sehingga peningkatan mutu harus dilakukan. Susu segar yang diproduksi oleh dua peternakan (AB dan XY) harus diinvetigasi dan dievaluasi untuk peningkatan kualitas. Tujuan dari penelitian ini adalah untuk mengidentifikasi *Critical Control Point* (CCP) selama proses pemerahan dan untuk memperoleh tindakan koreksi dalam *Good Handling Practices* (GHP) untuk peningkatan mutu.

Metode dalam penelitian ini adalah *Hazard Analysis and Critical Control Points* (HACCP) yang mengikuti seluruh proses dari produksi susu segar, terutama pada pemerahan hingga pengemasan. *Critical Control Point* (CCP) digunakan untuk mempreoleh keamanan susu kambing segar di tingkat peternak. Untuk mengontrol setiap proses, digunakan tes seperti uji *Methylene Blue*, *Total Plate Control* (TPC), dan kadar keasaman susu.

Hasil dari penelitian ini ditunjukkan seperti berikut, uji Methylene Blue menunjukkan bahwa tidak ada satupun sampel yang dikategorikan dalam kualitas baik yang melewati 8 jam pengujian atau lebih dan rata-rata sampel pada kategori rendah dan jelek yang melewati kurang dariu 6 jam pengujian. Uji TPC menunjukkan bahwa bakteria terendah dari sampel kedua peternak adalah $2x10^6$ cfu/ml dan tidak memenuhi SNI. Begitupula dengan uji kadar keasamaan yang menunjukkan nilai 6. Critical Control Point yang ditemukan dalam pemerahan adalah pada tahap persiapan pemerahan, membersihkan ambing, pemerahan, penyaringan susu dan tranportasi susu dari kandang hingga ruang penyimpanan.

Keyword: Susu Kambing, *Good Handling Practices* (GHP), *Hazard Analysis and Critical Control Points* (HACCP), *Methylene Blue*, dan *Total Plate Control* (TPC),