

Kajian Penentuan *Critical Control Point* dan Monitoring Proses Pada Produksi
Keju Halloumi Di PT Mazaraat Lokanatura Indonesia

INTISARI

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Kualitas produk pangan yang aman dan sehat sangat diperhatikan oleh masyarakat diseluruh dunia. Salah satu cara menentukan kualitas pangan yang diakui dunia saat ini adalah penerapan *Hazard Analysis Critical Control Point* (HACCP). PT Mazaraat Lokanatura Indonesia merupakan salah satu IKM di Indonesia yang sedang meningkatkan kualitas produk pangan mereka berupa keju halloumi dengan penerapan HACCP. HACCP memiliki 12 tahap terdiri dari 5 tahap awal dan 7 prinsip HACCP. Pada 7 prinsip HACCP terdapat tahap penentuan *Critical Control Point* (CCP) dan proses monitoringnya. PT Mazaraat Lokanatura Indonesia dengan produk keju halloumi sudah menerapkan 12 tahap dari HACCP. Penentuan CCP diproses produksi keju halloumi terdapat pada proses pemanasan susu hingga suhu 65 °C dalam waktu 15 menit dan proses pemasakan keju. Proses monitoring pada perusahaan ini diawasi oleh supervisor produksi. Monitoring pada proses pemanasan susu dilakukan dengan mengukur kenaikan suhu susu hingga 65 °C selama waktu 60 menit dan setelah mencapai suhu tersebut, suhu susu dipertahankan selama 15 menit dengan suhu 65 °C. Monitoring pada proses pemasakan keju dilakukan dengan pengukuran suhu dan waktu. Suhu air dadih yang digunakan pada proses pemasakan keju dapat tercapai suhu 90 °C pada waktu 80 menit. Setelah air dadih mencapai suhu tersebut keju kemudian dimasak selama 15 menit dengan mempertahankan suhu air dadih dan pada proses hanya terjadi penurunan suhu 1 °C dari suhu 90 °C ke suhu 89 °C.

Kata Kunci : Hazard Analysis Critical Control Point , keju halloumi, *Critical Control Point*, monitoring.

Study on *Critical Control Point* Determination and Process Monitoring in
Halloumi Cheese Production at PT Mazaraat Lokanatura Indonesia ABSTRACT

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The quality of safe and healthy food products is highly considered by people around the world. One way to determine food quality that is recognized by the world today is the application of *Hazard Analysis Critical Control Points* (HACCP). PT Mazaraat Lokanatura Indonesia is one of the IKM in Indonesia which is improving the quality of their food product in the form of halloumi cheese with the application of HACCP. HACCP has 12 stages consisting of 5 initial stages and 7 HACCP principles. In the 7 principles of HACCP, there are stages for determining the *Critical Control Point* (CCP) and the monitoring process. PT Mazaraat Lokanatura Indonesia with halloumi cheese products has implemented 12 stages of HACCP. Determination of CCP processed by the production of halloumi cheese is in the process of heating the milk to a temperature of 65 °C in 15 minutes and the cheese cooking process. The monitoring process in this company is supervised by a production supervisor. Monitoring of the heating process of milk is carried out by measuring the temperature increase of the milk to 65 °C for 60 minutes and after reaching that temperature, the temperature of the milk is maintained for 15 minutes with a temperature of 65 °C. Monitoring the cheese cooking process is carried out by measuring temperature and time. The temperature of whey used in the cheese cooking process can reach a temperature of 90 °C in 80 minutes. After the whey reaches this temperature the cheese is then cooked for 15 minutes by maintaining the whey temperature and in the process only a decrease in temperature of 1 °C from 90 °C to 89 °C.

Keyword : Hazard Analysis Critical Control Point , halloumi cheese, *Critical Control Point*, monitoring.