

**STUDI KASUS PENERAPAN *GOOD MANUFACTURING PRACTICES*
DAN *GOOD HALAL MANUFACTURING PRACTICES* DI PT LOMBOK
GANDARIA KARANGANYAR, JAWA TENGAH**

Oleh:

Nungki Aulia Rahmi¹, Jumeri M. Wikarta², Darmawan Ari Nugroho²

INTISARI

Saat ini, konsumen semakin selektif dalam memilih produk makanan atau minuman yang telah diproduksi dengan baik sesuai prosedur produksi yang baik, salah satunya dengan adanya penerapan *Good Manufacturing Practices* (GMP). Selain itu, jaminan kehalalan atau *Good Halal Manufacturing Practices* (GHMP) juga menjadi salah satu parameter utama dalam penerimaan produk makanan dan minuman terutama di Indonesia yang mayoritas penduduknya adalah muslim. Untuk itu, diperlukan analisis mengenai penerapan GMP dan GHMP dalam suatu industri untuk mengetahui apakah suatu industri sudah melaksanakan praktik GMP dan GHMP dalam sistem produksi yang ada. Baik GMP maupun GHMP memiliki peran penting dalam menghasilkan produk yang aman dan halal. Tujuan dari penelitian ini adalah untuk mengidentifikasi tingkat kesesuaian praktik GMP dan GHMP beserta penyebab terjadinya penyimpangan.

Pengamatan GMP dan GHMP dilakukan pada industri kecap, saus dan cuka yaitu PT Lombok Gandaria. Penerapan GMP pada industri dibandingkan dengan Peraturan Menteri Perindustrian Nomor 75/M-IND/PER/7/2010 tentang Cara Produksi Pangan Olahan yang Baik. Hasil analisis diidentifikasi menggunakan diagram pareto, analisis 5 *why's* dan diagram Ishikawa guna mengetahui penyimpangan beserta penyebabnya. Adapun pengamatan GHMP dilakukan menggunakan pedoman LPPOM MUI mengenai *Halal Assurance System* (HAS) 23000:1.

Sebanyak 88,96 % praktik GMP telah sesuai dengan standar Menteri Perindustrian dan 11,04 % tidak sesuai. Masalah utama ketidaksesuaian praktik GMP yaitu pada aspek bangunan diantaranya lantai tergenang air, jendela sulit dibersihkan, ventilasi kurang memadai, tidak ada langit-langit dan lampu kurang terang. Penyebab ketidaksesuaian tersebut adalah kurangnya kontrol dari pihak industri dalam metode pembersihan dan perawatan bangunan. Adapun pada praktik GHMP, sebanyak 100 % sudah sesuai dengan panduan HAS 23000:1. Produk yang dihasilkan PT Lombok Gandaria sudah bersertifikat halal.

Kata Kunci: GMP, GHMP, CPPOB 2010, HAS 23000:1, diagram pareto, analisis 5 *Why's*, dan diagram ishikawa.

¹ Mahasiswa Program Diploma III Agroindustri Sekolah Vokasi UGM

² Dosen Program Diploma Agroindustri Sekolah Vokasi UGM

**STUDY OF THE IMPLEMENTATION OF GOOD MANUFACTURING
PRACTICES AND GOOD HALAL MANUFACTURING PRACTICES AT
PT LOMBOK GANDARIA KARANGANYAR, CENTRAL JAVA**

By:

Nungki Aulia Rahmi¹, Jumeri M. Wikarta², Darmawan Ari Nugroho²

ABSTRACT

In this day and age, the consumers are more selective in selecting the food or drinking products that are well produced based on the good producing procedures, for instance by the implementation of Good Manufacturing Practices (GMP). Further, Halal guarantee or Good Halal Manufacturing Practices (GHMP) is also a major reason in acquiring the food or drinking products especially in Indonesia that most of citizens are Moslem. Therefore, it is necessary to analyze both GMP and GHMP practices in an industry to know whether that industry has practiced GMP and GHMP in its production system. Both GMP and GHMP play important roles in producing safe and halal foods. The aim of this study is to identify the concordance rate of GMP and GHMP along the causes of the existing deviations.

GMP and GHMP observations were conducted at soy sauce, tomato sauce and vinegar industry called PT Lombok Gandaria. The implementation of GMP in the industry is compared to the Regulation of Industrial Minister Number 75/M-IND/PER/7/2010 about The Procedures of Producing Good Processed Foods. The results of the analysis are identified by using pareto diagram, 5 why's analysis and ishikawa diagram to determine the deviations and its causes. The implementation of GHMP was compared to The Guidance of LPPOM MUI about Halal Assurance Systems (HAS) 23000:1.

88,96 % of GMP implementations are in accordance with Industrial Minister standards, and 11,04 % of them are not. The main problem of this GMP implementation lies on building aspects, they are flooded floor, windows' cleaning difficulties, lack of ventilation, ceiling and the dim light absence. The causes of those deviations come from the lack of controlling systems from the industry's management in cleaning and maintaining the buildings. Whereas, 100 % of the implementation of GHMP are in accordance with The Guidance of HAS 23000:1. All products that are produced by PT Lombok Gandaria have halal certified.

Keywords: GMP, GHMP, CPPOB 2010, HAS 23000:1, pareto diagram, 5 why's analysis, and ishikawa diagram.

¹ Student of Agroindustrial Study of Vocational Program, Gadjah Mada University

² The lecturer of Agroindustrial Study of Vocational Program, Gadjah Mada University