ABSTRACTS

Sambel pecel is a kind of chili sauce, made from solid main raw material peanuts with other additional ingredients such as sugar, salt, chili, garlic, leaf and tamarind. Food processing traditionally managed domestic industry vulnerable to food security. One of the quality systems that can be apply to the food industry is Good Manufacturing Practices (GMP) for Home Industry. The purpose of this study is to identify the application of GMP for Home Industry "Jeruk Purut" sambel pecel and consumer health complaints.

This study was an observational descriptive with cross-sectional approach. The populations of this research were workers, peanuts, sambal pecel, and consumers in the three stores of "Jeruk Purut" Sambel Pecel. The sampling method used by the total employee population, the peanut and sauce pecel as sample material done by simple random sampling, and sampling of consumers using accidental sampling method with a sample size of 54 people. The independent variables in this study were the GMP assessment, the presence of coliform, Aspergillus flavus, and organoleptic aspects of consumer health complaints. Methods for data obtained by using observation sheets for application of GMP, coliform examination by MPN method, Aspergillus flavus identification by fungus morphological observation method with microscopes while consumer health complaints obtained through interviews using questionnaires. All data that has been collected analyzed descriptively, using tables and described in the narrative described the aspects of production method based on good food (CPMB).

The results of the study showed assessment of GMP aspects have been met except aspects of recording and documentation. From the laboratory results showed coliform MPN is less than the maximum standard <3 PTJ / 100 ml and Aspergillus flavus showed negative test results. Consumer health complaints, 14.8% were identified were 5 person suffer from diarrhea and 3 person suffer stomach disorders.

The implementations of GMP in Home Industry sambal pecel have been already entirely well implemented, the consumer health complaints after consuming sambal pecel identified as much as 14.8%. And expected to carry out a system for recording and documentation related to the production system such as (production date, code, the amount of production) that facilitate to tracking problems related to the production process.

Keywords: GMP, quality of sambel pecel products, consumer health complaints