

SUMMARY

DYAH KOTTAMA RAHMAWATI. Quality Control Production Process of Freezing Squid at PT. Starfood International Lamongan. Academic Advisor: Heru Pramono S.Pi., M.Biotech.

Quality control in the food industry can be interpreted as a mandatory activity that is used to guarantee the food safety quality. It aims to protect the consumer safety. The objective of the Field Work Practice in PT. Starfood International Lamongan is to be able to know the production process and quality control in the production process of freezing squid in PT. Starfood International, Lamongan, East Java.

Field Work Practice was held at PT. Starfood International, Lamongan district, East Java province on January 18, 2016 until February 18, 2016. The working method used in Field Work Practice was descriptive method with data collection included primary data and secondary data. The data were collected by observation, interview, active participation, and literature.

Quality control of the production of frozen squid process in PT. Starfood International is started from the reception of raw material to the final product. Quality control of the raw material reception begins by checking the organoleptic properties, physical hazards, and squid specifications (number, type, size, and quality). Quality control in production process of frozen squid product involves the temperature during the process of both squid, space, water and ABF, cleanliness, yield, and uniformity of the size. Control of the final product frozen squid is the presence or absence of metal element. Control after the packaged product is uniformity of size and grade of frozen squid products, the integrity of the packaging and preparation of coldstorage.

