

RINGKASAN

UMI NADHIRO. Analisis *Critical Control Point* (CCP) Pada Proses Pengalengan Ikan Lemuru (*Sardinella lemuru*) di PT. Maya Food Industries Kota Pekalongan Propinsi Jawa Tengah. Dosen Pembimbing Dr. Laksmi Sulmartiwi, S.Pi., MP.

Ikan Lemuru (*Sardinella lemuru*) mudah mengalami kerusakan dan pembusukan yang disebabkan karena kandungan lemak yang cukup tinggi (1-24%) dan tidak kompaknya tekstur ikan sehingga diperlukan penanganan berupa pengolahan dan pengawetan yaitu salah satunya pengalengan. Adanya kerugian dari pengalengan berupa kerusakan pada makanan kaleng dapat menimbulkan pertumbuhan mikroba. Oleh karena itu sangat penting sekali untuk mengetahui adanya *Critical Control Point* (CCP) pada proses pengalengan ikan. Tujuan dari pelaksanaan Praktek Kerja Lapang (PKL) ini yaitu mengetahui dan memahami penentuan *Critical Control Point* (CCP), penentuan batas kritis, pemantauan *Critical Control Point* (CCP) serta tindakan koreksi terhadap *Critical Control Point* (CCP) pada proses pengalengan ikan Lemuru (*Sardinella lemuru*).

Praktek Kerja Lapang (PKL) ini dilaksanakan di PT. Maya Food Industries, Jl. Jlamprang Desa Krapyak Lor, Kecamatan Pekalongan Utara, Kota Pekalongan, Propinsi Jawa Timur pada tanggal 12 Januari – 20 Februari 2015. Metode yang digunakan dalam Praktek Kerja Lapang (PKL) ini adalah metode deskriptif dengan pengumpulan data primer berupa observasi, wawancara, dan partisipasi aktif ; serta data sekunder berupa studi pustaka dan dokumentasi.

Proses pengalengan ikan di PT. Maya Food Industries meliputi penerimaan bahan baku; *thawing*; sortasi, pemotongan, dan penyiangan; penghilangan sisik; pengisian dan penimbangan; pemasakan awal (*pre cooking*); penirisan; pengisian medium; penutupan kaleng (*seaming*); pencucian kaleng; sterilisasi; pendinginan; inkubasi; pelabelan dan pengemasan; penyimpanan. Untuk mengetahui *Critical Control Point* (CCP) pada proses pengalengan ikan lemuru (*Sardinella lemuru*) maka digunakan *decision tree* atau pohon keputusan sehingga didapatkan bahwa pada penerimaan bahan baku, penutupan kaleng (*seaming*), dan sterilisasi terdapat bahaya signifikan yang diidentifikasi sebagai

Critical Control Point (CCP) yaitu adanya formalin dan histamin; adanya kontaminasi dan pertumbuhan bakteri yaitu *E. coli* dan *Salmonella*; dan adanya pertumbuhan bakteri *Clostridium botulinum*. Penentuan batas kritis pada tiga titik *Critical Control Point* (CCP) mengacu pada Standar Nasional Indonesia (SNI), Peraturan Menteri Kesehatan Republik Indonesia, dan *Food and Drug Administration* (FDA) yang mana standar untuk kadar formalin pada penerimaan bahan baku di perusahaan ini sebesar 0 (nol); standar untuk kadar histamin pada penerimaan bahan baku sebesar < 50 ppm atau < 17 ppm apabila sampel komposit, standar *overlap* persen (OL %) pada penutupan kaleng (*seaming*) minimal sebesar 45%, serta standar suhu, waktu dan tekanan pada tahap sterilisasi yaitu 117°C selama 100 menit dengan tekanan 0,75-0,85 kg/cm². Pemantauan pada tiga titik *Critical Control Point* (CCP) tersebut dilakukan oleh Quality Control (QC) dan operator mesin. Apabila pada tiga titik *Critical Control Point* (CCP) pada proses pengalengan ikan lemuru (*Sardinella lemuru*) terdapat penyimpangan maka akan dilakukan tindakan koreksi sesuai dengan prosedur yang ada.

PDF Reducer Demo

SUMMARY

UMI NADHIRO. *Critical Control Point (CCP) Analysis of Lemuru (Sardinella lemuru) Canning Processing in PT. Maya Food Industries, Pekalongan, Central Java. Dr. Laksmi Sulmartiwi, S.Pi., MP as Academic Advisor.*

Lemuru (*Sardinella lemuru*) susceptible to damage and decay caused by a fairly high fat content (1- 24%) and do not compact the texture of the fish so that one of the necessary treatments in the form of processing and preservative is canning. The loss of canning in the form of damage to the canned food can lead to the growth of microbes. Therefore it is very important to know their Critical Control Point (CCP) in the process of canning fish. The purpose of the implementation of the Field Work Practice (PKL) is to know and understand the determination of Critical Control Point (CCP), determine the critical limits, observe the Critical Control Point (CCP) and correct the action against Critical Control Point (CCP) in the process of canning fish Lemuru (*Sardinella lemuru*).

Field Work Practice (PKL) is conducted at PT. Maya Food Industries, Jl. Jlamprang Krapyak Lor village, District of North Pekalongan, Pekalongan, East Java Province on January 12th-February 20th, 2015. The method used in Field Work Practice (PKL) is the descriptive method by collecting primary data in the form of observation, interviews, and active participation ; as well as secondary data from literature and documentation.

Fish canning process in PT. Maya Food Industries includes the receipt of raw materials; thawing; sorting, cutting, and weeding; removal of scales; filling and weighing; ripening early (pre-cooking); draining; filling medium; closing cans (seaming); washing cans; sterilization; cooling; incubation; labeling and packaging; storage. To determine Critical Control Point (CCP) in the process of canning lemuru (*Sardinella lemuru*) then used the decision tree to obtain that on receipt of raw materials, the closure of the tin (seaming), and sterilization are significant hazards that are identified as Critical Control Point (CCP) is the existence of formalin and histamine; contamination and growth of bacteria, *E. coli* and *Salmonella* sp; and the growth of the bacteria *Clostridium botulinum*.

Determination of critical limits at three points Critical Control Point (CCP) referring to the Indonesian National Standard (SNI), Regulation of the Minister of Health of the Republic of Indonesia, and the Food and Drug Administration (FDA) which is the standard for content formalin on receipt of raw materials for the company amounted to 0 (zero); standard for histamine levels in the receipt of raw materials of <50 ppm or <17 ppm when the composite sample, standard overlap percent (OL%) at the close of tin (seaming) of at least 45%, and the standard temperature, time and pressure at the sterilization stage is 117°C for 100 minutes with a pressure of 0.75 to 0.85 kg / cm². Monitoring at three points Critical Control Point (CCP) is carried out by the Quality Control (QC) and machine operators. If there is a deviation in the three points of Critical Control Point (CCP) in the process of canning lemuru (*Sardinella lemuru*), the corrective action will be carried out in accordance with existing procedures.

