APPLICATION OF GOOD MANUFACTURING PRACTICES IN NUTMEG SYRUP BUSINESS IN SOUTH ACEH REGENCY

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ABSTRACT

Nutmeg syrup is one of the processed nutmeg flesh products that has high selling potential, one of the producers of nutmeg syrup in the South Aceh area is Usaha Diyanti. The purpose of this research activity is to determine whether or not there is GMP application in the nutmeg syrup production process at Diyanti Enterprises, Hilir Village, Tapaktuan District, South Aceh Regency, Aceh Province through the Kedai Reka internship program, Merdeka Campus, Teuku Umar University 2021. This study uses a study method, field and interviews with Diyanti Business owners to find out the existing problems. The problem-solving method is done by making a questionnaire to the business owner. The application of Good Manufacturing Practices (GMP) aims to improve product quality and employee hygiene when processing products at home businesses and is safe for consumption by consumers. Aspects that are considered by consumers to be unfavorable really need to be observed and need to be improved, namely production room facilities, storage areas for finished products, employee hygiene in producing products in the home industry and aspects of product design and packaging to attract consumers’ attention and want to consume beverage products nutmeg syrup.

INTRODUCTION

Industry is a business that has a large enough role in encouraging economic improvement in Indonesia because it can create high added value. Industry can also create job opportunities for the community, one of which is an industry engaged in food and beverage products. One of the growing industries in the world, including in Indonesia, is the food and beverage industry (Sumaji, 2019). Various types of food and beverages with a display that attracts the attention of consumers will continue to be produced to increase the selling value or attractiveness of consumers. The production process of a beverage product is by choosing the best raw materials and the processing process which prioritizes cleanliness and hygiene when the production process continues, so that the quality of the drink is suitable for consumption and its health is maintained, therefore good and correct processing methods to improve product quality are appropriate with food product standards. The application of Good Manufacturing Practices (GMP) needs to be carried out in the activities of the food and beverage production process.
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(Handari, 2015). Every production process must be well controlled and supervised so that the products produced can have good quality standards and are safe for consumption (Dewanti-Hariyadi et al., 2013).

Nutmeg (Myristica Fragrans) is a native plant in Indonesia whose trees are quite tall. In Indonesia, there is a lot of nutmeg production, namely on a global scale the production every year is 7000 tons of nutmeg and 1000 tons of mace (mace). Produced in Indonesia is 70-75% per year, with the main center for producing nutmeg, namely Dimaluku (Rodianawati et al., 2015). Indonesia is the largest exporter of nutmeg and mace on the world market, which is 60%, and in addition to that produced by India, Sri Lanka and Papua Guinea. The potential of nutmeg in Indonesia can be relied on in increasing economic growth in nutmeg production areas in Indonesia. Nutmeg consists of seed flesh, shell, and mace. Until now, there is still a lot of nutmeg flesh waste from the production of nutmeg seeds and mace that is not utilized in Indonesia. Nutmeg flesh has the largest percentage of weight per weight, which is 77.8%, but its economic value is low and the plants are not fertilized so that pests and diseases are not controlled (Sanggel et al., 2013). Processing of nutmeg flesh into nutmeg syrup is one way to diversify products from nutmeg. Processing products can be interpreted in part in diversifying products from one raw material into many other products that can be produced into various products (Hermawan, 2015).

Diyanti's business is one of the home industries that already have food certificates and permits related to food. Nutmeg syrup is processed from raw nutmeg flesh and only added sugar to add flavor to the nutmeg syrup. Nutmeg syrup produced by Diyanti's business is sold directly at the place of production and sent out of the area if there is an order, to meet the requirements and desires of consumers as well as the best product quality, therefore it is very necessary to implement Good Manufacturing Practices (GMP) in Diyanti's business (Wardanu & Anhar, 2016).

The purpose of this study is to determine the extent to which GMP has been applied by the home industry of nutmeg syrup in South Aceh, namely Diyanti's business, so that control or correction actions can be taken if it does not meet the established standards and can provide recommendations in accordance with the application of GMP.

RESEARCH METHOD

In this study, the ingredients used were fresh nutmeg obtained at the South Aceh plantation area and granulated sugar as an additive or sweetener in nutmeg syrup products (Anwar, 2012).

The method used in observing the existing problems is the direct field survey method in the form of observing the state of the cottage industry in South Aceh. Surveys are a way of looking for real data to get factual information on product quality and the application of Good Manufacturing Practices (GMP) in a home industry to see product hygiene in the industry. On November 20, 2021. The data obtained were then identified as lacking. Solving problems or deficiencies that exist in the home industry is done by means of literature studies. The conclusions from the results of the analysis can then be recommended to home industry owners in South Aceh or continued for further research (Bernard et al., 2018).

Peel the skin, remove the seeds and thinly slice the flesh of the nutmeg. Nutmeg that is still young can be directly in a blender and add enough water. After the blender, filtered the resulting nutmeg juice, separated from the pulp (filtering should use a fine filter, such as a filter
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cloth). Add sweetener or sugar to the nutmeg and cook until thickened. After that, cool it down and put it in a bottle and close it tightly. For serving, add enough water according to taste and the nutmeg syrup is ready to be enjoyed.

In this study, there are two types of data sources, namely primary and secondary data. Primary data is data obtained by interviewing respondents or business owners using questionnaires (Kurniawati et al., 2012). Secondary data is data that has been obtained or obtained in a government and is also found in books and online networks currently related to research.

The type of data used in this study is to use primary data. Primary data is data obtained directly from the producer and where the source is recorded and observed when the production process of nutmeg syrup continues.

Preparation of activities is one of the tasks that must be prepared by household business owners, such as preparing sufficient materials for production and also preparing the necessary tools in processing nutmeg syrup. The activities carried out starting January 5, 2022, namely carrying out the nutmeg syrup processing process by taking data from the home industry manager and documentation of nutmeg syrup processing. Evaluation of activities after processing nutmeg products and the products are ready to be sold or marketed (Samapakang & Maramis, 2020).

Documentation is taken when processing nutmeg into nutmeg syrup, documentation of employees when processing nutmeg syrup continues and documentation of products that have been packaged and ready to be marketed. At the time of processing, the researchers immediately saw the condition of the processing of nutmeg syrup products in the processing process and there were many things that had to be considered so that the implementation of Good Manufacturing Practices (GMP) ran optimally as needed. In conducting this research, respondents and samples were taken directly by interviewing producers and the types of interviews were in the form of questions that were in accordance with the research requirements.

Techniques used at the time of analysis since in the field. In each stage of the process of preparing the GMP (Good Manufacturing Practices) document, analysis activities in this assistance are carried out directly with observational data with the literature obtained.

Analytical activities, starting from observing production results and discussing GMP as a basis for proposals to discuss documents. After the document is compiled, it is continued with the preparation of working papers that will help implement Good Manufacturing (GMP) in the field (Putri & Putra, 2017).

In this study, data can be taken in one of the nutmeg businesses in South Aceh, namely the Diyanti Business, the data is collected by interviewing the industrial owners, the interviews are conducted aiming to find out how the quality of the products in the Diyanti Business is, to apply Good Manufacturing Practices and hygiene.

RESULTS AND DISCUSSION

A. Good manufacturing practices (GMP)

Good Manufacturing Practices (GMP) is the goal to meet the requirements of producers by producing food products to produce quality products that are safe for consumption by consumers. The industry attaches great importance to the application of Good Manufacturing Practices (GMP) to determine the quality and safety of food products.
B. Provision and maintenance of facilities

According to the GPM guideline Number 75/M-IDN/PER/7/2010 several aspects of sanitation facilities that must be observed are water supply facilities, toilet facilities, employee hygiene facilities and waste disposal. The water supply facility in the home industry is using clean water, the water can be used for cleaning the tools used for making syrup and can also be used for other things that are needed. The toilet facilities are located in a room which is approximately 5 meters from the process room, the number of toilets used in the home industry is only 1 toilet.

Employee hygiene facilities are needed to prevent contamination of food production materials, hand washing facilities are located near the entrance to the room for the process of making nutmeg syrup and liquid soap and clean water are available at the handwashing area.

C. Processing equipment

The equipment used in the cottage industry is manual, the equipment used in the production process using human work and the equipment is also smooth surface, resistant to chemicals and easy to clean. Equipment maintenance is carried out by cleaning tools after the production process by employees and business owners as well as monitoring equipment as a means of business.

D. Production room facilities

The design of the nutmeg-based syrup production room facility is in a good category and what makes the room aspect low is that there is no place to wash hands specifically for employees who produce nutmeg syrup.

E. Health and hygiene of employees

Employees who are unable to come to work have several reasons, namely when they are sick or there are other important things. The type of illness that is the reason for not working is being unable to move because of body aches, tiredness and tiredness from previous work. All employees will wash their hands when they will produce nutmeg syrup processing. employees who do work are not sick like flu and others (Hisaindee et al., 2013).

F. Production process control

The production process of nutmeg syrup uses food additives (BTP) in the form of granulated sugar to sweeten or add flavor to nutmeg syrup. Each production uses a composition process stage and the standard conditions for each production have been determined, such as the condition of the syrup that has been processed and is ready to be packaged. The material for packaging nutmeg syrup is in the form of plastic bottles or glass bottles for packaging containers for nutmeg syrup. The condition of the packaging is new and some are used and will be cleaned first. Regarding the complete description of the nutmeg syrup product, the manufacturer also stipulates the expiration date on the nutmeg syrup product.

G. Storage

The storage of nutmeg syrup products is included in the fairly good category. The product storage area is rapid and in a place that is maintained and clean. Product placement will be placed in the correct place. The condition of the food distribution facilities is proper and at the time of distribution the nutmeg syrup is packaged in plastic bottles or glass bottles. Before being traded, it will be packed neatly in the nutmeg syrup package, put in a cardboard box and tied neatly so that there are no splits or the packaging is damaged so that it cannot be consumed
again, orders for this nutmeg syrup product are adjusted to the capacity of the order and there are also those who buy it directly to the store, place or location for processing nutmeg syrup products (Meyer, 2014).

H. Packaging and labeling

The packaging and labeling of nutmeg syrup products is included in the good category. Nutmeg syrup is packaged in plastic bottles and glass bottles. The purpose of using plastic bottles is to make the product flexible and light in weight. The glass bottles used by Dayanti's business are used glass bottles that have been cleaned and sterilized. The purpose of using used bottles is to minimize production costs. Labeling of nutmeg syrup products uses a sticker affixed with the product name, product expiration date, product capacity, product composition and halal label on the product (APRYANTI, 2018).

CONCLUSION

From the results of observations in this study, it can be concluded that the overall application of Good Manufacturing Practices (GMP) in the Dayanti syrup business is in the fairly good category, but there are still some shortcomings including the absence of a reporter on the ceiling of the production room, no disinfection activities, there is still a lack of action in pest control, and the plasticity in the use of packaging and labeling is still in the sufficient category. As a researcher's recommendation. The recommended suggestions are the availability of reporters on the ceiling of the production site, the existence of disinfection activities and improving food packaging labels regarding the inclusion of halal labels. With regular recording and documentation regarding the receipt of raw materials to the distribution process, there will be an increase in product quality.

REFERENCES


