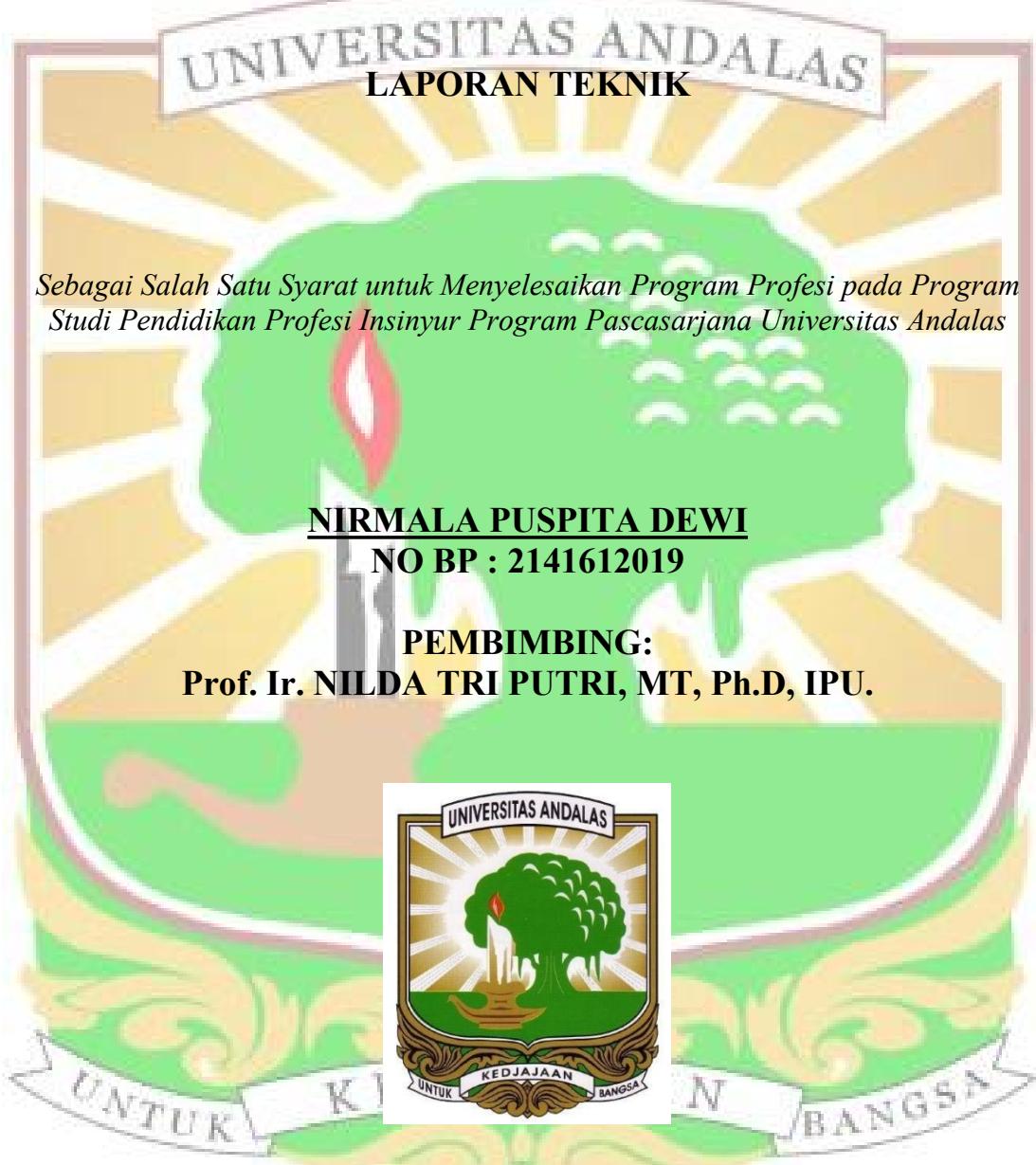


**ANALISIS PENENTUAN PENINGKATAN SARANA DAN  
PRASARANA MUTU PRODUK OLAHAN PETERNAKAN  
(KELOMPOK TALANG PERINDU AGAM)**



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## ABSTRAK

Talang Perindu merupakan kelompok olahan peternakan susu dan keju yang berlokasi di Kabupaten Agam, Sumatera Barat, yang mendapatkan fasilitasi sarana dan prasarana khususnya produk olahan keju. Tim verifikasi pusat provinsi, kab/kota serta Balai POM melakukan penilaian, kunjungan lapangan ke kelompok yang akan mendapatkan bantuan. Meningkatkan keamanan pangan bagi konsumen serta usaha dalam meningkatkan produk dari segi kualitas, kuantitas maupun mutu, serta ke depannya untuk pengembangan ke arah edukasi wisata. Fasilitasi produk dikelompok ini meliputi revitalisasi bangunan sesuai standar CPPOB yang diisyaratkan oleh Balai POM, maupun fasilitasi alat sebagai penunjang dalam proses pengolahan produk susu maupun keju. Setelah mendapatkan fasilitasi ini, diharapkan dapat meningkatkan nilai jual, daya saing dan keamanan pangan bagi konsumen, secara kontinuitas dapat meningkatkan produksi. Peningkatan mutu produk yang didukung oleh *packing* yang menarik, serta adanya promosi yang berkelanjutan terhadap produk yang diedarkan secara *online* maupun *offline* melalui media elektronik/pameran menjadikan kelompok ini UPH pengolahan susu yang dipromosikan dan dapat diandalkan di wilayah Sumatera Barat. Kelompok Talang Perindu saat ini semakin berkembang menjadi pusat wisata edukasi untuk dikunjungi bagi anak sekolah maupun umum karena di arena ini sudah difasilitasi kafe sebagai penunjang promosi pengolahan hasil peternakan meliputi susu segar, susu pasteurisasi aneka rasa, *yoghurt*, *cream cheese* dan *ricotta* dengan wilayah pemasaran di wilayah Sumatera Barat (Swalyan Budiman Kota Padang, Bukittinggi dan Payakumbuh) serta pemasaran luar daerah meliputi Provinsi Riau dan Jambi.

**Kata Kunci** : Fasilitasi Sarana dan Prasarana, Izin edar, Berdaya saing.

## ABSTRACT

Talang Perindu is a dairy and cheese farm processed group located in Agam Regency, West Sumatra, which has facilities and infrastructure facilities, especially processed cheese products. The verification team at the provincial, district/city centers and the POM Center conducts assessments, field visits to groups that will receive assistance. Improve food safety for consumers as well as efforts to improve products in terms of quality, quantity and quality, and in the future for development towards tourism education. Product facilitation in this group includes the revitalization of buildings according to CPPOB standards as required by Balai POM, as well as the facilitation of tools to support the processing of dairy and cheese products. After receiving this facilitation, it is hoped that it will increase the selling value, competitiveness and food safety for consumers, while continuously increasing production. Improving product quality, supported by attractive packaging, as well as continuous promotion of products that are circulated online and offline through electronic media/exhibitions, makes this group a promoted and reliable UPH milk processing company in the West Sumatra region. The Talang Perindu group is currently developing into an educational tourism center to visit for school children and the public because cafes have been facilitated in this arena to support the promotion of livestock product processing including fresh milk, various flavors of pasteurized milk, yogurt, cream cheese and ricotta with marketing areas in West Sumatra region (Swalayan Budiman, City of Padang, Bukittinggi and Payakumbuh) as well as marketing outside the region covering the Provinces of Riau and Jambi.

**Keywords:** Facilities and infrastructure facilitation, Distribution permit, Comp

