

**IDENTIFIKASI *HAZARD ANALYSIS CRITICAL CONTROL POINT* PADA PABRIK RENDANG USMAI, LAMPASI
PAYAKUMBUH**

**DIANA LASARIKA
1311121012**



**FAKULTAS TEKNOLOGI PERTANIAN
UNIVERSITAS ANDALAS
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Identifikasi *Hazard Analysis Critical Control Point* pada Pabrik Rendang Usmai, Lampasi Payakumbuh

Diana Lasarika, Novizar Nazir, Sahadi Didi Ismanto

ABSTRAK

Penelitian ini dilaksanakan pada bulan Juni sampai dengan bulan Agustus 2017 di industri rumah tangga Rendang Usmai yang berlokasi di Kota Payakumbuh. Penelitian ini bertujuan untuk mengidentifikasi sistem jaminan mutu pada pengolahan rendang melalui HACCP (*Hazard Analysis Critical Control Point*). Penelitian ini dilakukan dengan tahapan tinjauan lapangan, mengidentifikasi GMP (*Good Manufacturing Practies*) mengidentifikasi SSOP (*Sanitation Standard Opertional Procedure*), pelaksanaan HACCP, dan pengujian produk rendang. Pengujian mutu rendang tersebut dibandingkan dengan Standar Nasional Indonesia 7474-2009 tentang rendang daging sapi. Dilakukan 7 analisa terhadap rendang Usmai, yaitu keadaan rendang sapi yang meliputi warna, aroma dan rasa, analisa bobot daging, kadar air, kadar abu, uji kadar timbal, uji kadar tembaga, dan uji angka lempeng total. Berdasarkan penelitian identifikasi GMP, SSOP dan HACCP serta pengujian laboratorium, hasil uji warna, bau dan rasa memenuhi syarat SNI 7474-2009 yaitu normal. Untuk hasil uji bobot daging adalah 66,60 % (SNI : min 50%), kadar air 11,38 % (SNI : max 20,0 %), kadar abu 3,83 % (SNI : max 5,0 %), kadar timbal 0,0027 mg/kg (SNI : max 2,0 mg/kg), kadar tembaga 1,7399 mg/kg (max 20,0 %) memenuhi persyaratan SNI 7474-2009, sedangkan untuk uji angka lempeng total didapatkan hasil sebesar $1,2 \times 10^5$ cfu/g dengan SNI max 1×10^4 cfu/g, didapatkan hasil uji angka lempeng total tidak memenuhi syarat SNI.

Kata kunci : gmp, ssop, haccp

Identification Hazard Analysis Critical Control Point on Rendang Usmai Factory, Lampasi Payakumbuh

Diana Lasarika, Novizar Nazir, Sahadi Didi Ismanto

ABSTRACT

The research was carried out from June until August 2017 in “Rumah tangga rendang Usmai” located in Payakumbuh. The research aimed to identify the guarantee quality system in manufacturing rendang through HACCP (Hazard analysis Critical Control Point). This research was done by following the steps field observation, identifying GMP (Good Manufacturing Practice), identifying SSOP (Standard Sanitation Operational Procedure), the implementation of HACCP and the testing of rendang. The testing of rendang quality is compared to Indonesia National Standard 7474-2009 about meat rendang. Seven analysis of rendang Usmai are done, those are color, flavor and taste, water content, testing of metal content, testing of copper content, and the testing of total plate count. Based on research identifying on GMP, SSOP, and HACCP and the labor testing, the result of testing color, flavor and taste which fulfill the standard SNI 7474-2009 are normal. For the testing of meat quality is 66.60% (SNI: min 50%), water contents 11.38% (SNI: max 20.00%), dust content 3.83% (SNI: max 5.0%), metal contents 0.0027 mg/kg (SNI: max 2.0 mg/kg), copper content 1.7399 mg/kg (max 20.0%) fulfill the standard of SNI 7474-2009. Meanwhile for the testing of total plate count, the result is 1.2×10^5 with SNI 1×10^4 cfu/g.

Keywords : gmp, ssop, haccp

