

**IDENTIFIKASI BAHAYA DAN PENENTUAN TITIK  
KENDALI KRITIS PROSES PENGOLAHAN TEMPE SKALA  
INDUSTRI RUMAH TANGGA DI INDUSTRI “AZAKI” KOTA  
PADANG**

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# Identifikasi Bahaya dan Penentuan Titik Kendali Kritis Proses Pengolahan Tempe Skala Industri Rumah Tangga di Industri “Azaki” Kota Padang

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## ABSTRAK

Penelitian ini telah dilaksanakan pada bulan September sampai dengan bulan November 2019 di industri tempe Azaki yang berlokasi di Kota Padang. Penelitian ini bertujuan untuk mengetahui titik kendali kritis pada proses pengolahan tempe di Industri Azaki Kota Padang dengan mengacu pada HACCP (*Hazard Analysis Critical Control Point*). Penelitian ini dilakukan dengan tahapan tinjauan lapangan, mengidentifikasi GMP (*Good Manufacturing Practices*), mengidentifikasi SSOP (*Sanitation Standard Operational Procedure*), identifikasi titik kendali kritis proses pengolahan tempe Azaki Kota Padang, dan pengujian mutu produk tempe Azaki. Secara umum penerapan GMP pada industri tempe Azaki dalam beberapa aspek masih belum memenuhi standar GMP menurut SK Menkes No.23/MEN.KES/SK/1978 yaitu hygiene karyawan, penyimpanan bahan baku dan pemeliharaan sarana pengolahan serta kegiatan sanitasi. Dari keseluruhan tahapan proses diketahui titik kendali kritis pada proses pengolahan tempe Azaki Padang adalah pada tahap sortasi dan perendaman semalam. Hasil pengujian mutu produk tempe tersebut dibandingkan dengan Standar Nasional Indonesia 3144-2015 tentang tempe kedelai. Dilakukan 8 aspek pengujian terhadap produk tempe Azaki yang meliputi warna, bau, tekstur, kadar air, kadar protein, kadar lemak, kadar serat kasar dan cemaran logam timbal (Pb). Berdasarkan pengujian laboratorium, hasil pengamatan terhadap warna, bau dan tekstur memenuhi syarat SNI 3144-2015, hasil uji kadar air tempe adalah 64,9% (SNI : maks 65%), kadar protein 17,98% (SNI : min 15%), kadar lemak 8,3% (SNI : min 7%), serat kasar 1,85% (SNI : maks 2,5%), kadar logam timbal (Pb) 0,0483 (SNI : maks 0,25) memenuhi persyaratan SNI 3144-2015.

*Kata kunci* - gmp, haccp, industri, ssop, tempe,

# **Hazard Identification and Determination of Critical Control Points for Tempeh Processing of Household Industry Scale in Padang City's "Azaki" Industry**

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## **ABSTRACT**

This research was carried out in September to November 2019 in the Azaki tempeh industry located in the city of Padang. This study aims to determine the critical control points in the processing of tempeh in Padang City Azaki Industry by referring to HACCP (Hazard Analysis Critical Control Point). This research was carried out with a stage of field review, identifying GMP (Good Manufacturing Practices), identifying SSOP (Sanitation Standard Operational Procedure), identifying critical control points of the processing process of Padang City Azaki tempeh, and testing of Azaki tempeh products. In general, the application of GMP in the Azaki tempeh industry in several aspects still does not meet GMP standards according to Minister of Health Decree No.23 / MEN.KES / SK / 1978, namely employee hygiene, storage of raw materials and maintenance of processing facilities and sanitation activities. From all stages of the process, it is known that the critical control points in the Azaki tempeh processing is sorting and overnight soaking stages. The results of the quality testing of tempeh products were compared with the Indonesian National Standard 3144-2015 concerning soybean tempeh. 8 aspects of testing on Azaki tempeh products were carried out which included color, odor, texture, water content, protein content, fat content, crude fiber content and lead metal contamination (Pb). Based on laboratory testing, the results of observations on color, odor and texture meet the requirements of SNI 3144-2015, the results of tempeh water content test are 64.9% (SNI: max 65%), protein content 17.98% (SNI: min 15%) , 8.3% fat content (SNI: min 7%), crude fiber 1.85% (SNI: max 2.5%), lead metal content (Pb) 0.0483 (SNI: max 0.25) meet the requirements SNI 3144-2015.

*Keywords* - gmp, haccp, industry, ssop, tempeh