

**DESIGN OF STANDARD OPERATING PROCEDURE FOR THE
PRODUCTION PROCESS OF “KELIR” LEAF POWDER
(CASE STUDY IN CV. CREATIF MARONGGHI CENTER COMMUNITY,
JEMBER REGENCY)**

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ABSTRACT

CV. Creative Marongghi Center Community is one of the agro-industry businesses that process Moringa leaf into Moringa leaf powder products located in Jember Regency. The quality of Moringa leaf powder is one of the most important parts of the success rate of the finished product, so SOP are needed in carrying out the production process. The purpose of this study is to identify problems, design and analyze SOP (Standard Operating Procedure) in the production process of Moringa leaf powder. This type of research is descriptive qualitative using the Miles and Huberman method. The research instrument used was an open questionnaire, which was recorded in a log book or notebook. Based on the results of the research that has been done, it can be concluded as follows: The problems faced by CV.Kreatif Marongghi Center Community are Moringa leaf powder products do not meet the standards of processed food and beverages in general, the SOP design process at CV.Kreatif Marongghi Center Community adjusts to the circumstances in the field, where the SOP design that has been made is based on observations of production activities from upstream to downstream, the design process does not change the basic aspects in production activities, but improves and updates the parts that are lacking as evaluation and improvement material.

Keywords: Moringa Leaf, Standard Operating Procedure, CV. KM2C