

***Design of Hazard Analysis Critical Control Point (HACCP) in Pasteurized Milk
Production Process at CV Milkindo Berka Abadi Malang***
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ABSTRACT

Milk is one of the agro-industrial commodities that is susceptible to the growth of microorganisms. One of the methods used to overcome the weakness of milk in terms of a relatively short shelf life is the pasteurization method. CV Milkindo Berka Abadi is a business sector that runs its business in the field of dairy farming, educational tourism and milk production. One of the dairy products produced is pasteurized milk. Every food processing industry certainly wants to have a good quality image in the products it produces. It is necessary to develop a food safety guarantee. One of the quality assurance concepts specifically applied to food is known as HACCP (Hazard Analysis Critical Control Point). The problem currently being faced by CV Milkindo is that the HACCP system has not yet been implemented in every series of pasteurized milk production processes. The underlying problem is that the business scale is still relatively medium, funding problems, limited human resources and lack of knowledge. So it is necessary to have proper handling because milk itself is one of the agro-industrial commodities that is susceptible to the growth of microorganisms. This study aims to identify and analyze the application of HACCP (Hazard Analysis Critical Control Point) in the pasteurized milk production process at CV Milkindo Berka Abadi. The type of research used is descriptive research with a qualitative approach. The research method used in this study is the survey method, where the researcher conducts a survey directly to the research location to obtain data. From the results of the application of HACCP to the pasteurized milk production process, there are six processes included in the CCP or critical control points, namely receiving raw materials, storing fresh milk, heating process, mixing process, filtering process, and packaging process. From these results, critical limits, monitoring procedures, corrective actions, verification actions, and documentation and recording are determined.

Keywords: Pasteurized milk, quality assurance, food safety, HACCP