

***Analysis The Application Of Good Manufacturing Practice (Gmp) In Oven Nut
Production At Ud Seputih Jaya, Jember District***

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ABSTRACT

GMP (Good Manufacturing Practice) is a good and correct method of food production in accordance with established procedures or also known as Good Food Production Methods for Home Industries (CPPB-IRT). This research aims to identify and understand the process of making oven nuts, find out the results of implementing GMP (Good Manufacturing Practice) that has been carried out, identify and analyze deviations or nonconformities in the production of oven nuts at UD Seputih Jaya, and provide recommendations for corrective actions that can be carried out by the company to maintain food safety. This research uses a descriptive method with a qualitative approach. The sample used in this research was the owner of the UD Seputih Jaya oven nut business using expert. The results of the research are based on assessments using check lists, questionnaires and interviews which show that the oven nut business at UD Seputih Jaya is included in level III which consists of a major category with 3 elements and a serious category with 3 elements. Recommendations for corrective action that can be taken are by increasing the awareness of owners and employees to maintain the cleanliness of the production environment and production equipment.

Keywords : GMP (Good Manufacturing Practice), Oven Nuts