

Perancangan Unit Pengolahan Keju *Mozzarella* Kapasitas Input Susu 3000 Liter Per Hari.

(Design of a Mozzarella Cheese Processing Unit with a Milk Input Capacity of 3000 Liters Per Day)

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ABSTRACT

Mozzarella cheese is a semi-cooked processed cheese made from cow or buffalo milk. Mozzarella cheese has the characteristics of being elastic, stringy and soft. The aim of this research is to obtain a processing unit design and the feasibility of establishing a mozzarella cheese business. The location of the unit is located in Malang Regency with a room area of 271.30 m² and a total area of 2,357.5 m². The capacity built is 3000 liters per day, producing 469.47 kg per production cycle. The production process is 8 hours of work every day. The results of the financial aspect analysis showed that the NPV was IDR 2,063,253,246, B/C Ratio 1.1, IRR 66%, MIRR 35%, and PBP 2 years. Based on the results obtained, the establishment of a mozzarella cheese processing unit with a capacity of 3000 liters per day is feasible, because the financial feasibility criteria are met with NPV > 0, B/C Ratio > 1, IRR and MIRR > 13%, and PBP < 5 years.

Keyword: BEP, finansial, mozzarella cheese, MIRR, factory planning