

***ANALYSIS OF THE IMPLEMENTATION OF GMP (GOOD
MANUFACTURING PRACTICES) IN THE PRODUCTION OF
MACKAREL TUNA (EUTHYNNUS AFFINIS) AT UD DUTA
PERDANA QURAESY PUGER VILLAGE***

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ABSTRACT

The research location is at UD Duta Perdana Quraesy located at Dusun Manggaran II, RT.02/RW.06, Manderan II, Puger Kulon, Puger District, Jember Regency, East Java. This study aims to: (1) Analyze the production process of salted fish in the trading business owned by UD Duta Perdana Quraesy, (2) Identify and analyze the implementation of GMP (Good Manufacturing Practice) in the production of salted fish at UD Duta Perdana Quraesy, Jember Regency. The research methodology used is a quantitative descriptive study with a population of UD Duta Perdana Quraesy and a sample using the person in charge at UD Duta Perdana Quraesy and experts. The results of the study on the application of GMP at UD Duta Perdana Quraesy, the processing of pindang fish starts from receiving fresh fish soaked in ice and salt to maintain freshness. The fish are then arranged in besek, boiled according to size, and prepared for distribution. The results of the GMP evaluation at UD Duta Perdana Quraesy showed level C (Sufficient), with 12 minor, 10 major, 4 serious, and 1 critical non-conformities that have the potential to affect food safety.

Keywords: *GMP, Fish Salting, Mackarel Tuna*