

**ANALYSIS OF IMPLEMENTATION OF GOOD MANUFACTURING
PRACTICE (GMP) ON RAW NOODLE PRODUCTS IN
MIE UJANG UD, JEMBER REGENCY**

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ABSTRACT

Every food industry is required to implement food safety systems or Good Processed Food Manufacturing Practices (CPPOB). Food quality and safety are determined by handling practices that adhere to hygiene and sanitation principles to prevent health risks. Good Manufacturing Practice (GMP) is used as a general guideline for food industries, aiming to prevent issues related to product quality and food safety. This research aims to analyze the raw noodle production process and evaluate the results of Good Manufacturing Practice (GMP) implementation. The research method used is qualitative descriptive with sampling involving business owners and experts. Research results obtained through *check list* assessments, questionnaires, and interviews indicate that Ujang Noodle Small Enterprise falls into level II, consisting of 2 major category elements and 3 minor category elements. The company also needs to consider the improvement recommendations provided to optimally enhance the quality of Good Manufacturing Practice (GMP) program implementation.

Keywords: *Good Manufacturing Practice (GMP)*, Raw Noodles