

***ANALISIS STANDARD OPERATING PROCEDURE (SOP)  
IN THE PRODUCTION PROCESS OF ROBUSTA COFFEE  
AT UD. ABDINA, PASRUJAMBE DISTRICT  
LUMAJANG REGENCY***

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**ABSTRACT**

*Standard Operating Procedure (SOP) is a guideline that contains steps or a process that will be used to achieve the company's goals. This study aims to analyze and design Standard Operating Procedures (SOP) in the robusta coffee production process, as well as evaluate their implementation. Data collection was carried out by descriptive methods through observation, interviews, and documentation, using qualitative and quantitative approaches. Data analysis was carried out by the Chi-Square test, as well as data collection related to the number of defective products before and after the implementation of SOPs. The results of this study are (1) The robusta coffee production process in UD. Abdina is the frying of raw materials, roasting, tempering, grinding, and packaging. (2) SOP documents for raw material preparation, SOP for roasting, SOP for refrigeration, SOP for grinding, and SOP for packaging. (3) Evaluation of the implementation of the Standard Operating Procedure (SOP) using the Chi-Square Test, there was a change between product defects before the implementation of the SOP and after the implementation of the SOP, namely product defects from 80.77 to 40.73*

***Keyword : Robust Coffe, Standard Operating Procedure, Uji Chi-Square***