

*Analysis of Good Manufacturing And Standard Operating Procedure Design On  
The Production Of Purple Sweet Potato Flour At UD. Nula Abadi  
Bondowoso*

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**ABSTRACT**

The research location is in Petung Village, Curahdami District, Bondowoso Regency. This study aims to describe the application of *Good Manufacturing Practice* and design a *Standard Operating Procedure* on the production of purple sweet potato flour at UD. Eternal Nula. This research is a descriptive study. The method used in this research is using the interview method (expert system). The instruments in this research were observation, interview and documentation. The sampling technique used in this study was purposive sampling method. Data collection procedures used are based on primary and secondary data from the company. The analysis technique used in analyzing *Good Manufacturing Practice* in this study is to use a check list. and for the design of the *Standard Operating Procedure* using the Miles And Huberman model analysis technique. Based on the assessment of the conformity of the CPPB-IRT criteria which consists of 13 aspects and there are 37 elements of deviation incompatibility using the check list method included in level 2 consisting of 1 minor and 3 major categories, which means that this business can obtain a Home Industry Food Production Certificate. (SPP-IRT). And based on interviews with business owners, there are SOPs for making purple sweet potato flour which consist of: making SOP for sorting, stripping, cutting, washing and soaking, draining, drying, milling, sifting, packaging and SOP for making opak which consists of: making SOP for preparing tools and ingredients, mixing, cooling, packaging.

*Key words* : UD. Nula Abadi, *Analysis of Good Manufacturing Practices And Standard Operating Procedure* Bondowoso.