

**QUALITY CONTROL IN AGRO-INDUSTRY CHIRIMEN  
PROCESSING AT PT INSAN CITRAPRIMASEJAHTERA  
(ICS) SEAFOODS REMBANG OF CENTRAL JAVA  
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***ABSTRACT***

*Spotting or activity field practice was conducted at PT. Insan Citraprima Sejahtera (ICS) Seafoods Unit Rembang, on the Rembang-Juana Km. 05 Ds. Purworejo Kaliore districts Rembang in Central Java. Timing of activities on February 29th, 2016 until May 4th, 2016. Research had two specific objectives. First, it aims to find the processing of chirimen at PT. Insan Citraprima Sejahtera (ICS) Seafoods Unit Rembang. Second, to determine the system of quality control / quality product in chirimen processing at PT. Insan Citraprima Sejahtera (ICS) Seafoods Unit Rembang. The results of this study were (a) Chirimen processing procedures include raw material receiving, washing, boiling, drying, cooling, sorting, sizing, finishing, packing, storage and distribution. (B) Whereas the system of quality control / quality produk PT. Insan Citraprima Sejahtera (ICS) Seafoods Unit Rembang in every process the main thing is to maintain the cold chain Chirimen. This is because Chirimen are perishable product in terms of color, odor and the level of freshness.*

*Keyword : Chirimen*

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