

**PRODUCTION PROCESS ULTRA MILK COKLAT AND OBSERVATION  
PRODUCT DEFECT IN THE PACKAGING TETRAPACK 200ml IN  
PT.ULTRAJAYAMILKINDUSTRY & TRADING COMPANY Tbk**

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***ABSTRACT***

Internship is an activity that is required by POLYTECHNIC OF JEMBER as a condition of graduation. One of the companies that provide opportunities for students to do field internship is PT.Ultajaya. PT.Ultajaya is a market leader in the sale of food and beverages so that if the terms of the taste of the products produced by this PT.Ultajaya is no doubt about it, in addition to from in terms of flavor important thing to dipehatikan is part of package.

This activity aims to find out the production process Ultramilk Chocolate 200ml and evaluating packaging (packdanbox), packaging evaluation done by observing the line machine 38 for one week. In addition, this evaluation is done by several methods to test the strength and endurance package, packaging strength test was conducted using the drop test, while the endurance test packaging is done stacking test method.

The results of the implementation internship are knows the production process Ultramilk Chocolate 200ml done by several stages, starting from acceptance freshmilk, processing, sterilization, filling, packing, palletizer, and a warehouse. While the results of observations for one week in filling line 38 engine found several packs that are not in accordance with the standards in PT. Ultajaya as their corner fold, not according to standard designs, uneven bottom pack, pack dent. However permasalahan most dominant is the corner fold the pack due to the technical aspects would also managerial. Recently package strength test results with drop test method can be concluded 93.4% package in good condition (no leaks), while for the power pack test method can be summed pile 100% pack is in good condition (no leaks).

**Keywords: Evaluation of packaging, drop test, stacking test.**