

**DESIGN OF STANDARD OPERATING PROCEDURE (SOP)
FOR SHRIMP PASTE PRODUCTION AT UD AL-BAROKAH
IN PUGER DISTRICT, JEMBER REGENCY**

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ABSTRACT

Shrimp paste is a traditional processed product manufactured by UD Al-Barokah in Puger District, Jember Regency, which has thus far relied on generation-to-generation recipes. This study aims to identify the stages of the shrimp paste production process prior to the implementation of Standard Operating Procedures (SOP), design an SOP for the production flow, and evaluate the effectiveness of its application on quality uniformity and hygiene. This research uses a qualitative descriptive method with a purposive sampling technique. Data collection was conducted using direct observation, interviews, and documentation techniques. The results of this study present an SOP design that includes raw material preparation, raw material washing, first pounding, salting and coloring, first sun-drying, fermentation, second pounding, weighing, molding, second sun-drying, and packaging. Based on the evaluation of the SOP in the shrimp paste production process, its implementation has successfully ensured that production stages run more consistently, improved quality uniformity and worker hygiene, and reduced the risk of physical contamination in accordance with the applied standard procedures.

Keywords: *SOP Design, Standard Operating Procedure (SOP), Shrimp Paste Production Process*