

**DESIGN OF A STANDARD OPERATING PROCEDURE
(SOP) FOR THE TOFU PRODUCTION PROCESS AT THE
SUMEDANG JAYA RASA TOFU BUSINESS
IN JEMBER REGENCY**

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ABSTRACT

The Sumedang Jaya Rasa Tofu Business is a company engaged in the production of Sumedang tofu in Jember Regency. In its production operations, the business does not yet have written Standard Operating Procedures (SOP), so work processes still rely on established practices and work experience. This situation leads to irregular work practices, inconsistent product quality, and low use of PPE. This study aims to develop SOP for the Sumedang tofu production process and to determine the benefits of their implementation for the business. The research method used is qualitative descriptive, with data collection techniques including observation, interviews, and documentation. Data were analyzed through data reduction, data presentation, and drawing conclusions. The results of the study indicate that the developed SOP covers production stages ranging from raw material preparation, soaking, grinding, cooking the soybean paste, filtering, settling and adding vinegar, molding, cutting, to packaging. These SOP also include guidelines for the use of PPE, which serve to ensure food safety and maintain product quality standards. Additionally, pH test results during the coagulation process showed pH values of 4.66 and 4.51, which fall within the optimal range for soy protein coagulation, thereby supporting better and more consistent tofu quality.

Keywords: *Design of Standard Operating Procedures (SOP), Production Process, Sumedang Jaya Rasa Tofu.*