

***Analysis Of The Implementation Of Good Manufacturing Practices (GMP) In
The Mushroom Broth Production Process At Pt Mitra Jamur Indonesia,
Jember Regency***

Dr. Dhanang Eka Putra, S.P., M.Sc. (Chief Counselor)

Angela Carolina

*Agroindustry Management Study Program
Departement of Agribusiness Management*

ABSTRACT

Good Manufacturing Practice (GMP) refers to proper and correct food production methods in accordance with established procedures, also known as Good Food Production Practices for Home-Based Industries (CPPB-IRT). Food quality and safety are determined by handling practices that adhere to the principles of hygiene and sanitation to prevent health risks. Good Manufacturing Practice (GMP) serves as a general guideline for the food industry aimed at preventing issues related to the quality and safety of food products. This study aims to analyze the mushroom broth production process and evaluate the results of the implementation of Good Manufacturing Practice (GMP). The research method used was qualitative descriptive, with the sample consisting of business owners and experts. The research results, obtained through checklist assessments, questionnaires, and interviews, indicate that PT Mitra Jamur Indonesia falls into Level II, which consists of 5 minor-category elements and 2 major-category elements. The company should also consider the recommended improvements provided to enhance the quality of its Good Manufacturing Practice (GMP) program implementation.

Keywords: *Good Manufacturing Practices (GMP), Mushroom Broth.*