

***ANALYSIS OF THE IMPLEMENTATION OF GOOD MANUFACTURING
PRACTICE (GMP) IN ARABICA COFFEE PRODUCTION IN
ARGOPURO WALIDA SITUBONDO REGENCY***

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This study aims to identify the Arabica coffee production process, analyze the implementation of Good Manufacturing Practices (GMP), and develop recommendations for improvement in Argopuro Walida, Situbondo Regency, based on the CPPB-IRT guidelines. The study used a descriptive method with a qualitative approach through observation, interviews, documentation, and the 2012 BPOM CPPB-IRT checklist. The production process includes receiving coffee cherries, storing, sorting, carbonic fermentation, drying, hulling, size sorting, manual sorting, roasting, grinding, packaging, and storage. The results of the examination of 37 elements showed 32 elements were in accordance and 5 elements were non-conformity, consisting of 1 minor non-conformity and 4 major non-conformities. The level of conformity reached 86% and non-conformity 14%, so that Argopuro Walida is included in Level III. Non-conformities include cleanliness of the production environment, completeness of work clothes or personal protective equipment, the unavailability of production flow charts and SOPs, the absence of a person responsible for employee hygiene, and the absence of food safety training. Improvements are focused on fulfilling these aspects to improve product quality and safety. Implementing these recommendations is expected to improve facility conditions, enhance worker discipline, ensure process consistency, and support the safe and sustainable operation of Arabica coffee processing.

Keywords: Good Manufacturing Practices (GMP), Arabica coffee, Argopuro Walida.