

***ANALYSIS OF THE IMPLEMENTATION OF GOOD MANUFACTURING  
PRACTICE (GMP) IN THE PRODUCTION PROCESS OF PRESTO  
CASSAVA CHIPS AT UD. BIMA, JEMBER REGENCY***

*Supervisor: Dr. Dhanang Eka Putra, S.P., M.Sc.*

**Moh. Ilham Syawaluddin**

*Agroindustry Management Study Program  
Department of Agribusiness Management*

***ABSTRACT***

*The implementation of Good Manufacturing Practice (GMP), also known as Good Food Production Practices for Home Industries (CPPB-IRT), is an essential effort to ensure food safety and product quality. UD. Bima, a home-scale industry producing presto cassava chips, needs to implement GMP properly to ensure that its products meet food safety standards. This study aimed to identify the production process, analyze the implementation of GMP, and provide recommendations for improving the production process of presto cassava chips at UD. Bima. This study employed a descriptive qualitative method. Data were collected through observations, interviews, documentation, and GMP checklist assessments. The research informants consisted of the business owner as the primary informant and a validator as the supporting informant. The results showed that the production process of presto cassava chips includes raw material preparation, peeling, washing, slicing, soaking, two-stage frying, seasoning, packaging, labeling, storage, and distribution. The GMP assessment identified 15 non-conformities, consisting of 4 minor, 8 major, and 3 serious deviations, indicating that the implementation of GMP at UD. Bima is categorized as Level III. Therefore, improvements in several GMP aspects are required to enhance the safety and quality of presto cassava chips.*

***Keywords:*** *Good Manufacturing Practice (GMP), presto cassava chips, food safety.*