

RINGKASAN

Bawang merah merupakan komoditas unggulan Brebes yang mudah rusak dan rentan fluktuasi harga. Kondisi tersebut mendorong upaya diversifikasi produk menjadi komoditas bernilai tambah tinggi, seperti bawang goreng. Proses pengolahan bawang goreng memerlukan pengendalian mutu yang baik agar kualitas dan keamanan produk tetap terjaga. Dengan demikian, penelitian ini dilakukan untuk mengevaluasi proses pengolahan serta implementasi prinsip GMP (*Good Manufacturing Practice*), SOP (*Standard Operating Procedure*), SSOP (*Standard Sanitation Operating Procedure*), dan *Quality Control* di PT Sinergi Brebes Inovatif guna memastikan konsistensi mutu produk yang dihasilkan.

Penelitian ini merupakan studi deskriptif non-riset yang dilakukan melalui observasi lapangan, dokumentasi, dan studi literatur. Fokus kajian meliputi alur proses pengolahan bawang goreng, penerapan *Good Manufacturing Practices* (GMP), *Standard Operating Procedures* (SOP), *Sanitation Standard Operating Procedures* (SSOP), serta sistem *Quality Control* (QC) dalam menjamin mutu dan keamanan produk.

Hasil kajian menunjukkan bahwa Proses Pengolahan Bawang Goreng di PT Sinergi Brebes Inovatif meliputi tahapan-tahapan; penerimaan bahan baku, sortasi, pencucian, pengupasan, pengirisan, penggorengan, penirisan, hingga pengemasan. Setiap tahapan proses produksi telah dilaksanakan secara sistematis dan secara umum 100 % telah dilaksanakan sesuai dengan prinsip *Good Manufacturing Practices* (GMP) dan *Sanitation Standard Operating Procedures* (SSOP). Implementasi *Standard Operating Procedures* (SOP) dan sistem *Quality Control* (QC) masih ditemukan sekitar 5-9% ketidaksesuaian terhadap aspek pada tahapan persiapan bahan baku (proses sortasi), lalu pada konsistensi pencatatan, kelengkapan dokumentasi, serta kedisiplinan dalam pelaksanaan prosedur pengawasan mutu. Kondisi tersebut menunjukkan bahwa meskipun sistem pengolahan telah berjalan dengan baik dan mampu menghasilkan produk bawang goreng yang memenuhi standar mutu dan keamanan pangan, tetap diperlukan evaluasi lalu perbaikan dan penguatan pada aspek implementasi *Standard Operating Procedures* (SOP) dan sistem *Quality Control* (QC) agar pengendalian mutu dapat berlangsung secara lebih optimal dan berkelanjutan.

Kata kunci : Bawang Goreng, *Good Manufacturing Practices* (GMP), *Quality control*, *Sanitation Standard Operation Procedures* (SSOP), *Standard Operation Procedures* (SOP).

SUMMARY

Shallots are a leading commodity in Brebes, highly perishable and susceptible to price fluctuations. This situation has prompted efforts to diversify products into high-value-added commodities, such as fried onions. Fried onion processing requires sound quality control to maintain product quality and safety. Therefore, this study was conducted to evaluate the processing process and the implementation of Good Manufacturing Practice (GMP), Standard Operating Procedure (SOP), Standard Sanitation Operating Procedure (SSOP), and Quality Control principles at PT Sinergi Brebes Inovatif to ensure consistent product quality.

This is a non-research descriptive study conducted through field observations, documentation, and literature review. The focus of the study includes the fried onion processing process, the implementation of Good Manufacturing Practices (GMP), Standard Operating Procedures (SOP), Sanitation Standard Operating Procedures (SSOP), and the Quality Control (QC) system to ensure product quality and safety.

The study results indicate that the Fried Onion Processing Process at PT Sinergi Brebes Inovatif includes the following stages: raw material receipt, sorting, washing, peeling, slicing, frying, draining, and packaging. Each stage of the production process has been carried out systematically and generally 100% in accordance with the principles of Good Manufacturing Practices (GMP) and Sanitation Standard Operating Procedures (SSOP). Implementation of Standard Operating Procedures (SOPs) and the Quality Control (QC) system, approximately 5-9% of non-conformities were found in aspects such as raw material preparation (sorting), consistency of recording, completeness of documentation, and discipline in implementing quality control procedures. This situation indicates that although the processing system is running well and is capable of producing fried shallots that meet quality and food safety standards, evaluation, improvement, and strengthening of the implementation of Standard Operating Procedures (SOP) and the Quality Control (QC) system are still needed to ensure optimal and sustainable quality control.

Keywords: *Fried Onions, Good Manufacturing Practices (GMP), Quality Control (QC), Sanitation Standard Operating Procedures (SSOP) Standard Operating Procedures (SOP).*