

ABSTRACT

THE ARRANGEMENT OF STANDARD OPERATING PROCEDURE (SOP) DRAFT OF BANANA CHIPS PROCESSING (CASE STUDY AT ONE OF BANANA CHIPS HOME'S INDUSTRY IN BANDAR LAMPUNG)

By

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Standard operating procedure (SOP) is a procedure or steps which is standardized and must be passed to complete a particular work process. Arranging SOP draft is based on a review of Good Manufacturing Practice. SOP is made for being a guideline in doing process in an industry. The purpose of this research was to arrange SOP draft for home industries of banana chips making, so the product were able to the standard.

In this research, drafting standard operating procedure (SOP) of the banana chips industry was begun with observing and recording every detail process. The research was conducted through four steps. Firstly, field observation was to observe process, including sanitation, tools specification, and description about step of processing banana chips. Second step was to determine the critical point and to optimal the conditions. The next step to arrange the SOP draft. The last was to test of SOP draft, then the data were compared and discussed descriptively.

The result was a SOP draft which was used as in processing banana chips the products consistently had meet the standard quality of SNI 01-4315-1996, there were included moisture content, ash content, fat content, wholeness, with flavor, aroma, color, and texture. The analysis data were, Moisture content (0,17%), ash content (1,35%), fat content (27,90%), wholeness (88,00%), and organoleptic score for colour 4,3 (pale yellow), flavor 4,4 (typical banana chips), texture 4,2 (intricate). Otherwise the data analysis for banana chips that produce without SOP were, moisture content (0,15%), ash content (1,88%), fat content (39,41%), wholeness (83,00%), and organoleptic score for colour 3,3 (tawny), flavor 3,3 (rather typical banana chip), texture 3,5 (intricate).

Keywords: Standard Operating Procedure (SOP), Banana Chips, Consistency of Quality