ANALIYSIS THE IMPLEMENTATION OF GOOD MANUFACUTURING PRATICE (GMP) IN THE JAMPI SARAS COMMUNITY WARENG WONOSARI VILLAGE, GUNUNG KIDUL, YOGYAKARTA

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ABSTRACT

Background The Jampi Saras Community produces various kinds of instant herbal medicine. Instant herbal medicine products are expected to have a guaranteed quality management system so that they are safe for consumers in order to meet beverage quality needs by implementing Good Manufacturing Practices. This research aims to determine the ability of the Jampi Saras Community to implement GMP. Methodology: This research applies a qualitative approach using descriptive qualitative type data. Data collection was carried out through interviews, observation and documentation methods. The results obtained from this research are that the first aspect which is assessed as the environment or location has met the requirements, the building has the results of not meeting the GMP requirements, the sanitation facilities aspect has the results of meeting the GMP requirements, the production machinery and equipment has the category of meeting the requirements, the maintenance and sanitation program has the category have not met the requirements, employees get a category that meets standards and the production process gets a category that meets GMP requirements Overall, Conclussion: The results of this research show that the Jampi Saras Community received a good quality category. Of the seven aspects that were categorized as sufficient to meet the requirements, they include production process, employees, production machines or equipment, business location. To improve product quality, Jampi Saras needs to attend seminars related to GMP and carry out improvement programs in aspects of maintenance and sanitation programs, improving building facilities in stages so that they can meet good GMP standards.

Keywords: Good Manfacturing Practice, Herbal and Drink qualty

INTRODUCTION

Food and Drink are main human needs that cannot be separated from human existence. Industries that engaged in the food sector are required to improve a good quality management system in order to create products that are safe for consumers. The production process is an important part of ensuring good and safe product results. Food safety also affects competitiveness in product marketing (Hapsari and Kurniawanti 2022).

There are many kind of beverage products that available in Indonesia, one of them is herbal medicine also known as *Jamu*. *Jamu* product is one of traditional products that easy to find on the market. The materials used to make *jamu* have to be presented from natural and fresh ingredient, so it need to be kept hygienic and safe in order to produce high quality of *jamu* products. Herbal medicine products with good quality and safety for consumption by every age will support producer to compete in national and

international markets. The challenge of product competition in the market encourages business actors to improve quality by applying the GMP method (Rina Fitriana, 2020). Beverage products are widely distributed in Indonesia, which is signature traditional herbal medicine.

Good Manufacturing Practice (GMP) is a guideline in providing directions to ensure products are processed properly in order to ensure product quality properly and safely. The Jampi Saras Community is a joint business group in the village of Wareng. The community produces instant herbal medicine which has many benefits for the body's health. The application of GMP is important in the process of herbal medicine to improve instant herbal medicine products into superior products competitive in the city Yogyakarta. The Jampi Saras Community carry out the process of making instant herbal medicine that meets the requirements according to GMP standards so that instant herbal medicine products are safe for consumption (Warkoyo, Damat, and Winarsih 2019).

MATERIALS AND METHODS

The research method used in this research is qualitative research, which is a research method that analyzes more phenomena that occured. Qualitative research with a descriptive approach used by researcher's acts as the main tool that creates, analyzes, studies, and interprets data in a triangulation (combined) way from multiple data sources. Qualitative research with a descriptive approach, aims to examine the information material obtained by describing or presenting factual data, and draws related conclusions (Galang 2016)

Standar of CCOB permen number.75 of 2010 Observation (Observation) is a method of collecting data by using the senses not only the eyes but also listening, smelling, tasting, touching, including one form of observation. Observations that will be carried out focus on observing facilities, equipment, locations and product loading processes as well as sanitation employee hygiene (Bambang Suhardi, Maria Kadita 2018).

Presentation of data in research is carried out by displaying data from the results of researchers using standard assessment data requirements tables, information and observations on research objects in the standards for implementing GMP that have been obtained and then explained with narratives that are easy for readers to understand. (Anhar 2016)

The assessment that will be carried out by researchers is on the aspects of GMP standards as follows

- 1. Processing Suggestion Environment
 The processing facility environment is a
 location that must be far from polluted
 environments, free from bushes or pest
 nesting areas, and open spaces must not
 be used for processing and production
 sites must be clean. (Rina Fitriana
 2020)(Bambang Suhardi and Riska dkk
 2020)
- 2. Buildings and Facilities
 Buildings and facilities are solid and
 strong buildings. While the facilities that
 must be are toilets, hand washing
 facilities and adequate equipment such
 as easy to wash and durable.(Desi
 Listianingsih 2018)
- 3. Equipment and Sanitation Activities
 Equipment and sanitation activities are
 equipment that must be safe, easy to
 clean and durable and according to its
 function. Sanitation activities in
 equipment is to maintain food safety
 from bacteria. (Surya, Rosiawan, and
 Hadiyat 2013)
- 4. Sanitary facilities and activities
 Sanitary facilities and activities are
 facilities that are owned must remain
 clean and durable because facilities such
 as toilets, hand washing and maker
 facilities as well as gloves to maintain
 food safety.(Agustin 2020)
- 5. Pest Control System
 A pest control system is a way to ensure the protection of tools, equipment and the environment to keep it safe from insects.(Rudiyanto 2016)
- 6. Employee Health and Hygiene mployee Health and Hygiene is employee personal hygiene, implementation of sanitation and hygiene and protection of employees when they are sick so they do not come to work(Ristyanadi and Hidayati 2012)
- 7. Production process

 The production process is the initial process of entering materials, selecting

materials, cleaning materials, cooking materials, material production processes, and product packaging and product labeling.(Hapsari and Kurniawanti 2022)

Table 1. Level of assessment

No	Assment	Information
1.	must	Requirements
		that indicate
		if not met
		will affect the
		product
		directly
2.	should	equirements
		that indicate
		if they are
		not met have
		the potential
		to impact
		product
		safety
3.	can	Persyaratan
		yang
		mengindikasi
		apabila tidak
		dipenuhi
		mempunyai
		yang kurang
		berpengaruh
		terhadap
		keamanan
		produk

Sumber: Permen no.75 tahun 2010
The table above is used for the assessment of the Jampi Saras community in implementing GMP which has been carried out with predetermined aspects.

RESULTS AND DISCUSSION

Observation and data collection carried out by researchers is by means of observation and method of scoring, which method is a standard assessment of GMP

Table 2. Research Result

Fulfil ✓	No
✓	
	✓
	✓
	✓
✓	
✓	
√	
	y y y

Source: Primary Data, 2023

Based on the results of the GMP implementation assessment in the Jampi Saras community, instant herbal medicine production (*jamu*) received sufficient marks for food quality management.

Figure 1 Environment



Processing facility environment that meets GMP standards is a clean production environment, proper waste processing and not in a natural disaster area(Surya, 2013).

On the environmental aspect, the suggestion and processing of instant herbal medicine (jamu) gets an average which is categorized as sufficient because on the environmental aspect it is quite far from other industrial locations and is not easily inundated with water. The environment with roads that have been paved and drainage that runs smoothly. Buildings and Physical Facilities that are correct in meeting GMP standards are to have a building consisting of main rooms and

a building consisting of main rooms and complementary rooms. The contribution of the floor is strong and non-slip, the contribution of the walls is durable and easy to clean and non-absorbent. The contribution of the roof can protect the room from causing cane. The door contribution works well with plastic curtains. The window contribution is durable, 1m distance from the floor and ventilation can control the temperature. Adequate warehouse construction can provide

effective protection for food (Ristyanadi and Hidayati 2012).

In terms of physical facilities, the Jampi Saras community categorized as lacking because there are several facilities that do not suit the GMP standard requirements, such as roofs that do not use ceilings, window construction, warehouse construction, lighting and minimal ventilation in the instant herbal medicine business belonging to the Jampi Saras community.

Good Sanitary Equipment and Activities is equipment made of strong materials, safe and easily corroded and low maintenance. Tools are cleaned after use, separate the use of tools according to the type of material and wash hands before carrying out the production process (Rudiyanto 2016).

In terms of equipment, the instant herbal medicine (*jamu*) business does not have too many tools. There are only a few production equipment for making instant herbal medicine, such as a large face as filter basin, etc. Production equipment is safe to use for the production of instant herbs. The assessment of this aspect gets an average good score.

Sanitation Facilities and Activities are public places and food, hand washing and toilet facilities, equipment and supplies cleaning facilities. All existing facilities are cleaned and tidied up after use to maintain safety from dust and bacteria (Bambang Suhardi, Riska Permana Sari, and Pringgo Widyo Laksono 2020).

In the Aspect of Assessment of Sanitation Facilities and Activities in the community, a good standart permen no.75 of 2010 is obtained or categorized as sufficient for the standard of good manufacturing practice. The facilities for production activities in the Jampi Saras business are sufficient, such as having sufficient material suppliers, good business waste disposal advice, washing facilities for materials and tools also exist. There are also employee hygiene facilities such bathrooms, hand washing stations and masks. Figure 1 facilities



Pest Control System is control carried out by ensuring equipment and equipment is clean after use. Production room that free from insects. Separation of places for storing types of materials (Rina Fitriana 2020)

In the aspect of the community pest control system, it gets an average or is categorized as sufficient because two standard elements of pest control are enough to deter rats or insects to keep product safety in a safe condition.

Employee Health and Hygiene is to use special disposables when carrying out production to protect the product so that it remains safe. Maintaining health issue by giving time off, washing hands before and after carrying out the production process. Cleaning again after using the toilet in the worker's place (Agil Putra Bimantara and Triastuti 2018).

In the Health and Hygiene Aspects, instant herbal medicine business employees get a must meet the standards of candy no. 75 of 2010 or are categorized as sufficient by the standard of good manufacturing practice. Health and hygiene requirements have been carried out by instant herbal medicine businesses such as washing hands before and after product production. Sick employees are prohibited from coming to work.

The production process is carried out with the appropriate process from the beginning of the incoming material. Materials are cleaned, processed according to SOP (herbal medicine) and the product has been processed into the appropriate product (herbal medicine) (Hapsari and Kurniawanti 2022).

In the production aspect, this instant herbal medicine business gets an average of good standar no.75 of 2010 or is categorized as good because all the production process lines are in accordance with GMP standards. The flow of the production process is already good, such as from the beginning of receiving

materials, carrying out the washing of herbal raw materials. Then proceed with making herbal medicine by grating all the ingredients and then filtering then the filtered water is heated then mix the granulated sugar, stir to make it into instant herbal powder. After staying one night. The next day it can be packaged into bottles. Ready to be marketed. The Jampi Saras Community has carried out the production process well from receiving materials to packaging in accordance with the requirements of GMP.

Figure 3 production process



Figure 4 production proses



Figure 5 product jamu



Figure 6 product jamu



CONCLUSION

The Jampi Saras Community in the instant herbal medicine business shows that the readiness of the Jampi Saras community is sufficient to be able to implement good manufacturing practices (GMP) to maintain the food quality of instant herbal medicine products that are good for consumers. The GMP standards applied by the Jampi Saras community are quite compliant based on CPPOB Ministry of Industry Regulation no. 9 of 2010. The Jampi Saras Community implements GMP aspects in accordance with Ministry of Industry Regulation no. 9 of 2010, the scope used in the research is the environment or location, factory physical buildings, sanitation facilities, maintenance and sanitation programs, machinery and equipment, employees and production processes that are capable of implementing GMP. However, there are 2 aspects of GMP that do not meet GMP standards and need to be improved

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