BAB IX

KESIMPULAN DAN SARAN

IX. 1. Kesimpulan

Berdasarkan hasil pengamatan selama masa kerja praktek di PT. Dunia Kimia Jaya Gresik, dapat diambil kesimpulan sebagai berikut:

1. Bahan baku proses produksi sodium metabisulfit meliputi sulfur dan *soda ash* diperoleh dari lokal Indonesia.
2. Proses produksi *sodium metabisulphite* terbagi atas beberapa *sector* yaitu *Burning Stove Area*, *Reactor Area*, *Dryer Area*, dan *Waste Water Treatment & Waste Gas Treatment Area*.
3. Untuk menunjang proses produksi, dilakukan pengendalian kualitas terhadap bahan baku, produk utama, dan produk samping.
4. Unit utilitas yang digunakan adalah unit penyediaan air, unit penyediaan listrik, dan unit pengolahan limbah padat, cair, dan gas.

IX.2. Saran

Berdasarkan hasil pengamatan selama masa kerja praktek di PT. Dunia Kimia Jaya, saran penulis untuk perusahaan adalah perlunya dilakukan peninjauan kembali terhadap tempat penyimpanan *finish-good* karena masih banyak *finish-good* yang diletakkan pada sisi kanan dan kiri tempat produksi dan ditutup seadanya (dengan terpal) sehingga menyebabkan produk menjadi rusak. Oleh sebab itu perlu dibangun *warehouse* untuk menyimpan hasil produksi.

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