

XIII. KESIMPULAN DAN SARAN

13.1. Kesimpulan

1. PT Arpan Bali Utama merupakan salah satu pelopor dalam industri minuman beralkohol yang memproduksi *wine* menggunakan buah anggur dari kebun anggur pribadi yang berlokasi di Sanggalangit, Buleleng, Bali.
2. Salah satu produk unggulan PT Arpan Bali Utama adalah *white wine Sweet Alexandria* yang diproduksi dengan sistem *batch process* melalui tahapan mulai dari penerimaan bahan baku, *destemming*, *crushing*, *pressing*, *settling*, *racking I*, fermentasi, pasca fermentasi, *racking II*, *blending*, *cold stabilizing*, filtrasi, hingga *bottling*.
3. Kualitas menjadi aspek penting dalam produksi *wine* di PT Arpan Bali Utama, sehingga pengawasan mutu dilakukan secara menyeluruh mulai dari bahan baku hingga produk akhir melalui uji fisik dan kimia di laboratorium. Selama proses produksi dan setelah pengemasan, pengujian rutin terus dilakukan untuk memastikan konsistensi, kestabilan, dan keamanan produk sebelum didistribusikan.

13.2. Saran

Setelah melalui serangkaian masa PKIPP dan pembelajaran kegiatan operasional di PT Arpan Bali Utama dengan metode observasi, wawancara, dan studi lapangan, terdapat beberapa saran yang dapat dipertimbangkan oleh perusahaan untuk diterapkan selepas masa PKIPP ini selesai, yaitu:

1. Perluasan Jangkauan Pemasaran ke Luar Bali
Disarankan agar PT Arpan Bali Utama mulai memperluas pemasaran produknya ke luar Bali untuk menjangkau pasar yang lebih luas agar dapat meningkatkan *brand awareness* dan memperbesar peluang pertumbuhan bisnis.

2. Perlengkapan Label Produk

Disarankan agar pada label produk dilengkapi dengan saran penyimpanan produk dan jangka waktu produk dapat dikonsumsi dengan aman setelah kemasan produk dibuka.

3. Penataan dan Pengelolaan Limbah Padat

Disarankan agar pengelolaan limbah padat dapat dilakukan dengan lebih tertata dan teratur sesuai prosedur yang berlaku. Penanganan limbah yang baik akan mendukung kebersihan lingkungan kerja serta mencerminkan komitmen perusahaan terhadap kelestarian lingkungan.

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