

XIII. KESIMPULAN

13.1 Kesimpulan

1. Metode pengolahan teh hitam yang diterapkan oleh PT Perkebunan Nusantara I Regional 5 yaitu metode CTC (*Crushing, Tearing, and Curling*)
2. Bahan baku teh hitam diperoleh dari *afdeling* Wonosari dan dari kebun teh lainnya dengan adanya pengendalian selama proses penyediaannya
3. Setiap proses pengolahan teh hitam CTC dilakukan pengendalian untuk meningkatkan mutu produk meliputi proses penerimaan pucuk, pelayuan, penggilingan CTC, oksidasi enzimatis, pengeringan, sortasi, dan pengemasan.

13.2 Saran

Proses pengolahan teh hitam CTC di PT Perkebunan Nusantara I Regional 5 sudah cukup baik mulai dari penyediaan bahan baku hingga produk teh kering. Namun, terdapat beberapa hal yang masih perlu ditingkatkan seperti pengukuran kadar air sebelum masuk dalam tahap pengeringan, perlengkapan keamanan bagi pekerja dan tata letak pabrik pengolahan. Pengukuran kadar air bubuk teh sebelum masuk dalam proses pengeringan bertujuan untuk memastikan kualitas teh dengan tekstur sesuai dan meminimalisir terjadinya *over frying*, apabila kadar air bubuk teh tidak sesuai sebelum memasuki tahap pengeringan. Penggunaan perlengkapan keamanan seperti APD perlu ditegaskan kepada pekerja, tidak hanya untuk mengurangi kontaminasi pada produk, tetapi juga demi menjaga keselamatan dari resiko berbahaya. Sedangkan di pabrik pengolahan perlu adanya perencanaan kembali terkait tata letak atau *lay out* terutama ruang pengemasan yang ada di bagian belakang memiliki jarak yang cukup jauh dan sempit apabila produk yang telah dikemas akan dipindahkan ke dalam gudang penyimpanan. Hal tersebut perlu adanya peninjauan kembali untuk menjaga keamanan produk dan pekerja ketika melakukan proses pemindahan produk dari ruang pengemasan ke gudang penyimpanan.

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