

XIII. KESIMPULAN DAN SARAN

13.1. Kesimpulan

1. Minuman dapat dibagi menjadi beberapa kategori, salah satunya adalah minuman beralkohol, seperti *wine*. Salah satu produsen *wine* di Indonesia adalah PT. Arpan Bali Utama.
2. Lokasi pabrik dan kantor PT. Arpan Bali Utama berada di Jalan Danau Tondano Gg. 1X Sanur, Denpasar Selatan, Bali dan alur produksi yang digunakan di PT. Arpan Bali Utama menyesuaikan tata letak pabrik serta menerapkan *product layout*.
3. Bentuk perusahaan PT. Arpan Bali Utama adalah Perseroan Terbatas (PT) dengan struktur organisasi tipe lini dan staf. Setiap staf melaksanakan tugas dan tanggung jawab sesuai dengan divisi masing-masing.
4. Bahan baku yang digunakan dalam pembuatan Two Islands *White Wine Sauvignon blanc* di PT. Arpan Bali Utama adalah anggur varietas *Sauvignon blanc* dan *yeast Saccharomyces cerevisiae*, serta bahan pembantu berupa *Potassium Metabisulphite* (PMS), bentonit, dan *nutrient yeast*.
5. Proses pengolahan *wine Sauvignon blanc* di PT. Arpan Bali Utama menerapkan sistem *batch process*. Proses pengolahan Sauvignon Blanc meliputi penerimaan bahan baku, *thawing*, *pumping*, fermentasi, *blending*, *cold stabilizing*, *sterile filtration*, dan *bottling*.
6. *White wine* Two Islands *Sauvignon Blanc* yang diproduksi di PT. Arpan Bali Utama akan dikemas dalam botol *Flint* yang telah melalui pembilasan dan disimpan dalam gudang.
7. Selama pengolahan *wine Sauvignon blanc* di PT. Arpan Bali Utama, digunakan alat berupa *destemmer*, *pneumatic presser*, *crossflow filtration*, mesin *bottling*, dan mesin *labelling*, serta menggunakan alat tangki fermentasi *double wall*.

8. PT. Arpan Bali Utama memiliki air sumur sebagai sumber daya air yang akan difiltrasi untuk menghasilkan air RO (*reverse osmosis*), menggunakan PLN sebagai sumber daya listrik dengan genset sebagai sumber daya listrik cadangan.
9. Sanitasi pabrik di PT. Arpan Bali Utama meliputi sanitasi lingkungan pengolahan dan produksi, sanitasi alat dan mesin, serta sanitasi karyawan.
10. Setiap proses produksi *Two Islands White Wine Sauvignon blanc*, PT. Arpan Bali Utama melakukan pengawasan mutu terkait bahan baku, bahan tambahan, bahan pengemas, proses produksi, dan produk akhir.
11. Limbah yang dihasilkan PT. Arpan Bali Utama selama proses pembuatan akan dipisahkan sesuai kategori yaitu limbah padat organik, limbah padat anorganik, limbah cairan tidak berbahaya, dan limbah B3 dan dikelola sesuai kategori.
12. Lama proses fermentasi *white wine Two Islands Sauvignon blanc* yang diproduksi oleh PT. Arpan Bali Utama memengaruhi tingkat keasaman *wine* yang ditunjukkan melalui perubahan nilai pH dan *titratable acidity* (TA).
13. Perbedaan suhu fermentasi memengaruhi kadar *Baumé white wine Two Island Sauvignon blanc* yang diproduksi oleh PT. Arpan Bali Utama.

13.2. Saran

Disarankan agar PT. Arpan Bali Utama dapat meningkatkan pemasaran atau memperluas jangkauan pemasaran produknya ke luar Bali untuk meningkatkan *brand awareness* tidak hanya di Bali namun juga di luar Bali. Peningkatan dalam jangkauan pemasaran dapat meningkatkan pertumbuhan bisnis.

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