

XIII. KESIMPULAN DAN SARAN

13.1. Kesimpulan

1. PT. Aneka IndoMakmur merupakan salah satu perusahaan yang fokus pada bidang Biskuit, salah satunya adalah produksi *Crispy Crackers*.
2. Pabrik PT. AIM berlokasi di Jalan Surowongso 415A Karangbong, Gedangan, Sidoarjo dengan luas tanah 37.990 m² dengan pertimbangan akses sumber bahan baku dan distribusi mudah.
3. PT. AIM menggunakan model *I-shaped product layout*.
4. PT. AIM menggunakan campuran dari struktur organisasi jenis *line* dan staff.
5. Bahan baku yang digunakan untuk pembuatan *Crispy Crackers* adalah tepung terigu protein sedang. Bahan pembantu terdiri atas minyak kelapa sawit, gula rafinasi, susu bubuk skim, ammonium bikarbonat, dan sodium bikarbonat serta bahan tambahan yang digunakan adalah penguat rasa dan pewarna sintesis.
6. Kemasan primer yang digunakan untuk *Crispy Crackers* adalah *tray PET food grade*, kemasan sekunder adalah kemasan gabungan OPP/CPP, dan kemasan tersier adalah *corrugated carton box*.
7. Proses pengolahan *Crispy Crackers* meliputi tahap penimbangan, pencampuran, pencetakan, pemanggangan, *spraying*, dan *packing*.
8. Mesin yang digunakan pada pabrik adalah *mixer, roller, blower, pencetak, scrap taking device, oven, belt conveyor, horizontal packaging machine*, dan *carton sealer*.
9. Alat yang digunakan adalah timbangan manual, timbangan lantai, *box fermentasi*, pisau pemotong adonan, *hand pallet*, palet, dan *forklift*.
10. Sumber daya listrik PT. AIM didapatkan dari Perusahaan Listrik Negara dan *Generator Set*. Kegiatan industri menggunakan sumber daya gas sebagai bahan bakar utamanya. Bahan bakar solar digunakan untuk *Generator Set*.

11. Pengendalian mutu PT. AIM mengikuti pedoman SNI 2973 dan standar yang ditetapkan sendiri.
12. PT. AIM mengolah tiga jenis limbah yaitu limbah padat, limbah cair, dan limbah bahan berbahaya dan beracun.

13.2. Saran

1. Sanitasi area produksi, mesin, dan peralatan selama proses pengolahan *Crispy Crackers* sebaiknya terus ditingkatkan dan diawasi secara berkala untuk meminimalkan risiko kontaminasi terhadap produk pangan.
2. Penerapan *hygiene* dan sanitasi pekerja perlu lebih diperhatikan, terutama dalam penggunaan alat pelindung diri (APD), kebersihan pakaian kerja, serta kepatuhan terhadap prosedur sanitasi selama proses produksi berlangsung.

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