

MILK POWDER PROCESSING IN PT. FONTERRA BRANDS MANUFACTURING INDONESIA

REPORT FOOD INDUSTRY INTERNSHIP PROGRAM



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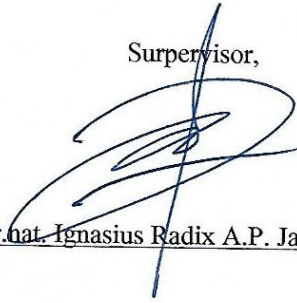


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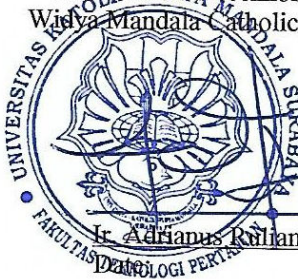
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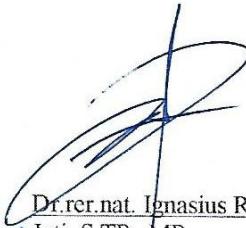
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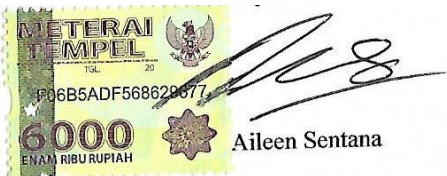
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ABSTRAK

Susu merupakan salah satu produk yang memiliki kandungan nutrisi lengkap dan bermanfaat baik bagi bayi, anak-anak maupun orang dewasa. PT. Fonterra Brands Manufacturing Indonesia merupakan industri multinasional asal New Zealand yang produksi utamanya berupa susu bubuk. PT. Fonterra Brands Manufacturing Indonesia berlokasi di KITIC (Kawasan Industri Terpadu Indonesia Cina) – Delta Mas Kav.55, Cikarang Pusat, Kabupaten Bekasi 17330 dan berdiri pada tahun 2015. Anchor Boneeto, Anlene dan Anmum merupakan produk susu bubuk utama yang diproduksi di Cikarang dan didistribusikan di seluruh wilayah Indonesia. Susu bubuk ini diproduksi menggunakan proses *dry blending* dengan bahan baku utama berupa *whole milk powder* dan *skimmed milk powder* yang dikirim langsung dari New Zealand. Proses produksi dimulai dari penerimaan bahan baku, pengayakan, pencampuran dan pengemasan dengan *laminated film packaging*. Pengawasan mutu dilakukan terhadap bahan baku, bahan pembantu, dan produk akhir selama sebelum, saat, dan setelah proses produksi. Sanitasi terhadap area produksi, peralatan dan pekerja juga dilakukan oleh PT. Fonterra Brands Manufacturing Indonesia untuk menjaga kualitas dan keamanan produk yang dihasilkan. Proses pengolahan limbah di PT. Fonterra Brands Manufacturing Indonesia relatif sederhana karena limbah hasil pengolahan akan diambil langsung oleh pihak ketiga atau *supplier* untuk dihancurkan dan diproses sebelum dibuang. Program GMP dan HACCP juga telah diterapkan di PT. Fonterra Brands Manufacturing Indonesia agar produk yang dihasilkan memenuhi persyaratan dan kepuasan konsumen.

Kata kunci: PT. Fonterra Brands Manufacturing Indonesia, susu bubuk

Aileen Sentana (6103013024). **Milk Powder Processing in PT. Fonterra Brands Manufacturing Indonesia.**

Advisor: Dr.rer.nat. Ignasius Radix A.P. Jati, S.TP., MP

ABSTRACT

Milk is a nutritional food that contains nutrients that is beneficial for baby, children and even adults. PT. Fonterra Brands Manufacturing Indonesia is a multinational company that originally from New Zealand which main product is milk powder. This company is established in 2015 and located at KITIC (*Kawasan Industri Terpadu Indonesia Cina*) – Delta Mas Kav.55, Central Cikarang, Bekasi District 17330. There are 3 main milk powder products that are produced by PT. Fonterra Brands Manufacturing Indonesia factory in Cikarang recently, which are “Anlene Gold”, “Anlene Actifit” and “Anchor Boneeto”. These products are distributed all around Indonesia. Dry blending process is the process used in PT. Fonterra Brands Manufacturing Indonesia. Whole milk powder and skimmed milk powder are the main ingredients used during processing. Both of the ingredients are imported directly from New Zealand. Production process is starting from material receiving, sieving, blending, filling and packaging with laminated film packaging. The quality control is applied starting from the incoming raw materials, during the process and at the end of the process. Sanitation program for plants area, equipments and personal hygiene are also done by PT. Fonterra Brands Manufacturing Indonesia in order to maintain the product’s quality and safety. Sewage processing in PT. Fonterra Brands Manufacturing Indonesia is simple because most of the sewage are taken by the supplier and the third party to be destroyed. GMP and HACCP program has been applied in order to maintain the product’s quality so that it will meet and satisfy the consumer’s need.

Keywords: PT. Fonterra Brands Manufacturing Indonesia, milk powder

PREFACE

The author is grateful to God for the blessings so that the author is able to complete this report. This Food Industry Internship Program Report which is entitled **“Milk Powder Processing in PT. Fonterra Brands Manufacturing Indonesia”** is submitted as partial fulfilment of the requirement for Undergraduate Degree (S-1) in Food Technology Study Program, Faculty of Agricultural Technology, Widya Mandala Catholic University Surabaya. For preparing this report, the author has done an internship program in PT. Fonterra Brands Manufacturing Indonesia for the period of one month, to avail all the necessary information. The blend of learning and knowledge are acquired during practical studies in PT. Fonterra Brands Manufacturing Indonesia is presented in this report.

Firstly, the author would like to express her sincere gratitude to her advisor, Dr.rer.nat. Ignasius Radix A.P. Jati, S.TP., MP for the continuous support, patience and guidance in all the time of writing this report.

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I also place on record, my sense of gratitude to one and all, who directly and indirectly, have lent their hand in this report. Final word, the author hopes that this Internship Program Report will be useful for the readers.

Surabaya, March 2016

Author

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