

ABSTRAK

Dalam formulasi pakan garam memberikan kontribusi sekitar 0.3% lebih rendah dari bahan baku lainnya, Namun garam memberikan efek pada rasa pakan yang signifikan, Penelitian ini dilakukan 10 Oktober 2021 sampai 10 November 2021. Yang bertujuan untuk mengetahui alur dari proses pembelian serta penyimpanan. Metode yang digunakan dalam penelitian ini adalah kualitatif pengumpulan data dilakukan secara observasi, partisipasi dan interview kemudian data di analisa secara kualitatif. Hasil penelitian ini menunjukkan bahwa garam yang diterima merupakan garam dengan kualitas yang memenuhi standard, sedangkan garam yang tidak memenuhi standard akan ditolak. Hal ini diperoleh melalui pengecekan secara fisik (*screen test*) baik yang dilakukan saat sampling 30% maupun 100%. Kualitas garam yang diterima juga akan tetap dikontrol sampai pada proses penyimpanan, agar kualitas jagung tetap baik sampai digunakan pada proses produksi. Manajemen kontrol kualitas garam sangat ditentukan oleh proses penerimaan, pengecekan kualitas serta penyimpanan jagung sebelum digunakan, di samping itu perlu ditingkatkan perawatan secara berkesinambungan terhadap peralatan utama dan penunjang penerimaan sampai penyimpanan garam serta penanganan terhadap munculnya pengumpulan ketika proses penyimpanan, agar kualitas garam tetap terjaga dengan baik.

Kata Kunci : Bahan, Kualitas, Manajemen, Kontrol.

ABSTRACT

In the feed formulation, salt contributes about 0.3% lower than other raw materials. However, salt has a significant effect on the taste of the feed. This study was conducted from October 10, 2021 to November 10, 2021. The aim was to determine the flow of the buying and storage process. The method used in this research is qualitative data collection is done by observation, participation and interview then the data is analyzed qualitatively. The results of this study indicate that the salt received is salt with quality that meets the standard, while salt that does not meet the standard will be rejected. This is obtained through physical checks (screen tests), both carried out at 30% and 100% sampling. The quality of the salt received will also be controlled until the storage process, so that the quality of the corn remains good until it is used in the production process. Management of salt quality control is largely determined by the process of receiving, checking the quality and storage of corn before use, in addition, it is necessary to continuously improve the maintenance of the main equipment and supporting reception to storage of salt as well as the handling of the appearance of clumping during the storage process, so that the quality of salt is maintained properly good.

Keywords: *Materials, Quality, Management , Control.*