Iced drinks such as coconut ice, ice fruit soup, mixed blend ice, fruit juice, iced tea, and ice with grass jelly are commonly found in Bogor and should be safe for human consumption. The objectives of this study were to determine the characteristics and conditions of seller iced beverages, and identify the level of compliance on the implementation of Good Manufacturing Practices (GMP) during the processing of ice drinks. The survey and observation were conducted to 90 iced drink sellers. There was three business scale observed based on economic class: small-scale business consists of street vendors; medium-scale business consists of small restaurants and food stalls and large scale business consists of restaurants and hotels. Most of the seller used bottled water (56.23%) as raw material. Some sellers made ice cubes using tap water from Indonesian regional water company (71.43%) and 6.49% from them did not boil the water before. The higher level of education and the bigger business scale gave the higher level of vendor’s compliance towards the application of GMPs. The level of compliance to GMP from each business scale was 4.69% for small-scale business, 83.33% for medium-scale business, and 100% for large-scale business.

Keywords: Good Manufacturing Practices, iced drinks, level of compliance
TINGKAT KEPATUHAN PEDAGANG MINUMAN ES TERHADAP CARA PRODUKSI PANGAN YANG BAIK DI KOTA BOGOR

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