

Application of Good Processed Food Production Method (CPPOB) for BPOM distribution license certification

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ABSTRACT

The Good Processed Food Production Method (CPPOB) or Good Manufacturing Practices (GMP) is a guideline used in every processing activity of small and large industries in order to produce products that are of good quality, safe, and suitable for consumption. Along with the increasing growth of processed food MSMEs in Indonesia, many business actors still pay less attention to food safety in producing a product. One of them is that business actors have not implemented the Good Processed Food Production Method (CPPOB) in accordance with the standards. Therefore, assistance is needed for MSMEs Dapoer Ikan Diana in implementing CPPOB in production facilities and preparing requirements for fulfilling the MD product distribution permit. This community service activity is implemented through several stages: data collection, assistance, monitoring, and evaluation. Based on the results of this community service activity, the application of CPPOB in the production facilities of MSMEs Dapoer Ikan Diana has met the standards. This allows MSMEs to apply for the issuance of MD product distribution permits.

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1. INTRODUCTION

Micro, Small and Medium Enterprises (MSMEs) are business activities that have benefits for society and the country, because they can improve people's welfare and help the country's economy to improve (Ginting et al., 2019; Sunariani et al., 2017). Based on data from the Ministry of Cooperatives and Small and Medium Enterprises in 2020 the number of MSMEs in Indonesia reached 64.19 million and contributed to GDP of 61.97% of the total national GDP, which shows that MSMEs have an important role in improving the economy. The currently developing business is the food processing industry from both the agricultural and fishery product sectors, which are dominated by home industries (Wardani et al., 2023). Even though the number of processed foods MSMEs has increased, there are still many

business actors who pay less attention to and implement food safety in creating a product. One example is that business actors have not implemented or carried out Good Processed Food Production Methods (CPPOB) or Good Manufacturing Practices (GMP) which are good and correct in accordance with the guidelines.

Food safety is one way to prevent food from physical, chemical, biological contamination or other objects that can harm human health or consumers (Njatrijani, 2021; Lukman & Kusnandar, 2015). The application of CPPOB is one way that can be done by business actors. Good Processed Food Production Methods (CPPOB) or commonly called Good Manufacturing Practices (GMP) are guidelines used in every processing activity for small industries and large industries in order to produce quality, safe and suitable products for consumption (Wijayanti et al., 2022; Hermanto, 2020). As explained in the Regulation of the Minister of Industry Number 75 of 2010 concerning Guidelines for Good Processed Food Production (CPPOB) (Menteri Perindustrian, 2016). This regulation was issued with the aim of becoming a reference for the food processing industry, actors and supervisors of food safety in the food processing industry (Hermanto, 2020). In the implementation of CPPOB (Good Manufacturing Practices for Processed Food), there are scopes or aspects that must be fulfilled by the MSMEs (Micro, Small, and Medium Enterprises) engaged in processed food, which consist of 25 aspects. These aspects are as follows: commitment of the person in charge/owner of production facilities, production facility environment, building construction and layout, processing area, water, ice, gas, and energy, ventilation and air quality, lighting, waste handling and drainage, equipment, sanitation programs, management of purchased goods and services, raw materials, food additives, auxiliary materials, packaging and final products, process control and prevention of cross contamination, handling of non-conforming products, internal testing laboratories, pest control, employee facilities and personnel hygiene, personnel training, packaging, control of non-food chemicals, traceability and recall systems, storage of raw materials, food additives (BTP), auxiliary materials, packaging and final product, product loading into vehicles, product information, and food safety emergency response.

Dapoer Ikan Diana is a processed food business located in Samarinda City, specifically at Jl. KS. Tubun Dalam Gg. Jabal Noor 2, Sidodadi Village, Samarinda Ulu District. Dapoer Ikan Diana is engaged in fish processing and produces various products such as cakalang fish sambal (spicy sauce), haruan fish sambal, rebon shrimp sambal, baby squid sambal, chicken skin sambal, crispy anchovies, crunchy shrimp, and cakalang fish floss. Based on the observations conducted by the researcher, the issues faced by Dapoer Ikan Diana are the kitchen facilities that do not meet the CPPOB or GMP standards and the absence of an MD (domestic) product circulation permit certificate. Therefore, a solution is needed to address these issues. The appropriate solution to overcome the problems faced by Dapoer Ikan Diana is to provide assistance to the owner of the business in implementing CPPOB or GMP standards in the kitchen facilities and facilitating the process of obtaining the MD (domestic) product circulation permit certificate.

This assistance in community engagement is carried out with the aim of helping the business improve the kitchen facilities to meet the CPPOB standards and assisting the owner in preparing the requirements for obtaining the MD (domestic) product circulation permit. It is hoped that through this community engagement activity, the knowledge of the business owner regarding the process of applying for product circulation permits, food safety, and producing higher quality products that can be marketed globally will be enhanced.

2. METHODS

Activities

Community service activities are carried out at the Dapoer Ikan Diana located on JL. KS Tubun Dalam Gg. Jabal Noor 2, No. 07 RT. 09, City of Samarinda, East Kalimantan. The implementation method used is the Participatory Rural Appraisal (PAR) approach. PAR is an approach method involving collaboration between researchers and the community (business owners) (Astari & Efelina, 2021). The implementation of the activity is carried out in several stages.

Data collection

Data collection is done by of observation and interviews. Observations were made by referring to the CPPOB implementation guidelines. The purpose of the observation is to find out the situation and condition of Dapoer Ikan Diana. Furthermore, interviews were conducted by conducting question and answer between researchers and MSMEs owners with the aim of obtaining information about the problems faced by MSME owners (Subroto et al., 2023).

Assistance

Assistance is one of the methods used to provide assistance, support, supervision, direction, and guide MSME actors in improving aspects of production facilities in accordance with CPPOB guidelines or commonly known as self-assessment (Dewi et al., 2019).

Monitoring and Evaluation

Monitoring and evaluation is carried out in order to find out the impact of the implementation of assistance activities carried out on MSMEs in implementing CPPOB and how successful MSMEs are in improving the implementation of CPPOB in production facilities (Patiro et al., 2023; Tanan & Dhamayanti, 2020).

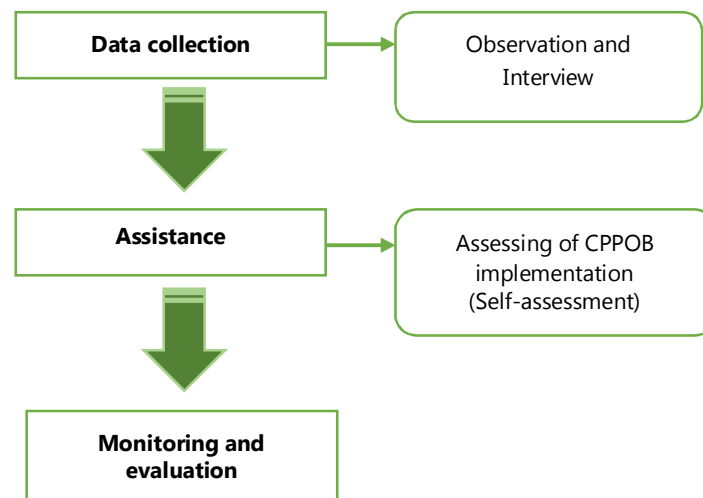


Figure 1. Flowchart of the activities

3. RESULTS AND DISCUSSION

This community service activity is carried out through several stages. The first stage begins with coordinating with MSMEs owners. Then proceed with interviewing MSMEs owners and observing MSMEs conditions. The results of mentoring activities are presented.

Implementation Stages

Data collection

This stage of data collection was carried out through 2 stages consisting of interviews and observation. At the interview stage the researcher asked several questions to business owners regarding the history of the establishment of MSMEs, what obstacles were faced by MSMEs, and so on. Meanwhile, at the observation stage, the researchers examined the conditions at the MSMEs production facilities.

Interview

Interviews are conducted with the aim of identifying the issues faced by Dapoer Ikan Diana by asking several questions to the owner of the business. Based on the results of the conducted interview, a problem was found, namely the owner of MSMEs facing difficulties in obtaining the MD product circulation permit certificate. In order to obtain a product circulation permit for food products, business owners must have a CPPOB implementation certificate as one of the requirements. Therefore, the researcher provided some explanations about the product circulation permit for food products to the owner of MSMEs, including the importance of implementing CPPOB in the production facilities, the requirements that need to be prepared, and the process of registering for the product circulation permit for food products.

Observation

Based on the observations conducted, there are 18 aspects that do not meet the requirements according to the CPPOB guidelines, which include the commitment of the responsible person/owner of the production facility, environmental aspects of the production facility, construction and layout of the building, processing area, water, ice, gas, and energy, ventilation and air quality, waste handling, equipment, sanitation program, management of purchased goods and services, raw materials, food additives, auxiliary materials, packaging and finished products, process control, handling of non-compliant products, pest control, employee facilities, personnel training, traceability and product recall system, and storage of raw materials.

Dapoer Ikan Diana was established by Ibu Diana Mariana in 2015. Dapoer Ikan Diana is engaged in processing seafood products and is located at Jl. KS Tubun Dalam Gg. Jabal Noor 2, No. 07 RT. 09, Samarinda City, East Kalimantan. In 2015, Ibu Diana started her business slowly with simple production equipment and used plastic packaging with tape on the edges, and the shelf life of Dapoer Ikan Diana's products was still low. In that year, the business sold only two products, crispy anchovies, and fish floss. Over time, Ibu Diana became more serious in developing her business, particularly in 2017. She actively participated in activities organized by local agencies and the National Agency of Drug and Food Control (BPOM), attending training sessions and receiving guidance. By participating in these activities, Ibu Diana gained new knowledge to enhance and expand her business.

Currently, Dapoer Ikan Diana offers a variety of products, and the packaging has been improved using 90-gram standing pouches for various chips and fish floss, while different sambal variants are packaged in 165-gram bottles. The prices of Dapoer Ikan Diana's products range from Rp. 25,000 to Rp. 30,000.



Figure 2. The interview and observation stage of UMKM Dapoer Ikan Diana

The assessment of the application of CPPOB to the Dapoer Ikan Diana production facilities is carried out by giving a value to each aspect according to the CPPOB standard. The provisions for the score that must be obtained by MSMEs are presented in Table 1. The results of the initial and final condition assessment on MSME production facilities are presented in Table 2.

Table 1. The value of the CPPOB implementation score

Rating	Total Score
A (Very Good)	121-136
B (Good)	109-120
C (Less)	68-109
D (Very Less)	<68

The results of the assessment in Table 2 show that the initial conditions of the Dapoer Ikan Diana UMKM production facilities were still very low and did not meet the assessment requirements, where the score obtained by MSMEs was 49 with a rating of D. After assistance in repairing the Dapoer Ikan Diana production facilities, there was an increase in several aspects of CPPOB so that it has an impact on the assessment. The Dapoer Ikan Diana MSMEs production facility obtained a score of 113 with an A rating, which shows that MSMEs has fulfilled the assessment requirements.

Assistance

This assistance stage aims to provide supervision, direction, and guide MSME actors in making improvements and implementing compliance with the CPPOB application in accordance with National Agency of Drug and Food Control (BPOM) Regulation Number 10 of 2023 (BPOM RI, 2022). From the assessment conducted on the initial condition of the UMKM's production facilities, 18 aspects were identified that require improvement. Before making improvements to the production facilities, the owner of the UMKM attended a socialization event on CPPOB Technical Guidance and Processed Food Registration organized by the Samarinda Regional Office of the National Agency of Drug and Food

Control (Balai Besar POM Samarinda). The aim was to enhance the owner’s knowledge on the proper implementation of CPPOB. The socialization event took place on November 28, 2022, conducted via Zoom Meeting.

Table 2. Assessment of initial and final conditions of UMKM Dapoer Ikan Diana

Assessment Items	Scores	
	Before	After
Commitment of person in charge/owner of production facility	0	2
Production facility environment (outside or external area)	1	4
Building construction and layout (walls, floors, ceilings, doors, windows, and piping)	9	12
Processing areas	3	8
Water, ice, gas and energy (electricity, fuel)	0	2
Ventilation and air quality	0	4
Lighting	2	2
Waste handling and drainage	2	2
Equipment	4	8
Sanitation program	7	8
Management of purchased goods and services	1	2
Raw materials, food additives, auxiliary materials, packaging and final Products	2	8
Process control and prevention of cross contamination	2	12
Inappropriate product handling	0	2
Internal testing laboratory	N/A	N/A
Pest control	0	4
Employee facilities and personnel hygiene	4	12
Personnel training	0	1
Packaging	2	2
Control of non-food chemicals		N/A
Traceability and withdrawal system	0	2
Storage of raw materials, food additives, auxiliary materials, packaging and final products	4	8
Loading of products onto vehicles	4	4
Product information	2	2
Food safety emergency response	0	2
Total	49	113

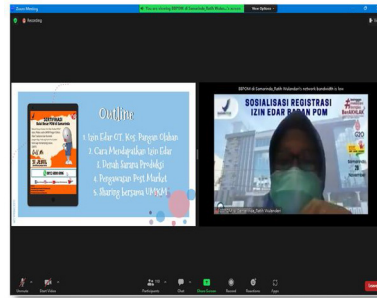


Figure 3. Processed food registration socialization via Zoom Meeting

Before receiving assistance, there were 18 aspects of UMKM Dapoer Ikan Diana’s production facilities that did not meet the standards set by the National Agency of Drug and Food Control (BPOM). Therefore, it was necessary to provide assistance to the UMKM owner in improving the production facilities to comply with the CPPOB guidelines. In the implementation of this assistance, UMKM Dapoer Ikan Diana started the improvement process by constructing production facilities according to the guidance provided by the BPOM officers. Once the construction of the UMKM’s production facilities was completed, the researcher provided guidance to the UMKM owner in assessing the aspects of the production facilities based on the CPPOB assessment guidelines (self-assessment), preparing UMKM quality guidelines and other requirements, as well as explaining the process of applying for the issuance of the CPPOB implementation permit. The improvements that occurred before and after the assistance are presented in Table 3, where out of the 25 CPPOB aspects, 18 aspects showed improvement. With the fulfillment of all CPPOB aspects and the completion of document requirements, UMKM Dapoer Ikan Diana can apply for the issuance of the CPPOB implementation permit through the Online Single Submission (OSS) system.

Table 3. Improvement of Dapoer Ikan Diana production facilities

Facility Check	Categories	Results
Commitment of Person in Charge		
Formation and maintenance of a food safety culture in processed food production facilities	Before	Not fulfilled
	After	Fulfilled
Production Facility Environment		
Clean and well-maintained production facility environment	Before	Not fulfilled
	After	Fulfilled
There is no cross contamination from the environment	Before	Not fulfilled
	After	Fulfilled
Building construction and layout		
Windows that open to the outside are equipped with insect screens and are easy to clean	Before	Not fulfilled
	After	Fulfilled
A consistent building maintenance program is in place	Before	Not fulfilled
	After	Fulfilled
Processing Areas		
The layout of the processing area prevents possible cross-contamination	Before	Not fulfilled
	After	Fulfilled

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Facility Check	Categories	Results
The large processing area provides sufficient space for employees to move	Before After	Not fulfilled Fulfilled
The design of areas between temporary storage for the transfer of raw materials, packaging materials, and final products prevents entry of foreign objects or pests	Before After	Not fulfilled Fulfilled
The water source meets the requirements <ul style="list-style-type: none"> • No risk of contamination • Regular water testing, at least once a year 	Before After	Not fulfilled Fulfilled
Ventilation (air control) is provided in processing and storage areas to prevent condensation, dust and excessive odors	Before After	Not fulfilled Fulfilled
Vents that open are equipped with screens	Before After	Not fulfilled Fulfilled
Waste Handling and Drainage		
Waste/garbage is handled properly	Before After	Not fulfilled Fulfilled
Equipment		
Equipment maintenance program that is carried out consistently	Before After	Not fulfilled Fulfilled
Calibration program, verification of measuring instruments and instruments	Before After	Not fulfilled Fulfilled
Sanitation Program		
There is a program/sanitation that is implemented consistently	Before After	Not fulfilled Fulfilled
Management of Purchased Goods and Services		
Control the purchase of materials, services and subcontractor activities that have an impact on food safety	Before After	Not fulfilled Fulfilled
Raw Materials, Food Additives, Auxiliary Materials, Packaging and Final Products		
Specifications for raw materials, food additives, auxiliary materials, packaging and final products comply with regulations and requirements	Before After	Not fulfilled Fulfilled
Safety and quality control program and records in place raw materials, food additives, auxiliary materials and packaging	Before After	Not fulfilled Fulfilled
Program and control record for the safety and quality of the final product	Before After	Not fulfilled Fulfilled
Raw materials, food additives, auxiliary materials, packaging and final products used in accordance with regulations and requirements are handled properly	Before After	Not fulfilled Fulfilled

Facility Check	Categories	Results
Process Control and Prevention of Cross Contamination		
Production process description document that can identify the source of contamination and important stages for monitoring	Before After	Not fulfilled Fulfilled
Process control procedures (in-process control) that are implemented consistently	Before After	Not fulfilled Fulfilled
Competent personnel responsible for monitoring critical stages	Before After	Not fulfilled Not fulfilled
Process control monitoring records and records of corrective actions against nonconformances	Before After	Not fulfilled Fulfilled
Final product release evaluation procedure (release product)	Before After	Not fulfilled Fulfilled
Programs to prevent, control and detect cross-contamination and allergens	Before After	Not fulfilled Fulfilled
Inappropriate Product Handling		
There are procedures for handling non-conforming products, corrective actions taken and records. Control of the rework process is carried out in accordance with established procedures	Before After	Not fulfilled Fulfilled
Pest Control		
An effective pest control program (domestic and wild animals, rodents, insects, birds and more) is in place	Before After	Not fulfilled Fulfilled
Facilities or other measures to prevent animals or insects from entering the factory	Before After	Not fulfilled Fulfilled
Employee Facilities and Personnel Hygiene		
Clean and well-maintained employee facilities such as a place to change work clothes and a place to store personal items, a canteen, and a place of worship (if needed)	Before After	Not fulfilled Fulfilled
Adequate number of toilets available, easy to reach, and/or not open directly to the processing area as well as hand washing facilities and equipment, namely soap and drying equipment (tissues, hand towels or hand dryers)	Before After	Not fulfilled Fulfilled
There is a program and records of personnel health checks, including dangerous infectious diseases	Before After	Not fulfilled Fulfilled
Personnel Training		
Personnel training programs and records	Before After	Not fulfilled Fulfilled
Traceability and Withdrawal System		

Facility Check	Categories	Results
Provision of identity/coding of raw materials, intermediate materials, packaging materials and final products for traceability	Before	Not fulfilled
	After	Not fulfilled
An effective product traceability and recall system includes carrying out traceability and product recall simulations	Before	Not fulfilled
	After	Fulfilled
Storage of Raw Materials, Food Additives, Auxiliary Materials, Packaging and Final Products		
Storage facilities are kept clean	Before	Not fulfilled
	After	Fulfilled
Storage area in good condition, orderly and well maintained	Before	Not fulfilled
	After	Fulfilled
There is clear status marking	Before	Not fulfilled
	After	Not fulfilled

Monitoring and Evaluation

This stage aims to determine the impact of mentoring activities and increase knowledge of the importance of carrying out good and correct CPPOB implementation in MSME production facilities (Mulyani et al., 2020). Based on the results of the mentoring activities that have been carried out, there are several aspects that have improved. Of the 25 aspects of CPPOB, 18 aspects experienced an increase as presented in Table 3.

This increase in the CPPOB aspect has an impact on MSMEs, this impact is that MSMEs can register processed food to obtain an MD distribution permit certificate issued by BPOM. This is due to the fact that in order to obtain a distribution permit certificate, MD MSMEs must have a certificate of application of Good Processed Food Production Methods as one of the requirements.

4. CONCLUSION AND RECOMMENDATIONS

The implementation of community service activities aims to provide assistance in improving the facilities of the production kitchen according to CPPOB standards and help business owners prepare the requirements for fulfilling the domestic MD product circulation permit. Based on the results of the assistance implementation, the assessment of CPPOB application in Dapoer Ikan Diana has shown improvement. A total of 18 aspects of MSMEs production facility CPPOB have met the standards and obtained a score of 113 with an A rating, enabling Dapoer Ikan Diana to apply for the issuance of CPPOB application permit.

It is recommended to further enhance community service activities for Micro, Small, and Medium Enterprises (MSMEs), considering the increasing growth of MSMEs in Indonesia and the limited understanding of MSMEs actors regarding the procedures and registration for CPPOB application permits and distribution permits for MD products. The MSMEs assistance program should be sustained and expanded to enhance the competitiveness of Indonesian MSMEs and enable their entry into the international market. In future programs similar to this initiative, fostering increased collaboration with partners and other agencies is encouraged.

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