

PRE REQUISITE STUDY ON APPLICATION OF HAZARD ANALYSIS CRITICAL CONTROL POINT MANAGEMENT SYSTEM FOR ON BOARD TUNA LONGLINER

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ABSTRACT

Along with the era of globalization and free market an approach for managing quality through testing the final product is considered not able to meet consumer demands. It drives to a new approach based on prevention and control efforts during the process. Hazard analysis critical control point quality management system is considered appropriate because it can prevent the distortion and instead of waiting until the problems arise. The process of handling the fish on the boat as a part of the production chain affects the quality of tuna products, so the application of the hazard analysis critical control point quality management system on board tuna longline is considered important. Effectiveness of hazard analysis critical control point implementation as a quality system control is affected by sanitation standard operating procedure and good handling processing as the basic requirements (pre requisite), where the assessment can be a measure of readiness hazard analysis critical control point implementation. The purpose of this study is to determine the feasibility of the basic requirements of hazard analysis critical control point implementation in the tuna longline vessels. The research has been carried out by taking 10 samples of tuna longline vessels in the Nusantara Fishing Port of Pelabuhan Ratu and Samudera Fishing Port of Nizam Zachman, Jakarta. The basic requirements of eligibility conditions on longline vessels fishing in the port are pretty good. Results showed general assessment Y values are in the range of $2d''Y < 4$. This can be concluded that the applications of a pre requisite in sanitation standard operating procedure and good handling processing on tuna longline vessels in the both fishing ports were quite close to the standard, but improvements are still needed.

KEYWORDS: quality management systems, hazard analysis critical control point, basic requirements, tuna longline vessels

INTRODUCTION

Tuna is one of the main export commodities besides shrimp and seaweed. In 2008, tuna export was the second ranks after the shrimp up to 130,056 tons with a value of U.S. \$ 347.189 million up to October 2008 (Anonymous, 2009). The success of the Ministry of Marine Affairs and Fisheries to prove that no Indonesia tuna has high histamine content, the European Union revokes the ban tuna exports by Indonesia (Kusdiantoro, 2008).

Indonesia became a major exporter of fresh and frozen tuna to the United States and Japan in addition to canned tuna exporters to the European Union, especially United Kingdom. Ministry of Marine Affairs and Fisheries stated recently that the tuna export volume was 88,791 tons, in which mostly sold as fresh (Agung, 2009).

Globalization era and free markets lead to increase the awareness of consumer demand on food quality and safety including fishery products. These problems arise because of internal factors due to bad quality and safety assurance of Indonesia fisheries products

and external factors caused by the tight competition and increasing level requirements of international standards (Poernomo, 2008). It drives to a new approach based on preventive measures as well as supervision during the process (in process inspection), not to defective products. Quality management system of hazard analysis critical control point is considered appropriate because it can prevent the distortion, instead of waiting until problems arise.

Quality is the main requirement of tuna to be exported. Tuna quality can be affected by how the fish to be caught, handled, landed, stored, and distributed. According to the result of research conducted by Menai (2007), the process of tuna handling on board determines product quality because tuna handling process is the beginning of the production chain. If there any mistake in this stage, it can not be fixed in later stage. Tuna with bad quality will be rejected as it does not meet export quality. Therefore the price bad quality tuna will be much lower than the products that meet the export quality.

Implementation of the hazard analysis critical control point quality management system starting from

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