

FOOD ADDITIVES SUITABILITY FOR SUGAR, CONFECTIONERY/CANDY, AND CHOCOLATE PRODUCTS IN HOUSEHOLD FOOD INDUSTRY ISSUED SPP-IRT IN WEST JAVA

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ABSTRAK

NAJLA AMEERA SALSABILA. Kesesuaian Bahan Tambahan Pangan pada Produk Gula, Kembang Gula/Permen, dan Cokelat dalam Indutri Rumah Tangga Pangan Terbit SPP-IRT di Jawa Barat. Dibimbing oleh DASE HUNAEFI dan RETNO ANGGRINA KHALISTA DEWI.

Industri Rumah Tangga Pangan (IRTP) merupakan salah satu sektor penting yang terdiri atas Usaha Mikro Kecil (UMK) yang berperan dalam menciptakan lapangan kerja dan pendapatan dengan investasi modal yang relative rendah. Penelitian ini bertujuan untuk mengevaluasi penggunaan dan kepatuhan terhadap peraturan BTP pada produk gula, kembang gula/permen, dan cokelat yang diproduksi oleh IRTP di Jawa Barat, seiring dengan meningkatnya jumlah penerbitan SPP-IRT di provinsi tersebut. Analisis mencakup 728 produk yang terbit SPP-IRT pada periode 2021-2024. Sebanyak 19 kategori BTP teridentifikasi, meliputi pengemulsi, penstabil, pengawet, pengatur keasaman, pewarna, pemanis, antioksidan, pelapis, anti kempal, pembawa, serta bahan tambahan pangan multifungsi. Hasil penelitian menunjukkan bahwa 64,97% BTP yang digunakan termasuk dalam klasifikasi GMP, sementara 35,03% lainnya memiliki MPL khusus sebagaimana diatur dalam Peraturan BPOM No. 11 tahun 2019 tentang BTP. Selain itu, tingkat kepatuhan terhadap peraturan BTP tercatat sebesar 60,99% untuk BTP fungsi tunggal dan 78% untuk BTP multifungsi, dengan tingkat kepatuhankeseluruhan 69,50%. Hasil ini menunjukkan bahwa meskipun Sebagian besar pelaku usaha telah mematuhi standar yang berlaku, masih terdapat proporsi yang menunjukkan ketidaksesuaian dalam pemilihan BTP yang tepat sesuai kategori produk. Oleh karena itu, penguatan edukasi dan bimbingan regulatori menjadi hal penting untuk memastikan penggunaan BTP yang lebih aman dan konsisten dalam sektor IRTP.

Keywords: *BTP, IRTP, SPP-IRT, UMK*

ABSTRACT

NAJLA AMEERA SALSABILA. Food Additives Suitability for Sugar, Confectionary/Candy and Chocolate Products in Household Food Industry Issued SPP-IRT in West Java. Supervised by DASE HUNAEFI and RETNO ANGGRINA KHALISTA DEWI.

The Food Household Industry (IRTP) is a key segment, consisting of Small Micro Enterprises or SME (UMK) that generate job opportunities and income with low capital investment. This study aimed to evaluate the use and regulatory compliance of food additives in sugar, confectionery/candy, and chocolate products produced by IRTPs in West Java, as the number of SPP-IRT issued continues to increase in this province. The analysis included 728 registered products with SPP-IRT certification per 2021-2024. A total of 19 categories of food additives were identified, including emulsifiers, stabilizers, preservatives, acidity regulators, colorants, sweeteners, antioxidants, coatings, anti-caking agents, carriers, and multifunctional additives. The findings showed that 64.97% of the food additives used fall under the “Good Manufacturing Practice (GMP)” classification, while 35.03% are subject to specific Maximum Permitted Levels (MPLs) as stated in the Food and Drug Authority Regulation No. 11 of 2019 concerning Food Additives. Furthermore, the compliance rate with food additive regulations was 60.99% for single-function additives and 78% for multifunctional additives, resulting in an overall compliance level of 69.50%. These results indicate that although most producers adhere to existing standards, a notable portion still shows non-compliance in selecting appropriate additives according to product categories. Strengthening education and regulatory guidance is therefore essential to ensure safer and more consistent use of food additives in the household food industry sector.

Keywords: *Food Additive, IRTP, SPP-IRT, SME*

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Undergraduate Thesis
Submitted as a requirement for obtaining
Bachelor's Degree in Food Technology

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Bogor, 3 November 2025

Najla Ameera Salsabila



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LIST OF ABBREVIATION

IRTP	Industri Rumah Tangga Pangan (Home-based Food Industry Entrepreneur)
PIRT	Pangan Industri Rumah Tangga (Home-based Food Industry)
UMK	Usaha Mikro Kecil (Micro and Small Enterprises)
SPP-IRT	Sertifikat Produksi Pangan olahan Industri Rumah Tangga (Certificate of Compliance for Household Food Industry Processed Food Production)
OSS	Online Single Submission
PP	Peraturan Pemerintah (Government Regulation)
BPOM	Badan Pengawas Obat dan Makanan (National Food and Drug Authority)
Kemenkes	Kementrian Kesehatan (Indonesian Ministry of Health)
BTP	Bahan Tambahan Pangan (Food Additive)
GMP	Good Manufacturing Practice
ADI	Acceptable Daily Intake
MPL	Maximum Permitted Llimit
NIB	Nomor Izin Berusaha (Business Identification Number)
MPP	Mal Pelayanan Publik (Public Service Mall)
DPMPTSP	Dinas Penanaman Modal dan Pelayanan Terpadu Satu Pintu (Office of Investment and One-Stop Integrated Services)
CPPOB	Cara Produksi Pangan Olahan yang Baik (Good Manufacturing Practices for Processed Food)
FDA	Food and Drug Administration
GRAS	Generally Recognised as Safe
JECFA	Joint FA0/WHO Expert Committee on Food Additives
SCF	Scientific Committee of Food
EFSA	European Food Safety Authority



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