Peningkatan Kapasitas Produksi dan Kualitas Produk Olahan Telur (Telur Asin, Tepung Telur Dan Tepung Saus Telur Asin) di UKM Abinisa Serang Banten

(Improving Production Capacity and Product Quality of Egg-Based Products (Salted Eggs, Egg Powder, and Salted-Egg Sauce Powder) at Abinisa Small and Medium Enterprise, Serang, Banten)

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ABSTRAK

Program pengabdian masyarakat ini bertujuan untuk meningkatkan kapasitas produksi serta mutu berbagai produk olahan telur meliputi telur asin, tepung telur, dan tepung saus telur asin pada UKM Abinisa di Serang, Banten. Sebagai produsen olahan telur bebek, UKM Abinisa perlu memperkuat daya saing melalui inovasi dan pemanfaatan teknologi agar kualitas dan produktivitas dapat terus terjaga. Pelaksanaan program dilakukan melalui lima tahapan: sosialisasi Cara Produksi Pangan Olahan yang Baik (CPPOB), pelatihan Good Farming Practice (GFP) dan CPPOB, penerapan teknologi pada produk olahan, pendampingan dan evaluasi rantai pasok serta proses produksi, serta penguatan keberlanjutan program terkait GFP dan CPPOB. Evaluasi GFP dilakukan melalui observasi, wawancara, penilaian penerapan GFP, dan analisis deskriptif. Hasil evaluasi menunjukkan tingkat penerapan GFP sebesar 17,10% (kategori cukup), dengan nilai tertinggi pada aspek kesehatan ternak (25%) dan terendah pada sistem pakan (8,3%). Kegiatan ini juga mencakup evaluasi mutu telur asin. Dari 5.700 butir telur yang diolah, terdapat 5,96% kerusakan, terutama pada proses perebusan akibat tekanan termal yang tinggi. Untuk mengurangi kerusakan dan meningkatkan efisiensi, digunakan teknologi perebusan dengan steamer berkapasitas 2.100 butir per sekali proses. Pada tahun kedua, UKM Abinisa juga berperan sebagai pemasok program Makan Bergizi Gratis (MBG) di empat PPPG di Kabupaten Serang. Hingga tahap kedua dari tiga fase pengabdian, luaran yang telah dicapai mencakup rekognisi mahasiswa, kegiatan sosialisasi dan pelatihan, pembuatan poster, penyusunan draft artikel ilmiah, serta penerapan teknologi pada proses produksi.

Kata kunci: telur bebek, telur asin , tepung telur

ABSTRACT

This community service program aims to improve the production capacity and quality of various egg-based processed products including salted eggs, egg powder, and salted-egg sauce powder at UKM Abinisa in Serang, Banten. As a producer of duck egg products, UKM Abinisa needs to strengthen its competitiveness through innovation and the application of technology to ensure consistent quality and productivity. The program is implemented through five stages: dissemination of Good Manufacturing Practises (GMP), training on Good Farming Practice (GFP) and GMP, application of technology to processed products, mentoring and evaluation of the supply chain and production process, and strengthening program sustainability related to GFP and GMP. The GFP evaluation was conducted through observation, interviews, assessment of GFP implementation, and descriptive analysis. The evaluation results showed that the level of GFP implementation reached 17.10% (categorized as sufficient), with the highest score in animal health (25%) and the lowest in the feeding system (8.3%). The program also included an evaluation of salted egg quality. Of the 5,700 eggs processed, 5.96% were damaged, mainly during the boiling stage due to high thermal pressure. To reduce product damage and improve production efficiency, a steaming technology with a capacity of 2,100 eggs per batch was introduced. In the second year, UKM Abinisa also served as a supplier for the Free Nutritious Meals (MBG) program in four PPPG centers in Serang Regency. By the second stage of the three-phase community service program, the outcomes achieved included student recognition, dissemination and training activities, poster development, a draft scientific article, and the application of technology in the production process.

Keywords: duck eggs, egg powder, salted egg