COLD CHAIN SYSTEM SELECTION OF FROZEN MEAT THAT MEET QUALITY ASPECT AS A HALAL ASSURANCE

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Abstract
Cold chain system is a supply chain where the process aims to keep the temperature of the product to remain stable during the distribution process. Frozen meat is one of the cold chain products because its perishable material that is easily damaged if the temperature is not maintained. One of important factor in maintaining the cold chain products is the correct treatment at each main distribution point in the cold chain so that the proper distribution channels will provide a good quality of cold chain products. In this final project, there are three scenarios in the cold chain distribution line. That three scenario is scenario 1 (RPH-Port-Ship), scenario 2 (RPH-Central Distribution-Ship), and scenario 3 (RPH-Central Distribution-Port-Ship). This scenario will be assessed with the main criteria of quality and several other criteria based on the observation of the field conditions that currently running at RPH Company Z then the central distribution in Company Y and reefer containers yard at the port of Company X. This selection using Analytical Hierarchy Process (AHP) method with the assistance of Expert Choice software. The result showed that scenario 2 (RPH-Central Distribution-Ship) is the scenario chosen by 41% the percentage of electability. Then one of the 3 distribution point of the distribution line chosen, the RPH, will be assessed again using the method of halal assurance system, Hazard Analysis Critical Control Point (HACCP) which
developed into Haram Analysis Critical Control Point (HrACCP) with reference to the standard of the Indonesian Ulema Council (MUI). From the results of HrACCP obtained that Halal Assurance System in RPH should be given greater control because it has not fully implemented correctly caused by some treatment at the critical point which does not run according to the applicable procedures.

*Keyword: cold chain, supply chain, distribution, AHP, expert choice, halal, HACCP, RPH.*