Study on the safety of snack (bread), evaluated from labelling and depository sistem in the distribution level

Abstrak:

Food safety is a critical aspect of food circle. Food may be destructed during the process of production, distribution and consumption. Food contamination, particularly by microorganism is the most common problem. Therefore, the food should be treated properly during the process (from pre-production until the food are consumed). This research was purposed to study the labeling and depository system of snack (bread) in distribution level, as part of aspects in food safety. This research was an observational study, using cross sectional design. It was held in Mojokerto, involving 20 bread sellers and 36 bread products which were selected as research sample, by using purposive sampling method. Research variables were bread seller characteristics, labelling, destruction or food expired, depository and distribution system. The result of the research showed that 61.1% of the products have not meet a complete criteria of food labelling, as in Undang â€“ Undang Pangan No.7 tahun 1996. They were not meet the criteria as in PP No.69 tahun 1999 either. More than a half of products (55.5%) which were evaluated, were not having proper label as in BPOM appointment 2004 about labelling in food product. The other result, 66.7% products was not insert date expired in labelling. Results of data analysis showed that there were correlation between respondent knowledge and depository site \( r = 0.14 \), depository time \( r = 0.002 \) and selling rotation \( r = 0.000 \). There were no correlation between completeness criteria of labelling and expired date, to the destruction of samples. According to this research, we concluded that bread destruction do not have a correlation to the labelling. However, it appears to have a correlation to the depository system.

Keyword:

bread labelling, destruction, food safety, depository system