

### XIII. KESIMPULAN DAN SARAN

#### 13.1. Kesimpulan

1. PT Tunas Baru Lampung Tbk merupakan pabrik yang bergerak di bidang *refinery* minyak kelapa sawit menjadi minyak goreng.
2. PT Tunas Baru Lampung Tbk didirikan pada tanggal 27 Desember 1973 dan membuka cabang di Jalan Raya Gedangan, No. 147 A Sidoarjo pada tahun 1996 untuk mempermudah distribusi ke Indonesia Timur.
3. Struktur organisasi PT Tunas Baru Lampung Tbk adalah struktur *line* dimana terdapat satu pimpinan yang mengatur dan bertanggung jawab atas keseluruhan perusahaan.
4. Bahan baku yang digunakan untuk proses *refinery* berupa minyak sawit kasar (CPO), asam fosfat, *bleaching earth*, dan vitamin A.
5. Proses *refining* minyak terbagi menjadi lima tahap utama meliputi *degumming*, *decolorization*, *deodorization*, *crystallization*, dan *filtration*.
6. Produk minyak goreng yang dihasilkan oleh PT Tunas Baru Lampung Tbk dikemas dalam kemasan *cup*, botol, *pouch*, dan jerigen yang kemudian disimpan dalam kardus di gudang untuk menghindari kontak dengan sinar matahari.
7. Mesin dan alat yang digunakan dalam proses *refinery* minyak di PT Tunas Baru Lampung Tbk meliputi tangki, *feed mixer*, *heat exchanger*, *filter*, *slope oil cyclone*, *pressure vessel*, *packed column deodorizer*, dan *crystallizer*.
8. Sumber daya yang digunakan dalam proses *refinery* minyak di PT Tunas Baru Lampung Tbk meliputi air, listrik, *steam*, dan bahan bakar batu bara.
9. PT Tunas Baru Lampung Tbk menekankan sanitasi di lingkungan pabrik dengan mengikuti prosedur HACCP, melakukan *pest control*, membersihkan peralatan dengan metode *clean out of place* (COP), melakukan *quality control* terhadap bahan mentah, menetapkan prosedur sanitasi pekerja, dan bekerja sama dengan pihak luar yang sudah mendapat izin untuk mengolah limbah kimia.
10. Pengawasan mutu CPO di PT Tunas Baru Lampung Tbk dilakukan dengan melakukan pengujian kadar air, bilangan

peroksida (PV), *Deterioration of Bleachability Index* (DOBI), bilangan iodin (IV), dan kadar asam lemak bebas.

11. Strategi pemasaran yang digunakan PT Tunas Baru Lampung Tbk adalah strategi multinasional dimana minyak akan dipasarkan ke berbagai negara sementara produksi tetap terfokus dalam negara perusahaan tersebut.

### **13.2. Saran**

Selama mengikuti proses kegiatan PKIPP di PT. Tunas Baru Lampung Tbk, saran yang dapat diberikan sebagai berikut:

1. Mempermudah akses keluar masuk pekerja di bagian pengemasan supaya tidak perlu melangkahi meja pengemasan.
2. Memperbaiki dan meningkatkan kondisi sanitasi yang ada untuk mengurangi terjadinya pencemaran.
3. Memberikan konsekuensi terhadap pekerja yang tidak menaati peraturan pakaian kerja yang sudah ditetapkan.
4. Memperbaiki wastafel dan kelancaran air bersih yang ada.

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