

BAB IX KESIMPULAN

1. Usaha “Nudrink” berdasarkan analisa faktor teknis dan ekonomi layak untuk didirikan dengan ketentuan sebagai berikut:

Bentuk usaha	: Perorangan
Lokasi	: Puri Asri P1/46, Surabaya
Waktu operasi	: 3 (empat) jam/hari
Kapasitas produksi	: 40 botol susu prebiotik per hari
Jumlah tenaga kerja	: 3 orang
Total modal industri (TCI)	: Rp 30.650.057,12
Biaya produksi total (TPC)	: Rp 115.495.398,15
MARR	: 8,58%

Laju pengembalian modal (ROR):

Sebelum pajak	: 93,00%
Setelah pajak	: 88,30%

Waktu pengembalian modal (POT):

Sebelum pajak	: 11,40 bulan
Setelah pajak	: 11,93 bulan

Harga jual produk	: Rp. 15.000,00
Hasil penjualan produk/tahun	: Rp 144.000.000,00
Titik impas/BEP	: 57,35%

2. Berdasarkan realisasi selama satu bulan masa kerja serta evaluasi yang telah dilakukan, usaha “Nudrink” berprospek untuk dilanjutkan dan dikembangkan.

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