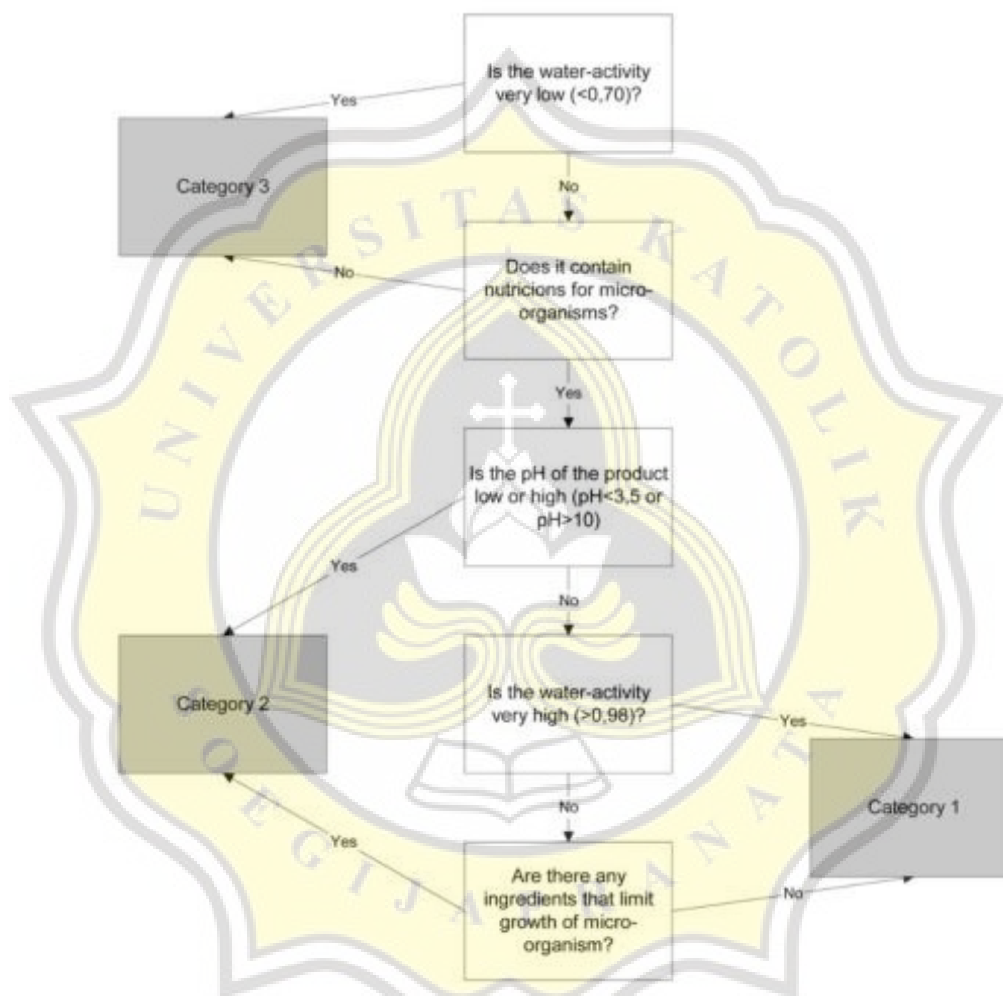


## 7. LAMPIRAN

### Lampiran 1. Panduan Penentuan Kategori Sensitivitas Produk Pangan

#### - Pertanyaan Panduan



Sumber: Van Donk dan Galman (2004)

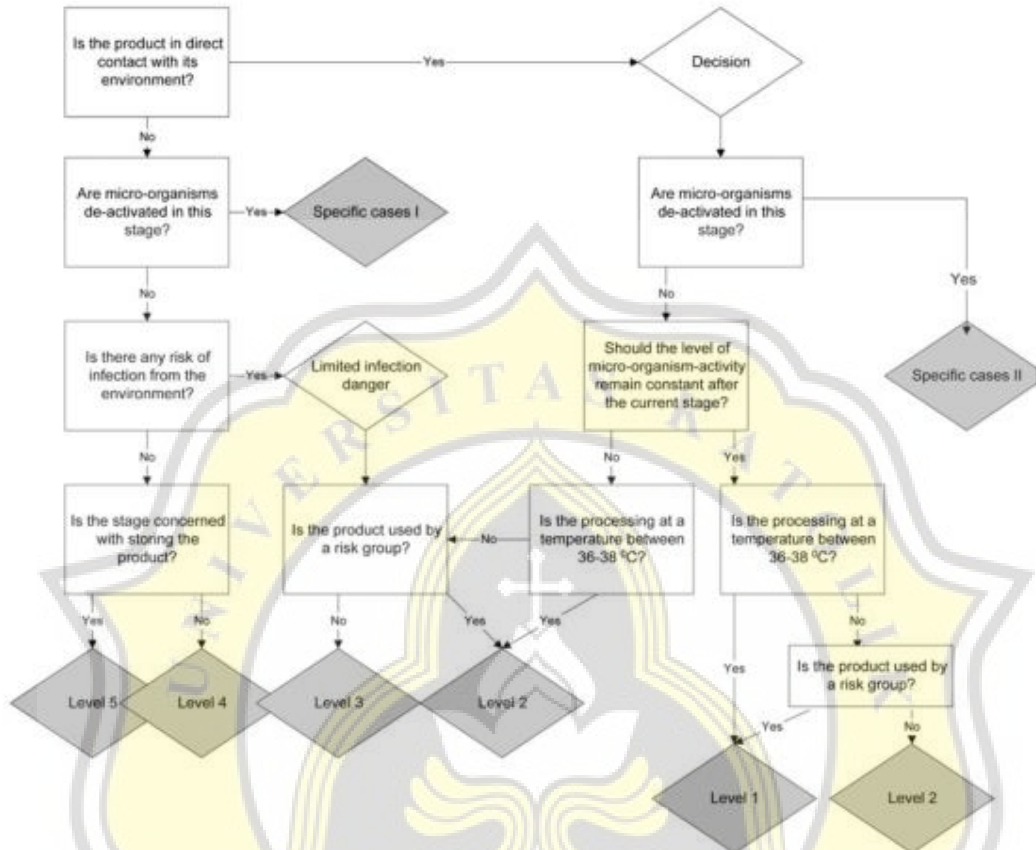
#### - Kriteria Penggolongan

Product sensitivity	Characteristics	Typical examples
Category 1	Highly sensitive for growth of micro-organisms	Fresh products, fish, meat, dairy, vegetables
Category 2	Sensitive for growth of micro-organisms	Bread, cheese, citrons, salami
Category 3	Almost insensitive for growth of micro-organisms	Toast, flower, sugar, vinegar

Sumber: Van Donk dan Galman (2004)

## Lampiran 2. Panduan Penentuan Tingkat Higienitas Proses Produksi Produk Pangan

### - Pertanyaan Panduan



Sumber: Van Donk dan Galman (2004)

### - Kriteria Penggolongan

Hygiene level	Type of room	Risk-level	Example
Level 1	Micro clean	Extremely high	Preparation of baby food in open process
Level 2	High care	Very high	Preparation of meat
Level 3	Medium care	High	Removing packaging of nutritious ingredients before processing
Level 4	Low care	Negligible	Mixing of dry ingredients
Level 5	Room to support production	Zero	Storing packaged goods
Level 6	Non-production	Situation-dependent	Offices

Sumber: Van Donk dan Galman (2004)

### Lampiran 3. Hasil Plagscan

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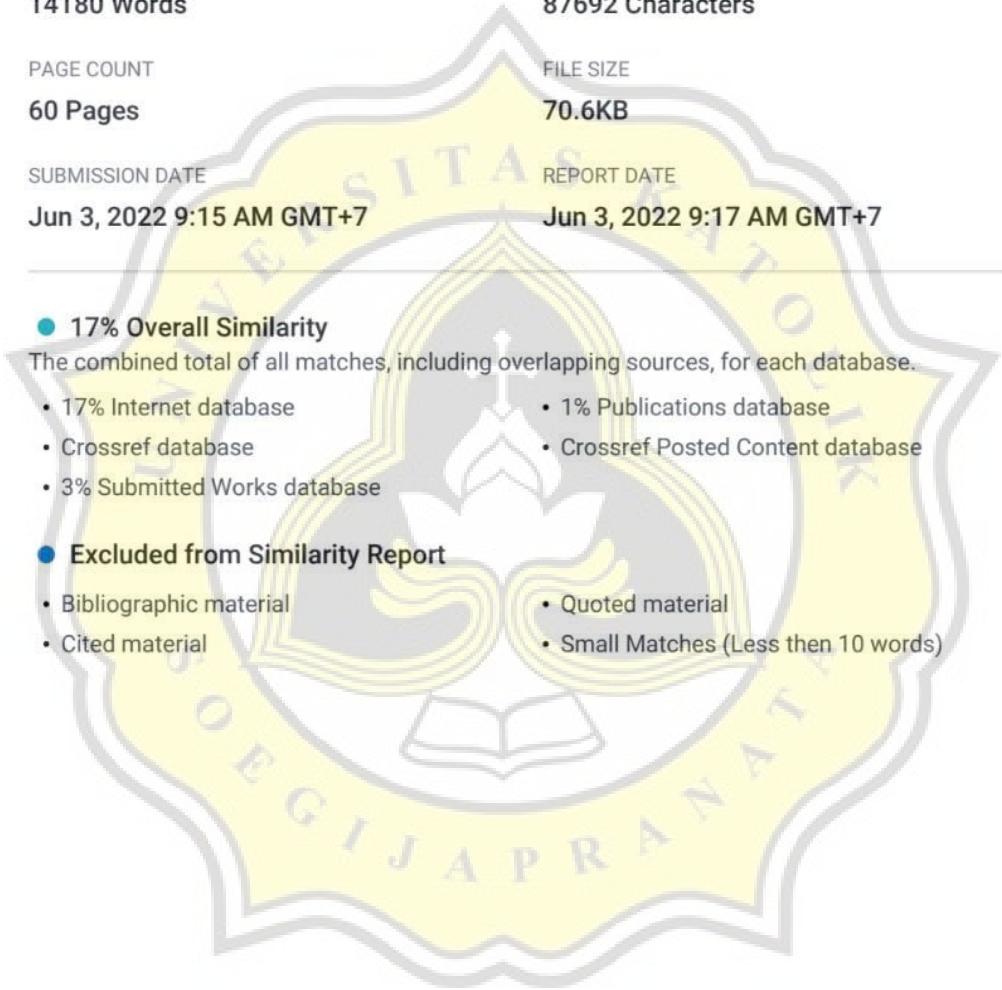
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Summary

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