

ABSTRACT

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**STUDYING SALTED EGG RAW MATERIAL SUPPLY CONTROL AT CV
TELUR ASIN JJ**

**Scientific Writing, Department of Industrial Engineering, Faculty of
Industrial Technology, Gunadarma University, 2023**

Keywords: Material Supply Control, Salted Egg, CV Telur Asin JJ.

(xi+ 37+Attachment)

CV Telur Asin JJ is a business entity that operates in the food sector, namely salted eggs. The raw materials used are duck eggs, salt, husk ash, red soil and citrus. Controlling raw material supplies is an important factor in the progress of the salted egg production process at CV Telur Asin JJ. This is done in order to achieve the company's objectives, namely the availability of raw materials that suit the company's needs for the smooth production of salted eggs and minimizing operational costs to avoid excessive inventory.

The salted egg production process carried out by CV Telur Asin JJ have several stages, namely starting with the process of washing the duck eggs, then checking the duck eggs, then the process of making the salting mixture, then the process of coating the eggs in the salting mixture, then leaving the eggs for 10 days, then washing the salted eggs, then processing. checking the salted eggs, then the process of boiling the salted eggs, then the process of checking the salted eggs, then the process of cooling the salted eggs, then the process of giving a stamp to the salted eggs, then the process of packaging the salted eggs and ending with the process of distributing the salted eggs. Controlling raw material inventories begins with checking raw material inventories, if the stock has shown a minimum stock figure then ordering raw materials is carried out, then receiving the stock and finally storing the raw material stock in the storage warehouse. The method used for storing raw materials at CV Telur Asin JJ is a First In First Out method, a method where the first item that comes in is the first item that comes out, which means that the raw materials purchased first will be used first, this is to maintain the quality of the raw materials used in the salted egg production process.

BIBLIOGRAPHY (2011-2022)