

# **GAMBARAN SUHU, KELEMBABAN RUANG PRODUKSI, SANITASI PERALATAN DAN KUALITAS NATA DE COCO DI HOME INDUSTRY X DUSUN GUNUNGAN PLERET**

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## **INTISARI**

Potensi air kelapa yang memiliki nilai ekonomis, perlu terus dikembangkan, salah satunya di Indonesia air kelapa diolah menjadi *nata de coco*. Lingkungan fisik suatu industri dapat mempengaruhi kegagalan panen hasil produksi *nata de coco*. Penelitian ini bertujuan untuk mengetahui gambaran suhu, kelembaban ruang produksi, sanitasi peralatan dan kualitas *nata de coco* di *home industry* Berkah. Jenis penelitian ini adalah studi kasus. Obyek pada penelitian ini adalah lingkungan fisik ruang produksi yang meliputi suhu, kelembaban, sanitasi peralatan, kualitas air bersih, dan kualitas *nata de coco* di *home industry* Berkah Dusun Gunungan, Pleret, Bantul, Yogyakarta. Hasil penelitian menunjukkan bahwa kondisi suhu, kelembaban, pencahayaan, dan kualitas *nata de coco* selama tiga hari tidak memenuhi syarat. Rata-rata suhu pada ruang fermentasi sebesar 30,2 °C dan rata-rata suhu pada ruang dapur sebesar 30,8 °C, hal tersebut melebihi ambang batas. Kondisi suhu ruangan dapur dan ruang fermentasi tidak memenuhi syarat. Rata-rata suhu pada ruang fermentasi sebesar 30,2 °C dan rata-rata suhu pada ruang dapur sebesar 30,8 °C. Kondisi pencahayaan ruang fermentasi tidak memenuhi syarat. Rata-rata pencahayaan yang didapatkan sebesar 64,4 lux. Kondisi kualitas air dengan dilakukannya pemeriksaan *MPN Coliform* didapatkan hasil uji sebesar >1600, melebihi ambang batas. Sedangkan kondisi kualitas *nata de coco* hasil produksi yang dibandingkan dengan nata yang ada dipasaran, memiliki hasil bahwa *nata de coco* hasil produksi tidak memenuhi syarat. Hasil produksi terdapat jamur pada pinggiran yang dapat mempengaruhi warna.

**Kata Kunci** : suhu, kelembaban, sanitasi peralatan, kualitas *nata de coco*.

**DESCRIPTION OF TEMPERATURE, HUMIDITY OF PRODUCTION ROOM,  
SANITATION OF EQUIPMENT AND QUALITY OF NATA DE COCO AT HOME  
INDUSTRY X DUSUN GUNUNGAN PLERET**

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**ABSTRACT**

The potential of coconut water which has economic value needs to be continuously developed, one of which is coconut water in Indonesia which is processed into nata de coco. The physical environment of an industry can affect crop failure from nata de coco production. This study aims to describe the temperature, humidity of the production room, sanitation of equipment and the quality of nata de coco in the Berkah home industry. This type of research is a case study. The object of this research is the physical environment of the production room which includes temperature, humidity, sanitation equipment, clean water quality, and quality of nata de coco in the home industry of Berkah, Gunungan, Pleret, Bantul, Yogyakarta. The results showed that the conditions of temperature, humidity, lighting, and quality of nata de coco for three days did not meet the requirements. The average temperature in the fermentation chamber was 30.2 °C and the average temperature in the kitchen room was 30.8 °C, exceeding the threshold. The temperature conditions of the kitchen and fermentation room did not meet the requirements. The average temperature in the fermentation chamber was 30.2 °C and the average temperature in the kitchen room was 30.8 °C. The lighting conditions of the fermentation room do not meet the requirements. The average lighting obtained is 64.4 lux. The condition of water quality by carrying out the MPN Coliform examination obtained test results > 1,600 exceeding the threshold. Meanwhile, the quality condition of the nata de coco produced compared to the nata on the market resulted in the nata de coco produced not meeting the requirements. The product contains mold on the edges which could affect the color.

**Keywords** : temperature, humidity, sanitary equipment, nata de coco quality.