

ABSTRACT

The four-month internship activities were carried out at PT. Heinz ABC Indonesia, located in Bendungan Walahar, Walahar, Karawang Regency, West Java, focused on RTD and soy sauce production. In the internship activity, the authors focused on the food safety and quality division at the system implementation sub-division, where the authors assemble, implement, and validate the system. The author has also conducted laboratory analysis, pre-inspection for BPOM, observed the problem in the production, and analyzed and tracked if there is a problem in the product (complaint). The primary research at PT. Heinz ABC Indonesia tested the physicochemical (pH, Brix, and sulfite) and sensory test (triangle and JAR test) in mung bean drinks that have different ingredients of sugar (sulfite and non-sulfite sugar) and analyzed them with SPSS (t-test), chi-square, and penalty analysis. The Brix value increased and the pH level decreased as the sulfite concentration decreased. The sulfite, pH, and brix content for sulfite mung bean drinks is 25.17, 6.14, and 9.89, respectively, and for the non-sulfite drinks, they are 4.31, 6.31, and 10.03, respectively. The different types of sugar used in mung bean drinks also have significant differences in sensorial properties, and the taste, aroma, and color need to be evaluated to reformulate the product. Internships are one of the most essential learning media, as the author discovered by comparing the material received with the world of work in the field, with results that are only sometimes consistent. In the future, good communication will likely exist between the campus and the institution.

Keywords: *Food Safety and Quality; Ready-toDrink; Mung Bean; Physicochemical and Sensorial Properties*