

ABSTRACT

Increasing awareness of health is a positive trend that is spreading throughout the world. One effort that can be made to increase consumption of nutritious food is by adding vitamins, minerals and functional products to food. PT Global Vita Nutritech, is the first local company in Indonesia to provide premixes containing vitamins, minerals and other functional ingredients. Because the products produced by PT Global Vita Nutritech are products consumed by humans, the quality of the process, from production to receipt by customers must always be maintained. While undergoing an internship program at PT Global Vita Nutritech, the author had the opportunity to handle several projects, such as mini lab re-layout, stability assessment, and raw material assessment. In stability assessment, samples are stored in two storage conditions, namely AC and NON AC. It was found that samples stored at AC temperatures had better stability than samples stored at NON AC temperatures. Several other factors also need to be considered, such as moisture content, assay, microbiology, and pH because if the following factors are not controlled, it can result in a decrease in quality or degradation of the material. On the other hand, raw material assessment also needs to be carried out to determine the quality of the material and the suitability of the material analysis results with documents from the supplier. Based on the raw material assessment results, it was found that several samples did not comply with specifications, such as nicotinamide and magnesium citrate. If the results do not comply with specifications, further coordination is needed with other departments and suppliers

Keywords: *Raw material, stability assessment, raw material assessment*