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Mentoring in Proposing Prima3 Food Safety Certification to Business Actors and Farmers in the Sembalun Area

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Abstract: So far, in the Sembalun area, business actors or agribusinesses of fresh food from plants such as vegetables and fruit have not yet made maximum efforts to obtain safe products for consumption, because they are very dependent on excessive chemical inputs. Likewise, few people in general care about Prima3 or Prima2 certification, because there has not been any socialization of the importance of this certification. Therefore, in this activity, it is necessary to provide assistance in preparing applications for Prima 3 and Prima 2 PSAT food safety certification, so that the number of people doing PSAT and domestic product businesses (rice, corn and other foods in storage) increases. The method used in this activity is the Action Research Method by applying a Participatory Action Program approach from participants through discussion and group work in all activities. The stages in this activity include preparation stages, including problem identification, then a basic survey using exploratory descriptive methods. The activity results show that farmers' assistance in preparing to apply for PSAT, Prima3 and Prima2 food safety certification in the Sembalun area is felt to be very important. Farmers and business groups feel motivated to develop alternative techniques for healthy agricultural cultivation to obtain PSAT products that are safe for consumption. Good horticultural practices to produce safe PSAT products for consumption are considered very important in the Sembalun area. Farmers actually understand the need for efforts to reduce the use of synthetic chemical inputs, both fertilizers and pesticides, in horticultural cultivation to produce products that are safe for consumption. For the continuation of extension activities and its follow-up, it is necessary to continue to provide assistance to farmers and groups of fresh plant origin food (PSAT) entrepreneurs from the Food Security Service, so that the number of prima 3 and prima 2 certificates will increase in the Sembalun area.

Keywords: PSAT; Food Safety; Prima3

Introduction

Sembalun is an area in Mount Rinjani valley with great potential for highland horticultural cultivation (Sarjan et al., 2021). This area has long been known for its various vegetable commodities such as garlic, potatoes, tomatoes, mustard greens, broccoli, pitsay, cabbage, peppers, and fruit crops such as strawberries and melons.(Sarjan et al., 2020). In the 1980s, Sembalun was a national garlic production center that was visited by President Suharto (Sarjan et al., 2020). Since then there have been drastic changes in crop cultivation, especially using very intensive production inputs such as chemical fertilizers and pesticides. This habit has continued until now which is feared to greatly disrupt product quality and the environment in the region. This is very worrying when this area has been used as an agrotourism center on Lombok Island, requiring product quality requirements for consumers. Therefore, efforts must be made to gradually change behavior that depends on chemical pesticides by using alternative technologies that are more environmentally friendly, such as using plant-based pesticides. This is expected to reduce the negative impact that has occurred in the area,

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Fresh Food of Plant Origin (PSAT) is food of plant origin that can be consumed directly and/or which can be used as raw material for processed food which undergoes minimal processing including washing, peeling, cooling, freezing, cutting, drying, salting, mixing, milling, dipping (blanching), and/or other processes without the addition of BTP except waxing. In order to guarantee the safety of fresh food, especially PSAT, it is necessary to control and supervise the circulation of PSAT through a registration mechanism as a form of guaranteeing fresh food safety for the community.

In order to guarantee agricultural products that are of high quality and competitive and safe for consumption, it is necessary to control and supervise the circulation of PSAT through certification of agricultural products.(Sustainable, 2020). Prima certificate is the process of granting a product cultivation system certificate that is produced after going through inspection, testing and supervision and fulfilling all requirements to obtain the Prima Dua (P-2) and Prima Tiga (P-3) product labels.(Riyanto & Iswarini, 2023). The purpose of implementing the prime certification is to guarantee food quality and safety, provide guarantees and protect society/consumers, facilitate tracing back from possible product quality and safety deviations, and increase added value and product competitiveness.

So far, in the Sembalun Area, business actors or agribusinesses of Fresh Plant-Origin Food such as vegetables and fruits have not maximized their efforts to obtain products that are safe for consumption, because they are very dependent on the excessive use of chemical inputs. Likewise, the general public is still a little concerned about Prima3 or Prima2 certification, because socialization of the importance of these certifications has not been carried out. Therefore, in this activity, it is necessary to provide assistance in preparing applications for Prima 3 and Prima 2 PSAT food safety certification, so that the number of people doing PSAT and domestic product businesses (rice, corn and other foods in storage) increases.

Based on the description above, it is hoped that universities can play an active role in helping disseminate these policies and technologies to farmers so that they can be implemented sustainably in the form of Community Service activities. The objectives of this activity are: (1) to assist farmers in preparing to apply for PSAT, Prima3 and Prima2 food safety certification; (2) to motivate the capacity building and attitude formation of farmers to develop alternative healthy agricultural cultivation techniques to obtain PSAT products that are safe for consumption; (3) to increase farmers' awareness of the importance of good horticultural practices to produce PSAT products that are safe for consumption; (4) to increase farmers' knowledge about the need to reduce the use of synthetic chemical inputs, both fertilizers and pesticides, in horticultural cultivation to produce products that are safe for consumption.

Method

Determination of Activity Locations and Target Participants

This activity was carried out in the Sembalun Agrotourism Area, East Lombok Regency, and the location chosen was a village which is a horticulture center. Participants consist of farmers whose crops are or have produced sustainable horticultural products.

Approach Method

The method used in this activity is the Action Research Method by applying the Participatory Action Program approach from the participants through discussions, and group work in all activities. The stages in this activity include the preparatory stage, including problem identification, then a basic survey using exploratory descriptive methods. The implementation stage begins with training with lecture techniques. The training materials presented include good horticultural Plant Cultivation Techniques; Introduction to Potato Plant Pest Organisms, as well as Techniques for Biological Control of Plant Pest Organisms by utilizing natural enemies of pests. Fertilization with a balanced principle, the introduction of synthetic non-chemical fertilizers.

Assessment/evaluation

The assessment of community service activities is carried out based on: (1) The suitability of the Training and Mentoring topics carried out with the conditions of the activity location; (2) The presence and participation of participants (targets) in each activity from preparation to the end of the activity reflects the participants' desire to know and adopt the technology introduced by the implementing team; (3) The attitudes and responses of the participants towards the activities carried out.

Result and Discussion

In this service activity, the Postgraduate team collaborated with the Regional Food Safety Competency Authority team, from the Food

Security Service, through the Head of UPTD, Food Safety Supervision Agency and Quality Assurance, whose role and function is to issue Food Safety Certification Prima 3 and Prima.

What the public as consumers need to know is that every food ingredient, whether fresh or processed, is basically very likely to contain chemical residues that are prohibited and very harmful to human health. Excessive use of pesticides such as insecticides, fungicides, bactericides, nematicides and rodenticides has an impact on health.

Insecticides are a type of pesticide that is often used to eradicate insects such as grasshoppers, ladybugs, leafhoppers, caterpillars, mosquitoes, bedbugs, termites and ants, while fungicides are used to prevent the growth of fungi.(Mansur, 2013). Bactericides are used to eradicate viruses and nematicides to eradicate worms while rodenticides are a type of pesticide for rodents such as rats(Njatrijani, 2021).

This condition is exacerbated by the actions of some people who deliberately sell food that is not fit for consumption, such as vegetables and fruits that contain pesticide residues above the threshold. Pesticide residues can affect health if consumed for a long time such as causing cancer, birth defects and disturbing the nervous system. Children who are exposed to pesticides are at risk of having poor stamina and intelligence levels, besides that it can also result in changes in sexual orientation. These conditions require the government to play a role in ensuring food safety for the community.

Figure 1. Counseling and Socialization Team from Postgraduate Unram and DKP NTB

At the counseling event it was conveyed that the Sembalun Area with potential as a tourist destination really needs to guarantee food safety for tourists by registering various superior products such as potatoes, carrots, shallots, garlic, edamame, strowbery, coffee, vanilla and others. Even though in general the farmers in Sembalun are still considered to be very intensive in using production inputs such as pesticides and chemical fertilizers, but lately many Sembalun people have begun to realize the importance of reducing the use of chemical inputs in their cultivation. From the DKP team's explanation, it was stated that in fact several farmers in the Sembalun area had registered and received Prima 3 certification, but some had not re-registered, so many of the Prima 3 certificates had expired. Therefore, this counseling requires assistance for both farmers/business actors who have received a Prima 3 certificate, as well as new business actors who want to register for a Prima 3 certificate for the first time. DKP is ready to help fund the registration process to get a prima certificate3.

From the counseling participants there were general and logical questions, namely, what benefits can be obtained after getting a prima3 certificate, will the product price be higher? One of the team responded to this question by explaining that having the prima3 certificate means that legally the product is safe for consumption. Thus tourists will no longer hesitate to consume these fresh products. Even though currently these products may not have an impact on added value, with increasing public awareness of the need to consume fresh food, especially in tourist areas where there are many immigrants from outside the region and even overseas, the added value or price of products that are certified prime will increase higher. compared to products without certificates.

Land Registration

The Food Security Service is in charge of the off-farm stage, while the Agriculture and Plantation Office of the Province of NTB is tasked with reserving the land where fresh plant origin products are

cultivated which will be Prima 3 and Prima2 certified. Officers from the Department of Agriculture will provide assistance on cultivated land based on the principles of Good Agricultural Practice (GAP) which is expected that the cultivated products will comply with the prerequisites for obtaining Prima3 or Prima 2 certification. Thus there must be coordination between the Agriculture Office and the Food Security Service in carrying out the fresh food certification process plant origin (PSAT).

Process of Registration and Certification of Prima 3 and Prima 2 PSAT

In terms of assistance in applying for Prima 3 certification, the team from DKP visited one of the group leaders to explain the things that needed to be prepared to register for Prima3 certification.

Because many groups or superior commodity business actors in Sembalun do not yet know the procedures and process for registering for Prima3 certification, the NTB DKP team took the initiative to provide assistance. With its proactiveness, the DKP team is expected to provide information related to the objectives and benefits of Prima3 certification for farmers and business groups. This will increase the number of registrations for prime 3 certification in the Sembalun area as a famous agro-tourism area in Indonesia and at the international level.

Figure 2.DKP Team assistance to the head of the KWT Segare Muncar Group, Sajang

The process that must be followed is as in the Figure 3.

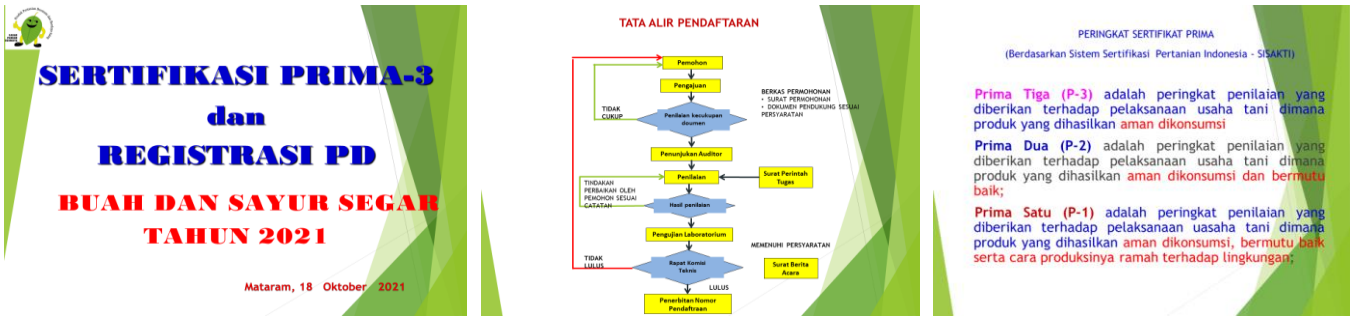

Figure3. *Process Chart and Prima Certification Rating*

Prima Dua (P-2) is an assessment given to farming business implementers where the products produced are safe to consume and of good quality. Meanwhile, Prima Tiga (P-3) is an assessment given to farming business implementers where the products produced are safe for consumption. Requirements for Applicants for Prima Certification 2 and 3:

1. Complete the certification application form in full according to the scope of the certification application;
2. Photocopy of ID card;
3. Attach land map;
4. Attach SOP for land cultivation;
5. Sign a statement agreeing to fulfill certification requirements;
6. Attach SSOP (for Prima 2);

Fresh Food of Plant Origin (PSAT) is food of plant origin which can be consumed directly and/or which can be used as raw material for processed food which undergoes minimal processing including washing, peeling, cooling, freezing, cutting, drying, salting, mixing, grinding, dyeing (blanching).), and/or other processes without the addition of BTP except wax. In order to guarantee the safety of fresh food, especially PSAT, it is necessary to control and supervise the circulation of PSAT through a registration mechanism as a form of guaranteeing fresh food safety for the community.

Fresh Food Plant Origin Product Permits (PSAT PD) are applied to PSAT packaged and/or labeled by medium and large business actors in business actors mixing PSAT-PD with PSAT-PL. PSAT-PD is exempted for PSAT-PD which is packaged in retail packaging in front of the buyer, PSAT-PD which is further used as raw material for the food processing industry whose final product requires another distribution permit and PSAT whose shelf life is less than 7 days on storage temperature according to product characteristics and not high risk.

PSAT Sampling

Figure 4. *Sampling of Edamame and shallot plants*

Potential PSAT Products in Sembalun

Existing fresh and processed food, in partMost companies still deliberately use excessive synthetic chemicals and additives that are not in accordance with the dosage, and prohibited materials for business purposes only. Those who violate it should be subject to severe sanctions because food is a mandatory matter, its availability must be sufficient, affordable and safe for consumption.

Based on Food Law no. 18 of 2012, food in circulation must meet safety standards, both quality and nutrition, set by the Government.Quality Food is food that is free from three types of contamination (physical, chemical, biological) and has an attractive appearance (no physical defects) that meets certain class classifications, does not conflict with religion and culture.

Still according to Food Law no. 18 of 2012, that food supervision is carried out individually by three ministries. For fresh food matters, it is the responsibility of the Ministry of Agriculture by issuing PSAT and Prima certificates. For household-scale processed food, it is the responsibility of the Ministry of Health with the issuance of a PIRT permit, while for industrial-scale processed food, it is the responsibility of BPOM.

Prima Certification is the awarding of a certificate to fruit and vegetable agricultural (upstream) food business actors as proof of acknowledgment that the agricultural product food business actor has fulfilled the requirements in implementing the agricultural food quality assurance system for the category safe for consumption.According to the level. The technical reference is in Minister of Agriculture 48 of 2006 concerning GAP of Fruits and revised by Minister of Agriculture 48 of 2009 concerning GAP of Fruits and Vegetables.

There are three levels of Prima Certificate, namely:

1. PRIMA Certificate 1. This certificate is issued by the Central Food Safety Competent Authority (OKKP-P). The requirements for a product to obtain a PRIMA 1 certificate are that it meets the requirements seen from food safety, quality, environmental and social aspects
2. PRIMA 2 Certificate. This certificate is issued by the Regional Food Safety Competent Authority (OKKP-D). The requirements for a product to obtain a PRIMA 2 certificate are that it meets the requirements in terms of food safety and quality aspects
3. PRIMA 3 Certificate. This certificate is issued by the Regional Food Safety Competent Authority (OKKP-D). The requirements for products that obtain a PRIMA 3 certificate are to meet the requirements from a food safety perspective

PSAT registration is the granting of a registration/certificate to food business actors producing grain agriculture, especially rice which is sold in packaged form as proof of acknowledgment that the agricultural food business actors have met the requirements in implementing a quality assurance system for agricultural food products for the category of safe consumption. The technical reference is in Minister of Agriculture Regulation 53 of 2018. The benefits of having a certificate for food include:

1. Providing guarantees and protection for the public from the distribution of fresh food products that meet safety and quality requirements (physical contamination, biological contamination and chemical contamination that exceeds the minimum set limit)

2. Providing guarantees of legal certainty for business actors carrying out production & distribution activities of fresh food products
3. Make it easier to trace back possible deviations in the production & distribution of fresh food products
4. Increasing the competitiveness of fresh food products

Supervising food safety is a shared responsibility, both the government and non-government agencies and the community. Unsafe food is a support for the emergence of various diseases so that it will be difficult for people to get out of their slump. Therefore, proving that a food product is indeed safe and suitable for consumption is mandatory based on Minister of Agriculture 53 of 2018.

Figure 5. *Various superior agricultural products in the Sembalun area*

Conclusion

Based on the results of this activity, it can be concluded that: (1) From the results and discussion above, several conclusions can be drawn as follows; (2) Facilitation of farmers in preparing to apply for PSAT, Prima3 and Prima2 food safety certification in the Sembalun area is felt to be very important; (3) Farmers and groups of business actors feel motivated to develop alternative healthy agricultural cultivation techniques to obtain PSAT products that are safe for consumption; (4) Good horticultural practices to produce PSAT products that are safe for consumption are considered very important in the Sembalun area; (5) Farmers actually understand the need for efforts to reduce the use of synthetic chemical inputs, both fertilizers and pesticides, in horticultural cultivation to produce products that are safe for consumption.

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