

COMPLIANCE ANALYSIS OF INDONESIAN FIELD STANDARD CLASSIFICATION (KBLI 10293) IN THE FREEZING SHRIMP INDUSTRY IN BANJARMASIN CITY

ABSTRACT

The current compliance condition of the Fish Processing Unit in the City of Banjarmasin was reviewed ~~at for~~ 3 shrimp freezing companies based on the Indonesian Business Field Standard Classification standard (KBLI 10293). The aim of the study was to analyze the compliance level of the frozen shrimp industry in Banjarmasin City, South Kalimantan ~~against~~ compared with the Indonesian field standard classification (KBLI 10293). This research was conducted in three shrimp freezing industries in the City of Banjarmasin, South Kalimantan, namely: PT. Kalimantan Fisheries, PT. Wirontono Baru and PT. Yubel Utama Seafood Indonesia (YUSI). ~~To answer the research objectives, the data analysis technique to answer the research objectives is to~~ was used a percentage descriptive analysis whose assessment refers to the Marine Fisheries Government Number 6 of 2021, which is to systematically describe facts or characteristics of the field population specifically and factually from the data that has been collected. Descriptive analysis of percentages was carried out by measuring research variables using the Likert's scale for measuring data in the form of social or individual characteristics when conducting questions and answers in the field presented in the form of a questionnaire. The compliance level of the frozen shrimp industry in Banjarmasin City, South Kalimantan ~~is~~ was very obedient (80-83%) based on the Likert's scale criteria, ~~namely 80%-83% which means very obedient.~~ Also, the total compliance level of the frozen shrimp industry in Banjarmasin City, South Kalimantan was very obedient (83-86%) based on the KBLI, 10293 Compliance assessment criteria, ~~namely 83%-86% which means very obedient.~~

Comment [I1]: Please, rephrase to avoid the repetition

Keywords: Compliance, KBLI 10293, Frozen Shrimp, Banjarmasin City

1. INTRODUCTION

Shrimp freezing shrimp (Frozen shrimp) is a fishery product processing technique that aims to preserve food based on inhibiting the growth of microorganisms, restraining chemical reactions and enzyme activity (Hafina, 2021).

One of the cities in Indonesia that is developing a fishery product processing industry is the city of Banjarmasin, South Kalimantan. Where the fishery product processing company is engaged in the processing of frozen shrimp (Frozen shrimp). Frozen shrimp products are the commodity that dominates fishery exports, with a contribution value of US\$ 1.280 million, followed by tuna at US\$ 606 million, other fish at US\$ 700 million and other fishery products at US\$ 746 million. Shrimp itself has been designated as Indonesia's leading export commodity (Damelia, 2015).

In line with the increase in the fishery product processing industry, the government designs and implements several policies in managing the processing industry. Compliance is the level of a person's behavior in following a regulation, specification, method, standard set by an organization (Muchlas, 2005). Compliance with shrimp processing business actors can be measured by looking at the extent of ownership

of licensing documents based on business permits (Bar, 2015).

The policy performance indicators set out in the 2015-2019 Strategic Plan of the Ministry of Marine Fisheries (KKP) are measuring the compliance of business actors in the marine and fisheries sector with applicable laws and regulations (Anggraeni et al., 2013). The authority to determine permits and procedures often becomes an obstacle in creating a conducive business climate, because licensing procedures are convoluted and require unnecessary approval documents (recommendations), coupled with non-transparent pricing and lack of rationality (Zamrud et al, 2020). Policies on facilitating licensing services that can support a conducive business climate must be followed up by policies implemented by district/city governments, but this policy is considered not optimal.

Fish Processing Unit (UPI) is a place and facility to carry out fish handling and/or processing activities (Permen KP, 2016). If the feasibility program for the UPI Fish Processing Unit has been implemented properly, compliance supervision related to the implementation of a quality management system based on the Indonesian Field Standard

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Classification (KBLI 10293) can be carried out effectively, so that it is expected to produce quality fishery products and be able to compete in the global market. It is suspected that there is still a fishing industry that does not comply with fisheries legislation in processing fishery products and packaging fishery to be exported to foreign countries. The current compliance condition of the ~~UPI Fish Processing Unit~~ in the City of Banjarmasin was reviewed ~~at for~~ 3 shrimp freezing companies based on the ~~Indonesian Business Field Standard Classification standard~~ (KBLI, 10293).

The impact caused if the perpetrators of the ~~UPI Fish Processing Unit~~ do not meet compliance standards, namely based on Government Regulation Number 5 of 2021 article 228 concerning the implementation of business licensing, the Supervisor can stop company violations in order to prevent a bigger impact. The period is no later than 1 (one) day after receiving the report from a certified or accredited expert institution or profession. The aim of the research is to analyze the compliance level of the frozen shrimp industry in Banjarmasin City, South Kalimantan ~~against compared with~~ the Indonesian field standard classification (KBLI 10293).

2. RESEARCH METHOD

This research was carried out in three shrimp freezing industries in Banjarmasin City, South Kalimantan, namely:

1. PT. Kalimantan Fishery yang located on the street Tj. Berkas No.3, Tlk. Tiram, in Banjarmasin City, South Kalimantan, 70113
2. PT. Wirontono Baru yang located on the street Teluk Tiram No. 5 in Banjarmasin City, South Kalimantan,
3. PT. Yobel Utama Seafood located on the street Keramat Basirih No.36, Basirih, in Banjarmasin City, South Kalimantan,

The selection of locations and respondents was determined by purposive sampling method (intentionally). Purposive sampling is a particular technique in research sampling, (Sugiyono, (2016)). The reason for carrying out purposive sampling according to the objectives taken in the three industrial companies is because it is to compare the level of compliance and the factors that influence compliance from the three companies. This condition is because the 3 companies are shrimp export companies in the Banjarmasin City area and are in accordance

with the research objectives to be achieved. Respondent criteria (at shrimp freezing companies) amounted to 15 respondents per company consisting of 5 respondents, namely 1 company director (company leader and policy maker), 1 production manager (understands the rules and legal provisions that must be met in production), 1 marketing manager (understands the regulations and legal provisions that must be met in marketing), 1 quality control (part of production management which has a role as well as certain legal rules in controlling the packaging process to release products) and 1 employee (representative of the evaluation of the fulfillment of facilities and infrastructure provided provide company).

Data analysis technique

The data analysis technique to answer the research objectives is to use a percentage descriptive analysis whose assessment refers to the Marine Fisheries Government Number 6 of 2021, which is to systematically describe facts or characteristics of the field population specifically and factually from the data that has been collected. Descriptive analysis of percentages was carried out by measuring research variables using a Likert's scale for measuring data in the form of social or individual characteristics when conducting questions and answers in the field presented in the form of a questionnaire (Sugiyono, 2017).

3. RESULTS AND DISCUSSION

Research on level analysis and compliance factors for the Indonesian field standard classification (KBLI 10293) in the frozen shrimp industry in Banjarmasin City, South Kalimantan involved several respondents. Respondents (in shrimp freezing companies) totaled 15 respondents per company consisting of 5 respondents namely 1 company director (company leader and policy makers), 1 production manager (understands the rules and legal provisions that must be met in production), 1 marketing manager (understands regulations and legal provisions that must be met in marketing), 1 quality control (part of production management which has a role as well as certain legal rules in controlling the packaging process to release products) and 1 employee (representative of the assessment of the fulfillment of the facilities and infrastructure provided company).

1. PT. Kalimantan Fishery

The results of the analysis of the compliance level of the frozen shrimp industry at PT. Kalimantan Fishery Banjarmasin City, South Kalimantan ~~against compared with~~ the standard Indonesian field classification (KBLI 10293) is presented in the following table (1):

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Comment [I3]: Not found

Comment [I5]: Delete (this paragraph was mentioned in the part 2. Research Method)

Table 1. Compliance Level Analysis PT. Kalimantan Fishery

No.	How to fulfill the General Requirements for Shrimp Freezing Shrimp Business?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	Make a business plan	0	0	0	0	5	0	0	0	0	100
2	Type of business	0	0	0	5	0	0	0	0	100	0
3	Investment source and value	0	0	0	5	0	0	0	0	100	0
4	Type and origin of Raw Materials	0	0	0	5	0	0	0	0	100	0
5	The means of production used	0	0	0	0	5	0	0	0	0	100
6	Layout and description of the production process	0	0	0	0	5	0	0	0	0	100
7	Marketing area	0	0	0	5	0	0	0	0	100	0
8	Duration of business plan fulfillment	0	0	0	5	0	0	0	0	100	0
Likert'sScale criteria											88%
KBLI Compliance Assessment Criteria 10293											17.6%
No.	What are the special requirements for the shrimp freezing business?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	The SKP is no later than 3 (three) months after the issuance of the business permit PMMT/HACCP Application Certificate as long as required in the export destination country is fulfilled at the time of export	0	0	0	0	5	0	0	0	0	100
2	Business activity report every 6 (six) months	0	0	0	4	1	0	0	0	80	20
3	Type and capacity of facilities and infrastructure, technology used	0	0	0	1	4	0	0	0	20	80
4	Turnover	0	0	0	0	5	0	0	0	0	100
5	Labor	0	0	0	0	5	0	0	0	0	100
6	Origin of raw materials	0	0	0	0	5	0	0	0	0	100
7	Shrimp type and volume	0	0	0	5	0	0	0	0	100	0
8	Type and volume of product produced	0	0	0	0	5	0	0	0	0	100
9	Utilizing incentives and investment, reports on the realization of capital and labor once every 3 (three) months	0	0	0	0	5	0	0	0	0	100
Likert'sScale criteria											86%
KBLI Compliance Assessment Criteria 10293											34.3%
No	How to Fulfill Shrimp Freezing Facilities?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	Fish processing personal protection equipment	0	0	0	0	5	0	0	0	0	100
2	Fish handling equipment	0	0	0	5	0	0	0	0	100	0
3	Condition of frozen shrimp cutlery	0	0	0	0	5	0	0	0	0	100
4	Condition of sanitation facilities (hand washing facilities)	0	0	0	0	5	0	0	0	0	100
5	Condition of fish processing room	0	0	4	0	1	0	0	80	0	20
6	Room condition/fish freezing equipment	0	0	2	1	2	0	0	40	20	40
7	Condition of packaging / packing room	0	0	1	3	1	0	0	20	60	20
8	Condition of packaging equipment / packing ; and frozen storage / cold storage .	0	0	2	1	2	0	0	40	20	40
Likert'sScale criteria											86%
KBLI Compliance Assessment Criteria 10293											8.6%

No.	How does the organizational structure and human resources of Freezing Shrimp fit?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	The minimum organizational structure has operators, checkers quality and quality control	0	0	3	1	1	0	0	60	20	20
2	Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety	0	0	1	2	2	0	0	20	40	40
Likert'sScale criteria											78%
KBLI Compliance Assessment Criteria 10293											3.9%
No.	How is the shrimp freezing service?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers	0	0	2	0	3	0	0	40	0	60
2	The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints	0	0	2	1	2	0	0	40	20	40
Likert'sScale criteria											82%
KBLI Compliance Assessment Criteria 10293											4.1%
No.	What are the product/process/service requirements for freezing shrimp?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	The product reaches a central temperature of -18°C (minus eighteen degrees Celsius) and is monitored for temperature.	0	0	4	0	1	0	0	80	0	20
Likert'sScale criteria											68%
KBLI Compliance Assessment Criteria 10293											6.8%
No.	How is the shrimp freezing business management system?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	Establish and implement effective and documented procedures that include:	0	0	3	2	0	0	0	60	40	0
2	Planning	0	0	2	2	1	0	0	40	40	20
3	Communication with customers regarding input on services; And	0	0	1	3	1	0	0	20	60	20
4	Precautions: anticipate risks and possible events.	0	0	1	0	4	0	0	20	0	80
5	Keep records on the development of business activities including turnover, marketing objectives, workforce, and business partners	0	0	1	2	2	0	0	20	40	40
Likert'sScale criteria											80%
KBLI Compliance Assessment Criteria 10293											8%

Based on the results of the research analysis in Table 1 regarding the compliance level of the frozen shrimp industry at PT. Kalimantan Fishery **obtained have got** the results of compliance criteria, namely the fulfillment of

the general requirements of the shrimp freezing business 88% (very compliant), the specific requirements of the shrimp freezing business 86% (very compliant), the fulfillment of shrimp freezing facilities 86% (very compliant), the

suitability of the organizational structure and human resources Shrimp freezing 78% (compliant), shrimp freezing services 82% (very compliant), shrimp freezing product/process/service requirements 68% (compliant) and shrimp freezing business management system 80% (very compliant). The average level of compliance was based on the criteria for calculating the 'living scale' at PT. Kalimantan Fishery, namely 81% (very compliant), while the total level of compliance was based on KBLI 10293 criteria at PT. Kalimantan Fishery namely 83.4% (very compliant)

This condition was supported by PT. Kalimanta Fishery has the criteria as stipulated in Permen KP No. 10 of 2021 concerning Standards for Business Activities and Products in the Implementation of Risk-Based Business Licensing for the Maritime and Fisheries Sector. KBLI 10293, classified in the medium-high risk

classification so that surveillance can be carried out 2 times a year. Based on the results of research on data collection and supervision of the Fish Processing Unit (UPI) in the context of operational supervision of the fishery product processing business of PT. Kalimantan Fishery already has a business license consisting of NIB and KBLI 10293. The Standard Certificate has not been verified. Assessment of technical compliance of business actors for KBLI 10293 was classified as very compliant and included in the medium to high classification which can be supervised 2 times a year.

2. PT. WirontonoBaru

The results of the analysis of the compliance level of the frozen shrimp industry at PT. WirontonoBaru Banjarmasin City, South Kalimantan against the standard Indonesian field classification (KBLI 10293) is presented in the following table(2):

Comment [I6]: Full name?

Table 2 Compliance Level Analysis PT. WirontonoBaru

No.	How to fulfill the General Requirements for Freezing Shrimp Business?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	Make a business plan	0	0	0	0	5	0	0	0	0	100
2	Type of business	0	0	0	5	0	0	0	0	100	0
3	Investment source and value	0	0	0	5	0	0	0	0	100	0
4	Type and origin of Raw Materials	0	0	0	5	0	0	0	0	100	0
5	The means of production used	0	1	0	0	4	0	20	0	0	80
6	Layout and description of the production process	0	0	1	2	2	0	0	20	40	40
7	Marketing area	0	0	0	3	2	0	0	0	60	40
8	Duration of business plan fulfillment	0	0	0	3	2	0	0	0	60	40
Likert'sScale criteria											86%
KBLI Compliance Assessment Criteria 10293											17.2%
No.	What are the special requirements for the shrimp freezing business?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	The SKP is no later than 3 (three) months after the issuance of the business permit PMMT/HACCP Application Certificate as long as required in the export destination country is fulfilled at the time of export	0	0	0	2	3	0	0	0	40	60
2	Business activity report every 6 (six) months	0	0	0	1	4	0	0	0	20	80
3	Type and capacity of facilities and infrastructure, technology used	0	0	1	0	4	0	0	20	0	80
4	Turnover	0	0	1	1	3	0	0	20	20	60
5	Labor	0	0	0	2	3	0	0	0	40	60
6	Origin of raw materials	0	0	1	1	3	0	0	20	20	60
7	Shrimp type and volume	0	0	2	0	3	0	0	40	0	60
8	Type and volume of product produced	0	0	1	1	3	0	0	20	20	60
9	Utilizing incentives and investment, reports on the realization of capital and labor once every 3 (three) months	0	0	0	1	4	0	0	0	20	80
Likert'sScale criteria											90%

		KBLI Compliance Assessment Criteria 10293										36%
No.	How to Fulfill Shrimp Freezing Facilities?	Score					Percentage (%)					
		1	2	3	4	5	1	2	3	4	5	
1	Fish processing personal protection equipment	0	0	0	1	4	0	0	0	20	80	
2	Fish handling equipment	0	0	1	1	3	0	0	20	20	60	
3	Condition of frozen shrimp cutlery	0	0	0	1	4	0	0	0	20	80	
4	Condition of sanitation facilities (hand washing facilities)	0	0	0	1	4	0	0	0	20	80	
5	Condition of fish processing room	0	0	2	0	3	0	0	40	0	60	
6	Room condition/fish freezing equipment	0	0	4	0	1	0	0	80	0	20	
7	Condition of packaging / packing room	0	0	2	1	2	0	0	40	20	40	
8	Condition of packaging equipment / packing ; and frozen storage / cold storage .	0	0	3	2	0	0	0	60	40	0	
Likert'sScale criteria											85%	
		KBLI Compliance Assessment Criteria 10293										8.5%
No.	How does the organizational structure and human resources of Freezing Shrimp fit?	Score					Percentage (%)					
		1	2	3	4	5	1	2	3	4	5	
1	The minimum organizational structure has operators, checkers quality and quality control	0	0	2	3	0	0	0	40	60	0	
2	Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety	0	0	2	1	2	0	0	40	20	40	
Likert'sScale criteria											76%	
		KBLI Compliance Assessment Criteria 10293										3.8%
No.	How is the shrimp freezing service?	Score					Percentage (%)					
		1	2	3	4	5	1	2	3	4	5	
1	Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers	0	0	3	0	2	0	0	60	0	40	
2	The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints	0	0	1	1	3	0	0	20	20	60	
Likert'sScale criteria											82%	
		KBLI Compliance Assessment Criteria 10293										4.1%
No.	What are the product/process/service requirements for freezing shrimp?	Score					Percentage (%)					
		1	2	3	4	5	1	2	3	4	5	
1	The product reaches a central temperature of -18°C (minus eighteen degrees Celsius) and is monitored for temperature.	0	0	3	0	2	0	0	60	0	40	
Likert'sScale criteria											76%	
		KBLI Compliance Assessment Criteria 10293										7.6%
No.	How is the shrimp freezing business management system?	Score					Percentage (%)					
		1	2	3	4	5	1	2	3	4	5	
1	Establish and implement effective and documented procedures that include:	0	0	1	2	2	0	0	20	40	40	

2	Planning	0	0	1	1	3	0	0	20	20	60
3	Communication with customers regarding input on services; And	0	0	1	2	2	0	0	20	40	40
4	Precautions: anticipate risks and possible events.	0	0	0	2	3	0	0	0	40	60
5	Keep records on the development of business activities including turnover, marketing objectives, workforce, and business partners	0	0	1	2	2	0	0	20	40	40
Likert's Scale criteria										86%	
KBLI Compliance Assessment Criteria 10293										8.6%	

Based on the results of the research analysis in Table 2 regarding the compliance level of the frozen shrimp industry at PT. WirontonoBaru, the results of compliance criteria, namely the fulfillment of the general requirements for the shrimp freezing business 86% (very compliant), the specific requirements for the shrimp freezing business 90% (very compliant), the fulfillment of shrimp freezing facilities 85% (very compliant), the suitability of the organizational structure and human resources Shrimp freezing 76% (compliant), shrimp freezing services 82% (very compliant), shrimp freezing product/process/service requirements 76% (compliant) and shrimp freezing business management system 86% (very compliant). The average level is based on the Likert's scale criteria at PT. WirontonoBaru, namely 83% (very obedient). The total level of compliance at PT. WirontonoBaru based on the KBLI 10293 assessment criteria, namely 85.8% (very compliant).

This condition was supported by PT. WirontonoBaru has met the general business requirements, specific business requirements, fulfillment of facilities, suitability of the

organizational structure and human resources, services and business management systems as stipulated in the Ministerial Regulation of the Republic of Indonesia No. 10 of 2021 concerning Standards for Business Activities and Products in the Implementation of Risk-Based Business Permits for the Maritime and Fisheries Sector. KBLI 10293.

Based on the results of research on data collection and supervision of the Fish Processing Unit (UPI) in the context of operational supervision of fishery product processing businesses at PT. WirontonoBaru already has a business license consisting of NIB and KBLI 10293. The Standard Certificate has not been verified. Assessment of technical compliance of business actors for KBLI 10293 was classified as very compliant and included in the medium to high classification which can be supervised 2 times a year.

3. PT. Yobel Utama Seafood Indonesia (YUSI)

The results of the analysis of the compliance level of the frozen shrimp industry at PT. Yobel Utama Seafood Indonesia (YUSI) Banjarmasin City, South Kalimantan against the Indonesian field standard classification (KBLI 10293) is presented in the following table(3):

Table 3 Compliance Level Analysis PT. Yobel Utama Seafood Indonesia (YUSI)

No.	How to fulfill the General Requirements for Freezing Shrimp Business?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	Make a business plan	0	0	0	3	2	0	0	0	60	40
2	Type of business	0	0	0	5	0	0	0	0	100	0
3	Investment source and value	0	0	0	5	0	0	0	0	100	0
4	Type and origin of Raw Materials	0	0	0	3	2	0	0	0	60	40
5	The means of production used	0	0	0	0	5	0	0	0	0	100
6	Layout and description of the production process	0	0	0	4	1	0	0	0	80	20
7	Marketing area	0	0	0	3	2	0	0	0	60	40
8	Duration of business plan fulfillment	0	0	0	1	4	0	0	0	20	80
Likert's Scale criteria										89%	
KBLI Compliance Assessment Criteria 10293										17.8%	
No.	What are the special requirements for	Score					Percentage (%)				

the shrimp freezing business?		1	2	3	4	5	1	2	3	4	5
1	The SKP is no later than 3 (three) months after the issuance of the business permit	0	0	0	1	4	0	0	0	20	80
2	PMMT/HACCP Application Certificate as long as required in the export destination country is fulfilled at the time of export	0	0	0	2	3	0	0	0	40	60
3	Business activity report every 6 (six) months	0	0	1	2	2	0	0	20	40	40
4	Type and capacity of facilities and infrastructure, technology used	0	0	0	1	4	0	0	0	20	80
5	Turnover	0	0	0	2	3	0	0	0	40	60
6	Labor	0	0	1	2	2	0	0	20	40	40
7	Origin of raw materials	0	0	1	1	3	0	0	20	20	60
8	Shrimp type and volume	0	0	1	2	2	0	0	20	40	40
9	Type and volume of product produced	0	0	0	1	4	0	0	0	20	80
10	Utilizing incentives and investment, reports on the realization of capital and labor once every 3 (three) months	0	0	0	0	5	0	0	0	0	100

Likert'sScale criteria 91%

KBLI Compliance Assessment Criteria 10293 36.5%

No.	How to Fulfill Shrimp Freezing Facilities?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	Fish processing personal protection equipment	0	0	0	2	3	0	0	0	40	60
2	Fish handling equipment	0	0	0	1	4	0	0	0	20	80
3	Condition of frozen shrimp cutlery	0	0	0	0	5	0	0	0	0	100
4	Condition of sanitation facilities (hand washing facilities)	0	0	0	1	4	0	0	0	20	80
5	Condition of fish processing room	0	0	1	0	4	0	0	20	0	80
6	Room condition/fish freezing equipment	0	0	1	1	3	0	0	20	20	60
7	Condition of packaging / packing room	0	0	2	0	3	0	0	40	0	60
8	Condition of packaging equipment / packing ; and frozen storage / cold storage .	0	0	3	1	1	0	0	60	20	20

Likert'sScale criteria 90%

KBLI Compliance Assessment Criteria 10293 9%

No.	How does the organizational structure and human resources of Freezing Shrimp fit?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	The minimum organizational structure has operators, checkers quality and quality control	0	0	3	0	2	0	0	60	0	40
2	Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety	0	0	2	3	0	0	0	40	60	0

Likert'sScale criteria 74%

KBLI Compliance Assessment Criteria 10293 3.7%

No.	How is the shrimp freezing service?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5

1	Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers	0	0	2	3	0	0	0	40	60	0
2	The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints	0	0	2	2	1	0	0	40	40	20
Likert's Scale criteria											74%
KBLI Compliance Assessment Criteria 10293											3.7%
No.	What are the product/process/service requirements for freezing shrimp?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	The product reaches a central temperature of -18°C (minus eighteen degrees Celsius) and is monitored for temperature.	0	0	3	0	2	0	0	60	0	40
Likert's Scale criteria											68%
KBLI Compliance Assessment Criteria 10293											6.8%
No.	How is the shrimp freezing business management system?	Score					Percentage (%)				
		1	2	3	4	5	1	2	3	4	5
1	Establish and implement effective and documented procedures that include:	0	0	1	1	3	0	0	20	20	60
2	Planning	0	0	5	0	0	0	0	100	0	0
3	Communication with customers regarding input on services; And	0	0	2	1	2	0	0	40	20	40
4	Precautions: anticipate risks and possible events.	0	0	4	1	0	0	0	80	20	0
5	Keep records on the development of business activities including turnover, marketing objectives, workforce, and business partners	0	0	1	2	2	0	0	20	40	40
Scale criteria likert's											75%
KBLI Compliance Assessment Criteria 10293											7.5%

Based on the results of the research analysis in Table 3 regarding the compliance level of the frozen shrimp industry at PT. YobelUtama Seafood Indonesia (YUSI) **obtained have got** the results of compliance criteria, namely compliance with the general requirements for freezing shrimp business 89% (very compliant), specific requirements for **shrimp** freezing business 91% (very compliant), fulfillment of shrimp freezing facilities 90% (very compliant), structural suitability organization and human resources for freezing shrimp 74% (compliance), services for freezing shrimp 74% (compliance), product/process/service requirements for freezing shrimp 68% (compliance) and business management systems for freezing shrimp 75% (compliance). The average level of compliance of PT. YobelUtama Seafood Indonesia (YUSI) based

on Likert's scale criteria, namely 80% (compliant). The total value of the level of compliance based on the KBLI 10293 compliance assessment criteria is 84.9% (very compliant).

This condition **was** supported by PT. YobelUtama Seafood Indonesia (YUSI) has met the general business requirements, specific business requirements, fulfillment of facilities, suitability of the organizational structure and human resources, services and business management systems as stipulated in the Ministerial Regulation of the Republic of Indonesia No. 10 of 2021 concerning Standards for Business Activities and Products in the Implementation of Business-Based Licensing Maritime and Fishery Sector Risks. From the results of data collection and supervision of the Fish Processing Unit (UPI) at PT. YobelUtama

Seafood Indonesia (PT. YUSI) already has a business license consisting of NIB and Standard Certificates. Standard certificate has not been verified. Assessment of technical compliance of business actors for KBLI 10293 complies with the medium-high classification which can be supervised 2 times a year.

Based on the results of the research, the 3 companies where data were collected had an KBLI 10293 compliance level of 80% -83%, which was interpreted as a level of obedience and very compliance. Zamrud (2020) Compliance with shrimp business actors can be measured by looking at the extent to which they own the basic licensing documents for business permits. According to Mukherjee, et al (2019) The level of compliance in the frozen shrimp industry refers to the extent to which companies in the industry comply with applicable regulations, standards and guidelines. Good compliance is essential to ensure food safety, product quality and consumer protection.

4. CONCLUSION

The compliance level of the frozen shrimp industry in Banjarmasin City, South Kalimantan is based on the Likert's scale criteria, namely 80% -83% which means very obedient. The total compliance level of the frozen shrimp industry in Banjarmasin City, South Kalimantan is based on the KBLI 10293 Compliance assessment criteria, namely 83% -86% which means very obedient.

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