

Ingrid Ambun Nadea. 2026. Analisis Persediaan Ikan Kakap Putih pada Produk Mie Kakap Ratumeal oleh Tanesia Food di Kemantren Gedongtengen Kota Yogyakarta. Di bawah arahan Nanik Dara Senjawati.

ABSTRAK

UMKM Tanesia Food Yogyakarta merupakan usaha pengolahan ikan kakap putih menjadi mie kakap kering dengan merek Ratumeal. UMKM ini menghadapi permasalahan dalam pengelolaan persediaan bahan baku ikan kakap putih berupa keterbatasan pasokan dari *supplier* yang menyebabkan ketidakstabilan stok. Penelitian ini bertujuan: 1) Menganalisis jumlah persediaan bahan baku ikan kakap putih pada UMKM Tanesia Food dengan metode EOQ (*Economic Order Quantity*); 2) Menentukan jumlah persediaan pengaman (*safety stock*) bahan baku ikan kakap putih pada UMKM Tanesia Food; 3) Menentukan titik pemesanan kembali (*reorder point*) bahan baku ikan kakap putih pada UMKM Tanesia Food. Penelitian ini menggunakan pendekatan kuantitatif dengan jenis penelitian deskriptif. Metode penentuan lokasi menggunakan studi kasus. Macam data yang digunakan meliputi data primer dan sekunder. Metode analisis data yang digunakan yaitu analisis *Economic Order Quantity* (EOQ), *Reorder Point*, *Safety Stock*. Hasil analisis persediaan ikan kakap putih pada produk mie kakap UMKM Tanesia Food selama periode belum optimal dengan jumlah pemesanan optimal bahan baku ikan kakap putih sebesar 15,7 kg dengan frekuensi 26 kali per tahun, *safety stock* sebesar 5,67 kg, dan *reorder point* sebesar 6,78 kg.

Kata kunci: Persediaan bahan baku, ikan kakap putih, *Economic Order Quantity* (EOQ), *Safety Stock*, *Reorder Point*.

Ingrid Ambun Nadea. 2026. *Analysis of White Snapper Stock in Ratumeal Snapper Noodle Products by Tanesia Food in Gedongtengen Subdistrict, Yogyakarta City. Supervised by Nanik Dara Senjawati.*

ABSTRACT

Tanesia Food Yogyakarta is a business that processes white snapper into dried snapper noodles with the Ratumeal brand. This SME (Small and Medium Enterprises) faces problems in managing the inventory of white snapper raw materials in the form of limited supplies from suppliers which causes stock instability. This study aims to: 1) Analyze the amount of white snapper raw material inventory at Tanesia Food SME using the EOQ (Economic Order Quantity) method; 2) Determine the amount of safety stock of white snapper raw materials at Tanesia Food SME; 3) Determine the reorder point of white snapper raw materials at Tanesia Food SME. This study uses a quantitative approach with a descriptive research type. The location determination method uses a case study. The types of data used include primary and secondary data. The data analysis methods used are Economic Order Quantity (EOQ) analysis, Reorder Point, Safety Stock. The results of the analysis of white snapper inventory in the snapper noodle product of UMKM Tanesia Food during the period were not optimal with the optimal number of orders for white snapper raw materials of 29.4 kg with a frequency of 14 times per year, safety stock of 5.67 kg, and reorder point of 6.78 kg.

Keywords: *Raw material inventory, white snapper, Economic Order Quantity (EOQ), Safety Stock, Reorder Point.*