

Final Analysis Company Visit to FP Corporation

Product Quality Management

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FP Corporation is a major player in the industrial manufacture of food containers are commonly used in supermarkets, convenience stores, or restaurants. FP Corporation manufactures a wide variety of food containers models depending on the type and amount of food. FP Corporation's philosophy is to create a superior product at a competitive price and deliver it to consumers whenever customers need them. FP Corporation is also committed to protecting the environment by creating products that are environmentally friendly and uses a system of processing/ recycle called FPCO Method. FP Corporation is committed to creating a quality product that is good for the health of consumers, it is also good for the environment. FP Corporation products have become an important part of the rules of the diet or a healthy lifestyle. FP Corporation will continue to offer a variety of food containers not only to meet the consumer needs, but also to enrich a healthy lifestyle. Today, many company use styrofoam as food containers because they can make larger food containers with using fewer raw materials. The main reason why the FR Corporation using styrofoam is:

- Light-Styrofoam has a very light weight, making it easier for companies to manage and deliver its products.
- Tough-Styrofoam has a solid structure, so it make styrofoam has a good durability.
- Insulation-Styrofoam has a good impermeable, so it make the food stay cold or warm.
- Cushioning-Styrofoam has good absorption, thus preventing collisions and food containers from damage due to collision.

- Water-Resistant Containers made of styrofoam, retain its shape and will not leak, even when used to wrap wet food.
- Hygienic-styrofoam container capable of preventing the entry of bacteria into the container, so it make the food remains sterile and to avoid food poisoning.
- Freshness-effective in the styrofoam containers, keep food fresh so that food stored in a styrofoam container could last stay fresh longer.
- Cost-Effective styrofoam containers, also make companies reduce the cost of production because the container can prevent damage from the current food distribution process.

Characteristics of foamed polystyrene trays		
<p>Light</p> <p>Handling and transport are made easy due to the very light foam form.</p>	<p>Strong</p> <p>The small air pocket bubble structure makes it strong.</p>	<p>Heat insulating</p> <p>The air bubbles provide excellent heat insulation for maintaining food temperatures longer.</p>
<p>Water resistant</p> <p>Containers would not be deformed by even foods with a high water content, or prevent leaks.</p>		<p>Shock absorbing</p> <p>Good shock absorption (cushioning) helps to protect the food.</p>
<p>Hygienic</p> <p>The food is protected from the various germs in the air, which helps to maintain hygiene and prevent food poisoning.</p>	<p>Freshness -keeping</p> <p>Foods such as perishables are protected which is beneficial for maintaining freshness.</p>	<p>Cost cutting</p> <p>Food product losses during distribution can be prevented and labor costs can be reduced through self-service.</p>

FP Corporation made Styrofoam products that are environmentally friendly, because the main raw material is made of air majority (90-95%) and the rest of the polyester resin. Containers made of Polyester is also only one raw material that will be easier to recycle and require less energy. FP Corporation also no longer use Freon gas in the process of making the product, since freon gas depleting the ozone layer. FP Corporation also has obtained ISO9001 certification that can be guaranteed to provide security for consumers in using the products of FP Corporation.

To maintain the quality of its products, FP Corporation also has rules that must be adhered by consumers to avoid damage to the product. These regulations are:

1. Do not place products near open flame. Doing so may result in fire or deformation of the product.
2. Do not use products in an oven or a grill. Doing so may result in fire or deformation of the product.
3. Do not place hot items such as freshly fried food into products. Doing so may cause deformation and holes in the product.
4. Avoid storing products in direct sunlight or in hot and humid places. In particular, A-PET has low heat resistance and may be deformed by heat.
5. Take care when handling containers as the edges may cause cuts to fingers.
6. Do not press on containers with any force. Doing so may cause damage.
7. Do not store products in a damaged plastic bag as dust and particles may adhere to them. After opening, store products in a closable plastic bag.
8. Do not overly stack products when storing them as the stack may fall over.
9. Do not reuse used containers as hygiene related problems may occur.
10. When disposing of products, follow the applicable regulations and ordinances.

FP Corporation also has a method of recycling waste called FPCO Method. Waste treatment is done to reduce the use of raw materials, reduce production costs, and reduce environmental pollution. The process of recycling of waste can be seen in the figure below:

