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# Compliance Analysis of Indonesian Field Standard Classification (KBLI 10293) in the Freezing Shrimp Industry in Banjarmasin City

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#### Authors' contributions

This work was carried out in collaboration among all authors. All authors read and approved the final manuscript.

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# **ABSTRACT**

The current compliance condition of the Fish Processing Unit in the City of Banjarmasin was reviewed 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 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

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objectives, the data analysis technique 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 based on the Likert't scale criteria. 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.

Keywords: Compliance; KBLI 10293; frozen shrimp; Banjarmasin City.

#### 1. INTRODUCTION

Shrimp freezing (Frozen shripm) is a fishery product processing technique that aims to preserve food based on inhibiting the growth of microorganisms, restraining chemical reactions and enzyme activity. 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 company is engaged in processing of frozen shrimp [1]. 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 [2].

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 [3]. Compliance with shrimp processing business actors can be measured by looking at the extent of ownership of licensing documents based on business permits [4].

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 [5]. 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 [6].

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 [3].

Fish Processing Unit (UPI) is a place and facility to carry out fish handling and/or processing activities [7]. If the feasibility program for the UPI has been implemented properly, compliance supervision related to the implementation of a quality management system based on the Indonesian Field Standard 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 the City of Banjarmasin was reviewed at for 3 shrimp freezing companies based on the KBLI, 10293.

The impact caused if the perpetrators of the UPI 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 [8]. The aim of the research is to analyze the compliance level of the frozen shrimp industry in Banjarmasin City, South Kalimantan compared with the Indonesian field standard classification (KBLI 10293).

## 2. METHODS

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

- PT. Kalimantan Fishery yang located on the street Tj. Berkat No.3, Tlk. Tiram, in Banjarmasin City, South Kalimantan, 70113
- 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 particular technique in research sampling. The reason for carrying out purposive sampling according to the objectives taken in the three industrial companies is because 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 shrimp (at companies) amounted to 15 respondents per company consisting of 5 respondents. namely 1 company director (company leader and production maker), 1 manager (understands the rules and legal provisions that must be met in production), 1 marketing manager (understands the regulations and legal provisions must be met in marketing), 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 facilities and infrastructure provided provide company).

#### 2.1 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 characteristics or of the field population specifically and factually from the has been collected. data that Descriptive analysis of percentages was carried 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 [9].

#### 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.

## 3.1 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 compared with the standard Indonesian field classification (KBLI 10293) is presented in the following Table 1.

Based on the results of the research analysis in Table 1 regarding the compliance level of the frozen shrimp industry at PT. Kalimantan Fishery have got the results of compliance criteria, fulfillment of namely the 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 organizational structure and 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% compliant). The average level 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 Implementation of Risk-Based Business Licensing for the Maritime and Fisheries Sector [6]. 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 Fisherv already has a business license consisting of 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.

Table 1. Compliance Level Analysis PT. Kalimantan Fishery

No.	How to fulfill the General Requirements for Shrimp Freezing Business?		Score Percentage (%							ntage (%)		
		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	•	0	0	0	5	0	0	0	0	100	0	
0	Duration of business plan fulfillment	-	-			U	U	U	U	100		
				Scale c					0000		88%	
NI.	What are the annulus and for the shakes for the section of	ND	LIC	omplian		essme	ent Cri	tena i			17.6%	
No.	What are the special requirements for the shrimp freezing business?			Scor						ntage (%)		
		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	0	5	0	0	0	0	100	
2	PMMT/HACCP Application Certificate as long as required in the export destination	0	0	0	4	1	0	0	0	80	20	
	country is fulfilled at the time of export											
3	Business activity report every 6 (six) months	0	0	0	1	4	0	0	0	20	80	
4	Type and capacity of facilities and infrastructure, technology used	0	0	0	0	5	0	0	0	0	100	
5	Turnover	0	0	0	5	0	0	0	0	100	0	
6	Labor	0	0	0	5	0	0	0	0	100	0	
7	Origin of raw materials	0	0	0	5	0	0	0	0	100	0	
8	Shrimp type and volume	0	0	5	0	0	0	0	100	0	0	
9	Type and volume of product produced	0	0	0	5	0	0	0	0	100	0	
10	Utilizing incentives and investment, reports on the realization of capital and labor	0	0	0	0	5	0	0	0	0	100	
	once every 3 (three) months	J	J	•	-	5	3	J	~	•		
		Lik	ert's	Scale o	riteria						86%	
										34.3%		
No	How to Fulfill Shrimp Freezing Facilities?	ND	LIOC	Score		COOTTIC	in On	tena i		ntage (%)	JT.J/0	
NO	now to runni Similip rieezing racinities?		_								_	
		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 / packing room  Condition of packaging equipment / packing ; and frozen storage / cold storage .	0	0	2	1	2	0	0	40	20	40	
0	Condition of packaging equipment / packing , and nozen storage / cold storage .					2	U	U	40	20		
				Scale c				i. 1	0000		86%	
NI-	Handra de la Composita de la C	ND	LIC	omplian		essme	ent Cri	tena i			8.6%	
No.	How does the organizational structure and human resources of Freezing Shrimp fit?		_	Scor				_		ntage (%)		
_	·	_1_	2	3	4	5	1	2	3	4	5	
1	The minimum organizational structure has operators, checkers quality and quality	0	0	3	1	1	0	0	60	20	20	
	control											
2	Competency requirements for human resources in carrying out this business have	0	0	1	2	2	0	0	20	40	40	
	knowledge and ability in quality assurance systems and food safety											
		Likert's Scale criteria								78%		
		KBLI Compliance Assessment Criteria 10293								3.9%		
No.	How is the shrimp freezing service?			Score	е				Perce	ntage (%)		
		1	2	3	4	5	1	2	3	4	5	
1	Business and product information, starting from the procurement of raw materials,	0	0	2	0	3	0	0	40	0	60	
	production processes, packaging and product delivery to consumers											
2	The contact number that can be contacted is used as a consumer service or has	0	0	2	1	2	0	0	40	20	40	
	online media for consumer services/complaints											
	•	Lik	ert's	Scale c	riteria						82%	
		KB	LI Co	omplian	ce Ass	essme	nt Cri	teria 1	0293		4.1%	
No.	What are the product/process/service requirements for freezing shrimp?			Scor						ntage (%)	,*	
	p. oaaaap. oocaa roquitoritorito for mooring silling:	1	2	3	4	5	1	2	3	4	5	
1	The product reaches a control temperature of 400s (minus sighteen discussed	0	0	4		1	0	0		0		
1	The product reaches a central temperature of -18°c (minus eighteen degrees Celsius) and is monitored for temperature.	U	U	4	0	- 1	U	U	80	U	20	
	Colordo , and is monitored for temperature.	1.0-	ort's	Soolo -	ritorio						699/	
				Scale c				4 m wi = -4	0000		68%	
	Harris de abeleur foreste de colonia de la C							6.8%				
NI -	How is the shrimp freezing business management system?			Scor						ntage (%)		
No.			2	3	4	5	1	2	3	4	5	
No.		1		-								
	Establish and implement effective and documented procedures that include:	0	0	3	2	0	0	0	60	40	0	
1					2 2	0	0	0	60 40	40 40	0 20	
1 2	Establish and implement effective and documented procedures that include: Planning	0	0	3	2			0	40	40	20	
1 2 3	Establish and implement effective and documented procedures that include: Planning Communication with customers regarding input on services; And	0 0 0	0 0 0	3 2 1	2	1 1	0 0	0	40 20	40 60	20 20	
No.  1 2 3 4 5	Establish and implement effective and documented procedures that include: Planning Communication with customers regarding input on services; And Precautions: anticipate risks and possible events.	0 0 0	0 0 0	3 2 1 1	2 3 0	1 1 4	0 0 0	0 0 0	40 20 20	40 60 0	20 20 80	
1 2 3	Establish and implement effective and documented procedures that include: Planning Communication with customers regarding input on services; And Precautions: anticipate risks and possible events. Keep records on the development of business activities including turnover,	0 0 0	0 0 0	3 2 1	2	1 1	0 0	0	40 20	40 60	20 20	
1 2 3 4	Establish and implement effective and documented procedures that include: Planning Communication with customers regarding input on services; And Precautions: anticipate risks and possible events.	0 0 0 0	0 0 0 0	3 2 1 1	2 3 0 2	1 1 4	0 0 0	0 0 0	40 20 20	40 60 0	20 20 80 40	
1 2 3 4	Establish and implement effective and documented procedures that include: Planning Communication with customers regarding input on services; And Precautions: anticipate risks and possible events. Keep records on the development of business activities including turnover,	0 0 0 0 0	0 0 0 0 0	3 2 1 1	2 3 0 2 riteria	1 1 4 2	0 0 0 0	0 0 0 0	40 20 20 20	40 60 0	20 20 80	

# 3.2 PT. Wirontono Baru

The results of the analysis of the compliance level of the frozen shrimp industry at PT.

Wirontono Baru Banjarmasin City, South Kalimantan against the standard Indonesian field classification (KBLI 10293) is presented in the following Table 2.

Table 2. Compliance Level Analysis PT. Wirontono Baru

No.   How is the shrimp freezing service?   1 2 3 4 5	No.	How to fulfill the General Requirements for Freezing Shrimp Business?	Score						Percen			entage (%)
Type of Louisiness   1			1	2	3	4	5	1	2	3	4	5
Membrane source and value   10	1	Make a business plan	0	0	0	0	5	0	0	0	0	100
1   1   1   1   1   1   1   1   1   1	2	Type of business	0	0	0	5	0	0	0	0	100	0
Type and origin of Raw Materials   1	3	Investment source and value	0	0	0	5	0	0	0	0	100	0
The means of production used   1 mm   1 mm   20 mm			0	0	0	5	0	0	0	0	100	0
Marketing area     0	5	**	0	1	0	0	4	0	20	0	0	80
Marketing area     0		•	0	0	1			0		20	40	40
Duration of business plan fulfillment   Public   Public												
Mart		•										
Mart art the special requirements for the shrimp freezing business   Section   Secti	U	Duration of business plan fulliliment					-	U	U	U	00	
Mar are the special requirements for the shrimp freezing business?   12 3 3 4 5 1 2 3 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0							essme	nt Cri	teria 10	1293		
The SKP is no later than 3 (three) months after the issuance of the business permit   0	No.	What are the special requirements for the shrimp freezing business?	1100				0001110		tona re		ntage (%)	
The SKP is no later than 3 (three) months after the issuance of the business permit   0			1	2			5	1	2			5
PMMT/HACCP Application Certificate as long as required in the export destination of control	1	The SKP is no later than 3 (three) months after the issuance of the business permit	0					0				
Business activity report every 6 (sigh months   0 0 0 0 0 1 1 0 0 0 0 0 0 0 0 0 0 0 0		PMMT/HACCP Application Certificate as long as required in the export destination										
Type and capacity of acilities and infrastructure, technology used   0   0   1   0   0   0   0   0   0   0	3	•	Ω	Λ	Λ	1	1	Λ	٥	Ω	20	80
Turnower   1												
Labor												
No gin fram materials   1												
Shrimp type and volume   10												
Type and volume of product produced		•										
0		• ••										
Property state   Property   Pro												
No.   No.	10		0	0	0	1	4	0	0	0	20	80
No.   How for Furtifi Shrimp Freezing Facilities?   Fish processing personal protection equipment   12   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   2   3   4   5   1   3   3   3   5   3   3   3   5   3   3			Like	ert's S	cale c	iteria						90%
Fish processing personal protection equipment			KBL	I Con	nplian	ce Ass	essme	nt Cri	teria 10	0293		36%
Fish processing personal protection equipment	No.	How to Fulfill Shrimp Freezing Facilities?			Score	9				Perce	ntage (%)	
Fish processing personal protection equipment		, ,	1	2	3	4	5	1	2	3	4	5
Fish handling equipment	1	Fish processing personal protection equipment	0	0	0	1		0		0	20	
Condition of frozen shrimp cultery												
Condition of sanitation facilities (hand washing facilities)   0   0   0   0   0   0   0   0   0		•										
65         Condition of fish processing room         0         0         2         0         3         0         0         40         0         1         0												
6 Room condition/fish freezing equipment / Condition of packaging / packing room         0 0 0 4 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		· · · · · · · · · · · · · · · · · · ·				-						
7         Condition of packaging / packing room         0         0         2         1         2         0         0         40         20         40         20         40         20         40         20         40         20         40         20         40         20         40         80         85%         85%         85%         85%         85%         10         20         60         80         90												
Solition of packaging equipment / packing; and frozen storage / cold storage		*		-				-				
No.   How does the organizational structure and human resources of Freezing   Shrimp fit?   Sale criteria   Sale   Sale												
No.   How does the organizational structure and human resources of Freezing   1	8	Condition of packaging equipment / packing; and frozen storage / cold storage.					0	0	0	60	40	
Now does the organizational structure and human resources of Freezing Shrimp fit?   1 2 3 4 5 1 2 3 4 5 1 2 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 2 3 3 4 5 5 1 3 2 3												
Shrimp fit?			KBL	_I Con	_		essme	nt Cri	teria 10			8.5%
The minimum organizational structure has operators, checkers quality and quality control	NO.											
Control   Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety knowledge and ability in quality assurance systems and food safety   Likert's Scale criteria   Compliance   Session   Criteria		•										
Rinowledge and ability in quality assurance systems and food safety   Likert's Scale criteria   Scale   Compliance   Scale   Scale   Compliance   Scale   Sc		control										•
Now   Now	2		0	0	2	1	2	0	0	40	20	40
No.   How is the shrimp freezing service?   1 2 3 4 5 1 2 3 4 5 1 2 3 4 5 1 2 3 4 5 1 2 3 4 5 1 2 3			Like	ert's S	cale c	iteria						76%
1   Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers  2   The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints    Likert's Scale criteria   Likert's Scale   Likert's   Likert's Scale   Likert's   Likert's			KBL	_I Con	nplian	ce Ass	essme	nt Cri	teria 10	0293		3.8%
Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers    The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints   Likert's Scale criteria   Scale   S	No.	How is the shrimp freezing service?			Score	9				Perce	ntage (%)	
Production processes, packaging and product delivery to consumers   2			1	2	3	4	5	1	2	3	4	5
The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints   Likert's Scale criteria   Likert's Scale   Likert's Scale   Likert's Scale   Likert's Scale   Likert's Scale   Likert's   Likert's Scale   Likert's   Liker	1		0	0	3	0	2	0	0	60	0	40
Right   Scale criteriang   Scale   S	2	The contact number that can be contacted is used as a consumer service or has	0	0	1	1	3	0	0	20	20	60
No.   What are the product/process/service requirements for freezing shrimp?   SUSCIPIANT   SUBSTITUTE   SU		offiline media for consumer services/complaints	Like	ortic S	cala c	itorio						920/
No.         What are the product/process/service requirements for freezing shrimp?         Score         Percentage (%)         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3							00000	nt Cri	torio 10	าวกว		
The product reaches a central temperature of -18°c (minus eighteen degrees Celsius ) and is monitored for temperature.    The product reaches a central temperature of -18°c (minus eighteen degrees Celsius ) and is monitored for temperature.    Likert's Scale criteria   Likert's Scale criteria   Toka	NI-	What are the made the constraint of the form of the form of the first of the constraint of the	NDL	I COII			2551116	iii Cii	lena it		(0/)	4.170
The product reaches a central temperature of -18°c (minus eighteen degrees Celsius ) and is monitored for temperature.   Likert's Scale criteria   Likert's Scale criteria   Toky   Toky	NO.	what are the product/process/service requirements for freezing shrimp?		_					_			
Right   Compliance   Scale criteria   Compliance   Comp	1	The product reaches a central temperature of -18°c (minus eighteen degrees										
No.   No.		Celsius ) and is monitored for temperature.										
No.   How is the shrimp freezing business management system?   Substitute   Subst			Like	ert's S	cale c	iteria						76%
No.         How is the shrimp freezing business management system?         Score         Percutye(y)           1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         5         1         2         3         4         0         0         1         2         2         0         0         2         4         0         0         0         1         1         3         0         0         2         0         0         2         0			KBL	_I Con	<u>npli</u> an	e Ass	<u>ess</u> me	nt Cri	teria 10	0293		7.6%
1   2   3   4   5   1   2   3   4   5   5   1   2   3   4   5   5   1   2   3   4   5   5   1   2   3   4   5   5   1   2   3   4   5   5   1   2   3   4   5   5   1   2   3   4   5   5   5   5   5   5   5   5   5	No.	How is the shrimp freezing business management system?			Score	•				Perce	ntage (%)	
Establish and implement effective and documented procedures that include: 0 0 1 2 2 0 0 20 40 40 40			1	2			5	1	2			5
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       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       Likert's Scale criteria       5       5       86%	1	Establish and implement effective and documented procedures that include:										
3 Communication with customers regarding input on services; And 0 0 1 2 2 0 0 0 20 40 40 40 40 40 Precautions: anticipate risks and possible events. 0 0 0 1 2 3 0 0 0 40 60 5 Keep records on the development of business activities including turnover, marketing objectives, workforce, and business partners  Likert's Scale criteria												
4 Precautions: anticipate risks and possible events.  5 Keep records on the development of business activities including turnover, marketing objectives, workforce, and business partners  6 View of the development of business activities including turnover, and business partners  6 View of the development of business activities including turnover, and business partners  7 View of the development of business activities including turnover, and business partners  86%		3										
5 Keep records on the development of business activities including turnover, marketing objectives, workforce, and business partners  Likert's Scale criteria 2 0 0 0 20 40 40 40 86%												
marketing objectives, workforce, and business partners  Likert's Scale criteria 86%												
	5		O	0	1	2	2	U	0	20	40	40
KBLI Compliance Assessment Criteria 10293 8.6%												
			KBL	I Con	nplian	ce Ass	essme	nt Cri	teria 10	0293		8.6%

Based on the results of the research analysis in Table 2 regarding the compliance level of the frozen shrimp industry at PT. Wirontono Baru have got the results of compliance criteria, namely fulfillment of the the 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 organizational structure and human resources Shrimp freezing 76% (compliant), shrimp freezing services 82% (very compliant), product/process/service shrimp freezina 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. Wirontono Baru, namely 83% (very obedient). The total level of compliance at PT. Wirontono Baru based on the KBLI 10293 assessment criteria, namely 85.8% (very compliant).

This condition was supported by PT. Wirontono Baru 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. Wirontono Baru 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.

# 3.3 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.

Based on the results of the research analysis in Table 3 regarding the compliance level of the frozen shrimp industry at PT. Yubel Utama Seafood Indonesia (YUSI) 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 90% (very compliant), facilities structural suitability organization and human resources for freezing shrimp 74% (compliance), services for freezina 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. Yubel Utama 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. Yobel Utama Seafood Indonesia (YUSI) has met the general business requirements, specific business requirements, fulfillment of facilities, suitability of organizational structure and human the resources, services and business management systems as stipulated in the Ministerial Regulation of the Republic of Indonesia No. 10 of 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. Yobel Utama 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 complies with the medium-high 10293 classification which can be supervised 2 times a vear.

Based on the results of the research, the 3 companies where data were collected had an KBLI 10293 compliance level of 80 -86%, which was interpreted as a level of obedience and very compliance [10]. Zamrud [6] 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. [11]. The level of compliance in the frozen shrimp industry refers to the extent to which companies in the industry

comply with applicable regulations, standards ensure food safety, product quality and and guidelines. Good compliance is essential to consumer protection [12,13].

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

1	How to fulfill the General Requirements for Freezing Shrimp Business?			Score					Percentage (%)				
1		1	2	3	4	5	1	2	3	4	5		
	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		
-				Scale c		-	-	-			89%		
				mplian		essm	ent Cr	iteria 1	0293		17.8%		
No.	What are the special requirements for the shrimp freezing business?		00	Score		000	0.11. 0.	itoria i		ntage (%)	111070		
		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	0	0	0	2	3	0	0	0	40	60		
2	country is fulfilled at the time of export	U	U	U	2	3	U	U	U	40	60		
3	Business activity report every 6 (six) months	0	0	1	2	2	0	0	20	40	40		
3 4		0	0	0				0	0				
	Type and capacity of facilities and infrastructure, technology used				1	4	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	0	0	0	0	5	0	0	0	0	100		
	once every 3 (three) months												
										91%			
		KB	LI Co	mplian	ce Ass	essm	ent Cr	iteria 1	0293		36.5%		
No.	How to Fulfill Shrimp Freezing Facilities?			Score	9				Percer	ntage (%)			
		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		
3 4	Condition of nozeri shiring cuttery  Condition of sanitation facilities (hand washing facilities)	0	0	0	1	4	0	0	0	20	80		
	, ,	0	0	1		4	0	0	0 20	0			
5	Condition of fish processing room	0			0					0 20	80		
6	Room condition/fish freezing equipment		0	1	1	3	0	0	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		
				Scale c							90%		
		KBLI Compliance Assessment Criteria 10293 9%							9%				
No.	How does the organizational structure and human resources of Freezing Shrimp fit?			Scor						ntage (%)			
				3	4						5		
	·	1	2			5	1	2	3	4			
1	The minimum organizational structure has operators, checkers quality and quality	0	0	3	0	2	0	0	<b>3</b>	0	40		
	The minimum organizational structure has operators, checkers quality and quality control	0	0	3		2	0	0	60	0	40		
	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have				0								
1	The minimum organizational structure has operators, checkers quality and quality control	0	0	3	3	2	0	0	60	0	40 0		
	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have	0 0 Lik	0 0 ert's \$	3 2 Scale o	3 riteria	0	0	0	60 40	0	40 0 74%		
2	The minimum organizational structure has operators, checkers quality and quality control Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety	0 0 Lik	0 0 ert's \$	3 2 Scale omplian	3 riteria ce Ass	0	0	0	60 40	0	40 0		
2	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have	0 0 Lik	0 0 ert's \$	3 2 Scale o	3 riteria ce Ass	0	0	0	60 40 0293	0	40 0 74%		
2	The minimum organizational structure has operators, checkers quality and quality control Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety	0 0 Lik	0 0 ert's \$	3 2 Scale omplian	3 riteria ce Ass	0	0	0	60 40 0293	0 60	40 0 74%		
2 No.	The minimum organizational structure has operators, checkers quality and quality control Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety	0 0 Lik KB	0 0 ert's \$ LI Co	3 2 Scale omplian Score	3 riteria ce Ass	2 0 essm	0 0 ent Cr	0 0 iteria 1	60 40 0293 <b>Percer</b>	0 60 ntage (%)	40 0 74% 3.7%		
2 No.	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?	0 0 Lik KB	0 0 ert's \$ LI Co	3 2 Scale complian Score	3 riteria ce Ass	2 0 essm	0 0 ent Cr	0 0 iteria 1 <b>2</b>	60 40 0293 Percer 3	0 60 <b>ntage (%)</b> 4	40 0 74% 3.7%		
<b>No.</b>	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials,	0 0 Lik KB	0 0 ert's \$ LI Co	3 2 Scale complian Score	3 riteria ce Ass	2 0 essm	0 0 ent Cr	0 0 iteria 1 <b>2</b>	60 40 0293 Percer 3	0 60 <b>ntage (%)</b> 4	40 0 74% 3.7%		
2 <b>No</b> .	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers	0 0 Lik KB 1 0	0 0 ert's \$ LI Co	3 2 Scale complian Score 3	3 riteria ce Ass 4 3	2 0 essm 5 0	0 0 ent Cr	0 0 iteria 1 2 0	60 40 0293 Percer 3 40	0 60 ntage (%) 4 60	40 0 74% 3.7% 5 0		
2 <b>No</b> . 1	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers  The contact number that can be contacted is used as a consumer service or has	0 0 Lik KB 1 0	0 0 ert's \$ LI Co 2 0	3 2 Scale complian Score 3	3 riteria ce Ass 4 3	2 0 essm 5 0	0 0 ent Cr	0 0 iteria 1 2 0	60 40 0293 Percer 3 40	0 60 ntage (%) 4 60	40 0 74% 3.7% 5 0		
<b>No.</b>	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers  The contact number that can be contacted is used as a consumer service or has	0 0 Lik KB 1 0 0	0 0 ert's \$ LI Co 2 0 0 ert's \$	3 2 Scale complian Score 3 2	3 riteria ce Ass 4 3 2 riteria	2 0 essm 5 0	0 0 ent Cr	0 0 iteria 1 2 0	60 40 0293 Percer 3 40 40	0 60 ntage (%) 4 60	40 0 74% 3.7% 5 0 20		
No. 1 2	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers  The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints	0 0 Lik KB 1 0 0	0 0 ert's \$ LI Co 2 0 0 ert's \$	3 2 Scale complian Score 3 2 2 Scale complian	3 riteria ce Ass  4 3 2 riteria ce Ass	2 0 essm 5 0	0 0 ent Cr	0 0 iteria 1 2 0	60 40 0293 Percer 3 40 40	0 60 <b>ntage (%)</b> 4 60 40	40 0 74% 3.7% 5 0 20 74%		
No. 1 2	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers  The contact number that can be contacted is used as a consumer service or has	0 Lik KB 1 0 0 Lik KB	0 0 ert's \$ LI Co  0 0 ert's \$ LI Co	3 2 Scale complian Score 2 Scale complian Score	3 riteria ce Ass 4 3 2 riteria ce Ass	2 0 essm 5 0 1	0 0 ent Cr	0 0 iteria 1 2 0 0	60 40 0293 Percer 3 40 40 0293 Percer	0 60 <b>ntage (%)</b> 4 60 40	40 0 74% 3.7% 5 0 20 74% 3.7%		
No. 1 2	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers  The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints  What are the product/process/service requirements for freezing shrimp?	0 0 Lik KB 0 Lik KB 1	0 0 0 0 1 Cooling to the cooling to	3 2 Scale complian Score 2 Scale complian Score Scale complian Score	3 riteria ce Ass  4 3 2 riteria ce Ass  2 riteria ce Ass  4	2 0 essm 5 0 1 essm	0 0 ent Cr 1 0 0	0 0 iteria 1 2 0 0	60 40 0293 Percer 3 40 40 0293 Percer 3	0 60 1tage (%) 4 60 40	40 0 74% 3.7% 5 0 20 74% 3.7%		
No. 1 2	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers  The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints  What are the product/process/service requirements for freezing shrimp?  The product reaches a central temperature of -18°c (minus eighteen degrees	0 Lik KB 1 0 0 Lik KB	0 0 ert's \$ LI Co  0 0 ert's \$ LI Co	3 2 Scale complian Score 2 Scale complian Score	3 riteria ce Ass 4 3 2 riteria ce Ass	2 0 essm 5 0 1	0 0 ent Cr	0 0 iteria 1 2 0 0	60 40 0293 Percer 3 40 40 0293 Percer	0 60 <b>ntage (%)</b> 4 60 40	40 0 74% 3.7% 5 0 20 74% 3.7%		
No. 1 2	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers  The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints  What are the product/process/service requirements for freezing shrimp?	0 0 Lik KB 0 0 Lik KB 1 0	0 0 0 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	3 2 Scale of mplian Score 3 2 Scale of mplian Score 3 3 3	3 riteria ce Ass 4 3 2 riteria ce Ass e 4 0	2 0 essm 5 0 1 essm	0 0 ent Cr 1 0 0	0 0 iteria 1 2 0 0	60 40 0293 Percer 3 40 40 0293 Percer 3	0 60 1tage (%) 4 60 40	40 0 74% 3.7% 5 0 20 74% 3.7% 5 40		
No. 1 2	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers  The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints  What are the product/process/service requirements for freezing shrimp?  The product reaches a central temperature of -18°c (minus eighteen degrees	0 0 Lik KB 1 0 CLik KB 1 0 CLik KB 1	0 0 0 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	3 2 Scale of mplian Score 3 2 Scale of mplian Score 3 Scale of mplian Score 3 Scale of mplian Score 3 Scale of mplian	riteria ce Ass  4 3  riteria 2  riteria ce Ass  4 0  riteria	2 0 essm 5 0 1 essm 5 2	0 0 0 0 1 0 0 0 0 1 0 0 0 0 1 0 0 0 0 0	0 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	60 40 0293 Percer 3 40 40 0293 Percer 3 60	0 60 1tage (%) 4 60 40	40 0 74% 3.7% 5 0 20 74% 3.7% 5 40		
2 No. 11	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints  What are the product/process/service requirements for freezing shrimp?  The product reaches a central temperature of -18°c (minus eighteen degrees Celsius ) and is monitored for temperature.	0 0 Lik KB 1 0 CLik KB 1 0 CLik KB 1	0 0 0 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	3 2 Scale complian 3 2 Scale complian Score 3 Scale complian Score 3 Scale complian	3 riteria ce Ass 4 3 2 riteria ce Ass 4 0 riteria ce Ass	2 0 essm 5 0 1 essm 5 2	0 0 0 0 1 0 0 0 0 1 0 0 0 0 1 0 0 0 0 0	0 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	60 40 0293 Percer 3 40 40 0293 Percer 3 60	0 60 4 60 40 40 htage (%) 4	40 0 74% 3.7% 5 0 20 74% 3.7% 5 40		
2 No. 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers  The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints  What are the product/process/service requirements for freezing shrimp?  The product reaches a central temperature of -18°c (minus eighteen degrees	0 0 Lik KB 0 0 Lik KB 1 0 0 Lik KB	0 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	3 2 Scale complian Score 3 2 2 Scale complian Score 3 3 Scale complian Score Score Score Score Score Score Score	3 rriteria ce Ass  4 3 2 rriteria ce Ass  2 rriteria ce Ass  4 0 rriteria ce Ass	2 0 essm 5 0 1 essm 5 2	0 0 0 1 1 1 0 0 1 1 1 1 1 1 1 1 1 1 1 1	0 0 0 2 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0293 Percer 3 40 40 0293 Percer 3 60 0293 Percer 3 Percer	0 60 4 60 40 40 ntage (%)	40 0 74% 3.7% 5 0 20 74% 3.7% 5 40 68% 6.8%		
2 No. 1 No. 1	The minimum organizational structure has operators, checkers quality and quality control  Competency requirements for human resources in carrying out this business have knowledge and ability in quality assurance systems and food safety  How is the shrimp freezing service?  Business and product information, starting from the procurement of raw materials, production processes, packaging and product delivery to consumers The contact number that can be contacted is used as a consumer service or has online media for consumer services/complaints  What are the product/process/service requirements for freezing shrimp?  The product reaches a central temperature of -18°c (minus eighteen degrees Celsius ) and is monitored for temperature.	0 0 Lik KB 1 0 Lik KB 1 1 0 Lik KB 1 1 0 Lik KB	0 0 0 ert's \$ LI Co 0 0 ert's \$ LI Co 2 0 cert's \$ LI Co 2 0 2 0 2 0 2 0 2 0 2 2 0 2 2 0 2 2 0 2 2 0 2	3 2 Scale complian Score 2 2 Scale complian Score 3 3 3 Score Score 3 Score 3 Score 3 Score Mplian Score 3 Score Mplian Score 3	3 riteria ce Ass 4 3 2 riteria ce Ass 4 0 riteria ce Ass 4 0	2 0 essm 5 0 1 essm 5 2	0 0 0 1 0 0 1 0 0 1 0 0 0 0 0 1 1 0 1	0 0 0 1 2 0 0 0 1 2 0 0 0 1 2 1 2 0 1 2 0 1 2 0 1 2 1 2	0293 Percer 3 40 40 0293 Percer 3 60 0293 Percer 3	0 60 4 60 40 40 htage (%) 4 0	40 0 74% 3.7% 5 0 20 74% 3.7% 5 40 68% 6.8%		
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#### 4. CONCLUSION

The compliance level of the frozen shrimp industry in Banjarmasin City, South Kalimantan is based on the Likert't scale criteria, namely 80 -86% 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 80 -86% which means very obedient.

## **COMPETING INTERESTS**

Authors have declared that no competing interests exist.

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