

Analisis Pengendalian Kualitas Penutupan kaleng Sarden Menggunakan Mesin
Seamer Dengan Metode FMEA Dan SPC di PT. SMS Banyuwangi

Didiek Hermanuadi (Pembimbing I)

Anam Santuso
Study Program of Food Engineering Technology
Majoring of Agricultural Technology
Teknologi Rekayasa Pangan
Teknologi Pertanian

ABSTRACT

Canning is a preservation method in which the packaging uses cans with high temperature heating. Fish canning process at PT. SMS Banyuwangi often fails in the cans closing process using a seamer machine which causes cans defects. The cans defects can be in the form of drop vees, false seams and leaks. Quality control is carried out using the FMEA (Failure Mode And Effect Analysis) and SPC (Statistical Process Control) methods to identify the factors that cause canned defects and minimize the occurrence of defects. The application of the SPC method can find the level of defects that occur in the cans closing process, namely drop vee caused by human factors, raw materials, machines, methods and materials. The application of FMEA can find the highest priority level causing cans defects in drop vees with an RPN value of 100 which is caused by the height factor of the fish that exceeds the height of the can.

Kata Kunci : *Canning, Cans, FMEA, Fish, SPC*

