Tofu Quality Control Analysis Using Statistical Process Control (SPC) Method On UD. Jarno Tahu In Banyuwangi Regency
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ABSTRACT

Tofu is a processed agricultural product that is widely consumed by the people of Indonesia made from soybean seeds as a side dish or as a snack, so the opportunity to open a tofu factory business is very large. UD. Jarno Tahu is one of the companies engaged in processing soybeans in the form of white tofu products. The purpose of this study is to determine the application of tofu quality control and the causes of problems related to tofu integrity, tofu hygiene, and tofu uniformity. The method used is Statistical Process Control (SPC) using statistical tools, namely pareto diagrams, causal diagrams, p control maps, and process capabilities (Cp). Based on the results of the study obtained the results of quality control in UD. Jarno Tahu shows in the pareto diagram that the highest disability is the variable of tofu integrity with a percentage of 45%. Related to the control map p obtained results for the criteria of tofu integrity, tofu hygiene, and uniformity of tofu form are still at the statistical boundary line so as to show that the quality control process is under control. The factors that cause errors in white tofu production are the absence of SOP (Standard Operating Processed) regarding the dosage of vinegar, the length of pressing time, the production environment is not clean, the ruler for cutting is not good, and the employees are less concentrated. For this reason, it is hoped that the company can improve and improve again for quality control so that the company is able to produce good quality white tofu products.

Keywords*: White Tofu, Quality Control, Statistical Process Control (SPC)*