

**Analisis Pengendalian Kualitas Produksi Sarden Pada Pemasakan  
Awal Dengan di PT. Sumber Mutiara Samudra**

*(Quality Control Analysis of Sardine Can Production in Precious  
Cooking With Method FMEA at PT. Sumber Mutiara Samudra)*

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***ABSTRAC***

*This study aims to reduce defects in the early cooking process which include overcooking, damaged texture, undercooked. Using the Statistical Quality Control (SQC) method with Pareto diagrams, it is known that the highest defects are found in overcooking 55% and damaged texture 33% of the factors causing defects that are known to be caused by humans, machines, and materials, while the use of the Failure Mode and Effect Analysis (FMEA) to prevent and analyze failures and the effects that errors will cause in the sardine canning production process, from the results obtained, identification of the Risk Priority Number (RPN) with the highest value is on overcooking and recommendations for improvement. into the engine exhaust box.*

***Keywords :*** *Canning fish, Quality, FMEA, pre-cooking, defect.*