***Controlling The Quality Of Tempe Products Using Statistical Process Control
Methods at UD Tempe Udang, Sumbersari Distric, Jember Regency***
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ABSTRACK

Tempe is a food made from fermented soybeans with a type of mold Rhizopus sp. UD tempe is one of the soybean processing industries in the form of tempeh in Jember which was established in 2009. In maintaining the quality of its products, the company needs to improve the quality of these products. This study aims to analyze the quality control of tempe at UD Tempe Shrimp. Factors causing defective products produced by UD Tempe Shrimp such as brownish color, texture that is not compact and the presence of dirt on the surface of the tempe. The data analysis method used is Statistical Process Control (SPC) with the help of analysis tools such as pareto charts, cause and effect diagrams, control charts, and process capabilities. The research results obtained on the Pareto chart which has the highest level of disability, namely the color variable with a percentage of 35%. Factors that cause defects in tempe products are human factors, methods, tools, materials and changing weather conditions. Based on the results of the implementation of the control chart p and process capability showed that all variables including color, texture and cleanliness of the tempe were statistically controlled. so that the company is expected to be able to maintain and improve control of these products in order to be able to produce tempeh products with better quality.

Keywords*: Quality Control,Statistical Process Control (SPC), Tempe*