

**Analisis Pengendalian Kualitas Kerupuk Rambak dengan Pendekatan
Statistical Process Control pada UD Berkat Manfaat di Kabupaten Jember**
*(Analysis of Quality Control of Rambak Crackers with a Statistical Process
Control (SPC) Approach at UD Berkat Manfaat in Jember Regency)*

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ABSTRACT

Rambak crackers are snacks made from the main ingredient of cowhide. Intense business competition makes producers able to improve the quality of their products. Intense business competition makes producers able to improve the quality of their products. This study aims to control the quality of rambak crackers, the application of the rambak cracker control chart and the factors that affect the product defects of rambak crackers at UD Berkat Benefit in Jember Regency. The method used in this study is Statistical Process Control (SPC) with analysis tools of control charts, pareto charts, cause and effect diagrams and process capabilities. The results showed that the color uniformity attribute control chart had 8 points exceeding the control limit, on the texture attribute there were 8 points exceeding the control limit and on the shape integrity attribute there were 9 points exceeding the control limit. Process capability values for each attribute, respectively, color uniformity, texture and shape integrity are 38%, 32%, and 30%. Human factors, method factors, and raw material factors are the elements that affect the shortage of rambak cracker products.

Key words : *Rambak Crackers, Statistical Process Control, Disability Factors*