

***Analysis of Quality Control of White Tofu Products with the Statistical Process Control (SPC) Method at UD Sindang Kasih
In Pasuruan Regency***

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ABSTRACT

UD Sindang Kasih is one of the businesses engaged in tofu processing in Pasuruan Regency. Tofu production activities at UD Sindang Kasih still use traditional methods so that there are often discrepancies between the products produced and the desired ones. White tofu product defects that often occur are the integrity of the tofu, the texture is too soft and there is dirt on the tofu. This study aims to 1) Analyzing the quality of white tofu carried out by UD Sindang Kasih 2) Analyzing the application of Statistical Process Control (SPC) in controlling the quality of white tofu products at UD Sindang Kasih 3) Identifying the factors that cause defects in white tofu products at UD Sindang Kasih. The quality control used is the SPC method with p control map tools, process capability (Cp), pareto diagrams and cause and effect diagrams. The SPC method is a method used to measure and improve quality regarding processes in industry. The results showed that the production process at UD Sindang Kasih was within the control limits. The process capability value of white tofu products can be said to be good. White tofu product defects mostly occur in the attributes of incomplete tofu with a percentage of 51%. Factors that cause white tofu product defects are man, machine, method, material and environment.

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