Application Statistical Quality Control During Incubation Period Of Lemuru Fish Canning at CV. Pasific Harvest Banyuwangi

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ABSTRACT

This study aims to control the quality of canned lemuru in the incubation process. In the incubation process for lemuru canning based on field data there are deviations or product defects during the production process so that this research is expected to provide new preventive measures and SOP policies (Production Operational Standards) in the incubation process which are useful in reducing the risk of irregularities in the production process. Methods of data collection in the form of interviews, observation, and literature study. Data needed such as production data, data on the number of defects in the incubation process, and data on the types of defects in the incubation process. Method Statistical Quality Control (SQC) is used in controlling quality from the initial process to the finished product, as well as controlling the production process with certain quality standards that have been agreed upon by the company. Quality control is a way of solving problems that aims to monitor, control, analyze, manage and improve the production process using statistical methods. In this study data analysis by making Check Sheet, Pareto Diagram Scatter Diagrams, and Fishbone Diagram. The data that has been obtained will be processed using the application Micosoft Excel and Minitab 16 as a research data processing tool. In the final results of the research, recommendations for appropriate improvements will be made for quality control of the quality of canned lemuru products so that they can be consumed and distributed.

Kata kunci: Incubation, Canning Lemuru, SQC.