

***Quality Control of Rambak Crackers with Statistical Process Control (SPC)  
Method at UD. Farid Jaya Mojokerto Regency***

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***ABSTRACT***

*UD. Farid Jaya located in Mojokerto Regency has been established since 2001. The company focuses on processing regional specialty food products such as cowhide crackers or rambak crackers. Rambak crackers are considered processed snacks made from cowhide and processed through boiling, drying, and frying systems. This study aims to evaluate the implementation of quality control for rambak cracker products and factors contributing to product damage at UD. Farid Jaya. Statistical Process Control (SPC) method is employed in this research utilizing p-control charts, Pareto diagrams, Ishikawa diagrams, and process capability (Cp) analysis. Observation results conducted 25 times indicate that in the implementation of p-control charts, there are still points exceeding control limits, especially in the color uniformity attribute with six points and the integrity of the rambak crackers attribute with one point, while the non-sticking attribute has no points exceeding control limits. Pareto diagram reveals that the main cause of rambak cracker defects is primarily due to color differences accounting for 57%. Factors contributing to defects are attributed to equipment, human factors, methods, management, and the environment. The process capability of the three attributes indicates that the company's process capability is still considered good.*

**Kata kunci:** *Rambak Crackers, Quality Control, Statistical Process Control*