

***RISK ANALYSIS OF THE RAW TOFU PRODUCTION PROCESS  
WITH THE FMEA METHOD AT THE SAUDARA JAYA  
TOFU FACTORY IN JEMBER REGENCY***

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***ABSTRACT***

*Tofu products are food products that are susceptible to damage if the production process is not correct. At the Saudara Jaya Tofu Factory, there are many production process risks that cause the quality of the tofu produced to be less than optimal so some consumers make complaints. The purpose of this study is to identify, analyze potential risks, and determine risk priorities in the production process at the Saudara Jaya Tofu Factory, and recommend risk priority mitigation proposals to minimize production failures at the Saudara Jaya Tofu Factory Jember Regency. The method used in this research is the FMEA (Failure Mode and Effect Analysis) method is a structured procedure to identify and prevent as many failure modes as possible with a priority scale. The result of this research is the identification of 17 production process risks and there are 5 risks with the highest RPN value, including the mixing of good and bad quality soybean seeds (567), the dosage of vinegar is not correct (245), negligence in adjusting the soaking time of soybean seeds (196), inappropriate tofu size (150), and less dense tofu (140). Mitigation or improvements to minimize the priority risks that have been determined include choosing the best soybean raw material supplier, investing funds to buy a soybean sorting machine, making a written SOP (Standard Operating Procedure), providing a timer in the production room in the soybean soaking section, replacing tofu cutting tools that are more effective and efficient, and replacing the tofu press with a more modern one for maximum pressing.*

***Keywords: Tofu, Production Process, Risk, FMEA***