

Quality Control Analysis of Ropi Bread Products Using The Statistical Processing Control (SPC) Method at PT. Indonesian Bread Champion in Klaten Regency

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ABSTRACT

PT. Indonesian Bread Champion is a company operating in the bakery sector. Ropi bread is one of the products produced by PT. Indonesian Bread Champion. Ropi bread is a heavy food with a crunchy coffee topping with a Mexican flavor. One of the unique things is that Ropi bread has 7 flavors such as original, vanilla, chocolate, cheese, tiramisu, mocha and srikaya. This research aims to determine the quality control of ropi bread and the causes of defects in ropi bread products. Statistical Processing Control is used in this research as an analysis tool with the construction of control charts, process capabilities, Pareto diagrams and Ishikawa diagrams. Based on observations made 20 times, the results of applying the p control chart showed that there were points that exceeded the control limits, including, in the color attribute there was 1 point, in the size attribute there was 1 point, and in the shape attribute there were no points that exceeded the control limits. The application of process capabilities from these three attributes shows that the company's process capabilities are still intact. The application of the Pareto diagram shows that the cause of defects in ropi bread products is caused by the color attribute, namely 37%, the factors that cause defects are caused by machines, humans, media and the environment.

Key Words : Ropi Bread, Quality Control, Statistical Processing Control