Analisis Pengendalian Kualitas Kerupuk Baraber Menggunakan Metode Statistical Process Control (SPC) Pada Ud Kacung Jaya Kabupaten Jember

(Analysis of Baraber Crackers Quality Control Using Statistical Process Control (SPC) Method at Ud Kacung Jaya, Jember Regency)

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ABSTRACT

Baraber crackers are one type of crackers originating from Sunda, but have a distinctive red color that comes from the influence of Maduranese culture. The history of baraber crackers shows that these crackers are the result of acculturation and assimilation between the Sundanese and Maduranese island. Every producer needs to pay attention to the quality of their products, because good product quality will increase the loyalty of potential customers. UD Kacung Jaya is a company engaged in the distribution of various types of crackers and producers of baraber crackers. This study aims to determine whether the production process of baraber crackers carried out by the company is able to produce good cracker products according to company standards. Quality control is carried out using the statistical process control (SPC) method. The analysis of quality control using the SPC method uses 5 analysis tools including Flowchart, Control Chart, Histogram, Pareto Chart and Ishikawa Diagram. Based on the results of observations of the damage control threshold for each attribute starting from the integrity of the crackers, the cleanliness of the crackers, and the uniformity of color. all are still in the statistically controlled category. The average value of damage from the results of the daily production process as seen from the histogram projection is 4%, which means that the quality of the crackers in the production process is good.

Kata Kunci : Quality Control, Crakers, Baraber, SPC