

**Analysis of Ladrang Quality Control Production Using the Six Sigma
Method at UMKM Putra Jaya Jenggawah sub-district, Jember District**

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ABSTRACT

UMKM Putra Jaya is a company that engaged in food processing which has a variety of products, such as cassava chips, intestinal chips, and ladrang. The object of research taken from the three food products is ladrang. The challenge faced by UMKM Putra Jaya is to maintain and improve the quality of the products produced, which is ladrang products. This research aims to 1) Determine the value of DPMO (Defect Per Million Opportunities) and the sigma level of Ladrang product 2) Knowing the most dominant type of disability occurs in Ladrang products 3) Identify the factors that cause disability / damage to ladrang products. The data processing and analysis method which used in this research is the Six Sigma method. Six Sigma is a methodology used to make efforts to repair and improve processes that are continuous or continuously. The results showed that the DPMO value generated was 210000 with a sigma level of 2.31 meaning that in one million units or processes produced there would be a possibility 210000 units / process of product failure. The most dominant type of discrepancy occurs in ladrang production process that is 24 non-crisp products with process capability (Cp) of $C_p = 0.76$. It means that the process is able to produce uniform products by 76%. And there are several factors causing the discrepancy, such as material, human and method factors.

Keywords: Ladrang Products, Six Sigma Method