Quality Control Analysis Of Peanut Cookies Through The Application Of Statistical Process Control (SPC) Method At UD Kirana Cookies Jember Regency

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ABSTRACT

UD Kirana Cookies was established in 2020 as a processing industry for dry cookies, particularly peanut cookies. Peanut cookies are cookies made with peanuts as the main ingredient, produced from a mixture of wheat flour, sugar, oil, and eggs. This product is made through the process of grinding peanuts, mixing raw materials, molding, coating, and baking. This research aims to determine the implementation of quality control for peanut cookies and the factors causing defects in peanut cookie products at UD Kirana Cookies. Statistical Process Control (SPC) is used in this study as an analytical tool with the help of p control charts, pareto diagrams, cause and effect diagrams, and process capability. Based on 25 observations, the results from the application of p control charts show points exceeding the control limits, including 15 point for collor non-uniformity attribute, 9 points for incomplete shape attribute, and 17 points for texture inconsistency attribute. The application of the pareto diagram shows that the most common cause by human factors, machinery, materials, methods, and management. The process capability of the three attributes indicates that the process capability performed by the company is still good.

Keywords: *Peanut Cookies, Quality Control, Statistical Process Control*