

***QUALITY CONTROLLI OF RAW TUNA CRACKERS USING THE
SPC (STATISTICALI PROCESS CONTROL) METHOD AT
UD. SUMBER REJEKI IN LUMAJANG REGENCY***

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ABSTRACT

UD. Sumber Rejeki is one of the producers of raw crackers in Lumajang Regency. UD. Sumber Rejeki was established in 2005 which produces raw cob crackers. Raw cob crackers are the most preferred crackers by consumers so that in the production process of raw cob crackers, quality control is needed to minimize the occurrence of product defects. This study aims to analyze the application of control maps, analyze the value of process capabilities and find out the improvement efforts made by UD. Source of Fortune. The production process of raw cob crackers at UD Sumber Rejeki includes procurement of raw materials, mixing of dough, molding of dough, formation of dough motifs, steaming of dough, drying of crackers, sorting of crackers, and packaging. The analysis techniques used in this study include control maps, process capabilities, pareto diagrams, and Ishikawa diagrams. Based on the results of the study conducted for 20 times, it is known that the application of the np control map on the variables of integrity, thickness, and color uniformity has been statistically controlled. The production process capability at UD Sumber Rejeki is considered good with Process Capability (Cp) values of 82%, 83%, and 85% respectively. Based on the results of the analysis of the ishikawa diagram, the highest product defect is the variable of cracker thickness caused by human, environmental, method, and mechanical factors.

Key words: *Quality Control, Raw Tuna Crackers, Statistical Process Control*