Analysis of Product Quality Control Prol Tape With the Application of Statistical Process Control (SPC) at UD. Sumber Madu In Jember Regency

Lutfia Handayani

Agroindustry Management Study Program Department Of Agribusiness Management

ABSTRACT

UD Sumber Madu is one of the businesses engaged in the bakery sector and has been established since 1986, one of the superior products in the business is prol tape. Prol tape is a popular food in the Jember area made from cassava tape and then processed with other ingredients. This study aims to analyze the implementation of quality control using the Statistical Process Control (SPC) prol tape method at UD. Sumber Madu and analyze the factors causing defects in prol tape products. Based on observations of 25 consecutive times, it is known that in the color attribute there are two points that are above the upper control, while in the texture attribute there is one point that exceeds the limit. The ability of the prol tape production process for each attribute, respectively, is the uniformity of color and texture, namely 88.4% and 90.3% which are caused by human, machine, and method factors.

Key Words : Tape Prol, Quality Control, Statistical Process Control