

Controlling The Quality of White Tofu Product by using Statistical Process Control (Case Study of UD Tahu Bangkiet)

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ABSTRACT

UD Tahu Bangkiet was one of the tofu industries located in Bongangin Village, Kediri Regency. The production process still used conventional methods, with some stages relying on human labor. This method still resulted in defective products during the production process. The research aimed to carry out quality control using the Statistical Process Control method. The research tools used included a check sheet, control chart, Pareto diagram, and cause-and-effect diagram. Based on the results of the p control chart and process capability, there were no defective product data that exceeded the UCL or LCL control limits. The research results showed from the Pareto diagram that the highest defect criterion was tofu non-uniformity, amounting to 700 pieces of tofu with a percentage value of 47.85%. The factors that caused defects in the tofu products were human factors, tools and machines, methods, and environmental factors. The process capability showed that tofu non-uniformity had a value of 91.7%, broken tofu 94.6%, and contaminated tofu 96.3%. The improvement efforts to increase the quality of UD Tahu Bangkiet included the use of standard measurement tools for tofu, regular training, arranging and implementing SOP, and performing cutting in an enclosed place.

Keywords: White Tofu, Quality, SPC