

*(Quality Control Of Purple Sweet Potato Chips Using Statistical Process Control  
(SPC) Methods at MSMEs Cita Rasa Baru, Jember Regency)*

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### **ABSTRACT**

*UMKM Cita Rasa Baru is a company that was founded in 2014 which is engaged in food processing, namely purple sweet potato chips. Purple sweet potato chips are the object of study because they have suffered the most damage in the production process. In every production, they are factors cause damage to the product in the selection of raw materials and the time of frying. Therefore, the company needs to carry out supervision and quality control. The study aim to determine and analyze the quality. The application of the statistical process control (SPC) method and the value of process capabilities in producing purple sweet potato chips at Cita Rasa Baru MSMEs by using np control chart analysis, process capability, pareto diagram, and ishikawa diagram. Based on the analysis using the np control chart and process capability, it is found that the quality control of purple sweet potato chips for the shape integrity, color uniformity and crispness variables has been controlled statistically. Not according to the standard, namely the form integrity variable. Companies needs to take supervisory action on employee activities and production activities to minimize product defect.*

*Key Words : Quality Control, Purple Sweet Potato Chips, SPC*