

*(Analysis of Ubar Abir Cracker Production Quality Control With Six Sigma Method At UD. Dua Putri of Kaliwates District, Jember Regency)*

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### **ABSTRACT**

*UD. Dua Putri is one of the producers that produces raw crackers in Kaliwates District, Jember Regency. UD. Dua Putri produces 100 kg per day with two kinds of raw crackers, namely thr crackers and ubar abir crackers. The damage that is currently often experienced in the production of ubar abir crackers is the dryness level of the crackers (moisture content), the thickness of the crackers and the cleanliness of the crackers, so the various obstacles that are often experienced by the company need quality control so that these obstacles can be minimized. With such frequent damage, in this thesis decided to examine raw ubar abir crackers. This study uses the Six Sigma method, which aims to determine whether the level of mismatch of raw Ubar Abir crackers is still at the control limit or not, then the DPMO value and sigma level are determined. And continued the search for the factors causing the unsuitability of raw Ubar Abir crackers so that improvements to improve product quality and minimize the occurrence of defects or product mismatches can be proposed. The results showed that the DPMO value and the sigma level value can be seen that the DPMO value obtained is 34500, meaning that in one million units or processes produced there will be a possibility of product failure as many as 34500 units/process.*

**Key Words :** *Ubar Abir Crackers, Six Sigma*