

Analisis Pengendalian Kualitas Produk Tahu Putih Menggunakan Metode SPC (*Statistical Process Control*) Pada UD. Kaisar Kabupaten Lumajang
(The Quality Control Analysis of White Tofu by Statistical Process Control Method on UD. Kaisar, Lumajang Regency)

Maharanie Rase Rachman

Agro Industry Management Study Programme
Agro Business Management Department

ABSTRACT

Tofu is processed-agricultural product made of soybean. Tofu is becoming favorite food of Indonesian people because it's affordable, therefore the opportunity of developing tofu factory is very enormous. UD Kaisar is one of the company that work on soybean processing. The process of tofu production require quality control in order to increase the tofu quality and avoid errors on production process This research aim to understand the application of tofu quality control and the source of problem related to the texture, color, and solidness of tofu by using a method of damage measurement called Statistical Process Control (SPC). Quality control instrument on Statistical Process Control (SPC) method are Control chart, Process Capability, Pareto chart and Ishikawa diagram. The research finding shows the result for tofu texture criteria were three points outside the control limit means that the quality control processed were not in control, for tofu color criteria were on the control limit means that the quality control process were in control, and for tofu solidness were one point outside the control limit therefore the quality control process were not in control. There some factors which leading to errors on tofu production are human factor, environment factor, and equipment factor.

Keywords: *Quality Control, White Tofu, Statistical Process Control (SPC)*