

Analisis Pengendalian Kualitas Susu Segar Dengan Metode SPC (*Statistical Process Control*) Pada KUD. Argopuro Kabupaten Probolinggo (*Analysis Of Fresh Milk Quality Control With SPC (Statistical Process Control) Method Of KUD. Argopuro In Probolinggo Regency*)

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ABSTRACT

Fresh milk is pure milk that only through cooling process without affecting its purity. KUD. Argopuro is one of the village unit cooperatives engaged in dairy farming and one of the products that produced is fresh milk. This study aims to determine whether the production process carried out by the company is able to produce fresh milk products in accordance with company standards. Quality control was done by using the Statistical Process Control (SPC) method. Based on observations of the X-bar and R control charts on the specific gravity test shows that there was no data out of control. The value of process capability is 1.32, it shows that the process was good. Based on the observations of X-bar and R control charts on a fat content testing, there was the data out of control limits on the X-bar control chart, it can be said that it was not controlled statistically. The value of the process capability of 3.35, it shows that the process was considered very good. Based on observations of the X-bar and R control maps in the MBRT (Methylen Blue Reductase Time) test, there was no data out of control. The process capability value was 1.34, it shows that the process was considered good. Based on observations of the NP control chart in alcohol testing there was no data out of control. The process capability value of 0.988 or 98.8% ability to produce a product (fresh milk).

Key Words : Quality Control, Fresh Milk, SPC.