

NADYA ULFA BAHAI TSANA' NPM 16.03.3.1.1.00005. Pengendalian Kualitas Pengemas Primer Pada Produk Akhir Pasteurisasi Daging Rajungan (Studi Kasus di PT Sumber Mina Bahari, Rembang Jawa Tengah). Dibawah bimbingan **Khoirul Hidayat, S.T., M.T** dan **Iffan Maflahah, S.TP., M.Si.**

ABSTRAK

Pengendalian kualitas dilakukan sebagai salah satu strategi untuk mengukur kemampuan proses produksi. Selain itu, dapat mengidentifikasi faktor-faktor yang menyebabkan produk tidak terstandarisasi dan mengusulkan perbaikan. Saat ini produk rajungan yang dikemas dalam kaleng merupakan produk yang sangat diminati oleh Negara luar. Salah satu perusahaan yang memproduksi produk tersebut adalah PT Sumber Mina Bahari. Di Indonesia banyak sekali perusahaan yang mengolah produk rajungan untuk diekspor ke buyer (pembeli). Untuk itu perlu adanya pengendalian kualitas agar produk dapat bersaing dengan perusahaan lain. Metode analisis pengendalian kualitas yang digunakan yaitu six sigma dengan tahapan define, measure, analyze and improve. Hasil Penelitian menunjukkan bahwa penyebab cacat paling tinggi yaitu kemasan penyok dan kemasan lecet, namun proses produksi bekerja dengan baik dan diatas standar rata-rata industri Indonesia. Hal ini dapat dilihat dari nilai sigma sebesar 4-Sigma dan nilai indeks kapabilitas proses sebesar 1,6. Dari hasil diagram sebab akibat dan FMEA (Failure Modes and Effect analysis), penyebab kaleng penyok dan lecet disebabkan oleh faktor manusia. Usulan perbaikan yaitu pengawasan lebih ketat, evaluasi kerja, briefing kerja dan pelatihan Standart Operasional Procedures. Proses ini perlu dilakukan agar perusahaan dapat menuju target 6-Sigma.

Kata Kunci: Pengendalian Kualitas, Six Sigma, FMEA, Rajungan, Kaleng

NADYA ULFA BAHAI TSANA' NPM 16.03.3.1.1.00005. *Quality Control of Primary Packaging in the final product of Crab Meat Pasteurization (Case Study at PT Sumber Mina Bahari, Rembang, Central Java). Under the guidance of Khoirul Hidayat, S.T., M.T and Iffan Maflahah, S.TP., M.Si.*

ABSTRACT

Quality control is carried out as a strategy to measure the ability of the production process. In addition, it can identify factors that cause the product is not standardized and propose improvements. Currently, crab products which are packaged in cans are products that are in great demand by foreign countries. One company that manufactures these products is PT Sumber Mina Bahari. In Indonesia, there are many companies that process crab products for export to buyers. For this reason, quality control is needed so that products can compete with other companies. Quality control analysis method used is six sigma with stages define, measure, analyze and improve. The results showed that the highest causes of defects were dent packaging and blister packaging, however, the production process works well and is above the Indonesian industry average standard. This can be seen from the 4-Sigma sigma value and the process capability index value of 1.6. From the results of a causal diagram and FMEA (Failure Modes and Effect analysis), the causes of dented cans and blisters are caused by human factors. Proposed improvements, namely tighter supervision, work evaluation, work briefing and training on Standard Operating Procedures. This process needs to be carried out so that the company can move towards the 6-Sigma target. Proposed improvements, namely tighter supervision, work evaluation, work briefing and training on Standard Operating Procedures. This process needs to be carried out so that the company can move towards the 6-Sigma target. Proposed improvements, namely tighter supervision, work evaluation, work briefing and training on Standard Operating Procedures. This process needs to be carried out so that the company can move towards the 6-Sigma target.

Keywords: *Quality Control, Six Sigma, FMEA, Crab, Cans*