

CACAT PRODUK PADA PROSES *SEASONING* DI BAGIAN *QUALITY CONTROL (QC)* PT DUA KELINCI, PATI, JAWA TENGAH

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RINGKASAN

PT. Dua Kelinci merupakan salah satu pabrik yang bergerak dibidang makanan ringan seperti kacang kulit, kacang sukro, kacang polong, krip-krip tortilla, *tic-tac*, dan deka *wafer roll*. yang berlokasi di Jalan Raya Pati Kudus No. Km. 6,3, Lumpur Burmirejo, Kecamatan Margorejo, Kabupaten Pati, Jawa Tengah. Tortilla merupakan salah satu produk makanan ringan berbentuk segitiga yang terbuat dari jagung. Proses pembuatan produk tortilla banyak mengalami cacat produk pada proses *seasoning* seperti Pecah Besar, Pecah Kecil, Rentegan, dan Normal atau Utuh. Cacat produk dipengaruhi *Speed Sheeter*, Beban Goreng dan kecepatan putaran drum *seasoning*. Hasil Analisis cacat produk menggunakan Rangkaian Acak Lengkap (RAL) pada kategori Pecah Besar paling tinggi pada beban goreng 4.15, sedangkan kategori Pecah Kecil paling tinggi pada beban goreng 2.43. Hasil analisis cacat produk Rentegan paling tinggi pada beban goreng 3.19, sedangkan untuk kategori Normal atau Utuh produk cacat terdapat pada beban goreng 3.19. Perbaikan pada cacat produk yang dapat dilakukan perusahaan salah satunya dengan menyesuaikan beban goreng dengan kecepatan drum *seasoning*. Hal ini dilakukan untuk meminimalisir cacat produk yang dihasilkan seperti Pecah Besar, Pecah Kecil, Rentegan, Normal. Perlu adanya penyesuaian antara kecepatan drum *seasoning* terhadap beban goreng yang masuk proses *seasoning*.

Kata kunci: PT. Dua Kelinci, Tortilla, *Defect*, *Seasoning*.

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DISABLED PRODUCTS IN THE SEASONING PROCESS IN THE QUALITY CONTROL (QC) PT TWO RABBITS, PATI, CENTRAL JAVA

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SUMMARY

PT. Dua Kelinci is one of the factories engaged in snacks such as peanut shells, sukro beans, peas, tortilla chips, tic-tacs, and deka wafer roll, located on Jalan Raya Pati Kudus No. Km 6.3, Burmirejo Mud, Margorejo District, Pati Regency, Central Java. Tortilla is one of the triangular shaped snack products made from corn. The process of making tortilla products has many product defects in the seasoning process such as Large Breaks, Small Breaks, Scenes, and Normal or Whole. Product defects are affected by Speed Sheeter, Fried Load and drum seasoning rotation speed. The results of product defect analysis used the Complete Random Series (CRD) in the Big Rupture category at the highest fried load of 4.15, while the Small Rupture category was highest at the fried load of 2.43. The results of the analysis of product defects were highest in the fried load of 3.19, while for the category of Normal or Whole the defective product was found in the fried load of 3.19. One of the improvements in product defects that the company can do is by adjusting the fried load to the drum seasoning speed. This is done to minimize product defects produced such as Large Breaks, Small Breaks, Scenes, Normal. There needs to be an adjustment between the drum seasoning speed and the fried load entering the seasoning process.

Keywords: PT. Dua Kelinci, Tortilla, *Defect*, *Seasoning*,

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