

**THE STUDY OF THE CAUSES OF IRREGULARITY OF CRACKERS QUALITY
IN THE CRACKERS INDUSTRY IN JEMBER
(Case Study in Crackers Industry in Mangli, Kalisat and Arjasa, Jember)**

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Abstract

Crackers is one of food product which is known for centuries in many forms. This is caused by the variety of flavors, and its simple processing. Generally, crackers is processed traditionally, so it is not surprising that some crackers producers simply process them. Crackers is a famous and popular snack for Indonesian. The purpose of this research is to know the most critical steps during the production and distribution process, identifying the factors that affecting product quality, and to know the best physical and chemical characteristic. The data of this research comes from questionnaire data and check lists of three crackers industry In three residents (Mangli, Kalisat, and Arjasa) in Jember. Organolepticness data and the chemical characteristic data come from the product of those regencies. The criterion of product flaw widely spread from the smallest to the biggest. They are thickness, crack, the ripeness and the color. The factors that affect the quality are raw materials, weather, employers, the engine, drying process, and cooking process. Based on the analysis of organolepticness, it shows that based on the flavor of the crackers, the most favorable crackers is produced in Mangli. Based on the color, the most favorable crackers is produced in Arjasa. Based on the crispness of the crackers, the most favorable crackers is produced in Mangli. While the chemical analysis shows the highest water content of the crackers is produced in Mangli because the high content of fiber, while the highest crackers ash content is produced in Arjasa.

Keywords: *Crackers, Irregularity, Quality*

Introduction

Crackers are popular snack and favored by all of social stratum in Indonesia, both in cities and remote villages and from parents to children under five (Suyitno, 1986). Crackers usually made from tapioca flour dough mixed with other ingredients such as fish or shrimp. For the upper middle class, crackers are known as snack, whereas among the middle to lower class, crackers are used to eat rice or as a side dish. Besides the price is very cheap, crackers have power of attraction, that is because it is crunchy when eaten. Crackers production volume in Jember can be seen in Table 1.1

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