

IMPLEMENTATION OF STATISTICAL  
PROCESS CONTROL IN A  
FOOD PROCESSING COMPANY

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# **IMPLEMENTATION OF STATISTICAL PROCESS CONTROL IN A FOOD PROCESSING COMPANY**

By

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## ABSTRACT

The project was done to study thought literature the meaning of quality in food industry. Also to study the existing status of the company as well to what they have accomplished in the field of quality and performance indicators.

However the company concerned was Corina snacks ltd, which produced potato and corn based snacks.

The main goal of the project is to improve the quality status of the company, by using quality control techniques. These achieved by the investigation of some products, so that the company has better quality output products.

The results of the products investigated are obtained in specific statistical process control software and have been explained.

In conclusion, at the end there are the benefits of the author thought the project, the benefits of Corina snacks ltd. finally, the recommendations are made for the improvement of the products.

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