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LAMPIRAN

Lampiran 1a. Data Hasil Analisa Nilai Kekuatan Gel pada Surimi Ikan Bandeng berdasarkan Konsentrasi Enzim dan Lama Reaksi

Konsentrasi Enzim (unit/g)	Lama Reaksi (menit)	Kekuatan Gel (g.cm)		Rata-rata
		Ulangan 1	Ulangan 2	
Kontrol	Kontrol	2098.68	2012.82	2055.75
	30	1755.54	1310.42	1532.98
	60	2095.97	2649.31	2372.64
0,1	Kontrol	2622.32	2553.52	2587.92
	30	1799.31	3417.97	2608.64
	60	2534.80	2225.66	2380.23
0,3	Kontrol	2470.55	2017.61	2244.08
	30	2783.29	2173.47	2478.38
	60	2855.86	2501.83	2678.84
0,5	Kontrol	2527.33	2535.03	2531.18
	30	2538.28	2510.15	2524.22
	60	3238.90	3245.19	3242.05
RATA-RATA UMUM				2436.41

Sumber: Data Primer Hasil Penelitian, 2020

Keterangan :

A_0 = Kontrol (tanpa enzim)
A_1 = Konsentrasi Enzim (0,1 unit/ g)
A_2 = Konsentrasi Enzim (0,3 unit/ g)
A_3 = Konsentrasi Enzim (0,5 unit/ g)
A_0 = Tanpa pemanasan
B_1 = Lama Reaksi (30 menit)
B_2 = Lama Reaksi (60 menit)

Lampiran 1b. Rataan Kekuatan Gel dari Perlakuan Konsentrasi Enzim dan Lama Reaksi

Lama Reaksi (menit)	Konsentrasi Enzim (unit/g)				Rata-rata
	Kontrol	0,1	0,3	0,5	
Kontrol	2055.75	2587.92	2244.08	2531.18	2354.73
30	1532.98	2608.64	2478.38	2524.22	2286.05
60	2372.64	2380.23	2678.84	3242.05	2668.44
Rata-rata	1987.12	2525.60	2467.10	2765.81	2436.41

Lampiran 1c. Analisis Varians Pengaruh Konsentrasi Enzim dan Lama Reaksi terhadap Nilai Kekuatan Gel Surimi Ikan Bandeng

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	3568387.298[a]	11	324398.845	1.978	.128
Intercept	142466090.002	1	142466090.002	868.846	.000
FaktorA	1915567.163	3	638522.388	3.894	.037
FaktorB	664928.813	2	332464.406	2.028	.174
FaktorA * FaktorB	987891.323	6	164648.554	1.004	.466
Error	1967658.650	12	163971.554		
Total	148002135.950	24			
Corrected Total	5536045.949	23			

a. R Squared = .645 (Adjusted R Squared = .319)

Lampiran 1d. Hasil Uji Lanjut Duncan Pengaruh Konsentrasi Enzim terhadap Nilai Kekuatan Gel

Duncan[a,b]

		Subset	
Konsentrasi Enzim	N	1	2
tanpa enzim	6	1987.1237	
0.3 unit/ g surimi	6	2467.1003	2467.1003
0.1 unit/ g surimi	6		2525.5970
0.5 unit/ g surimi	6		2765.8137
Sig.		.063	.247

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = 163971.554.
a. Uses Harmonic Mean Sample Size = 6.000.
b. Alpha = .05.

Lampiran 2a. Data Hasil Analisa Derajat Putih pada Gel Surimi Ikan Bandeng berdasarkan Konsentrasi Enzim dan Lama Reaksi

Konsentrasi Enzim (unit/g)	Lama Reaksi (menit)	Derajat Putih			Rata-rata
		Ulangan 1	Ulangan 2	Ulangan 3	
Kontrol	**Kontrol**	78.55	79.73	80.34	79.54
	30	78.86	79.81	79.88	79.52
	60	78.77	78.81	77.98	78.52
0,1	**Kontrol**	80.34	78.44	79.18	79.32
	30	78.86	78.92	78.92	78.90
	60	78.57	78.32	77.98	78.29
0,3	**Kontrol**	78.90	79.77	79.55	79.41
	30	77.68	77.14	78.23	77.68
	60	77.88	75.20	76.58	76.55
0,5	**Kontrol**	78.94	79.10	78.31	78.78
	30	77.74	75.51	77.77	77.01
	60	74.93	76.31	77.12	76.12
RATA-RATA UMUM					78.30

Lampiran 2b. Rataan Derajat Putih dari Perlakuan Konsentrasi Enzim dan Lama Reaksi

Lama Reaksi (menit)	Konsentrasi Enzim (unit/g)				Rata-rata
	Kontrol	0,1	0,3	0,5	
Kontrol	79.54	79.32	79.41	78.78	79.26
30	79.52	78.90	77.68	77.01	78.28
60	78.52	78.29	76.55	76.12	77.37
Rata-rata	79.19	78.84	77.88	77.30	78.30

Lampiran 2c. Analisis Varians Pengaruh Konsentrasi Enzim dan Lama Reaksi terhadap Derajat Putih Gel Surimi Ikan Bandeng

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	47.371[a]	11	4.306	6.652	.000
Intercept	220729.615	1	220729.615	340967.425	.000
FaktorA	20.278	3	6.759	10.441	.000
FaktorB	21.507	2	10.753	16.611	.000
FaktorA * FaktorB	5.586	6	.931	1.438	.241
Error	15.537	24	.647		
Total	220792.522	36			
Corrected Total	62.908	35			

a. R Squared = .753 (Adjusted R Squared = .640)

Lampiran 2d. Hasil Uji Lanjut Duncan Pengaruh Konsentrasi Enzim terhadap Derajat Putih

Duncan[a,b]

Konsentrasi Enzim	N	Subset 1	Subset 2
0.5 unit/ g surimi	9	77.3034	
0.3 unit/ g surimi	9	77.8802	
0.1 unit/ g surimi	9		78.8374
tanpa enzim	9		79.1916
Sig.		.141	.360

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .647.
a. Uses Harmonic Mean Sample Size = 9.000.
b. Alpha = .05.

Lampiran 2e. Hasil Uji Lanjut Duncan Pengaruh Lama Reaksi terhadap Derajat Putih

Duncan[a,b]

Lama Reaksi	N	Subset 1	2	3
60 menit	12	77.3698		
30 menit	12		78.2771	
0 menit	12			79.2625
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .647.
a. Uses Harmonic Mean Sample Size = 12.000.
b. Alpha = .05.

Lampiran 3a. Data Hasil Analisa pH pada Gel Surimi Ikan Bandeng berdasarkan Konsentrasi Enzim dan Lama Reaksi

Konsentrasi Enzim (unit/g)	Lama Reaksi (menit)	pH			Rata-rata
		Ulangan 1	Ulangan 2	Ulangan 3	
Kontrol	Kontrol	6.49	6.52	6.48	6.50
	30	6.32	6.25	6.40	6.32
	60	6.32	6.33	6.30	6.32
0,1	Kontrol	6.53	6.43	6.48	6.48
	30	6.43	6.32	6.30	6.35
	60	6.39	6.30	6.30	6.33
0,3	Kontrol	6.47	6.49	6.48	6.48
	30	6.34	6.32	6.33	6.33
	60	6.35	6.39	6.39	6.38
0,5	Kontrol	6.54	6.49	6.44	6.49
	30	6.27	6.29	6.32	6.29
	60	6.26	6.34	6.28	6.29
RATA-RATA UMUM					6.38

Lampiran 3b. Rataan pH dari Perlakuan Konsentrasi Enzim dan Lama Reaksi

Lama Reaksi (menit)	Konsentrasi Enzim (unit/g)				Rata-rata
	Kontrol	0,1	0,3	0,5	
Kontrol	6.50	6.48	6.48	6.49	6.49
30	6.32	6.35	6.33	6.29	6.32
60	6.32	6.33	6.38	6.29	6.33
Rata-rata	6.38	6.39	6.40	6.36	6.38

Lampiran 3c. Analisis Varians Pengaruh Konsentrasi Enzim dan Lama Reaksi terhadap pH Gel Surimi Ikan Bandeng

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.222[a]	11	.020	10.988	.000
Intercept	1465.358	1	1465.358	799286.400	.000
FaktorA	.007	3	.002	1.200	.331
FaktorB	.205	2	.102	55.895	.000
FaktorA * FaktorB	.010	6	.002	.914	.502
Error	.044	24	.002		
Total	1465.624	36			
Corrected Total	.266	35			

a. R Squared = .834 (Adjusted R Squared = .758)

Lampiran 3d. Hasil Uji Lanjut Duncan Pengaruh Lama Reaksi terhadap pH

Duncan[a,b]

		Subset	
Lama Reaksi	N	1	2
30 menit	12	6.3242	
60 menit	12	6.3292	
0 menit	12		6.4867
Sig.		.777	1.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .002.
a. Uses Harmonic Mean Sample Size = 12.000.
b. Alpha = .05.

Lampiran 4a. Hasil Analisa Kadar Air pada Gel Surimi Ikan Bandeng berdasarkan Konsentrasi Enzim dan Lama Reaksi

Konsentrasi Enzim (unit/g)	Lama Reaksi (menit)	Kadar Air			Rata-rata
		Ulangan 1	Ulangan 2	Ulangan 3	
Kontrol	**Kontrol**	76.30	75.94	77.04	76.43
	30	75.72	75.59	76.22	75.84
	60	76.86	76.14	76.86	76.62
0,1	**Kontrol**	76.31	75.48	76.20	76.00
	30	76.65	76.71	76.74	76.70
	60	76.72	76.67	75.45	76.28
0,3	**Kontrol**	76.21	75.72	76.60	76.18
	30	76.19	75.89	76.22	76.10
	60	76.33	76.51	77.07	76.64
0,5	**Kontrol**	76.31	76.65	76.45	76.47
	30	75.47	75.67	75.86	75.67
	60	76.80	76.97	76.91	76.89
RATA-RATA UMUM					76.32

Lampiran 4b. Rataan Kadar Air dari Perlakuan Konsentrasi Enzim dan Lama Reaksi

Lama Reaksi (menit)	Konsentrasi Enzim (unit/g)				Rata-rata
	Kontrol	0,1	0,3	0,5	
Kontrol	76.43	76.00	76.18	76.47	76.27
30	75.84	76.70	76.10	75.67	76.08
60	76.62	76.28	76.64	76.89	76.61
Rata-rata	76.30	76.33	76.30	76.34	76.32

Lampiran 4c. Analisis Varians Pengaruh Konsentrasi Enzim dan Lama Reaksi terhadap Kadar Air Gel Surimi Ikan Bandeng

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	4.646[a]	11	.422	2.875	.015
Intercept	209692.253	1	209692.253	1427610.935	.000
FaktorA	.010	3	.003	.023	.995
FaktorB	1.7	2	.894	6.090	.007
FaktorA * FaktorB	2.847	6	.474	3.230	.018
Error	3.525	24	.147		
Total	209700.424	36			
Corrected Total	8.171	35			

a. R Squared = .569 (Adjusted R Squared = .371)

Lampiran 4d. Hasil Uji Lanjut Duncan Pengaruh Lama Reaksi terhadap Kadar Air

Duncan[a,b]

		Subset	
Lama Reaksi	N	1	2
30 menit	12	76.0775	
0 menit	12	76.2675	
60 menit	12		76.6158
Sig.		.236	1.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .147.
a. Uses Harmonic Mean Sample Size = 12.000.
b. Alpha = .05.

Lampiran 5a. Data Hasil Analisa Kadar Protein pada Gel Surimi Ikan Bandeng berdasarkan Konsentrasi Enzim dan Lama Reaksi

Konsentrasi Enzim (unit/g)	Lama Reaksi (menit)	Kadar Protein			Rata-rata
		Ulangan 1	Ulangan 2	Ulangan 3	
Kontrol	Kontrol	18.15	18.15	18.15	18.15
	30	15.19	15.00	15.15	15.11
	60	15.31	15.52	15.73	15.52
0,1	Kontrol	17.20	17.81	17.50	17.50
	30	3.77	3.65	3.42	3.61
	60	12.09	12.06	12.20	12.12
0,3	Kontrol	17.53	17.33	17.40	17.42
	30	13.03	12.99	13.00	13.01
	60	17.87	17.88	17.98	17.91
0,5	Kontrol	17.63	17.62	17.63	17.63
	30	17.21	17.20	17.27	17.22
	60	19.22	19.13	19.25	19.20
RATA-RATA UMUM					15.37

Lampiran 5b. Rataan Kadar Protein dari Perlakuan Konsentrasi Enzim dan Lama Reaksi

Lama Reaksi (menit)	Konsentrasi Enzim (unit/g)				Rata-rata
	Kontrol	0,1	0,3	0,5	
Kontrol	18.15	17.50	17.42	17.63	17.68
30	15.11	3.61	13.01	17.22	12.24
60	15.52	12.12	17.91	19.20	16.19
Rata-rata	16.26	11.08	16.11	18.02	15.37

Lampiran 5c. Analisis Varians Pengaruh Konsentrasi Enzim dan Lama Reaksi terhadap Kadar Protein Gel Surimi Ikan Bandeng

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	601.851[a]	11	54.714	3220.018	.000
Intercept	8501.946	1	8501.946	500357.317	.000
FaktorA	241.020	3	80.340	4728.169	.000
FaktorB	189.347	2	94.673	5571.721	.000
FaktorA * FaktorB	171.485	6	28.581	1682.042	.000
Error	.408	24	.017		
Total	9104.205	36			
Corrected Total	602.259	35			

a. R Squared = .999 (Adjusted R Squared = .999)

Lampiran 5d. Hasil Uji Lanjut Duncan Pengaruh Konsentrasi Enzim terhadap Kadar Protein

Duncan[a,b]

Konsentrasi Enzim	N	Subset 1	2	3	4
0.1 unit/ g surimi	9	11.0779			
0.3 unit/ g surimi	9		16.1127		
tanpa enzim	9			16.2626	
0.5 unit/ g surimi	9				18.0176
Sig.		1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .017.
a. Uses Harmonic Mean Sample Size = 9.000.
b. Alpha = .05.

Lampiran 5e. Hasil Uji Lanjut Duncan Pengaruh Lama Reaksi terhadap Kadar Protein

Duncan[a,b]

Lama Reaksi	N	Subset 1	2	3
30 menit	12	12.2403		
60 menit	12		16.1868	
0 menit	12			17.6758
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .017.
a. Uses Harmonic Mean Sample Size = 12.000.
b. Alpha = .05.

Lampiran 6a. Data Hasil Analisa Kadar Lemak pada Gel Surimi Ikan Bandeng Berdasarkan Konsentrasi Enzim dan Lama Reaksi

Konsentrasi Enzim (unit/g)	Lama Reaksi (menit)	Kadar Lemak			Rata-rata
		Ulangan 1	Ulangan 2	Ulangan 3	
Kontrol	**Kontrol**	4.31	4.11	4.57	4.33
	30	14.87	14.56	14.19	14.54
	60	13.53	13.21	12.98	13.24
0,1	**Kontrol**	3.29	3.02	3.49	3.27
	30	12.76	11.95	12.34	12.35
	60	7.53	7.74	8.12	7.80
0,3	**Kontrol**	6.50	6.28	6.78	6.52
	30	7.95	7.43	7.06	7.48
	60	3.33	2.91	3.57	3.27
0,5	**Kontrol**	3.25	3.00	3.51	3.25
	30	7.41	7.12	7.60	7.38
	60	5.81	5.46	5.22	5.50
RATA-RATA UMUM					7.41

Lampiran 6b. Rataan Kadar Lemak dari Perlakuan Konsentrasi Enzim dan Lama Reaksi

Lama Reaksi (menit)	Konsentrasi Enzim (unit/g)				Rata-rata
	Kontrol	0,1	0,3	0,5	
Kontrol	4.33	3.27	6.52	3.25	4.34
30	14.54	12.35	7.48	7.38	10.44
60	13.24	7.80	3.27	5.50	7.45
Rata-rata	10.70	7.80	5.76	5.38	7.41

Lampiran 6c. Analisis Varians Pengaruh Konsentrasi Enzim dan Lama Reaksi terhadap Kadar Lemak Gel Surimi Ikan Bandeng

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	524.727[a]	11	47.702	501.970	.000
Intercept	1976.692	1	1976.692	20800.590	.000
FaktorA	160.867	3	53.622	564.264	.000
FaktorB	222.863	2	111.432	1172.587	.000
FaktorA * FaktorB	140.997	6	23.499	247.283	.000
Error	2.281	24	.095		
Total	2503.699	36			
Corrected Total	527.008	35			

a. R Squared = .996 (Adjusted R Squared = .994)

Lampiran 6d. Hasil Uji Lanjut Duncan Pengaruh Konsentrasi Enzim terhadap Kadar Lemak

Duncan[a,b]

		Subset			
Konsentrasi Enzim	N	1	2	3	4
0.5 unit/ g surimi	9	5.3756			
0.3 unit/ g surimi	9		5.7567		
0.1 unit/ g surimi	9			7.8044	
tanpa enzim	9				10.7033
Sig.		1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .095.
a. Uses Harmonic Mean Sample Size = 9.000.
b. Alpha = .05.

Lampiran 6e. Hasil Uji Lanjut Duncan Pengaruh Lama Reaksi terhadap Kadar Lemak

Duncan[a,b]

Lama Reaksi	N	Subset 1	2	3
0 menit	12	4.3425		
60 menit	12		7.4508	
30 menit	12			10.4367
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .095.
a. Uses Harmonic Mean Sample Size = 12.000.
b. Alpha = .05.

Lampiran 7a. Hasil Analisa Kekuatan Gel pada Surimi Ikan Bandeng berdasarkan Konsentrasi Substrat

Konsentrasi Substrat (%)	Kekuatan Gel (g.cm)		Rerata
	Ulangan 1	Ulangan 2	
25	2397.74	3198.13	2797.94
20	2846.95	3323.32	3085.13
15	3109.29	3146.36	3127.83
RATA-RATA UMUM			3003.63

Lampiran 7b. Rataan Kekuatan Gel dari Perlakuan Konsentrasi Konsentrasi Substrat

Konsentrasi Substrat (%)	Rata-rata
25	2797.94
20	3085.13
15	3127.83

Lampiran 7c. Analisis Varians Pengaruh Konsentrasi Substrat terhadap Nilai Kekuatan Gel Surimi Ikan Bandeng

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	128755.792[a]	2	64377.896	.445	.678
Intercept	54130819.134	1	54130819.134	373.777	.000
KonsentrasiSubstrat	128755.792	2	64377.896	.445	.678
Error	434463.357	3	144821.119		
Total	54694038.283	6			
Corrected Total	563219.149	5			

a. R Squared = .229 (Adjusted R Squared = -.286)

Lampiran 8a. Hasil Analisa Derajat Putih pada Gel Surimi Ikan Bandeng Berdasarkan Konsentrasi Substrat

Konsentrasi Substrat (%)	Derajat Putih			Rerata
	Ulangan 1	Ulangan 2	Ulangan 3	
25	76.75	73.13	77.93	75.94
20	79.96	83.40	82.10	81.82
15	79.93	79.74	79.31	79.66
RATA-RATA UMUM				79.14

Lampiran 8b. Rataan Derajat Putih dari Perlakuan Konsentrasi Konsentrasi Substrat

Konsentrasi Substrat (%)	Rata-rata
25	75.94
20	81.82
15	79.66

Lampiran 8c. Analisis Varians Pengaruh Konsentrasi Substrat terhadap Nilai Derajat Putih Gel Surimi Ikan Bandeng

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	53.142[a]	2	26.571	8.503	.018
Intercept	56366.674	1	56366.674	18038.811	.000
KonsentrasiSubstrat	53.142	2	26.571	8.503	.018
Error	18.748	6	3.125		
Total	56438.564	9			
Corrected Total	71.891	8			

a. R Squared = .739 (Adjusted R Squared = .652)

Lampiran 8d. Hasil Uji Lanjut Duncan Pengaruh Konsentrasi Substrat terhadap Nilai Derajat Putih

Duncan[a,b]

Konsentrasi Substrat	N	Subset 1	Subset 2
25 %	3	75.9367	
15 %	3		79.6600
20 %	3		81.8200
Sig.		1.000	.185

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = 3.125.
a. Uses Harmonic Mean Sample Size = 3.000.
b. Alpha = .05.

Lampiran 9a. Hasil Analisa Daya Ikat Air pada Gel Surimi Ikan Bandeng Berdasarkan Konsentrasi Substrat

Konsentrasi Substrat (%)	Daya Ikat Air			Rerata
	Ulangan 1	Ulangan 2	Ulangan 3	
25	74.79	74.43	73.29	74.17
20	74.79	72.86	74.74	74.13
20	74.14	75.12	74.79	74.68
RATA-RATA UMUM				74.33

Lampiran 9b. Rataan Daya Ikat Air dari Perlakuan Konsentrasi Substrat

Konsentrasi Substrat (%)	Rata-rata
25	74.17
20	74.13
15	74.68

Lampiran 9c. Analisis Varians Pengaruh Konsentrasi Substrat terhadap Daya Ikat Air Gel Surimi Ikan Bandeng

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.571[a]	2	.286	.414	.679
Intercept	49721.567	1	49721.567	71986.053	.000
KonsentrasiSubstrat	.571	2	.286	.414	.679
Error	4.144	6	.691		
Total	49726.283	9			
Corrected Total	4.716	8			

a. R Squared = .121 (Adjusted R Squared = -.172)

Lampiran 10a. Hasil Analisa Kadar Protein pada Gel Surimi Ikan Bandeng Berdasarkan Konsentrasi Substrat

Konsentrasi Substrat (%)	Kadar Protein			Rerata
	Ulangan 1	Ulangan 2	Ulangan 3	
25	18.33	18.34	18.33	18.33
20	17.07	17.05	17.06	17.06
15	17.24	17.46	17.24	17.31
RATA-RATA UMUM				17.57

Lampiran 10b. Rataan Kadar Protein dari Perlakuan Konsentrasi Konsentrasi Substrat

Konsentrasi Substrat (%)	Rata-rata
25	18.33
20	17.06
15	17.31

Lampiran 10c. Analisis Varians Pengaruh Konsentrasi Substrat terhadap Kadar Protein Gel Surimi Ikan Bandeng

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	2.726[a]	2	1.363	251.369	.000
Intercept	2777.993	1	2777.993	512334.721	.000
KonsentrasiSubstrat	2.726	2	1.363	251.369	.000
Error	.033	6	.005		
Total	2780.751	9			
Corrected Total	2.758	8			

a. R Squared = .988 (Adjusted R Squared = .984)

Lampiran 10d. Hasil Uji Lanjut Duncan Pengaruh Konsentrasi Substrat terhadap Kadar Protein

Duncan[a,b]

		Subset		
Konsentrasi Substrat	N	1	2	3
20 %	3	17.0600		
15 %	3		17.3133	
25 %	3			18.3333
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .005.
a. Uses Harmonic Mean Sample Size = 3.000.
b. Alpha = .05.

Lampiran 11a. Hasil Analisa Kadar Lemak pada Gel Surimi Ikan Bandeng Berdasarkan Konsentrasi Substrat

Konsentrasi Substrat (A)	Kadar Lemak			Rerata
	Ulangan 1	Ulangan 2	Ulangan 3	
K1	5.80	5.62	5.65	5.69
K2	6.41	6.38	6.39	6.39
K3	2.70	3.15	2.90	2.92
RATA-RATA UMUM				5.00

Lampiran 11b. Rataan Kadar Lemak dari Perlakuan Konsentrasi Konsentrasi Substrat

Konsentrasi Substrat (%)	Rata-rata
25	5.69
20	6.39
15	2.92

Lampiran 11c. Analisis Varians Pengaruh Konsentrasi Substrat terhadap Kadar Lemak Gel Surimi Ikan Bandeng

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	20.273[a]	2	10.137	503.753	.000
Intercept	225.000	1	225.000	11181.668	.000
KonsentrasiSubstrat	20.273	2	10.137	503.753	.000
Error	.121	6	.020		
Total	245.394	9			
Corrected Total	20.394	8			

a. R Squared = .994 (Adjusted R Squared = .992)

Lampiran 11d. Hasil Uji Lanjut Duncan Pengaruh Konsentrasi Substrat terhadap Kadar Lemak

Duncan[a,b]

		Subset		
Konsentrasi Substrat	N	1	2	3
15 %	3	2.9167		
25 %	3		5.6900	
20 %	3			6.3933
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .020.
a. Uses Harmonic Mean Sample Size = 3.000.
b. Alpha = .05.

Lampiran 12a. Hasil Analisa Uji Lipat pada Gel Surimi Ikan Bandeng Berdasarkan Konsentrasi Substrat

Panelis	Skor		
	Konsentrasi Substrat (%)		
	25	20	15
Panelis 1	5	9	9
Panelis 2	3	9	9
Panelis 3	9	9	9
Panelis 4	5	9	9
Panelis 5	5	5	5
Panelis 6	9	9	9
Panelis 7	7	9	9
Panelis 8	9	9	9
Panelis 9	9	9	9
Panelis 10	9	9	9
Panelis 11	5	9	9
Panelis 12	5	9	9
Panelis 13	5	9	9
Panelis 14	3	9	9
Panelis 15	9	9	9
Panelis 16	5	9	9
Panelis 17	9	9	9
Panelis 18	5	9	9
Rata-rata	6.44	8.78	8.78
Rata-rata umum	8		

Lampiran 12b. Rataan Uji Lipat dari Perlakuan Konsentrasi Konsentrasi Substrat

Konsentrasi Substrat (%)	Rata-rata
25	6.44
20	8.78
15	8.78

Lampiran 12c. Analisis Varians Pengaruh Konsentrasi Substrat terhadap Uji Lipat Gel Surimi Ikan Bandeng

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	65.333[a]	2	32.667	14.280	.000
Intercept	3456.000	1	3456.000	1510.766	.000
Konsentrasisubstrat	65.333	2	32.667	14.280	.000
Error	116.667	51	2.288		
Total	3638.000	54			
Corrected Total	182.000	53			

a. R Squared = .359 (Adjusted R Squared = .334)

Lampiran 12d. Hasil Uji Lanjut Duncan Pengaruh Konsentrasi Substrat terhadap Uji Lipat

Duncan[a,b]

Konsentrasi substrat	N	Subset 1	Subset 2
25%	18	6.4444	
15%	18		8.7778
20%	18		8.7778
Sig.		1.000	1.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = 2.288.
a. Uses Harmonic Mean Sample Size = 18.000.
b. Alpha = .05.

Lampiran 13. Profil Gel Surimi Ikan Bandeng yang dibuat dari Konsentrasi Enzim dan Lama Reaksi yang Berbeda

a. Bahan Baku

	
Ikan bandeng segar	Lumatan daging

b. Pencucian Daging Ikan

	
Pencucian 1	Hasil pencucian 1
	
Pencucian ke-2	Hasil pencucian ke-2

	
Pencucian ke-3	Hasil pencucian ke-3

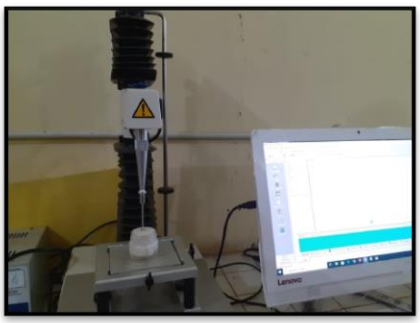
c. Surimi yang Dihasilkan

	
Sebelum penambahan garam 2,5%	Setelah penambahan garam 2,5%

d. Pemanasan Surimi

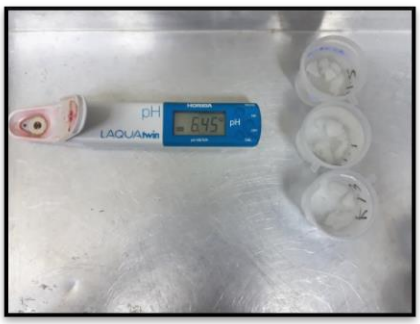
e. Gel Surimi yang Dihasilkan

f. Analisa Kekuatan Gel



g. Analisa Derajat Putih

h. Analisa Nilai pH



i. Analisa Kadar Air

j. Analisa Kadar Protein

k. Analisa Kadar Lemak

l. Analisa Daya Ikat Air

m. Uji Lipat