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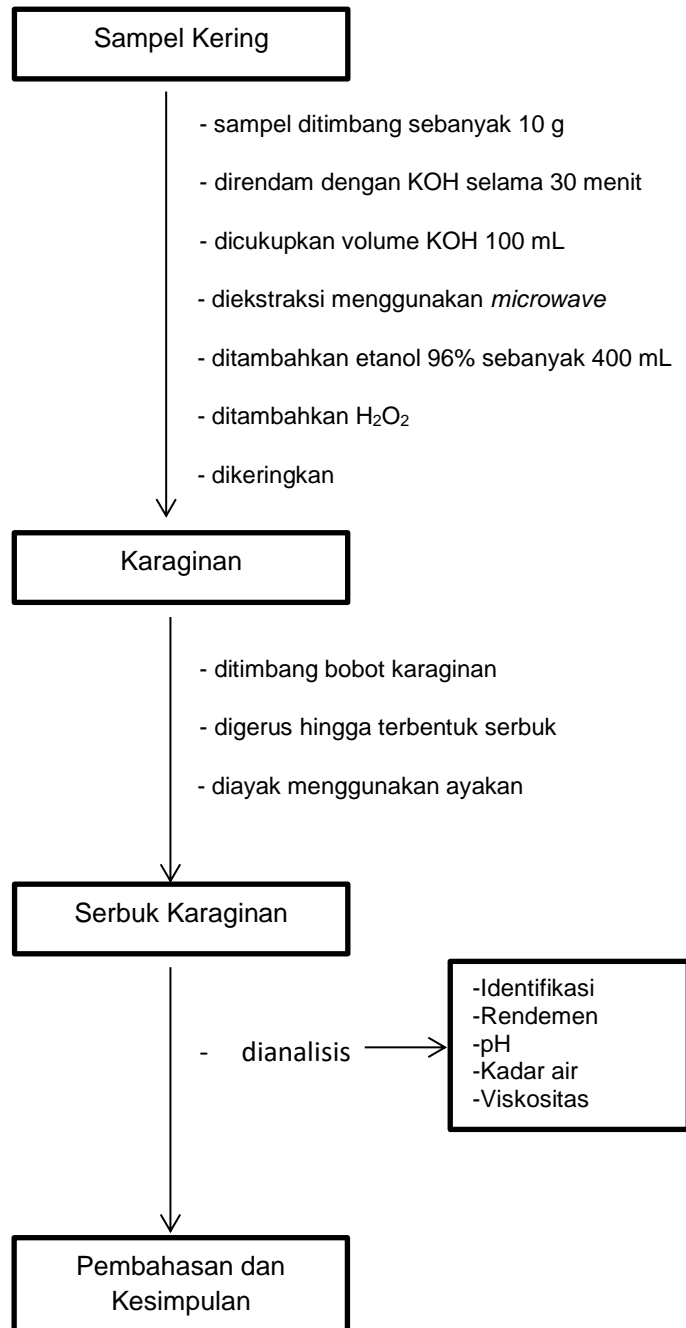
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LAMPIRAN I

SKEMA KERJA



Lampiran 2. Gambar Penelitian



Gambar 7. Penimbangan KOH



Gambar 8. Pembuatan larutan KOH 3%



Gambar 9. Penimbangan karaginan



Gambar 10. Ekstraksi karaginan dengan MAE



Gambar 11. Pencampuran hasil ekstraksi dengan alkohol 98%



Gambar 12. Didiamkan selama 30 menit



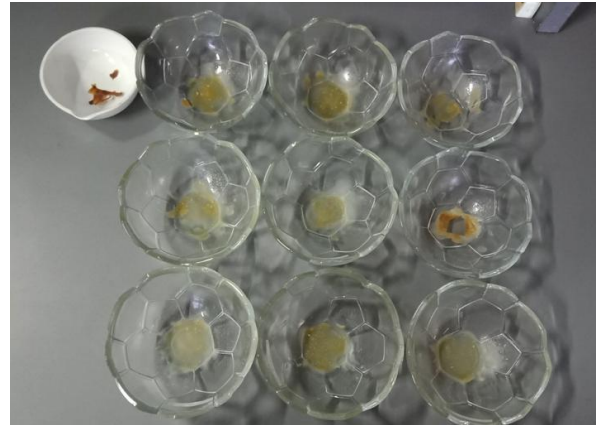
Gambar 13. Penyaringan karaginan



Gambar 14. Hasil ekstrak kental



Gambar 15. Penimbangan ekstrak kental



Gambar 16. Hasil ekstrak kering



Gambar 17. Ekstrak digerus hingga halus



Gambar 18. Ekstrak kering MAE₂₃₄



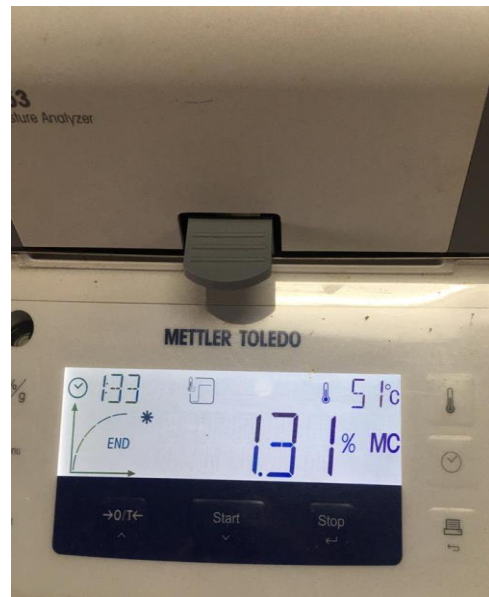
Gambar19. Hasil ekstrak MAE₅₆₇



Gambar 20. Hasil ekstrak MAE₈₉₁₀



Gambar 21. Hasil kadar air MAE₂₃₄



Gambar 22. Hasil kadar air MAE₅₆₇



Gambar 23. Hasil kadar air MAE₈₉₁₀



Gambar 24. Hasil pH MAE₂₃₄



Gambar 25. Hasil pH MAE₅₆₇



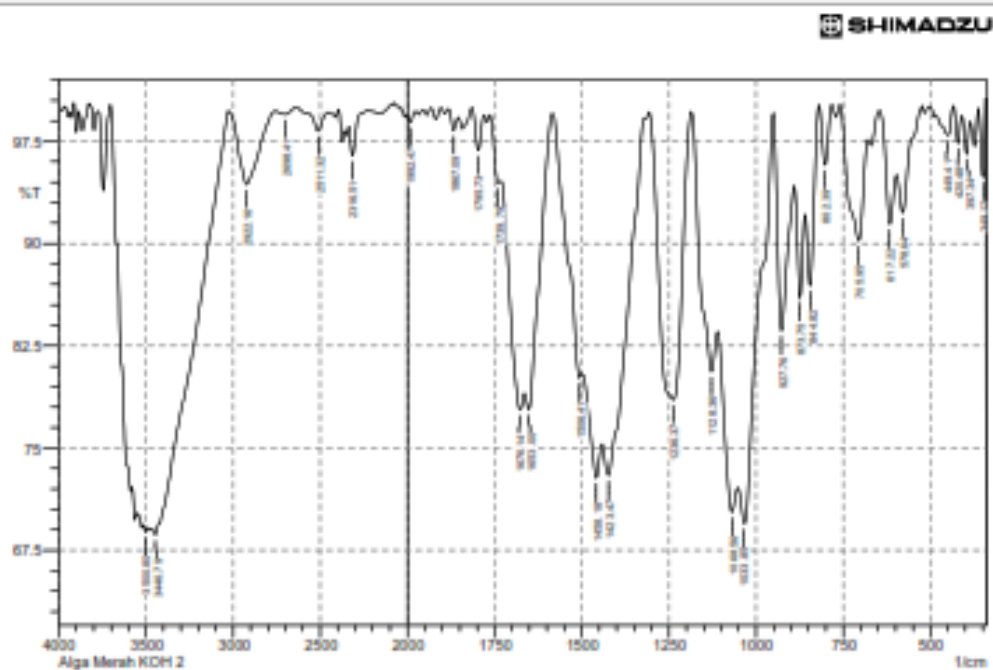
Gambar 26. Hasil pH MAE₈₉₁₀



Gambar 27. Pengukuran viskositas

Lampiran 3. Profil FTIR Karaginan

3.1 MAE₂₃₄



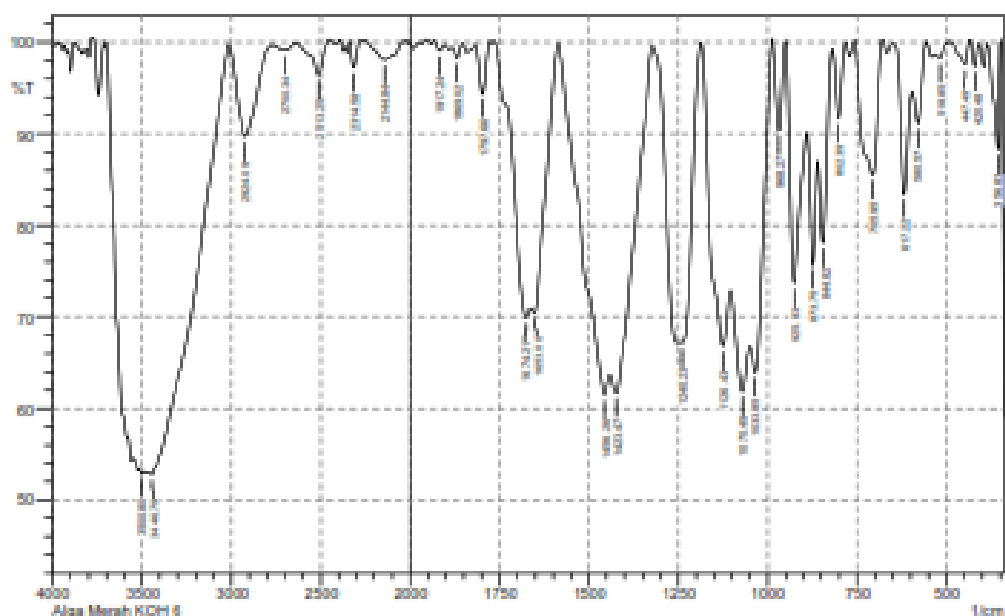
No.	Peak	Intensity	Corr. Intensity	Base (H)	Base (L)	Area	Corr. Area
1	349.12	94.91	5.465	362.62	341.4	0.259	0.254
2	337.34	96.612	2.521	408.91	385.76	0.208	0.12
3	420.48	97.385	2.299	433.98	408.91	0.15	0.118
4	449.41	97.965	1.922	486.06	433.98	0.285	0.229
5	578.64	92.269	3.931	596	526.57	1.183	0.417
6	617.22	91.441	5.455	646.15	597.93	1.087	0.507
7	705.95	90.21	6.253	758.02	678.94	2.175	1.768
8	802.39	95.781	4.374	819.75	783.1	0.326	0.352
9	844.82	86.933	7.887	858.32	819.75	1.326	0.675
10	873.75	86.089	6.915	891.11	860.25	1.455	0.491
11	927.76	83.826	13.689	950.91	893.04	2.752	1.893
12	1033.85	69.476	7.403	1051.2	952.84	6.762	1.759
13	1068.56	70.315	4.897	1109.07	1053.13	7.172	0.936
14	1128.36	80.612	6.707	1184.29	1111	4.886	1.683
15	1236.37	78.543	21.092	1305.81	1186.22	7.372	7.182
16	1423.47	73.004	5.736	1440.83	1321.24	9.742	2.287
17	1458.18	72.826	3.827	1500.62	1442.75	6.86	0.546
18	1506.41	80.195	1.211	1583.56	1502.55	3.967	0.122
19	1653	77.845	4.152	1664.57	1585.49	4.682	0.72
20	1676.14	77.818	3.468	1730.15	1666.5	4.886	0.794
21	1739.79	94.448	1.32	1762.84	1732.08	0.518	0.103
22	1795.73	96.84	2.814	1815.02	1780.3	0.257	0.209
23	1867.09	95.298	1.238	1882.52	1853.59	0.127	0.071
24	1992.47	96.896	0.679	2007.9	1977.04	0.1	0.043
25	2316.51	96.45	2.328	2337.72	2227.78	0.662	0.252
26	2511.32	98.254	1.336	2571.11	2451.53	0.488	0.275
27	2698.41	99.483	0.363	2756.28	2638.62	0.179	0.102
28	2922.16	94.331	5.358	3022.45	2758.21	3.307	2.953
29	3446.79	68.653	1.784	3466.08	3030.17	38.652	3.507
30	3479.58	68.86	0.373	3514.3	3491.16	3.723	0.029

Comment;
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Apodization;

3.2 MAE₅₆₇

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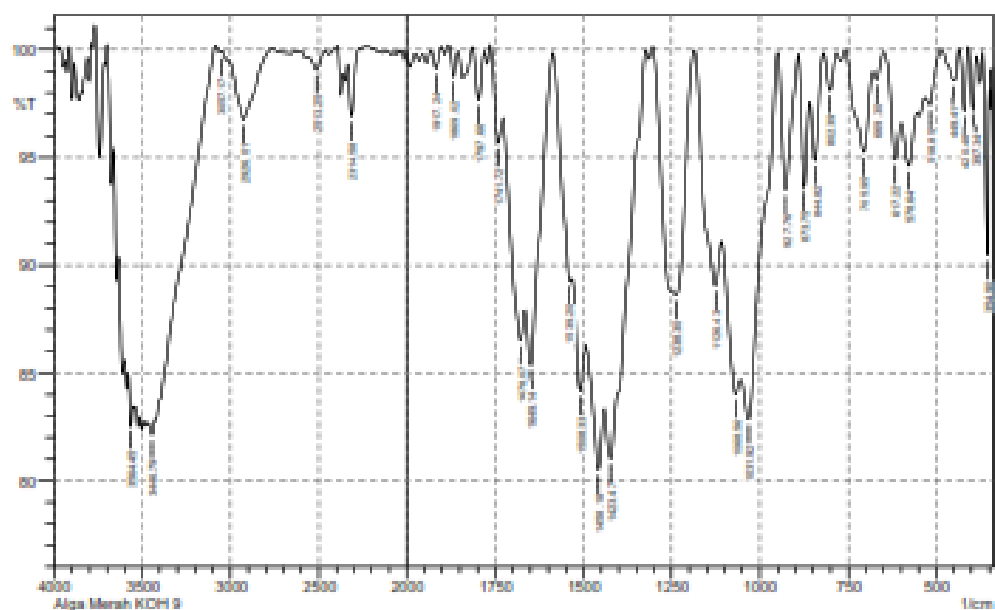
No.	Peak	Intensity	Corr. Intensity	Base (H)	Base (L)	Area	Corr. Area
1	359.83	88.362	11.815	383.83	349.12	0.852	0.829
2	420.48	97.392	2.805	433.98	408.91	0.131	0.133
3	447.49	97.577	2.809	487.99	433.98	0.279	0.314
4	518.85	98.243	0.994	532.35	497.83	0.183	0.094
5	580.57	91.128	5.535	598	555.5	0.987	0.506
6	617.22	83.44	13.012	650.61	597.93	1.931	1.284
7	705.95	85.538	14.678	738.02	678.94	3.19	3.257
8	802.39	91.853	7.875	819.75	791.17	0.732	0.858
9	844.82	78.149	13.187	858.32	821.88	2.317	1.177
10	873.75	75.81	12.483	891.11	860.25	2.829	0.973
11	925.83	73.739	21.875	950.91	893.04	4.831	3.245
12	968.27	90.398	9.747	987.58	950.91	0.798	0.812
13	1033.85	83.98	11.17	1049.28	987.58	7.012	1.863
14	1070.49	81.897	7.128	1103.28	1051.2	9.458	1.272
15	1128.43	88.894	13.082	1188.22	1105.21	9.581	3.877
16	1240.23	87.189	3.317	1248.02	1188.15	5.778	1.046
17	1423.47	81.702	7.288	1440.83	1323.17	13.896	2.488
18	1458.28	81.511	5.957	1583.58	1442.75	18.388	2.299
19	1653	70.48	4.05	1862.84	1583.49	8.142	0.887
20	1874.21	89.917	3.849	1782.94	1894.57	7.583	0.895
21	1737.88	94.373	5.544	1818.94	1776.44	0.475	0.481
22	1869.02	98.289	1.338	1882.52	1853.59	0.124	0.076
23	1917.24	99.099	0.831	1932.87	1903.74	0.058	0.05
24	2144.84	98.094	0.952	2272.15	2098.58	0.731	0.297
25	2314.58	97.292	2.898	2337.72	2272.15	0.323	0.373
26	2513.25	98.485	3.885	2638.62	2453.45	1.108	1.182
27	2793.34	99.148	0.882	2775.57	2638.62	0.338	0.227
28	2924.09	89.875	10.024	3012.81	2775.57	5.571	5.284
29	3448.79	82.798	2.132	3484.15	3014.74	68.873	7.074
30	3500.8	82.977	0.318	3512.37	3491.18	5.829	0.029

Comment:
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3.3 MAE₈₉₁₀

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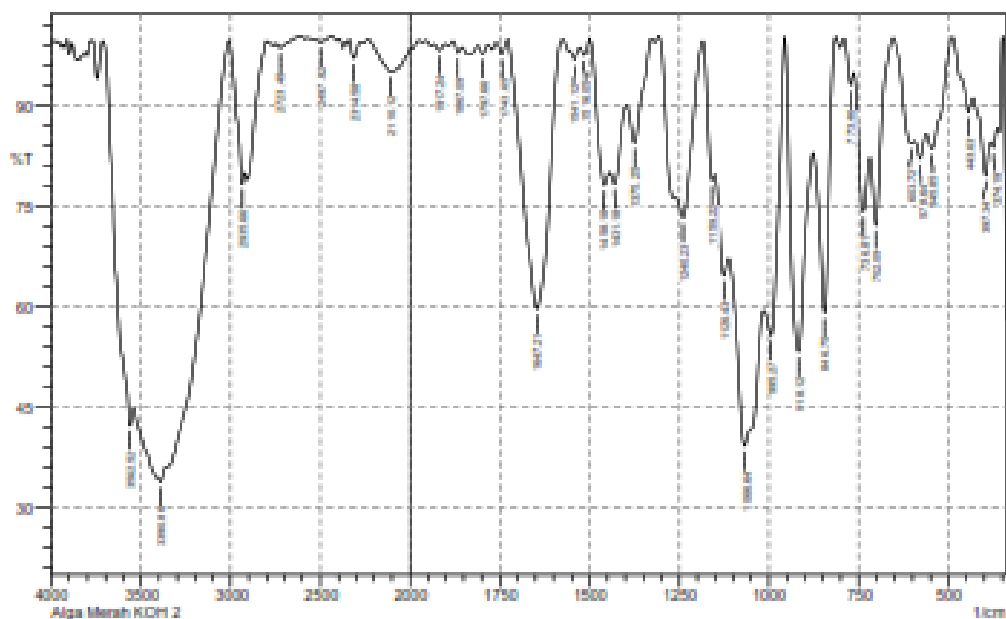
No.	Peak	Intensity	Corr. Intensity	Base (H)	Base (L)	Area	Corr. Area
1	3544.9	90.463	8.187	368.4	349.12	0.383	0.297
2	3397.34	97.271	2.588	408.91	387.89	0.128	0.117
3	420.48	97.199	2.891	435.91	408.91	0.199	0.199
4	449.41	98.557	1.444	488.08	435.91	0.168	0.168
5	518.88	97.45	0.985	532.38	488.08	0.29	0.263
6	578.84	94.81	2.268	599.88	555.5	0.838	0.215
7	617.22	94.901	2.842	650.91	599.88	0.817	0.229
8	669.3	98.815	0.683	678.94	650.91	0.11	0.039
9	705.98	95.265	4.048	758.02	678.94	0.957	0.774
10	802.39	98.12	1.727	819.75	783.1	0.161	0.137
11	844.82	94.862	3.497	858.32	819.75	0.912	0.292
12	873.75	93.847	4.862	893.94	858.32	0.944	0.339
13	927.78	93.485	8.325	950.91	893.94	0.87	0.82
14	1021.92	82.858	4.957	1053.13	950.91	4.82	1.16
15	1068.96	84.013	2.318	1107.14	1053.08	3.337	0.368
16	1126.43	89.059	4.082	1184.29	1109.07	2.992	1.015
17	1238.3	88.63	11.403	1303.88	1188.22	3.614	3.636
18	1423.47	81.043	4.722	1440.83	1323.17	8.087	1.47
19	1458.18	80.53	3.657	1492.9	1442.75	4.05	0.433
20	1508.33	84.181	3.23	1529.95	1494.83	2.309	0.323
21	1539.2	89.298	0.485	1587.42	1537.27	1.388	0.038
22	1649.14	85.378	4.648	1684.57	1680.34	2.894	0.767
23	1678.07	86.501	3.07	1728.29	1688.5	2.777	0.821
24	1741.72	95.884	2.441	1782.94	1728.22	0.422	0.189
25	1797.88	97.887	2.328	1815.02	1780.3	0.165	0.164
26	1889.02	98.759	1.288	1882.52	1888.52	0.862	0.867
27	1917.24	99.127	0.913	1932.67	1901.81	0.092	0.097
28	2314.98	96.918	2.94	2337.72	2233.57	0.423	0.29
29	2513.29	99.08	0.754	2589.18	2483.1	0.232	0.142
30	2926.01	98.773	2.982	3018.6	2788.92	1.893	1.49
31	3057.17	99.86	0.131	3088.11	3047.53	0.002	0.011
32	3446.79	82.139	0.622	3488.08	3429.43	3.089	0.097
33	3500.8	82.562	1.824	3577.95	3550.95	2.139	0.112

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No. of Scans;

3.4 Karaginan Baku

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No.	Peak	Intensity	Corr. Intensity	Base (H)	Base (L)	Area	Corr. Area
1	374.19	83.775	1.512	379.88	384.55	1.104	0.088
2	397.34	79.64	7.046	430.13	381.91	3.383	0.826
3	443.63	89.108	3.828	487.89	432.05	1.858	0.507
4	543.85	83.583	4.949	559.38	489.92	3.219	0.993
5	578.64	82.123	3.088	594.08	581.29	2.528	0.28
6	603.72	84.364	2.431	653.87	598	2.449	0.409
7	702.09	72.301	14.792	719.45	659.8	4.183	1.649
8	736.81	74.233	12.651	761.88	721.38	3.748	1.472
9	773.48	93.129	3.484	792.74	763.81	0.515	0.188
10	848.75	59.193	31.792	875.68	813.96	7.333	4.942
11	918.12	53.348	39.632	894.78	877.61	12.43	9.243
12	995.27	95.804	17.15	1014.56	958.69	0.595	3.278
13	1066.64	39.262	24.156	1111	1016.49	29.268	10.308
14	1126.43	84.634	7.117	1149.57	1112.93	5.832	0.803
15	1199.22	79.904	9.478	1184.29	1191.5	2.189	0.487
16	1240.23	73.274	9.572	1261.48	1188.22	6.138	1.773
17	1375.25	84.472	8.609	1398.48	1328.95	2.885	1.348
18	1431.18	78.382	4.238	1442.75	1398.39	3.599	0.499
19	1458.18	79.179	8.839	1500.82	1444.68	3.784	1.015
20	1516.05	97.547	1.682	1525.69	1500.82	0.177	0.104
21	1541.12	96.86	1.518	1584.83	1525.69	0.288	0.085
22	1647.21	59.723	40.11	1728.29	1575.84	16.498	16.387
23	1743.65	97.697	1.957	1791.01	1728.22	0.19	0.139
24	1797.66	97.764	1.271	1811.16	1782.23	0.201	0.08
25	1867.09	97.908	1.258	1880.8	1855.52	0.154	0.086
26	1917.24	88.3	0.842	1932.67	1901.81	0.183	0.081
27	2110.12	95.158	4.088	2327.78	2090.18	3.208	2.443
28	2314.58	97.078	2.687	2337.72	2274.07	0.43	0.343
29	2497.62	99.545	0.713	2589.18	2439.65	0.074	0.21
30	2723.49	98.699	0.758	2744.71	2613.58	0.285	0.147
31	2939.68	79.397	4.272	3007.02	2924.09	4.877	0.974
32	3380.86	33.915	3.138	3408.29	3008.65	103.317	12.948
33	3562.52	42.889	9.232	3714.9	3541.31	35.244	5.383

Date/Time: 11/26/2020 11:51:25 AM

No. of Scans: