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LAMPIRAN

Lampiran 1. Hasil Pengujian Karakteristik Fisik Densitas Kamba Beras Buatan

Lampiran 1a. Hasil Data Pengujian Densitas Kamba Beras Buatan

| Perlakuan | Densitas Kamba (g/ml) | | | |
|--|-----------------------|------------|-------------|--------------------|
| | Ulangan I | Ulangan II | Ulangan III | Rata – Rata (g/ml) |
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) | 0,4868 | 0,4744 | 0,4600 | 0,4737 |
| Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%) | 0,4820 | 0,4656 | 0,4680 | 0,4718 |
| Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%) | 0,4220 | 0,4408 | 0,4472 | 0,4366 |

Lampiran 1b. Data Analisa Sidik Ragam Densitas Kamba Beras Buatan

Tests of Between-Subjects Effects

Dependent Variable: Densitas

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | .003 ^a | 2 | .001 | 9.129 | .015 |
| Intercept | 1.911 | 1 | 1.911 | 1.333E4 | .000 |
| perlakuan | .003 | 2 | .001 | 9.129 | .015 |
| Error | .001 | 6 | .000 | | |
| Total | 1.914 | 9 | | | |
| Corrected Total | .003 | 8 | | | |

a. R Squared = .753 (Adjusted R Squared = .670)

Lampiran 1c. Data Hasil Uji Lanjut Duncan Densitas Kamba Beras Buatan

Densitas

Duncan

| perlakuan | N | Subset | |
|-----------|---|---------|---------|
| | | 1 | 2 |
| C | 3 | .436667 | |
| B | 3 | | .471867 |
| A | 3 | | .473733 |
| Sig. | | 1.000 | .855 |

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .000.

Lampiran 2. Hasil Pengujian Karakteristik Fisik Daya Pengembangan Beras Buatan

Lampiran 2a. Hasil Data Pengujian Daya Pengembangan Beras Buatan

| Perlakuan | Daya Pengembangan (%) | | | |
|--|-----------------------|------------|-------------|--------------------|
| | Ulangan I | Ulangan II | Ulangan III | Rata – Rata (g/ml) |
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) | 11,7 | 9,7 | 13,1 | 11,5 |

| | | | | |
|--|------------|------------|------------|------------|
| Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%) | 5,2 | 5,1 | 5,7 | 5,3 |
| Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%) | 5 | 2,8 | 5,7 | 4,5 |

Lampiran 2b. Data Analisa Sidik Ragam Daya Pengembangan Beras Buatan

Tests of Between-Subjects Effects

Dependent Variable: dayapengembangan

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | 87.722 ^a | 2 | 43.861 | 24.765 | .001 |
| Intercept | 455.111 | 1 | 455.111 | 256.964 | .000 |
| perlakuan | 87.722 | 2 | 43.861 | 24.765 | .001 |
| Error | 10.627 | 6 | 1.771 | | |
| Total | 553.460 | 9 | | | |
| Corrected Total | 98.349 | 8 | | | |

a. R Squared = .892 (Adjusted R Squared = .856)

Lampiran 2c. Data Hasil Uji Lanjut Duncan Daya Pengembangan Beras Buatan

dayapengembangan

Duncan

| perlakuan | N | Subset | |
|-----------|---|---------|----------|
| | | 1 | 2 |
| C | 3 | 4.50000 | |
| B | 3 | 5.33333 | |
| A | 3 | | 1.1500E1 |
| Sig. | | .472 | 1.000 |

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = 1.771.

Lampiran 3. Hasil Pengujian Karakteristik Fisik Daya Serap Air Beras Buatan

Lampiran 3a. Hasil Data Pengujian Daya Serap Air Beras Buatan

| Perlakuan | Daya Serap Air (%) | | | |
|--|--------------------|-------------|-------------|--------------------|
| | Ulangan I | Ulangan II | Ulangan II | Rata – Rata (g/ml) |
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) | 67,3 | 67,9 | 66,6 | 67,2 |
| Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%) | 68,6 | 71 | 69,5 | 69,7 |
| Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%) | 73,1 | 67,7 | 68 | 69,6 |

Lampiran 3b. Data Analisa Sidik Ragam Daya Serap Air Beras Buatan

Tests of Between-Subjects Effects

Dependent Variable: dayaserapair

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | 11.376 ^a | 2 | 5.688 | 1.537 | .289 |
| Intercept | 42669.788 | 1 | 42669.788 | 1.153E4 | .000 |
| perlakuan | 11.376 | 2 | 5.688 | 1.537 | .289 |
| Error | 22.207 | 6 | 3.701 | | |
| Total | 42703.370 | 9 | | | |
| Corrected Total | 33.582 | 8 | | | |

a. R Squared = .339 (Adjusted R Squared = .118)

Lampiran 3c. Data Hasil Uji Lanjut Duncan Daya Serap Air Beras Buatan

dayaserapair

Duncan

| perlakuan | N | Subset |
|-----------|---|---------|
| | | 1 |
| A | 3 | 67.2667 |
| C | 3 | 69.6000 |
| B | 3 | 69.7000 |
| Sig. | | .185 |

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 3.701.

Lampiran 4. Hasil Pengujian Karakteristik Fisik Waktu Pemasakan Beras Buatan

Lampiran 4a. Hasil Data Pengujian Waktu Pemasakan Beras Buatan

| Formulasi Beras buatan Perbandingan Tepung Sagu dan Tepung Kacang Kedelai | Waktu (menit) | Suhu (°C) | Viskositas (mPa 's) |
|---|---------------|-----------|---------------------|
| A(80 : 20) | 3 | 42 | 14.63 |
| | 6 | 63 | 15.3 |
| | 9 | 70 | 16.86 |
| | 10* | 74 | 139 |
| | 11 | 79 | 111 |
| | 12 | 85 | 108 |
| | 13 | 88 | 107 |
| | 14 | 90 | 105 |
| | 15 | 95 | 100 |
| B(70 : 30) | 3 | 42 | 35.1 |
| | 6 | 55 | 73.3 |
| | 9 | 70 | 93 |
| | 10* | 79 | 103.6 |
| | 11 | 85 | 86.66 |
| | 12 | 89 | 67.66 |
| | 13 | 91 | 22.26 |
| | 14 | 93 | 21.23 |
| | 15 | 95 | 20.53 |

$C_{(60 : 40)}$

| | | |
|----|----|------|
| 3 | 56 | 58,9 |
| 6 | 63 | 66,8 |
| 9* | 73 | 79,1 |
| 10 | 79 | 70,7 |
| 11 | 81 | 70 |
| 12 | 86 | 69 |
| 13 | 91 | 68 |
| 14 | 95 | 66 |

Keterangan :

* = Viskositas maksimum beras buatan

Lampiran 5. Hasil Analisa Sensori Beras Buatan**Lampiran 5a. Hasil Data Analisa Sensori Beras Buatan**

| No | Nama | A1 | | | A2 | | | A3 | | |
|-----------|------------------|------|------|------|------|------|-----|------|------|------|
| | | 515 | 411 | 651 | 628 | 728 | 324 | 317 | 526 | 733 |
| 1 | Ana Rina Hariana | 2 | 2 | 2 | 2 | 2 | 3 | 3 | 3 | 2 |
| 2 | Iriani | 1 | 1 | 1 | 1 | 1 | 2 | 1 | 2 | 3 |
| 3 | Masita | 2 | 3 | 3 | 3 | 3 | 3 | 2 | 2 | 3 |
| 4 | Nurhayati | 3 | 3 | 2 | 3 | 3 | 3 | 2 | 3 | 1 |
| 5 | Nurwisama | 3 | 1 | 3 | 3 | 3 | 3 | 3 | 2 | 2 |
| 6 | Husnawati | 3 | 3 | 3 | 1 | 3 | 3 | 3 | 3 | 2 |
| 7 | Sulpaia | 3 | 3 | 3 | 3 | 3 | 3 | 3 | 2 | 3 |
| 8 | Karmila | 1 | 1 | 1 | 1 | 3 | 1 | 1 | 3 | 1 |
| 9 | St.Nurasiah | 3 | 3 | 3 | 2 | 3 | 3 | 2 | 3 | 3 |
| 10 | Nurlia | 2 | 1 | 1 | 2 | 3 | 1 | 3 | 2 | 1 |
| 11 | Nilawati | 3 | 1 | 3 | 1 | 3 | 1 | 1 | 2 | 2 |
| 12 | Sakriani | 2 | 2 | 1 | 2 | 3 | 3 | 2 | 1 | 1 |
| 13 | Mutmainna | 3 | 1 | 1 | 1 | 1 | 1 | 1 | 3 | 3 |
| 14 | Nurlina | 2 | 2 | 2 | 2 | 2 | 1 | 1 | 1 | 1 |
| 15 | Dewi | 1 | 1 | 1 | 1 | 2 | 1 | 1 | 1 | 1 |
| 16 | Rahmania | 1 | 1 | 1 | 1 | 2 | 1 | 1 | 1 | 1 |
| 17 | Sri Wahyuni U | 1 | 1 | 1 | 3 | 3 | 3 | 2 | 1 | 2 |
| 18 | Nurarfa | 1 | 1 | 1 | 1 | 2 | 2 | 1 | 1 | 2 |
| 19 | Ramlah | 3 | 3 | 3 | 3 | 3 | 1 | 3 | 3 | 3 |
| 20 | Suriana | 3 | 1 | 2 | 2 | 2 | 2 | 1 | 2 | 3 |
| 21 | Irmawati | 1 | 3 | 1 | 2 | 2 | 2 | 3 | 2 | 1 |
| 22 | St. Fatimah | 2 | 1 | 2 | 2 | 2 | 3 | 3 | 3 | 2 |
| 23 | Wahyuni | 2 | 2 | 3 | 3 | 3 | 3 | 2 | 3 | 3 |
| 24 | Mazni | 2 | 1 | 2 | 2 | 3 | 3 | 1 | 2 | 2 |
| 25 | St. Hasia | 3 | 1 | 3 | 1 | 3 | 3 | 1 | 2 | 3 |
| Total | | 53 | 43 | 49 | 48 | 63 | 55 | 47 | 53 | 51 |
| Rata-Rata | | 2.12 | 1.72 | 1.96 | 1.92 | 2.52 | 2.2 | 1.88 | 2.12 | 2.04 |

| No | Nama | A1 | A2 | A3 | Jumlah | Rata-rata |
|-----------|------------------|--------|---------|---------|---------|-----------|
| 1 | Ana Rina Hariana | 2.000 | 2.33333 | 2.667 | 7.000 | 2.333 |
| 2 | Iriani | 1.000 | 1.333 | 2.000 | 4.333 | 1.444 |
| 3 | Masita | 2.667 | 3.000 | 2.333 | 8.000 | 2.667 |
| 4 | Nurhayati | 2.667 | 3.000 | 2.000 | 7.667 | 2.556 |
| 5 | Nurwisama | 2.333 | 3.000 | 2.333 | 7.667 | 2.556 |
| 6 | Husnawati | 3.000 | 2.333 | 2.667 | 8.000 | 2.667 |
| 7 | Sulpaia | 3.000 | 3.000 | 2.667 | 8.667 | 2.889 |
| 8 | Karmila | 1.000 | 1.667 | 1.667 | 4.333 | 1.444 |
| 9 | St.Nurasiah | 3.000 | 2.667 | 2.667 | 8.333 | 2.778 |
| 10 | Nurlia | 1.333 | 2.000 | 2.000 | 5.333 | 1.778 |
| 11 | Nilawati | 2.333 | 1.667 | 1.667 | 5.667 | 1.889 |
| 12 | Sakriani | 1.667 | 2.667 | 1.333 | 5.667 | 1.889 |
| 13 | Mutmainna | 1.667 | 1.000 | 2.333 | 5.000 | 1.667 |
| 14 | Nurlina | 2.000 | 1.667 | 1.000 | 4.667 | 1.556 |
| 15 | Dewi | 1.000 | 1.333 | 1.000 | 3.333 | 1.111 |
| 16 | Rahmania | 1.000 | 1.333 | 1.000 | 3.333 | 1.111 |
| 17 | Sri Wahyuni U | 1.000 | 3.000 | 1.667 | 5.667 | 1.889 |
| 18 | Nurarfa | 1.000 | 1.667 | 1.333 | 4.000 | 1.333 |
| 19 | Ramlah | 3.000 | 2.333 | 3.000 | 8.333 | 2.778 |
| 20 | Suriana | 2.000 | 2.000 | 2.000 | 6.000 | 2.000 |
| 21 | Irmawati | 1.667 | 2.000 | 2.000 | 5.667 | 1.889 |
| 22 | St. Fatimah | 1.667 | 2.333 | 2.667 | 6.667 | 2.222 |
| 23 | Wahyuni | 2.333 | 3.000 | 2.667 | 8.000 | 2.667 |
| 24 | Mazni | 1.667 | 2.667 | 1.667 | 6.000 | 2.000 |
| 25 | St. Hasia | 2.333 | 2.333 | 2.000 | 6.667 | 2.222 |
| JUMLAH | | 48.333 | 55.333 | 50.3333 | 154.000 | 51.333 |
| RATA-RATA | | 1.933 | 2.213 | 2.01333 | 6.160 | 2.053 |

Lampiran 5b. Data Analisa Sidik Ragam Analisa Sensori Beras Buatan

Tests of Between-Subjects Effects

Dependent Variable: organgleptik

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | .125 ^a | 2 | .062 | 1.286 | .343 |
| Intercept | 37.946 | 1 | 37.946 | 781.846 | .000 |
| perlakuan | .125 | 2 | .062 | 1.286 | .343 |
| Error | .291 | 6 | .049 | | |
| Total | 38.362 | 9 | | | |
| Corrected Total | .416 | 8 | | | |

a. R Squared = .300 (Adjusted R Squared = .067)

Lampiran 5c. Data Hasil Uji Lanjut Duncan Analisa Sensori Beras Buatan

organoleptik

| Duncan | | |
|-----------|---|--------|
| perlakuan | N | Subset |
| | | 1 |
| A | 3 | 1.9333 |
| C | 3 | 2.0133 |
| B | 3 | 2.2133 |
| Sig. | | .183 |

Means for groups in homogeneous subsets are displayed.
Based on observed means.

The error term is Mean Square(Error) = .049.

Lampiran 6. Hasil Pengujian Karakteristik Kimia Kadar Air Beras Buatan

Lampiran 6a. Hasil Data Pengujian Kadar Air Beras buatan

| Perlakuan | Kadar Air (%) | | | |
|--|---------------|-------------|-------------|--------------------|
| | Ulangan I | Ulangan II | Ulangan III | Rata – Rata (g/ml) |
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) | 4,73 | 4,92 | 4,33 | 4,66 |
| Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%) | 3,87 | 3,68 | 3,71 | 3,75 |
| Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%) | 3,17 | 3,5 | 3,56 | 3,41 |

Lampiran 6b. Data Analisa Sidik Ragam Kadar Air Beras Buatan

Tests of Between-Subjects Effects

Dependent Variable: kadarair

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | 2.502 ^a | 2 | 1.251 | 25.846 | .001 |
| Intercept | 139.791 | 1 | 139.791 | 2.888E3 | .000 |
| perlakuan | 2.502 | 2 | 1.251 | 25.846 | .001 |
| Error | .290 | 6 | .048 | | |
| Total | 142.584 | 9 | | | |
| Corrected Total | 2.793 | 8 | | | |

a. R Squared = .896 (Adjusted R Squared = .861)

Lampiran 6c. Data Hasil Uji Lanjut Duncan Kadar Air Beras Buatan

kadarair

| Duncan | | | |
|-----------|---|--------|--------|
| perlakuan | N | Subset | |
| | | 1 | 2 |
| C | 3 | 3.4100 | |
| B | 3 | 3.7533 | |
| A | 3 | | 4.6600 |
| Sig. | | .105 | 1.000 |

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .048.

Lampiran 7. Hasil Pengujian Karakteristik Kimia Kadar Abu Beras Buatan

Lampiran 7a. Hasil Data Pengujian Kadar Abu Beras Buatan

| Perlakuan | Kadar Abu (%) | | | |
|--|---------------|------------|------------|--------------------|
| | Ulangan I | Ulangan II | Ulangan II | Rata – Rata (g/ml) |
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) | 2,355 | 2,4 | 2,39 | 2,38 |
| Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%) | 2,73 | 2,845 | 2,45 | 2,67 |
| Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%) | 3,02 | 3,135 | 2,925 | 3,02 |

Lampiran 7b. Data Analisa Sidik Ragam Kadar Abu Beras Buatan

Tests of Between-Subjects Effects

Dependent Variable: kadarabu

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | .626 ^a | 2 | .313 | 17.746 | .003 |
| Intercept | 65.340 | 1 | 65.340 | 3.706E3 | .000 |
| perlakuan | .626 | 2 | .313 | 17.746 | .003 |
| Error | .106 | 6 | .018 | | |
| Total | 66.072 | 9 | | | |
| Corrected Total | .732 | 8 | | | |

a. R Squared = .855 (Adjusted R Squared = .807)

Lampiran 7c. Data Hasil Uji Lanjut Duncan Kadar Abu Beras Buatan

kadarabu

| Duncan | | | | |
|-----------|---|---------|---------|---------|
| perlakuan | N | Subset | | |
| | | 1 | 2 | 3 |
| A | 3 | 2.38167 | | |
| B | 3 | | 2.67500 | |
| C | 3 | | | 3.02667 |
| 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) = .018.

Lampiran 8. Hasil Pengujian Karakteristik Kimia Kadar Lemak Beras Buatan
Lampiran 8a. Hasil Data Pengujian Kadar Lemak Beras Buatan

| Perlakuan | Kadar Lemak (%) | | | |
|---|-----------------|------------|------------|--------------------|
| | Ulangan I | Ulangan II | Ulangan II | Rata – Rata (g/ml) |
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) | 5,50 | 5,41 | 5,50 | 5,47 |
| Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%) | 7,57 | 7,65 | 7,55 | 7,59 |
| Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%) | 6,56 | 6,64 | 6,67 | 6,62 |

Lampiran 8b. Data Analisa Sidik Ragam Kadar Lemak Beras Buatan

Tests of Between-Subjects Effects

Dependent Variable: kadarlemak

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | 6.759 ^a | 2 | 3.380 | 1.161E3 | .000 |
| Intercept | 387.434 | 1 | 387.434 | 1.331E5 | .000 |
| perlakuan | 6.759 | 2 | 3.380 | 1.161E3 | .000 |
| Error | .017 | 6 | .003 | | |
| Total | 394.210 | 9 | | | |
| Corrected Total | 6.776 | 8 | | | |

a. R Squared = .997 (Adjusted R Squared = .997)

Lampiran 8c. Data Hasil Uji Lanjut Duncan Kadar Lemak Beras Buatan

kadarlemak

Duncan

| perla kuan | N | Subset | | |
|---------------|---|--------|--------|--------|
| | | 1 | 2 | 3 |
| A | 3 | 5.4700 | | |
| C | 3 | | 6.6233 | |
| B | 3 | | | 7.5900 |
| 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) = .003.

Lampiran 9. Hasil Pengujian Karakteristik Kimia Kadar Protein Beras Buatan
Lampiran 9a. Hasil Data Pengujian Kadar Protein Beras Buatan

| Perlakuan | Kadar Protein (%) | | | |
|---|-------------------|------------|------------|--------------------|
| | Ulangan I | Ulangan II | Ulangan II | Rata – Rata (g/ml) |
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) | 12,33 | 12,31 | 12,34 | 12,32 |

| | | | | |
|--|--------------|--------------|--------------|--------------|
| Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%) | 15,58 | 15,63 | 15,60 | 15,60 |
| Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%) | 13,41 | 13,37 | 13,35 | 13,37 |

Lampiran 9b. Data Analisa Sidik Ragam Kadar Protein Beras Buatan

Tests of Between-Subjects Effects

Dependent Variable: protein

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | 16.797 ^a | 2 | 8.399 | 1.400E4 | .000 |
| Intercept | 1706.241 | 1 | 1706.241 | 2.844E6 | .000 |
| perlakuan | 16.797 | 2 | 8.399 | 1.400E4 | .000 |
| Error | .004 | 6 | .001 | | |
| Total | 1723.041 | 9 | | | |
| Corrected Total | 16.801 | 8 | | | |

a. R Squared = 1.000 (Adjusted R Squared = 1.000)

Lampiran 9c. Data Hasil Uji Lanjut Duncan Kadar Protein Beras Buatan

protein

Duncan

| perlakuan | N | Subset | | |
|-----------|---|---------|---------|---------|
| | | 1 | 2 | 3 |
| A | 3 | 12.3267 | | |
| C | 3 | | 13.3767 | |
| B | 3 | | | 15.6033 |
| 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) = .001.

Lampiran 10. Hasil Pengujian Karakteristik Kimia Kadar Karbohidrat Beras Buatan

Lampiran 10a. Hasil Data Pengujian Kadar Karbohidrat Beras Buatan

| Perlakuan | Kadar Karbohidrat (%) | | | |
|--|-----------------------|--------------|--------------|--------------------|
| | Ulangan I | Ulangan II | Ulangan II | Rata – Rata (g/ml) |
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) | 75,09 | 74,96 | 75,44 | 75,16 |
| Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%) | 70,25 | 70,2 | 70,69 | 70,38 |
| Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%) | 73,84 | 73,36 | 73,5 | 73,56 |

Lampiran 10b. Data Analisa Sidik Ragam Kadar Karbohidrat Beras Buatan
Tests of Between-Subjects Effects

Dependent Variable: kadarkarbohidrat

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | 35.584 ^a | 2 | 17.792 | 273.353 | .000 |
| Intercept | 48009.192 | 1 | 48009.192 | 7.376E5 | .000 |
| perlakuan | 35.584 | 2 | 17.792 | 273.353 | .000 |
| Error | .391 | 6 | .065 | | |
| Total | 48045.167 | 9 | | | |
| Corrected Total | 35.975 | 8 | | | |

a. R Squared = .989 (Adjusted R Squared = .986)

Lampiran 10c. Data Hasil Uji Lanjut Duncan Kadar Karbohidrat Beras Buatan

kadarkarbohidrat

Duncan

| perlakuan | N | Subset | | |
|-----------|---|---------|---------|---------|
| | | 1 | 2 | 3 |
| B | 3 | 70.3800 | | |
| C | 3 | | 73.5667 | |
| A | 3 | | | 75.1633 |
| 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) = .065.

Lampiran 11. Hasil Pengujian Karakteristik Kimia Total Kalori Beras Buatan

Lampiran 11a. Hasil Data Pengujian Total Kalori Beras Buatan

| Perlakuan | Total Kalori (kkal) | | | |
|--|---------------------|----------------|----------------|--------------------|
| | Ulangan I | Ulangan II | Ulangan III | Rata – Rata (g/ml) |
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) | 409,572 | 408,12 | 411,048 | 409,58 |
| Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%) | 422,304 | 423,048 | 424,004 | 423,118 |
| Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%) | 418,733 | 417,345 | 418,116 | 418,064 |

Lampiran 11b. Data Analisa Sidik Ragam Total Kalori Beras Buatan

Tests of Between-Subjects Effects

Dependent Variable: totalkalori

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | 280.828 ^a | 2 | 140.414 | 125.624 | .000 |
| Intercept | 1564408.916 | 1 | 1564408.916 | 1.400E6 | .000 |
| perlakuan | 280.828 | 2 | 140.414 | 125.624 | .000 |
| Error | 6.706 | 6 | 1.118 | | |
| Total | 1564696.450 | 9 | | | |
| Corrected Total | 287.534 | 8 | | | |

a. R Squared = .977 (Adjusted R Squared = .969)

Lampiran 11c. Data Hasil Uji Lanjut Duncan Total Kalori Beras Buatan

totalkalori

| Duncan | | | | |
|-----------|---|----------|----------|----------|
| perlakuan | N | Subset | | |
| | | 1 | 2 | 3 |
| A | 3 | 4.0958E2 | | |
| C | 3 | | 4.1806E2 | |
| B | 3 | | | 4.2311E2 |
| 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) = 1.118.

Lampiran 12. Hasil Pengujian Karakteristik Kimia Kadar Serat Pangan Beras Buatan

Lampiran 12a. Hasil Data Pengujian Kadar Serat Pangan Beras Buatan

| Perlakuan | Kadar Serat Pangan (%) | | | |
|--|------------------------|-------------|-------------|--------------------|
| | Ulangan I | Ulangan II | Ulangan III | Rata – Rata (g/ml) |
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) | 1,88 | 1,72 | 1,95 | 1,85 |
| Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%) | 2,34 | 2,28 | 2,39 | 2,33 |
| Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%) | 1,99 | 1,78 | 1,42 | 1,73 |

Lampiran 12b. Data Analisa Sidik Ragam Kadar Serat Pangan Beras Buatan

Tests of Between-Subjects Effects

Dependent Variable: kadarserat

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | .619 ^a | 2 | .310 | 9.286 | .015 |
| Intercept | 35.007 | 1 | 35.007 | 1.050E3 | .000 |
| perlakuan | .619 | 2 | .310 | 9.286 | .015 |
| Error | .200 | 6 | .033 | | |
| Total | 35.826 | 9 | | | |
| Corrected Total | .819 | 8 | | | |

a. R Squared = .756 (Adjusted R Squared = .674)

Lampiran 12c. Data Hasil Uji Lanjut Duncan Kadar Serat Pangan Beras Buatan

kadarserat

| Duncan | | | | |
|-----------|---|--------|--------|------|
| perlakuan | N | Subset | | Sig. |
| | | 1 | 2 | |
| C | 3 | 1.7300 | | |
| A | 3 | 1.8500 | | |
| B | 3 | | 2.3367 | |
| Sig. | | .452 | 1.000 | |

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .033.

Lampiran 13. Hasil Pengujian Karakteristik Kimia Total Flavonoid Beras Buatan

Lampiran 13a. Hasil Data Pengujian Total Flavonoid Beras Buatan

| Perlakuan | Total Flavonoid (ppm) | | | |
|--|-----------------------|---------------|---------------|----------------------|
| | Ulangan I | Ulangan II | Ulangan II | Rata – Rata (mgQE/g) |
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) | 261,26 | 233,00 | 268,33 | 0,254196 |
| Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%) | 289,71 | 280,54 | 256,64 | 0,27563 |
| Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%) | 161,76 | 188,09 | 167,32 | 0,17239 |

Lampiran 13b. Data Analisa Sidik Ragam Total Flavonoid Beras Buatan

Dependent Variable: totalflavonoid

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | .018 ^a | 2 | .009 | 32.050 | .001 |
| Intercept | .493 | 1 | .493 | 1.775E3 | .000 |
| perlakuan | .018 | 2 | .009 | 32.050 | .001 |
| Error | .002 | 6 | .000 | | |
| Total | .513 | 9 | | | |
| Corrected Total | .019 | 8 | | | |

a. R Squared = .914 (Adjusted R Squared = .886)

Lampiran 13c. Data Hasil Uji Lanjut Duncan Total Flavonoid Beras Buatan

totalflavonoid

Duncan

| perlakuan | N | Subset | |
|-----------|---|--------|--------|
| | | 1 | 2 |
| C | 3 | .17239 | |
| A | 3 | | .25420 |
| B | 3 | | .27563 |
| Sig. | | 1.000 | .166 |

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .000.

Lampiran 14. Hasil Pengujian Karakteristik Kimia Kadar Zat Besi (Fe) Beras Buatan

Lampiran 14a. Hasil Data Pengujian Kadar Zat Besi (Fe) Beras Buatan

| Perlakuan | Kadar Zat Besi (Fe) (ppm) | | | |
|--|---------------------------|---------------|---------------|--------------------|
| | Ulangan I | Ulangan II | Ulangan II | Rata – Rata (g/ml) |
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) | 241,43 | 283,39 | 258,40 | 261,073 |

| | | | | |
|--|---------------|---------------|---------------|----------------|
| Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%) | 331,09 | 380,00 | 381,26 | 364,116 |
| Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%) | 410,28 | 468,60 | 193,68 | 457,52 |

Lampiran 14b. Data Analisa Sidik Ragam Kadar Zat Besi (Fe) Beras Buatan

Tests of Between-Subjects Effects

Dependent Variable: kadarzathesi

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | 57933.404 ^a | 2 | 28966.702 | 28.078 | .001 |
| Intercept | 1172260.944 | 1 | 1172260.944 | 1.136E3 | .000 |
| perlakuan | 57933.404 | 2 | 28966.702 | 28.078 | .001 |
| Error | 6189.905 | 6 | 1031.651 | | |
| Total | 1236384.254 | 9 | | | |
| Corrected Total | 64123.309 | 8 | | | |

a. R Squared = .903 (Adjusted R Squared = .871)

Lampiran 14c. Data Hasil Uji Lanjut Duncan Kadar Zat Besi (Fe) Beras Buatan



kadarzathesi





Duncan

| perlakuan | N | Subset | | |
|-----------|---|----------|----------|----------|
| | | 1 | 2 | 3 |
| A | 3 | 2.6107E2 | | |
| B | 3 | | 3.6412E2 | |
| C | 3 | | | 4.5752E2 |
| 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) = 1031.651.

Lampiran 15. Hasil Formulasi Beras Buatan Perbandingan Tepung Sagu dan Tepung Kacang Kedelai

| Formulasi | Beras buatan | Nasi buatan |
|--|---|---|
| Formulasi A (Tepung Sagu 80% : Tepung Kacang Kedelai 20%) |  |  |

| Formulasi | Beras Buatan | Nasi Buatan |
|--|--|--|
| <p>Formulasi B (Tepung Sagu 70% : Tepung Kacang Kedelai 30%)</p> |  |  |
| <p>Formulasi C (Tepung Sagu 60% : Tepung Kacang Kedelai 40%)</p> |  |  |

Lampiran 16. Dokumentasi Kegiatan Penelitian
Lampiran 16a. Pembuatan Beras Buatan



Lampiran 16b. Pengujian Karakteristik Fisik Beras Buatan



Lampiran 16c. Pengujian Organoleptik Nasi Buatan



Lampiran 16d. Pengujian Karakteristik Kimia Beras Buatan

