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Lampiran

Lampiran 1. Hasil Pengukuran Susut Bobot Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, *Refrigerator*, dan ZECC

| Jenis Penyimpanan | Lama Penyimpanan | Ulangan | | | Jumlah | Rata-Rata (%) |
|---------------------|------------------|---------|-------|-------|--------|---------------|
| | | 1 | 2 | 3 | | |
| Suhu Ruang | 0 hari | 0 | 0 | 0 | 0 | 0 |
| | 3 hari | 14,11 | 13,83 | 14,6 | 42,54 | 14,18 |
| | 6 hari | 36,44 | 26,5 | 25,51 | 88,45 | 29,48 |
| | 9 hari | 79,34 | 49,93 | 47,48 | 176,75 | 58,92 |
| <i>Refrigerator</i> | 0 hari | 0 | 0 | 0 | 0 | 0 |
| | 3 hari | 11,1 | 6,62 | 7,38 | 25,1 | 8,37 |
| | 6 hari | 15,09 | 14,91 | 10,35 | 40,35 | 13,45 |
| | 9 hari | 19,66 | 15,65 | 14,28 | 49,59 | 16,53 |
| ZECC | 0 hari | 0 | 0 | 0 | 0 | 0 |
| | 3 hari | 4,47 | 4,05 | 4,46 | 12,98 | 4,33 |
| | 6 hari | 7,19 | 7,25 | 7,4 | 21,84 | 7,28 |
| | 9 hari | 11,9 | 13,09 | 12,21 | 37,2 | 12,40 |

Lampiran 1a. Rerataan Hasil Susut Bobot (%) Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, *Refrigerator*, dan ZECC

| Lama Penyimpanan | Jenis Penyimpanan | | | Rata-rata (%) |
|------------------|-------------------|---------------------|-------|---------------|
| | Suhu Ruang | <i>Refrigerator</i> | ZECC | |
| 0 Hari | 0 | 0 | 0 | 0 |
| 3 Hari | 14,18 | 8,37 | 4,33 | 8,96 |
| 6 Hari | 29,48 | 13,45 | 7,28 | 16,74 |
| 9 Hari | 58,92 | 16,53 | 12,40 | 29,28 |
| Rata-rata (%) | 25,65 | 9,59 | 6,00 | 13,74 |

Lampiran 1b. Hasil Analisis Sidik Ragam (Anova) Susut Bobot Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, *Refrigerator*, dan ZECC

Tests of Between-Subjects Effects

Dependent Variable: Susut Bobot

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|-----------------|-------------------------|----|-------------|---------|------|
| Corrected Model | 9072.657 ^a | 11 | 824.787 | 26.588 | .000 |
| Intercept | 6800.751 | 1 | 6800.751 | 219.227 | .000 |
| Faktor_A | 2626.331 | 2 | 1313.166 | 42.331 | .000 |
| Faktor_B | 4159.841 | 3 | 1386.614 | 44.698 | .000 |
| Faktor_A * | 2286.485 | 6 | 381.081 | 12.284 | .000 |
| Faktor_B | | | | | |
| Error | 744.518 | 24 | 31.022 | | |
| Total | 16617.925 | 36 | | | |
| Corrected Total | 9817.174 | 35 | | | |

a. R Squared = ,924 (Adjusted R Squared = ,889)

Lampiran 1c. Hasil Uji Lanjut Duncan Susut Bobot Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

- Uji Lanjut Duncan Faktor Tunggal Jenis Penyimpanan

Susut Bobot

Duncan^{a,b}

| Jenis Penyimpanan | N | Subset | |
|-------------------|----|--------|---------|
| | | 1 | 2 |
| ZECC | 12 | 6.0017 | |
| refrigerator | 12 | 9.5867 | |
| Suhu Ruang | 12 | | 25.6450 |
| Sig. | | .128 | 1.000 |

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 31,022.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Faktor Tunggal Lama Penyimpanan

Susut Bobot

Duncan^{a,b}

| Lama Penyimpanan | N | Subset | | | |
|------------------|---|--------|--------|---------|---------|
| | | 1 | 2 | 3 | 4 |
| 0 hari | 9 | .0000 | | | |
| 3 hari | 9 | | 8.9578 | | |
| 6 hari | 9 | | | 16.7378 | |
| 9 hari | 9 | | | | 29.2822 |
| 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) = 31,022.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Interaksi Jenis Penyimpanan (A) dan Lama Penyimpanan (B)

| Perlakuan | B1 (0 Hari) | B2 (3 Hari) | B3 (6 Hari) | B4 (9 Hari) |
|-------------------|-------------|-------------|-------------|-------------|
| A1 (Suhu Ruang) | 0 a | 14,18 de | 29,48 f | 58,92 g |
| A2 (Refrigerator) | 0 a | 8,37 bcd | 13,45 de | 16,53 e |
| A3 (ZECC) | 0 a | 4,33 ab | 7,28 bc | 12,40 cde |

Lampiran 2. Hasil Analisa Kadar Air Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Jenis Penyimpanan | Lama Penyimpanan | Ulangan | | | Jumlah | Rata-Rata (%) |
|-------------------|------------------|---------|-------|-------|--------|---------------|
| | | 1 | 2 | 3 | | |
| Suhu Ruang | 0 hari | 88,46 | 89,83 | 90,4 | 268,69 | 89,56 |
| | 3 hari | 82,46 | 85,32 | 86,44 | 254,22 | 84,74 |
| | 6 hari | 84,45 | 69,95 | 68 | 222,40 | 74,13 |
| | 9 hari | 79,45 | 78,86 | 62,78 | 221,09 | 73,70 |
| Refrigerator | 0 hari | 88,46 | 89,83 | 90,4 | 268,69 | 89,56 |
| | 3 hari | 86,51 | 86,79 | 85,41 | 258,71 | 86,24 |
| | 6 hari | 84,37 | 82,27 | 82,2 | 248,84 | 82,95 |
| | 9 hari | 74 | 89,59 | 89 | 252,59 | 84,20 |
| ZECC | 0 hari | 88,46 | 89,83 | 90,4 | 268,69 | 89,56 |
| | 3 hari | 88,21 | 89,17 | 88 | 265,38 | 88,46 |
| | 6 hari | 87,32 | 83,27 | 87 | 257,59 | 85,86 |
| | 9 hari | 86,38 | 86 | 81 | 253,38 | 84,46 |

Lampiran 2a. Rerataan Hasil Kadar Air (%) Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Lama Penyimpanan | Jenis Penyimpanan | | | Rata-rata (%) |
|------------------|-------------------|--------------|-------|---------------|
| | Suhu Ruang | Refrigerator | ZECC | |
| 0 Hari | 89,56 | 89,56 | 89,56 | 89,56 |
| 3 Hari | 84,74 | 86,24 | 88,46 | 86,48 |
| 6 Hari | 74,13 | 82,95 | 85,86 | 80,98 |
| 9 Hari | 73,70 | 84,20 | 84,46 | 80,78 |
| Rata-rata (%) | 80,53 | 85,74 | 87,09 | 84,45 |

Lampiran 2b. Hasil Analisis Sidik Ragam (Anova) Kadar Air Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

Tests of Between-Subjects Effects

Dependent Variable: Kadar Air

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|---------------------|-------------------------|----|-------------|-----------|------|
| Corrected Model | 972.553 ^a | 11 | 88.414 | 3.900 | .003 |
| Intercept | 256756.713 | 1 | 256756.713 | 11326.232 | .000 |
| Faktor_A | 287.348 | 2 | 143.674 | 6.338 | .006 |
| Faktor_B | 501.588 | 3 | 167.196 | 7.375 | .001 |
| Faktor_A * Faktor_B | 183.617 | 6 | 30.603 | 1.350 | .274 |
| Error | 544.061 | 24 | 22.669 | | |
| Total | 258273.328 | 36 | | | |
| Corrected Total | 1516.614 | 35 | | | |

a. R Squared = ,641 (Adjusted R Squared = ,477)

Lampiran 2c. Hasil Uji Lanjut Duncan Kadar Air Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

- Uji Lanjut Duncan Faktor Tunggal Jenis Penyimpanan

KADAR AIR

Duncan^{a,b}

| PERLAKUAN | N | Subset | |
|---------------------|---|---------|---------|
| | | 1 | 2 |
| A1 SUHU RUANG | 3 | 80.5333 | |
| A2 | 3 | | 85.7358 |
| <i>REFRIGERATOR</i> | | | |
| A3 ZECC | 3 | | 87.0867 |
| Sig. | | 1.000 | .505 |

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 5.440.

a. Uses Harmonic Mean Sample Size = 3.000.

b. Alpha = ,05.

- Uji Lanjut Duncan Faktor Tunggal Lama Penyimpanan

Kadar Air

Duncan^{a,b}

| Lama Penyimpanan | N | Subset | |
|------------------|---|---------|---------|
| | | 1 | 2 |
| 9 hari | 9 | 80.7844 | |
| 6 hari | 9 | 80.9811 | |
| 3 hari | 9 | | 86.4789 |
| 0 hari | 9 | | 89.5633 |
| Sig. | | .931 | .182 |

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 22,669.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = ,05.

Lampiran 3. Hasil Analisa Kadar Vitamin C Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Jenis Penyimpanan | Lama Penyimpanan | Ulangan | | | Jumlah | Rata-Rata (%) |
|-------------------|------------------|---------|------|------|--------|---------------|
| | | 1 | 2 | 3 | | |
| Suhu Ruang | 0 hari | 0,27 | 0,14 | 0,16 | 0,57 | 0,19 |
| | 3 hari | 0,09 | 0,11 | 0,10 | 0,30 | 0,10 |
| | 6 hari | 0,08 | 0,10 | 0,04 | 0,22 | 0,07 |
| | 9 hari | 0,06 | 0,03 | 0,05 | 0,13 | 0,04 |
| Refrigerator | 0 hari | 0,27 | 0,14 | 0,16 | 0,57 | 0,19 |
| | 3 hari | 0,15 | 0,13 | 0,15 | 0,44 | 0,15 |
| | 6 hari | 0,11 | 0,14 | 0,11 | 0,36 | 0,12 |
| | 9 hari | 0,08 | 0,11 | 0,10 | 0,28 | 0,09 |
| ZECC | 0 hari | 0,27 | 0,14 | 0,16 | 0,57 | 0,19 |
| | 3 hari | 0,12 | 0,15 | 0,15 | 0,42 | 0,14 |
| | 6 hari | 0,10 | 0,14 | 0,06 | 0,30 | 0,10 |
| | 9 hari | 0,02 | 0,03 | 0,04 | 0,09 | 0,03 |

Lampiran 3a. Rerataan Hasil Vitamin C (%) Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Lama Penyimpanan | Jenis Penyimpanan | | | Rata-rata (%) |
|------------------|-------------------|--------------|------|---------------|
| | Suhu Ruang | Refrigerator | ZECC | |
| 0 Hari | 0,19 | 0,19 | 0,19 | 0,19 |
| 3 Hari | 0,10 | 0,15 | 0,14 | 0,13 |
| 6 Hari | 0,07 | 0,12 | 0,10 | 0,10 |
| 9 Hari | 0,04 | 0,09 | 0,03 | 0,06 |
| Rata-rata (%) | 0,10 | 0,14 | 0,11 | 0,12 |

Lampiran 3b. Hasil Analisis Sidik Ragam (Anova) Vitamin C Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

Tests of Between-Subjects Effects

Dependent Variable: Vitamin C

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|---------------------|-------------------------|----|-------------|---------|------|
| Corrected Model | .100 ^a | 11 | .009 | 5.975 | .000 |
| Intercept | .502 | 1 | .502 | 331.350 | .000 |
| Faktor_A | .008 | 2 | .004 | 2.510 | .102 |
| Faktor_B | .086 | 3 | .029 | 18.928 | .000 |
| Faktor_A * Faktor_B | .006 | 6 | .001 | .654 | .687 |
| Error | .036 | 24 | .002 | | |
| Total | .638 | 36 | | | |
| Corrected Total | .136 | 35 | | | |

a. R Squared = ,733 (Adjusted R Squared = ,610)

Lampiran 3c. Hasil Uji Lanjut Duncan Kadar Vitamin C Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

- Uji Lanjut Duncan Faktor Tunggal Lama Penyimpanan

Vitamin C

Duncan^{a,b}

| Lama Penyimpanan | N | Subset | | |
|------------------|---|--------|-------|-------|
| | | 1 | 2 | 3 |
| 9 hari | 9 | .0563 | | |
| 6 hari | 9 | | .0970 | |
| 3 hari | 9 | | .1291 | |
| 0 hari | 9 | | | .1901 |
| Sig. | | 1.000 | .093 | 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 = 9,000.

b. Alpha = ,05.

Lampiran 4. Hasil Analisa Total Asam Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Jenis Penyimpanan | Lama Penyimpanan | Ulangan | | | Jumlah | Rata-Rata (%) |
|-------------------|------------------|---------|------|------|--------|---------------|
| | | 1 | 2 | 3 | | |
| Suhu Ruang | 0 hari | 0,41 | 0,20 | 0,05 | 0,67 | 0,22 |
| | 3 hari | 0,36 | 0,61 | 0,56 | 1,54 | 0,51 |
| | 6 hari | 0,51 | 0,10 | 0,15 | 0,77 | 0,26 |
| | 9 hari | 0,26 | 0,51 | 0,20 | 0,97 | 0,32 |
| Refrigerator | 0 hari | 0,41 | 0,20 | 0,05 | 0,67 | 0,22 |
| | 3 hari | 0,46 | 0,15 | 0,36 | 0,97 | 0,32 |
| | 6 hari | 0,36 | 0,05 | 0,15 | 0,56 | 0,19 |
| | 9 hari | 0,15 | 0,41 | 0,26 | 0,82 | 0,27 |
| ZECC | 0 hari | 0,41 | 0,20 | 0,05 | 0,67 | 0,22 |
| | 3 hari | 0,36 | 0,31 | 0,05 | 0,72 | 0,24 |
| | 6 hari | 0,26 | 0,41 | 0,26 | 0,92 | 0,31 |
| | 9 hari | 0,31 | 0,20 | 0,15 | 0,67 | 0,22 |

Lampiran 4a. Rerataan Hasil Total Asam (%) Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Lama Penyimpanan | Jenis Penyimpanan | | | Rata-rata (%) |
|------------------|-------------------|--------------|------|---------------|
| | Suhu Ruang | Refrigerator | ZECC | |
| 0 Hari | 0,22 | 0,22 | 0,22 | 0,22 |
| 3 Hari | 0,51 | 0,32 | 0,24 | 0,36 |
| 6 Hari | 0,26 | 0,19 | 0,31 | 0,25 |
| 9 Hari | 0,32 | 0,27 | 0,22 | 0,27 |
| Rata-rata (%) | 0,33 | 0,25 | 0,25 | 0,28 |

Lampiran 4b. Hasil Analisis Sidik Ragam (Anova) Total Asam Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

Tests of Between-Subjects Effects

Dependent Variable: Total Asam

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|---------------------|-------------------------|----|-------------|---------|------|
| Corrected Model | .248 ^a | 11 | .023 | .905 | .550 |
| Intercept | 2.741 | 1 | 2.741 | 110.047 | .000 |
| Faktor_A | .050 | 2 | .025 | 1.003 | .382 |
| Faktor_B | .093 | 3 | .031 | 1.251 | .313 |
| Faktor_A * Faktor_B | .104 | 6 | .017 | .699 | .653 |
| Error | .598 | 24 | .025 | | |
| Total | 3.586 | 36 | | | |
| Corrected Total | .846 | 35 | | | |

a. R Squared = ,293 (Adjusted R Squared = -,031)

Lampiran 5. Hasil Analisa Derajat Keasaman (pH) Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Jenis Penyimpanan | Lama Penyimpanan | Ulangan | | | Jumlah | Rata-Rata |
|-------------------|------------------|---------|------|------|--------|-----------|
| | | 1 | 2 | 3 | | |
| Suhu Ruang | 0 hari | 6,1 | 6,08 | 6,04 | 18,22 | 6,07 |
| | 3 hari | 4,41 | 4,04 | 4,05 | 12,5 | 4,17 |
| | 6 hari | 4,68 | 4,09 | 4,6 | 13,37 | 4,46 |
| | 9 hari | 4,11 | 4,02 | 4,03 | 12,16 | 4,05 |
| Refrigerator | 0 hari | 6,1 | 6,08 | 6,04 | 18,22 | 6,07 |
| | 3 hari | 4,93 | 4,52 | 4,41 | 13,86 | 4,62 |
| | 6 hari | 4,72 | 4,71 | 4,78 | 14,21 | 4,74 |
| | 9 hari | 4,39 | 4,58 | 4,68 | 13,65 | 4,55 |
| ZECC | 0 hari | 6,1 | 6,08 | 6,04 | 18,22 | 6,07 |
| | 3 hari | 5,13 | 5,1 | 5,76 | 15,99 | 5,33 |
| | 6 hari | 4,09 | 5,06 | 5,19 | 14,34 | 4,78 |
| | 9 hari | 4,2 | 4,06 | 4,08 | 12,34 | 4,11 |

Lampiran 5a. Rerataan Hasil Derajat Keasaman (pH) Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Lama Penyimpanan | Jenis Penyimpanan | | | Rata-rata |
|------------------|-------------------|--------------|------|-----------|
| | Suhu Ruang | Refrigerator | ZECC | |
| 0 Hari | 6,07 | 6,07 | 6,07 | 6,07 |
| 3 Hari | 4,17 | 4,62 | 5,33 | 4,71 |
| 6 Hari | 4,46 | 4,74 | 4,78 | 4,66 |
| 9 Hari | 4,05 | 4,55 | 4,11 | 4,24 |
| Rata-rata | 4,69 | 5,00 | 5,07 | 4,92 |

Lampiran 5b. Hasil Analisis Sidik Ragam (Anova) Derajat Keasaman (pH) Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

Tests of Between-Subjects Effects

Dependent Variable: pH

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|---------------------|-------------------------|----|-------------|-----------|------|
| Corrected Model | 19.868 ^a | 11 | 1.806 | 28.660 | .000 |
| Intercept | 871.037 | 1 | 871.037 | 13821.106 | .000 |
| Faktor_A | 1.001 | 2 | .501 | 7.944 | .002 |
| Faktor_B | 17.179 | 3 | 5.726 | 90.865 | .000 |
| Faktor_A * Faktor_B | 1.687 | 6 | .281 | 4.462 | .004 |
| Error | 1.513 | 24 | .063 | | |
| Total | 892.418 | 36 | | | |
| Corrected Total | 21.381 | 35 | | | |

a. R Squared = ,929 (Adjusted R Squared = ,897)

Lampiran 5c. Hasil Uji Lanjut Duncan Derajat Keasaman (pH) Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

- Uji Lanjut Duncan Faktor Tunggal Jenis Penyimpanan

pH

Duncan^{a,b}

| Jenis Penyimpanan | N | Subset | |
|-------------------|----|--------|--------|
| | | 1 | 2 |
| Suhu Ruang | 12 | 4.6875 | |
| refrigerator | 12 | | 4.9950 |
| ZECC | 12 | | 5.0742 |
| Sig. | | 1.000 | .447 |

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,063.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Faktor Tunggal Lama Penyimpanan

pH

Duncan^{a,b}

| Lama Penyimpanan | N | Subset | | |
|------------------|---|--------|--------|--------|
| | | 1 | 2 | 3 |
| 9 hari | 9 | 4.2389 | | |
| 6 hari | 9 | | 4.6578 | |
| 3 hari | 9 | | 4.7056 | |
| 0 hari | 9 | | | 6.0733 |
| Sig. | | 1.000 | .690 | 1.000 |

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,063.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Interaksi Jenis Penyimpanan dan Lama Penyimpanan

| Perlakuan | B1 (0 Hari) | B2 (3 Hari) | B3 (6 Hari) | B4 (9 Hari) |
|-------------------|-------------|-------------|-------------|-------------|
| A1 (Suhu Ruang) | 57,20 g | 44,53 de | 37,33 c | 35,74 c |
| A2 (Refrigerator) | 57,20 g | 43,93 d | 27,77 b | 20,07 a |
| A3 (ZECC) | 57,20 g | 52,10 f | 48,70 ef | 46,70 de |

Lampiran 6. Hasil Analisa Warna Kulit Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Jenis Penyimpanan | Lama Penyimpanan | Ulangan | | | | | | | | | Rata-Rata | | |
|-------------------|------------------|---------|------|------|------|------|------|------|------|------|-----------|-------|-------|
| | | 1 | | | 2 | | | 3 | | | L* | a* | b* |
| | | L* | a* | b* | L* | a* | b* | L* | a* | b* | | | |
| Suhu Ruang | 0 hari | 38,6 | 35,7 | 18,2 | 40,7 | 36,7 | 18,6 | 40,4 | 34,3 | 17,7 | 39,90 | 35,57 | 18,17 |
| | 3 hari | 38 | 36,6 | 20,9 | 38,5 | 37,6 | 18,7 | 39,7 | 36,4 | 18 | 38,73 | 36,87 | 19,20 |
| | 6 hari | 37,4 | 37,6 | 18,8 | 37,1 | 37 | 17,7 | 33,4 | 37,2 | 18,4 | 35,97 | 37,27 | 18,30 |
| | 9 hari | 38,6 | 39,7 | 17,5 | 35,7 | 38,6 | 17,7 | 32,2 | 39,3 | 21,1 | 35,50 | 39,20 | 18,77 |
| Refrigerator | 0 hari | 48,4 | 37 | 20,4 | 44,6 | 36,3 | 30,3 | 42,3 | 37,9 | 20,4 | 45,10 | 37,07 | 23,70 |
| | 3 hari | 41,9 | 36,1 | 22,7 | 39,9 | 30 | 24,5 | 43,1 | 37,7 | 19,8 | 41,63 | 34,60 | 22,33 |
| | 6 hari | 38,5 | 30,3 | 19,9 | 40 | 28 | 20,5 | 41,8 | 27,8 | 13,9 | 40,10 | 28,70 | 18,10 |
| | 9 hari | 38,8 | 29,6 | 19,7 | 37,3 | 29,2 | 22,3 | 37,1 | 32,6 | 17,3 | 37,73 | 30,47 | 19,77 |
| ZECC | 0 hari | 35,4 | 27,8 | 18,3 | 40,6 | 24,4 | 18,2 | 38,3 | 24,1 | 17,9 | 38,10 | 25,43 | 18,13 |
| | 3 hari | 36,4 | 22,9 | 17,9 | 38 | 25,2 | 17 | 38 | 23,5 | 18,6 | 37,47 | 23,87 | 17,83 |
| | 6 hari | 36,3 | 26,2 | 18,2 | 34,2 | 28,2 | 18,3 | 33,5 | 26,2 | 17,5 | 34,67 | 26,87 | 18,00 |
| | 9 hari | 36,4 | 23,7 | 19,7 | 32,4 | 28,4 | 18,8 | 37,7 | 22,5 | 18,3 | 35,50 | 24,87 | 18,93 |

Lampiran 6a. Rerataan Hasil Warna Kulit Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Nilai Koordinat | Lama Penyimpanan | Jenis Penyimpanan | | | Rata-rata |
|-----------------|------------------|-------------------|--------------|-------|-----------|
| | | Suhu Ruang | Refrigerator | ZECC | |
| L* | 0 Hari | 39,90 | 45,10 | 38,10 | 41,03 |
| | 3 Hari | 38,73 | 41,63 | 37,47 | 39,28 |
| | 6 Hari | 35,97 | 40,10 | 34,67 | 36,91 |
| | 9 Hari | 35,50 | 37,73 | 35,50 | 36,24 |
| | Rata-rata | 37,53 | 41,14 | 36,44 | 38,37 |
| a* | 0 Hari | 35,57 | 37,07 | 25,43 | 32,69 |
| | 3 Hari | 36,87 | 34,60 | 23,87 | 31,78 |
| | 6 Hari | 37,27 | 28,70 | 26,87 | 30,95 |
| | 9 Hari | 39,20 | 30,47 | 24,87 | 31,51 |
| | Rata-rata | 37,23 | 32,71 | 25,26 | 31,73 |
| b* | 0 Hari | 18,17 | 23,70 | 18,13 | 20,00 |
| | 3 Hari | 19,20 | 22,33 | 17,83 | 19,79 |
| | 6 Hari | 18,30 | 18,10 | 18,00 | 18,13 |
| | 9 Hari | 18,77 | 19,77 | 18,93 | 19,16 |
| | Rata-rata | 18,61 | 20,98 | 18,22 | 19,27 |

Lampiran 6b. Hasil Analisis Sidik Ragam (Anova) Warna Kulit Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

Lampiran 6b₁ Nilai L*

Tests of Between-Subjects Effects

Dependent Variable: Tingkat Kecerahan (L*)

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|---------------------|-------------------------|----|-------------|-----------|------|
| Corrected Model | 296.000 ^a | 11 | 26.909 | 6.409 | .000 |
| Intercept | 52992.040 | 1 | 52992.040 | 12622.161 | .000 |
| Faktor_A | 145.762 | 2 | 72.881 | 17.359 | .000 |
| Faktor_B | 131.073 | 3 | 43.691 | 10.407 | .000 |
| Faktor_A * Faktor_B | 19.165 | 6 | 3.194 | .761 | .608 |
| Error | 100.760 | 24 | 4.198 | | |
| Total | 53388.800 | 36 | | | |
| Corrected Total | 396.760 | 35 | | | |

a. R Squared = ,746 (Adjusted R Squared = ,630)

Lampiran 6b2 Nilai a*

Tests of Between-Subjects Effects

Dependent Variable: Koordinat a*

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|---------------------|-------------------------|----|-------------|-----------|------|
| Corrected Model | 1041.876 ^a | 11 | 94.716 | 27.381 | .000 |
| Intercept | 36245.814 | 1 | 36245.814 | 10478.192 | .000 |
| Faktor_A | 876.416 | 2 | 438.208 | 126.680 | .000 |
| Faktor_B | 14.281 | 3 | 4.760 | 1.376 | .274 |
| Faktor_A * Faktor_B | 151.180 | 6 | 25.197 | 7.284 | .000 |
| Error | 83.020 | 24 | 3.459 | | |
| Total | 37370.710 | 36 | | | |
| Corrected Total | 1124.896 | 35 | | | |

a. R Squared = ,926 (Adjusted R Squared = ,892)

Lampiran 6b3 Nilai b*

Tests of Between-Subjects Effects

Dependent Variable: Koordinat b*

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|---------------------|-------------------------|----|-------------|----------|------|
| Corrected Model | 60.241 ^a | 11 | 5.476 | 2.735 | .019 |
| Intercept | 12932.617 | 1 | 12932.617 | 6458.836 | .000 |
| Faktor_A | 15.308 | 2 | 7.654 | 3.823 | .036 |
| Faktor_B | 15.568 | 3 | 5.189 | 2.592 | .076 |
| Faktor_A * Faktor_B | 29.365 | 6 | 4.894 | 2.444 | .055 |
| Error | 48.056 | 24 | 2.002 | | |
| Total | 13040.914 | 36 | | | |
| Corrected Total | 108.297 | 35 | | | |

a. R Squared = ,556 (Adjusted R Squared = ,353)

Lampiran 6c. Hasil Uji Lanjut Duncan Warna Kulit Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

Lampiran 6c1 Nilai L*

- Uji Lanjut Duncan Faktor Tunggal Jenis Penyimpanan

Tingkat Kecerahan (L*)

Duncan^{a,b}

| Jenis Penyimpanan | N | Subset | |
|-------------------|----|---------|---------|
| | | 1 | 2 |
| ZECC | 12 | 36.4333 | |
| Suhu Ruang | 12 | 37.5250 | |
| refrigerator | 12 | | 41.1417 |
| Sig. | | .204 | 1.000 |

Means for groups in homogeneous subsets are displayed

The error term is Mean Square(Error) = 4,198.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Faktor Tunggal Lama Penyimpanan

Tingkat Kecerahan (L*)

Duncan^{a,b}

| Lama Penyimpanan | N | Subset | |
|------------------|---|---------|---------|
| | | 1 | 2 |
| 9 hari | 9 | 36.2444 | |
| 6 hari | 9 | 36.9111 | |
| 3 hari | 9 | | 39.2778 |
| 0 hari | 9 | | 41.0333 |
| Sig. | | .497 | .082 |

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 4,198.

- a. Uses Harmonic Mean Sample Size = 9,000.
- b. Alpha = ,05.

Lampiran 6c2 Nilai a*

- Uji Lanjut Duncan Faktor Tunggal Jenis Penyimpanan

Koordinat a*

Duncan^{a,b}

| Jenis Penyimpanan | N | Subset | | |
|---------------------|----|---------|---------|---------|
| | | 1 | 2 | 3 |
| ZECC | 12 | 25.2583 | | |
| <i>refrigerator</i> | 12 | | 32.7083 | |
| Suhu Ruang | 12 | | | 37.2250 |
| 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) = 3,459.

- a. Uses Harmonic Mean Sample Size = 12,000.
- b. Alpha = ,05.

- Uji Lanjut Duncan Interaksi Jenis Penyimpanan dan Lama Penyimpanan

| Perlakuan | B1 (0 Hari) | B2 (3 Hari) | B3 (6 Hari) | B4 (9 Hari) |
|--------------------------|-------------|-------------|-------------|-------------|
| A1 (Suhu Ruang) | 35,57 ef | 36,87 f | 37,27 fg | 39,20 g |
| A2 (Refrigerator) | 37,07 f | 34,60 e | 28,70 cd | 30,47 d |
| A3 (ZECC) | 25,43 ab | 23,87 a | 26,87 bc | 24,87 a |

Lampiran 6c3 Nilai b*

- Uji Lanjut Duncan Faktor Tunggal Jenis Penyimpanan

Koordinat b*

Duncan^{a,b}

| Jenis Penyimpanan | N | Subset | |
|-------------------|----|---------|---------|
| | | 1 | 2 |
| ZECC | 12 | 18.2742 | |
| Suhu Ruang | 12 | 18.7533 | 18.7533 |
| refrigerator | 12 | | 19.8333 |
| Sig. | | .415 | .074 |

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 2,002.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Interaksi Jenis Penyimpanan dan Lama Penyimpanan

| Perlakuan | B1 (0 Hari) | B2 (3 Hari) | B3 (6 Hari) | B4 (9 Hari) |
|-------------------|-------------|-------------|-------------|-------------|
| A1 (Suhu Ruang) | 18,17 a | 19,20 ab | 18,30 ab | 18,77 ab |
| A2 (Refrigerator) | 23,70 c | 22,33 c | 18,10 a | 19,77 b |
| A3 (ZECC) | 18,13 a | 17,83 a | 18,00 a | 18,93 ab |

Lampiran 7. Hasil Uji Organoleptik Panelis Parameter Warna Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| P a n e l i s | Penyimpanan Suhu Ruang | | | | | | | | | | | | Penyimpanan pada Refrigerator | | | | | | | | | | | | Penyimpanan pada ZECC | | | | | | | | | | | | |
|---------------------------------|------------------------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|-------------------------------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|-----------------------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|---|
| | 0 Hari | | | 3 hari | | | 6 hari | | | 9 hari | | | 0 Hari | | | 3 hari | | | 6 hari | | | 9 hari | | | 0 Hari | | | 3 Hari | | | 6 hari | | | 9 Hari | | | |
| | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | |
| 1 | 4 | 4 | 4 | 3 | 2 | 4 | 2 | 2 | 3 | 1 | 2 | 2 | 4 | 3 | 4 | 4 | 4 | 4 | 4 | 3 | 4 | 1 | 3 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | | | |
| 2 | 4 | 4 | 3 | 3 | 3 | 2 | 3 | 1 | 3 | 2 | 2 | 2 | 5 | 4 | 5 | 3 | 3 | 1 | 3 | 3 | 3 | 4 | 2 | 2 | 4 | 4 | 5 | 4 | 4 | 3 | 4 | 4 | 4 | 3 | 4 | | |
| 3 | 4 | 3 | 4 | 3 | 2 | 3 | 2 | 2 | 2 | 2 | 1 | 3 | 3 | 5 | 5 | 4 | 4 | 3 | 3 | 4 | 4 | 4 | 2 | 4 | 4 | 3 | 3 | 5 | 4 | 4 | 3 | 2 | 5 | 4 | 3 | 4 | |
| 4 | 5 | 5 | 4 | 3 | 3 | 3 | 2 | 2 | 2 | 2 | 2 | 2 | 4 | 3 | 4 | 3 | 3 | 2 | 3 | 3 | 3 | 2 | 2 | 3 | 4 | 4 | 4 | 4 | 3 | 4 | 3 | 3 | 3 | 3 | 3 | 3 | |
| 5 | 4 | 4 | 4 | 3 | 1 | 3 | 3 | 2 | 3 | 3 | 2 | 2 | 4 | 4 | 4 | 4 | 3 | 4 | 3 | 3 | 3 | 4 | 3 | 3 | 5 | 5 | 5 | 4 | 5 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | |
| 6 | 4 | 5 | 4 | 3 | 2 | 4 | 3 | 2 | 3 | 3 | 2 | 3 | 4 | 5 | 5 | 3 | 3 | 3 | 4 | 3 | 4 | 3 | 3 | 5 | 5 | 5 | 4 | 5 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | |
| 7 | 5 | 5 | 5 | 5 | 4 | 5 | 5 | 3 | 5 | 2 | 3 | 3 | 5 | 5 | 5 | 4 | 4 | 3 | 5 | 4 | 5 | 5 | 2 | 5 | 5 | 5 | 5 | 5 | 4 | 5 | 4 | 5 | 4 | 5 | 5 | 5 | |
| 8 | 5 | 5 | 5 | 2 | 2 | 4 | 2 | 2 | 1 | 1 | 1 | 1 | 4 | 5 | 4 | 3 | 3 | 4 | 3 | 3 | 2 | 3 | 1 | 2 | 3 | 5 | 5 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 2 | 4 |
| 9 | 4 | 5 | 4 | 4 | 2 | 4 | 4 | 2 | 3 | 2 | 2 | 2 | 4 | 4 | 4 | 4 | 4 | 3 | 3 | 4 | 3 | 4 | 2 | 2 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | |
| 10 | 5 | 5 | 5 | 3 | 2 | 4 | 3 | 2 | 2 | 1 | 2 | 2 | 5 | 5 | 4 | 3 | 3 | 4 | 3 | 3 | 2 | 2 | 1 | 2 | 5 | 5 | 5 | 4 | 4 | 4 | 3 | 3 | 3 | 2 | 2 | 3 | |
| 11 | 5 | 5 | 4 | 3 | 3 | 3 | 3 | 1 | 3 | 2 | 2 | 3 | 4 | 5 | 4 | 3 | 3 | 3 | 3 | 4 | 3 | 3 | 2 | 3 | 5 | 5 | 5 | 5 | 4 | 4 | 5 | 3 | 5 | 4 | 3 | 4 | |
| 12 | 4 | 5 | 4 | 3 | 2 | 5 | 2 | 1 | 3 | 2 | 2 | 3 | 5 | 4 | 4 | 4 | 4 | 3 | 4 | 4 | 5 | 2 | 2 | 3 | 4 | 4 | 5 | 5 | 5 | 4 | 5 | 5 | 4 | 4 | 4 | 4 | |
| 13 | 4 | 5 | 5 | 2 | 2 | 4 | 3 | 1 | 2 | 1 | 3 | 3 | 5 | 5 | 5 | 4 | 3 | 4 | 3 | 3 | 3 | 3 | 2 | 5 | 4 | 3 | 3 | 5 | 5 | 4 | 4 | 5 | 5 | 4 | 5 | 4 | 5 |
| 14 | 4 | 4 | 4 | 3 | 4 | 4 | 3 | 2 | 1 | 3 | 2 | 2 | 4 | 4 | 4 | 2 | 4 | 3 | 3 | 3 | 1 | 3 | 2 | 3 | 4 | 5 | 5 | 4 | 4 | 5 | 4 | 3 | 2 | 3 | 3 | 2 | |
| 15 | 5 | 5 | 5 | 3 | 2 | 3 | 1 | 2 | 3 | 1 | 1 | 2 | 5 | 5 | 5 | 5 | 4 | 4 | 2 | 3 | 4 | 2 | 1 | 2 | 5 | 5 | 5 | 5 | 3 | 3 | 3 | 3 | 4 | 3 | 1 | 3 | |

Lampiran 7a. Hasil Uji Organoleptik Parameter Warna Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Jenis Penyimpanan | Lama Penyimpanan | Ulangan | | | Jumlah | Rata-Rata |
|-------------------|------------------|---------|------|------|--------|-----------|
| | | 1 | 2 | 3 | | |
| Suhu Ruang | 0 hari | 4,40 | 4,60 | 4,27 | 13,27 | 4,42 |
| | 3 hari | 3,07 | 2,40 | 3,67 | 9,13 | 3,04 |
| | 6 hari | 2,73 | 1,80 | 2,60 | 7,13 | 2,38 |
| | 9 hari | 1,87 | 1,93 | 2,33 | 6,13 | 2,04 |
| Refrigerator | 0 hari | 4,33 | 4,40 | 4,40 | 13,13 | 4,38 |
| | 3 hari | 3,53 | 3,47 | 3,20 | 10,20 | 3,40 |
| | 6 hari | 3,20 | 3,47 | 3,13 | 9,80 | 3,27 |
| | 9 hari | 3,20 | 1,87 | 2,67 | 7,73 | 2,58 |
| ZECC | 0 hari | 4,33 | 4,40 | 4,47 | 13,20 | 4,40 |
| | 3 hari | 4,27 | 4,07 | 4,07 | 12,40 | 4,13 |
| | 6 hari | 3,87 | 3,67 | 4,00 | 11,53 | 3,84 |
| | 9 hari | 3,80 | 3,27 | 3,80 | 10,87 | 3,62 |

Lampiran 7b. Rerataan Hasil Uji Organoleptik Parameter Warna Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Lama Penyimpanan | Jenis Penyimpanan | | | Rata-rata |
|------------------|-------------------|--------------|------|-----------|
| | Suhu Ruang | Refrigerator | ZECC | |
| 0 Hari | 4,42 | 4,38 | 4,40 | 4,40 |
| 3 Hari | 3,04 | 3,40 | 4,13 | 3,53 |
| 6 Hari | 2,38 | 3,27 | 3,84 | 3,16 |
| 9 Hari | 2,04 | 2,58 | 3,62 | 2,75 |
| Rata-rata | 2,97 | 3,41 | 4,00 | 3,46 |

Lampiran 7c. Hasil Analisis Sidik Ragam (Anova) Uji Organoleptik Parameter Warna Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

Tests of Between-Subjects Effects

Dependent Variable: Organoleptik (Warna)

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|---------------------|-------------------------|----|-------------|----------|------|
| Corrected Model | 22.358 ^a | 11 | 2.033 | 17.422 | .000 |
| Intercept | 430.978 | 1 | 430.978 | 3694.094 | .000 |
| Faktor_A | 6.408 | 2 | 3.204 | 27.462 | .000 |
| Faktor_B | 13.337 | 3 | 4.446 | 38.106 | .000 |
| Faktor_A * Faktor_B | 2.613 | 6 | .436 | 3.733 | .009 |
| Error | 2.800 | 24 | .117 | | |
| Total | 456.136 | 36 | | | |
| Corrected Total | 25.158 | 35 | | | |

a. R Squared = ,889 (Adjusted R Squared = ,838)

Lampiran 7d. Hasil Uji Lanjut Duncan Uji Organoleptik Parameter Warna Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

- Uji Lanjut Duncan Faktor Tunggal Jenis Penyimpanan

Organoleptik (Warna)

Duncan^{a,b}

| Jenis Penyimpanan | N | Subset | | |
|-------------------|----|--------|--------|--------|
| | | 1 | 2 | 3 |
| Suhu Ruang | 12 | 2.9725 | | |
| refrigerator | 12 | | 3.4058 | |
| ZECC | 12 | | | 4.0017 |
| 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) = ,117.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Faktor Tunggal Lama Penyimpanan

Organoleptik (Warna)

Duncan^{a,b}

| Lama Penyimpanan | N | Subset | | | |
|------------------|---|--------|--------|--------|--------|
| | | 1 | 2 | 3 | 4 |
| 9 hari | 9 | 2.7489 | | | |
| 6 hari | 9 | | 3.1633 | | |
| 3 hari | 9 | | | 3.5278 | |
| 0 hari | 9 | | | | 4.4000 |
| 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) = ,117.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Interaksi Jenis Penyimpanan dan Lama Penyimpanan

| Perlakuan | B1 (0 Hari) | B2 (3 Hari) | B3 (6 Hari) | B4 (9 Hari) |
|--------------------------|-------------|-------------|-------------|-------------|
| A1 (Suhu Ruang) | 4,42 g | 3,04 c | 2,38 ab | 2,04 a |
| A2 (Refrigerator) | 4,38 g | 3,40 cd | 3,27 cd | 2,58 b |
| A3 (ZECC) | 4,40 g | 4,13 fg | 3,84 ef | 3,62 de |

Lampiran 8. Hasil Uji Organoleptik Panelis Parameter Aroma Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| P a n e l i s | Penyimpanan Suhu Ruang | | | | | | | | | | | | Penyimpanan pada Refrigerator | | | | | | | | | | | | Penyimpanan pada ZECC | | | | | | | | | | | |
|---------------------------------|------------------------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|-------------------------------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|-----------------------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|
| | 0 Hari | | | 3 hari | | | 6 hari | | | 9 hari | | | 0 Hari | | | 3 hari | | | 6 hari | | | 9 hari | | | 0 Hari | | | 3 Hari | | | 6 hari | | | 9 Hari | | |
| | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 |
| 1 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 2 | 4 | 1 | 3 | 2 | 4 | 4 | 4 | 4 | 4 | 1 | 2 | 4 | 2 | 2 | 2 | 3 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | |
| 2 | 4 | 3 | 3 | 2 | 1 | 2 | 3 | 2 | 3 | 2 | 2 | 3 | 3 | 4 | 2 | 1 | 2 | 1 | 2 | 3 | 3 | 4 | 3 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 2 | 3 | |
| 3 | 3 | 3 | 4 | 2 | 1 | 3 | 2 | 2 | 3 | 1 | 1 | 2 | 2 | 2 | 4 | 3 | 3 | 2 | 2 | 2 | 2 | 2 | 1 | 3 | 2 | 2 | 3 | 4 | 4 | 3 | 2 | 2 | 2 | 4 | 1 | 2 |
| 4 | 4 | 3 | 3 | 2 | 3 | 3 | 2 | 2 | 2 | 2 | 1 | 2 | 3 | 3 | 4 | 3 | 3 | 3 | 3 | 3 | 3 | 2 | 3 | 2 | 4 | 3 | 2 | 3 | 3 | 2 | 2 | 2 | 2 | 2 | 2 | 2 |
| 5 | 4 | 4 | 4 | 4 | 2 | 3 | 4 | 3 | 4 | 2 | 1 | 1 | 4 | 4 | 3 | 3 | 3 | 1 | 3 | 3 | 2 | 3 | 2 | 1 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 5 | 4 | 3 | 3 |
| 6 | 5 | 4 | 4 | 4 | 2 | 4 | 3 | 3 | 4 | 3 | 3 | 3 | 5 | 4 | 5 | 4 | 3 | 3 | 2 | 3 | 3 | 3 | 2 | 3 | 5 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 |
| 7 | 3 | 3 | 3 | 4 | 4 | 4 | 2 | 2 | 3 | 3 | 2 | 2 | 4 | 2 | 4 | 5 | 5 | 5 | 3 | 3 | 2 | 4 | 2 | 4 | 4 | 3 | 3 | 3 | 3 | 4 | 2 | 2 | 3 | 3 | 2 | 2 |
| 8 | 4 | 4 | 4 | 3 | 2 | 4 | 3 | 3 | 2 | 2 | 3 | 2 | 4 | 4 | 4 | 3 | 3 | 2 | 2 | 2 | 2 | 2 | 1 | 2 | 4 | 4 | 4 | 4 | 4 | 4 | 3 | 3 | 3 | 4 | 3 | 4 |
| 9 | 4 | 4 | 4 | 4 | 2 | 4 | 3 | 4 | 4 | 2 | 2 | 2 | 4 | 4 | 4 | 2 | 3 | 2 | 2 | 4 | 2 | 2 | 2 | 3 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 |
| 10 | 4 | 4 | 4 | 4 | 3 | 3 | 3 | 2 | 2 | 1 | 2 | 2 | 4 | 4 | 5 | 3 | 4 | 3 | 3 | 2 | 2 | 2 | 2 | 4 | 4 | 5 | 3 | 3 | 3 | 3 | 3 | 2 | 2 | 2 | 2 | 2 |
| 11 | 3 | 3 | 2 | 2 | 1 | 1 | 2 | 1 | 2 | 1 | 2 | 2 | 3 | 2 | 2 | 3 | 1 | 1 | 2 | 3 | 2 | 3 | 2 | 2 | 3 | 3 | 3 | 2 | 3 | 2 | 3 | 3 | 3 | 3 | 3 | 3 |
| 12 | 2 | 4 | 3 | 3 | 1 | 3 | 3 | 3 | 1 | 2 | 2 | 3 | 3 | 3 | 3 | 4 | 3 | 4 | 4 | 1 | 5 | 2 | 2 | 4 | 3 | 3 | 4 | 4 | 4 | 3 | 5 | 4 | 4 | 3 | 3 | 5 |
| 13 | 3 | 3 | 3 | 3 | 1 | 4 | 3 | 3 | 3 | 1 | 3 | 3 | 3 | 3 | 4 | 4 | 5 | 2 | 2 | 2 | 2 | 2 | 1 | 1 | 3 | 2 | 3 | 3 | 5 | 4 | 4 | 4 | 4 | 3 | 4 | 4 |
| 14 | 3 | 4 | 4 | 2 | 2 | 3 | 2 | 2 | 2 | 2 | 2 | 2 | 4 | 3 | 5 | 4 | 3 | 2 | 3 | 2 | 3 | 3 | 3 | 1 | 2 | 3 | 3 | 4 | 3 | 4 | 2 | 2 | 4 | 2 | 2 | 2 |
| 15 | 5 | 5 | 5 | 3 | 2 | 3 | 2 | 3 | 3 | 1 | 1 | 1 | 5 | 5 | 5 | 4 | 4 | 2 | 3 | 3 | 3 | 2 | 1 | 2 | 5 | 5 | 5 | 4 | 4 | 4 | 4 | 4 | 4 | 2 | 1 | 2 |

Lampiran 8a. Hasil Uji Organoleptik Parameter Aroma Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Jenis Penyimpanan | Lama Penyimpanan | Ulangan | | | Jumlah | Rata-Rata |
|-------------------|------------------|---------|------|------|--------|-----------|
| | | 1 | 2 | 3 | | |
| Suhu Ruang | 0 hari | 3,67 | 3,67 | 3,60 | 10,93 | 3,64 |
| | 3 hari | 3,07 | 2,07 | 3,20 | 8,33 | 2,78 |
| | 6 hari | 2,73 | 2,47 | 2,80 | 8,00 | 2,67 |
| | 9 hari | 1,73 | 2,00 | 2,13 | 5,87 | 1,96 |
| Refrigerator | 0 hari | 3,67 | 3,40 | 3,87 | 10,93 | 3,64 |
| | 3 hari | 3,33 | 3,27 | 2,27 | 8,87 | 2,96 |
| | 6 hari | 2,53 | 2,67 | 2,53 | 7,73 | 2,58 |
| | 9 hari | 2,53 | 1,93 | 2,47 | 6,93 | 2,31 |
| ZECC | 0 hari | 3,67 | 3,47 | 3,67 | 10,80 | 3,60 |
| | 3 hari | 3,60 | 3,73 | 3,53 | 10,87 | 3,62 |
| | 6 hari | 3,33 | 3,27 | 3,47 | 10,07 | 3,36 |
| | 9 hari | 3,20 | 2,67 | 3,07 | 8,93 | 2,98 |

Lampiran 8b. Rerataan Hasil Uji Organoleptik Parameter Aroma Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Lama Penyimpanan | Jenis Penyimpanan | | | Rata-rata |
|------------------|-------------------|--------------|------|-----------|
| | Suhu Ruang | Refrigerator | ZECC | |
| 0 Hari | 3,64 | 3,64 | 3,60 | 3,63 |
| 3 Hari | 2,78 | 2,96 | 3,62 | 3,12 |
| 6 Hari | 2,67 | 2,58 | 3,36 | 2,87 |
| 9 Hari | 1,96 | 2,31 | 2,98 | 2,41 |
| Rata-rata | 2,76 | 2,87 | 3,39 | 3,01 |

Lampiran 8c. Hasil Analisis Sidik Ragam (Anova) Uji Organoleptik Aroma Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC
Tests of Between-Subjects Effects

Dependent Variable: Organoleptik (Aroma)

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|---------------------|-------------------------|----|-------------|----------|------|
| Corrected Model | 10.871 ^a | 11 | .988 | 10.859 | .000 |
| Intercept | 325.742 | 1 | 325.742 | 3579.040 | .000 |
| Faktor_A | 2.700 | 2 | 1.350 | 14.831 | .000 |
| Faktor_B | 6.968 | 3 | 2.323 | 25.520 | .000 |
| Faktor_A * Faktor_B | 1.204 | 6 | .201 | 2.204 | .078 |
| Error | 2.184 | 24 | .091 | | |
| Total | 338.798 | 36 | | | |
| Corrected Total | 13.056 | 35 | | | |

a. R Squared = ,833 (Adjusted R Squared = ,756)

Lampiran 8d. Hasil Uji Lanjut Duncan Uji Organoleptik Parameter Aroma Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

- Uji Lanjut Duncan Faktor Tunggal Jenis Penyimpanan
Organoleptik (Aroma)

Duncan^{a,b}

| Jenis Penyimpanan | N | Subset | |
|-------------------|----|--------|--------|
| | | 1 | 2 |
| Suhu Ruang | 12 | 2.7617 | |
| refrigerator | 12 | 2.8725 | |
| ZECC | 12 | | 3.3900 |
| Sig. | | .377 | 1.000 |

Means for groups in homogeneous subsets are displayed.

The error term is Mean Square(Error) = ,091.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Faktor Tunggal Lama Penyimpanan
Organoleptik (Aroma)

Duncan^{a,b}

| Lama Penyimpanan | N | Subset | | |
|------------------|---|--------|--------|--------|
| | | 1 | 2 | 3 |
| 9 hari | 9 | 2.4144 | | |
| 6 hari | 9 | | 2.8667 | |
| 3 hari | 9 | | 3.1189 | |
| 0 hari | 9 | | | 3.6322 |
| Sig. | | 1.000 | .089 | 1.000 |

Means for groups in homogeneous subsets are displayed.

The error term is Mean Square(Error) = ,091.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = ,05.

Lampiran 9. Hasil Uji Organoleptik Panelis Parameter Tekstur Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| P a n e l i s | Penyimpanan Suhu Ruang | | | | | | | | | | | | Penyimpanan pada Refrigerator | | | | | | | | | | | | Penyimpanan pada ZECC | | | | | | | | | | | |
|---------------------------------|------------------------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|-------------------------------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|-----------------------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|--------|
| | 0 Hari | | | 3 hari | | | 6 hari | | | 9 hari | | | 0 Hari | | | 3 hari | | | 6 hari | | | 9 hari | | | 0 Hari | | | 3 Hari | | | 6 hari | | | 9 Hari | | |
| | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 | U 1 | U 2 | U 3 |
| 1 | 5 | 4 | 3 | 3 | 3 | 2 | 2 | 3 | 1 | 2 | 1 | 4 | 4 | 4 | 2 | 2 | 1 | 2 | 2 | 2 | 1 | 2 | 2 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | | |
| 2 | 4 | 4 | 4 | 2 | 1 | 2 | 3 | 2 | 3 | 1 | 1 | 2 | 4 | 4 | 4 | 2 | 2 | 1 | 2 | 3 | 2 | 1 | 1 | 1 | 3 | 4 | 4 | 4 | 3 | 4 | 4 | 4 | 4 | 3 | 3 | |
| 3 | 5 | 4 | 4 | 3 | 3 | 2 | 3 | 3 | 3 | 3 | 1 | 1 | 4 | 4 | 3 | 2 | 2 | 1 | 2 | 2 | 2 | 2 | 1 | 1 | 5 | 4 | 5 | 5 | 5 | 4 | 4 | 4 | 5 | 4 | 3 | 4 |
| 4 | 3 | 4 | 3 | 3 | 2 | 3 | 3 | 2 | 2 | 1 | 2 | 1 | 3 | 4 | 3 | 2 | 2 | 3 | 2 | 2 | 2 | 1 | 2 | 2 | 3 | 3 | 4 | 3 | 3 | 3 | 3 | 3 | 3 | 3 | 3 | |
| 5 | 4 | 4 | 4 | 3 | 3 | 1 | 3 | 3 | 3 | 3 | 2 | 1 | 3 | 4 | 3 | 3 | 2 | 1 | 2 | 2 | 2 | 2 | 2 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 5 | 4 | 4 | 4 | |
| 6 | 5 | 4 | 4 | 3 | 2 | 3 | 3 | 3 | 3 | 3 | 2 | 2 | 5 | 5 | 4 | 2 | 2 | 2 | 2 | 2 | 1 | 2 | 2 | 4 | 4 | 5 | 5 | 5 | 4 | 4 | 4 | 4 | 4 | 3 | 4 | |
| 7 | 3 | 3 | 3 | 2 | 2 | 3 | 2 | 2 | 2 | 2 | 2 | 2 | 3 | 4 | 5 | 3 | 3 | 2 | 4 | 3 | 2 | 2 | 2 | 3 | 3 | 4 | 3 | 4 | 4 | 4 | 5 | 4 | 5 | 5 | 4 | 5 |
| 8 | 4 | 4 | 3 | 3 | 1 | 2 | 2 | 2 | 2 | 1 | 1 | 2 | 3 | 4 | 5 | 2 | 2 | 2 | 2 | 2 | 2 | 1 | 1 | 1 | 3 | 4 | 3 | 3 | 4 | 3 | 4 | 3 | 4 | 4 | 2 | 4 |
| 9 | 4 | 4 | 4 | 4 | 4 | 4 | 3 | 2 | 3 | 2 | 2 | 2 | 4 | 4 | 4 | 2 | 2 | 2 | 3 | 3 | 2 | 2 | 2 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 |
| 10 | 5 | 5 | 5 | 3 | 3 | 3 | 3 | 2 | 2 | 1 | 2 | 2 | 5 | 5 | 5 | 3 | 4 | 3 | 2 | 3 | 2 | 2 | 2 | 5 | 5 | 5 | 4 | 4 | 3 | 3 | 3 | 2 | 2 | 2 | 2 | |
| 11 | 4 | 3 | 3 | 2 | 1 | 2 | 3 | 2 | 3 | 1 | 1 | 1 | 4 | 3 | 4 | 2 | 2 | 1 | 2 | 3 | 1 | 1 | 1 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 2 | 5 | 4 | 3 | 5 | |
| 12 | 3 | 4 | 3 | 3 | 2 | 2 | 1 | 2 | 3 | 2 | 2 | 1 | 4 | 3 | 4 | 3 | 2 | 1 | 2 | 1 | 1 | 2 | 4 | 4 | 4 | 5 | 4 | 4 | 4 | 5 | 4 | 4 | 4 | 3 | 5 | |
| 13 | 5 | 4 | 5 | 3 | 1 | 2 | 3 | 2 | 3 | 1 | 2 | 2 | 4 | 4 | 5 | 2 | 3 | 1 | 2 | 3 | 1 | 3 | 1 | 2 | 4 | 4 | 5 | 5 | 4 | 4 | 5 | 4 | 5 | 5 | 4 | 5 |
| 14 | 4 | 4 | 5 | 2 | 2 | 2 | 2 | 2 | 1 | 1 | 1 | 1 | 4 | 4 | 4 | 2 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 4 | 3 | 4 | 3 | 5 | 5 | 4 | 3 | 4 | 3 | 3 | 4 | |
| 15 | 5 | 5 | 5 | 4 | 2 | 3 | 1 | 2 | 3 | 2 | 1 | 1 | 5 | 5 | 5 | 3 | 3 | 1 | 2 | 3 | 2 | 2 | 1 | 1 | 5 | 5 | 5 | 5 | 4 | 4 | 3 | 4 | 4 | 2 | 1 | 3 |

Lampiran 9a. Hasil Uji Organoleptik Parameter Tekstur Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Jenis Penyimpanan | Lama Penyimpanan | Ulangan | | | Jumlah | Rata-Rata |
|-------------------|------------------|---------|------|------|--------|-----------|
| | | 1 | 2 | 3 | | |
| Suhu Ruang | 0 hari | 4,20 | 4,00 | 3,87 | 12,07 | 4,02 |
| | 3 hari | 2,87 | 2,13 | 2,47 | 7,47 | 2,49 |
| | 6 hari | 2,47 | 2,20 | 2,60 | 7,27 | 2,42 |
| | 9 hari | 1,67 | 1,60 | 1,47 | 4,73 | 1,58 |
| Refrigerator | 0 hari | 3,93 | 4,07 | 4,13 | 12,13 | 4,04 |
| | 3 hari | 2,33 | 2,27 | 1,53 | 6,13 | 2,04 |
| | 6 hari | 2,13 | 2,33 | 1,67 | 6,13 | 2,04 |
| | 9 hari | 1,67 | 1,53 | 1,67 | 4,87 | 1,62 |
| ZECC | 0 hari | 3,93 | 4,00 | 4,20 | 12,13 | 4,04 |
| | 3 hari | 4,13 | 4,13 | 3,80 | 12,07 | 4,02 |
| | 6 hari | 3,93 | 3,67 | 4,13 | 11,73 | 3,91 |
| | 9 hari | 3,73 | 3,07 | 3,93 | 10,73 | 3,58 |

Lampiran 9b. Rerataan Hasil Uji Organoleptik Parameter Tekstur Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Lama Penyimpanan | Jenis Penyimpanan | | | Rata-rata |
|------------------|-------------------|--------------|------|-----------|
| | Suhu Ruang | Refrigerator | ZECC | |
| 0 Hari | 4,02 | 4,04 | 4,04 | 4,04 |
| 3 Hari | 2,49 | 2,04 | 4,02 | 2,85 |
| 6 Hari | 2,42 | 2,04 | 3,91 | 2,79 |
| 9 Hari | 1,58 | 1,62 | 3,58 | 2,26 |
| Rata-rata | 2,63 | 2,44 | 3,89 | 2,99 |

Lampiran 9c. Hasil Analisis Sidik Ragam (Anova) Uji Organoleptik Tekstur Cabai Merah Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC
Tests of Between-Subjects Effects

Dependent Variable: Organoleptik (Tekstur)

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|---------------------|-------------------------|----|-------------|----------|------|
| Corrected Model | 35.272 ^a | 11 | 3.207 | 44.817 | .000 |
| Intercept | 320.768 | 1 | 320.768 | 4483.306 | .000 |
| Faktor_A | 14.880 | 2 | 7.440 | 103.985 | .000 |
| Faktor_B | 15.180 | 3 | 5.060 | 70.725 | .000 |
| Faktor_A * Faktor_B | 5.212 | 6 | .869 | 12.141 | .000 |
| Error | 1.717 | 24 | .072 | | |
| Total | 357.757 | 36 | | | |
| Corrected Total | 36.989 | 35 | | | |

a. R Squared = ,954 (Adjusted R Squared = ,932)

Lampiran 9d. Hasil Uji Lanjut Duncan Uji Organoleptik Parameter Tekstur Cabai Merah Selama Penyimpanan Suhu Ruang, Refrigerator, dan ZECC

- Uji Lanjut Duncan Faktor Tunggal Jenis Penyimpanan

Organoleptik (Tekstur)

Duncan^{a,b}

| Jenis Penyimpanan | N | Subset | |
|-------------------|----|--------|--------|
| | | 1 | 2 |
| refrigerator | 12 | 2.4383 | |
| Suhu Ruang | 12 | 2.6292 | |
| ZECC | 12 | | 3.8875 |
| Sig. | | .093 | 1.000 |

The error term is Mean Square(Error) = ,072.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Faktor Tunggal Lama Penyimpanan

Organoleptik (Tekstur)

Duncan^{a,b}

| Lama Penyimpanan | N | Subset | | |
|------------------|---|--------|--------|--------|
| | | 1 | 2 | 3 |
| 9 hari | 9 | 2.2600 | | |
| 6 hari | 9 | | 2.7922 | |
| 3 hari | 9 | | 2.8511 | |
| 0 hari | 9 | | | 4.0367 |
| Sig. | | 1.000 | .645 | 1.000 |

The error term is Mean Square(Error) = ,072.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Interaksi Jenis Penyimpanan dan Lama Penyimpanan

| Perlakuan | B1 (0 Hari) | B2 (3 Hari) | B3 (6 Hari) | B4 (9 Hari) |
|----------------------------|-------------|-------------|-------------|-------------|
| A1 (Suhu Ruang) | 4,02 e | 2,49 c | 2,42 c | 1,58 a |
| A2 (<i>Refrigerator</i>) | 4,04 e | 2,04 b | 2,04 b | 1,62 a |
| A3 (ZECC) | 4,04 e | 4,02 e | 3,91 e | 3,58 d |

Lampiran 10. Hasil Pengukuran Total Padatan Terlarut Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, *Refrigerator*, dan ZECC

| Jenis Penyimpanan | Lama Penyimpanan | Ulangan | | | Jumlah | Rata-Rata (% Brix) |
|---------------------|------------------|---------|-----|-----|--------|--------------------|
| | | 1 | 2 | 3 | | |
| Suhu Ruang | 0 hari | 8,2 | 7,1 | 6,3 | 21,6 | 7,20 |
| | 3 hari | 7,7 | 7,6 | 7,7 | 23 | 7,67 |
| | 6 hari | 6,1 | 6,9 | 5,7 | 18,7 | 6,23 |
| | 9 hari | 5,5 | 5,7 | 5,4 | 16,6 | 5,53 |
| <i>Refrigerator</i> | 0 hari | 8,2 | 7,1 | 6,3 | 21,6 | 7,20 |
| | 3 hari | 6,9 | 7,3 | 7,1 | 21,3 | 7,10 |
| | 6 hari | 6,6 | 7,8 | 8,1 | 22,5 | 7,50 |
| | 9 hari | 6,1 | 6,3 | 6,4 | 18,8 | 6,27 |
| ZECC | 0 hari | 8,2 | 7,1 | 6,3 | 21,6 | 7,20 |
| | 3 hari | 8,5 | 7,7 | 7,6 | 23,8 | 7,93 |
| | 6 hari | 7,5 | 7,6 | 7,3 | 22,4 | 7,47 |
| | 9 hari | 5,7 | 5,8 | 5,2 | 16,7 | 5,57 |

Lampiran 10a. Rerataan Hasil Total Padatan Terlarut (% Brix) Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, *Refrigerator*, dan ZECC

| Lama Penyimpanan | Jenis Penyimpanan | | | Rata-rata (% Brix) |
|--------------------|-------------------|---------------------|------|--------------------|
| | Suhu Ruang | <i>Refrigerator</i> | ZECC | |
| 0 Hari | 7,20 | 7,20 | 7,20 | 7,20 |
| 3 Hari | 7,67 | 7,10 | 7,93 | 7,57 |
| 6 Hari | 6,23 | 7,50 | 7,47 | 7,07 |
| 9 Hari | 5,53 | 6,27 | 5,57 | 5,79 |
| Rata-rata (% Brix) | 6,66 | 7,02 | 7,04 | 6,91 |

Lampiran 10b. Hasil Analisis Sidik Ragam (Anova) Total Padatan Terlarut Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

Tests of Between-Subjects Effects

Dependent Variable: Total Padatan Terlarut

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|---------------------|-------------------------|----|-------------|----------|------|
| Corrected Model | 21.412 ^a | 11 | 1.947 | 5.570 | .000 |
| Intercept | 1716.721 | 1 | 1716.721 | 4912.715 | .000 |
| Faktor_A | 1.104 | 2 | .552 | 1.579 | .227 |
| Faktor_B | 16.170 | 3 | 5.390 | 15.424 | .000 |
| Faktor_A * Faktor_B | 4.138 | 6 | .690 | 1.974 | .110 |
| Error | 8.387 | 24 | .349 | | |
| Total | 1746.520 | 36 | | | |
| Corrected Total | 29.799 | 35 | | | |

a. R Squared = ,719 (Adjusted R Squared = ,590)

Lampiran 10c. Hasil Uji Lanjut Duncan Total Padatan Terlarut Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

- Uji Lanjut Duncan Faktor Tunggal Lama Penyimpanan

Total Padatan Terlarut

Duncan^{a,b}

| Lama Penyimpanan | N | Subset | |
|------------------|---|--------|--------|
| | | 1 | 2 |
| 9 hari | 9 | 5.7889 | |
| 6 hari | 9 | | 7.0667 |
| 0 hari | 9 | | 7.2000 |
| 3 hari | 9 | | 7.5667 |
| Sig. | | 1.000 | .102 |

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,349.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = ,05.

Lampiran 11. Hasil Pengukuran Tingkat Kekerasan Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Jenis Penyimpanan | Lama Penyimpanan | Ulangan | | | Jumlah | Rata-Rata (N) |
|-------------------|------------------|---------|------|------|--------|---------------|
| | | 1 | 2 | 3 | | |
| Suhu Ruang | 0 hari | 56,6 | 62 | 53 | 171,6 | 57,20 |
| | 3 hari | 48 | 38,6 | 47 | 133,6 | 44,53 |
| | 6 hari | 36,8 | 35 | 40,2 | 112 | 37,33 |
| | 9 hari | 30,33 | 38,9 | 38 | 107,23 | 35,74 |
| Refrigerator | 0 hari | 56,6 | 62 | 53 | 171,6 | 57,20 |
| | 3 hari | 45,2 | 48,1 | 38,5 | 131,8 | 43,93 |
| | 6 hari | 29,3 | 25 | 29 | 83,3 | 27,77 |
| | 9 hari | 18 | 23,2 | 19 | 60,2 | 20,07 |
| ZECC | 0 hari | 56,6 | 62 | 53 | 171,6 | 57,20 |
| | 3 hari | 54,2 | 52 | 50,1 | 156,3 | 52,10 |
| | 6 hari | 49,8 | 48 | 48,3 | 146,1 | 48,70 |
| | 9 hari | 43,8 | 44 | 52,3 | 140,1 | 46,70 |

Lampiran 11a. Rerataan Hasil Tingkat Kekerasan (N) Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Lama Penyimpanan | Jenis Penyimpanan | | | Rata-rata (N) |
|----------------------|-------------------|--------------|-------|---------------|
| | Suhu Ruang | Refrigerator | ZECC | |
| 0 Hari | 57,20 | 57,20 | 57,20 | 57,20 |
| 3 Hari | 44,53 | 43,93 | 52,10 | 46,86 |
| 6 Hari | 37,33 | 27,77 | 48,70 | 37,93 |
| 9 Hari | 35,74 | 20,07 | 46,70 | 34,17 |
| Rata-rata (N) | 43,70 | 37,24 | 51,18 | 44,04 |

Lampiran 11b. Hasil Analisis Sidik Ragam (Anova) Tingkat Kekerasan Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

Tests of Between-Subjects Effects

Dependent Variable: Tingkat Kekerasan

| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
|---------------------|-------------------------|----|-------------|----------|------|
| Corrected Model | 4700.767 ^a | 11 | 427.342 | 27.922 | .000 |
| Intercept | 69821.897 | 1 | 69821.897 | 4562.099 | .000 |
| Faktor_A | 1166.874 | 2 | 583.437 | 38.121 | .000 |
| Faktor_B | 2842.391 | 3 | 947.464 | 61.906 | .000 |
| Faktor_A * Faktor_B | 691.503 | 6 | 115.250 | 7.530 | .000 |
| Error | 367.315 | 24 | 15.305 | | |
| Total | 74889.979 | 36 | | | |
| Corrected Total | 5068.082 | 35 | | | |

a. R Squared = ,928 (Adjusted R Squared = ,894)

Lampiran 11c. Hasil Uji Lanjut Duncan Tingkat Kekerasan Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

- Uji Lanjut Duncan Faktor Tunggal Jenis Penyimpanan

Tingkat Kekerasan

Duncan^{a,b}

| Jenis Penyimpanan | N | Subset | | |
|-------------------|----|---------|---------|---------|
| | | 1 | 2 | 3 |
| refrigerator | 12 | 37.2417 | | |
| Suhu Ruang | 12 | | 43.7025 | |
| ZECC | 12 | | | 51.1750 |
| 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) = 15,305.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Faktor Tunggal Lama Penyimpanan

Tingkat Kekerasan

Duncan^{a,b}

| Lama Penyimpanan | N | Subset | | |
|------------------|---|---------|---------|---------|
| | | 1 | 2 | 3 |
| 9 hari | 9 | 34.1700 | | |
| 6 hari | 9 | 37.9333 | | |
| 3 hari | 9 | | 46.8556 | |
| 0 hari | 9 | | | 57.2000 |
| Sig. | | .052 | 1.000 | 1.000 |

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 15,305.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = ,05.

- Uji Lanjut Duncan Interaksi Jenis Penyimpanan dan Lama Penyimpanan

| Perlakuan | B1 (0 Hari) | B2 (3 Hari) | B3 (6 Hari) | B4 (9 Hari) |
|--------------------------|-------------|-------------|-------------|-------------|
| A1 (Suhu Ruang) | 57,20 g | 44,53 de | 37,33 c | 35,74 c |
| A2 (Refrigerator) | 57,20 g | 43,93 d | 27,77 b | 20,07 a |
| A3 (ZECC) | 57,20 g | 52,10 f | 48,70 ef | 46,70 de |

Lampiran 12. Hasil Pengukuran Total Mikroba Cabai Merah Besar Selama Penyimpanan pada Suhu Ruang, Refrigerator, dan ZECC

| Jenis Penyimpanan | Lama Penyimpanan | Pengenceran | Ulangan | | Rata-Rata | Log CFU/g | TPC (Koloni/g) | |
|-------------------|------------------|-------------|-----------|-----|-----------|-----------|---------------------|--------------------|
| | | | 1 | 2 | | | | |
| Suhu Ruang | 0 Hari | 10^{-2} | 7 | 16 | 11,5 | 3,20 | $1,15 \times 10^3$ | |
| | | 10^{-3} | 9 | 0 | 4,5 | | | |
| | 3 hari | 10^{-4} | 86 | 121 | 103,5 | 6,06 | $1,035 \times 10^6$ | |
| | | 10^{-6} | 11 | 35 | 23 | | | |
| | 6 hari | 10^{-5} | 134 | 116 | 125 | 7,19 | $1,25 \times 10^7$ | |
| | | 10^{-6} | 61 | 30 | 45,5 | | | |
| | 9 hari | 10^{-7} | 34 | 56 | 45 | 5,79 | $4,5 \times 10^8$ | |
| | | 10^{-8} | 26 | 21 | 23,5 | | | |
| | Refrigerator | 0 Hari | 10^{-2} | 7 | 16 | 11,5 | 3,20 | $1,15 \times 10^3$ |
| | | | 10^{-3} | 9 | 0 | 4,5 | | |
| | | 3 hari | 10^{-4} | 8 | 10 | 9 | 5,00 | 9×10^4 |
| | | | 10^{-6} | 3 | 0 | 1,5 | | |
| 6 hari | | 10^{-5} | 25 | 15 | 20 | 6,49 | $2,0 \times 10^6$ | |
| | | 10^{-6} | 12 | 16 | 14 | | | |
| 9 hari | | 10^{-7} | 23 | 17 | 20 | 5,66 | $3,0 \times 10^9$ | |
| | | 10^{-8} | 45 | 15 | 30 | | | |
| ZECC | | 0 Hari | 10^{-2} | 7 | 16 | 11,5 | 3,20 | $1,15 \times 10^3$ |
| | | | 10^{-3} | 9 | 0 | 4,5 | | |
| | | 3 hari | 10^{-4} | 30 | 21 | 25,5 | 5,57 | $2,55 \times 10^5$ |
| | | | 10^{-6} | 19 | 11 | 15 | | |
| | 6 hari | 10^{-5} | 70 | 79 | 74,5 | 6,95 | $7,45 \times 10^6$ | |
| | | 10^{-6} | 26 | 20 | 23 | | | |
| | 9 hari | 10^{-7} | 17 | 18 | 17,5 | 5,53 | $2,0 \times 10^9$ | |
| | | 10^{-8} | 16 | 24 | 20 | | | |

Lampiran 13. Dokumentasi Kegiatan Penelitian



Cabai Merah Besar Sebelum Penyimpanan



Penyimpanan pada Suhu Ruang



Penyimpanan pada Refrigerator



Penyimpanan pada ZECC



Penghalusan Sampel



Pengukuran Susut Bobot



Pengukuran Kadar Air



Analisa Vitamin C



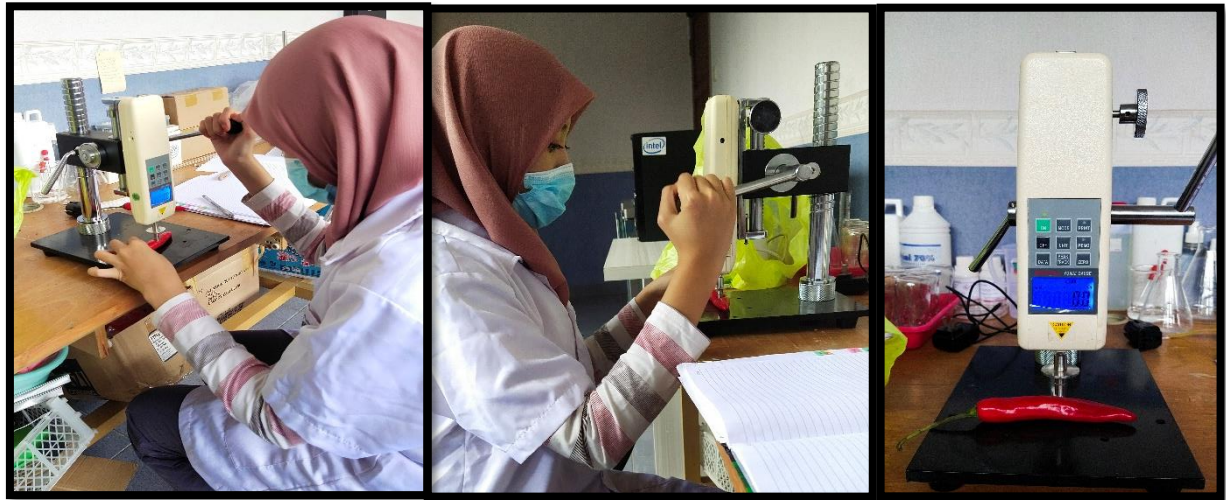
Analisa Total Asam



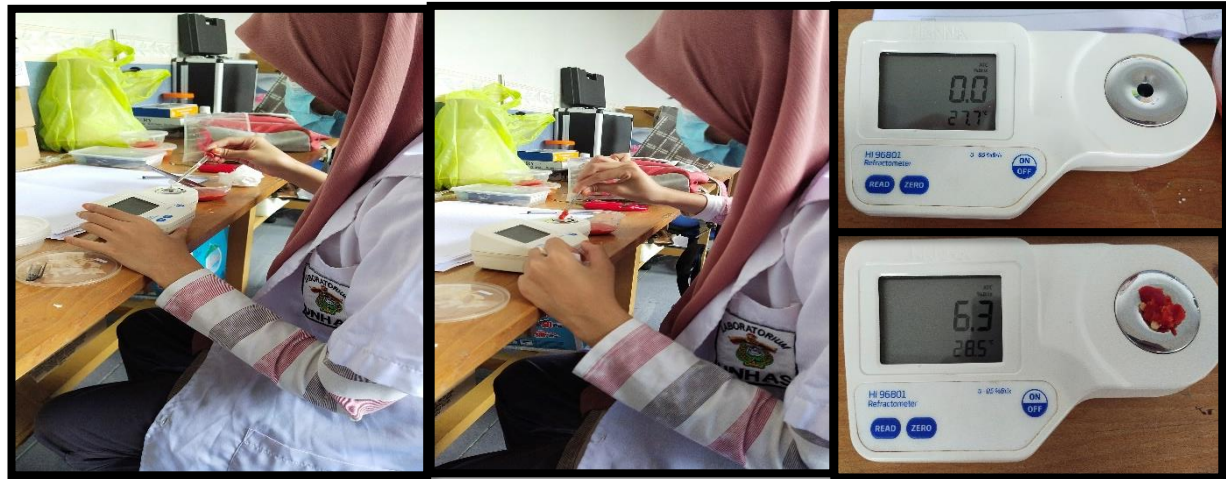
Pengukuran pH



Pengukuran Warna



Pengukuran Tingkat Kekerasan

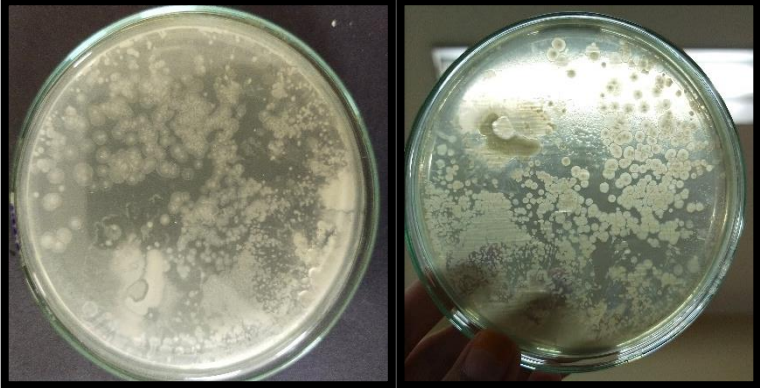


Pengukuran Total Padatan Terlarut



Pengambilan Gambar dengan Mikroskop Digital

Uji Organoleptik



Analisa Total Mikroba