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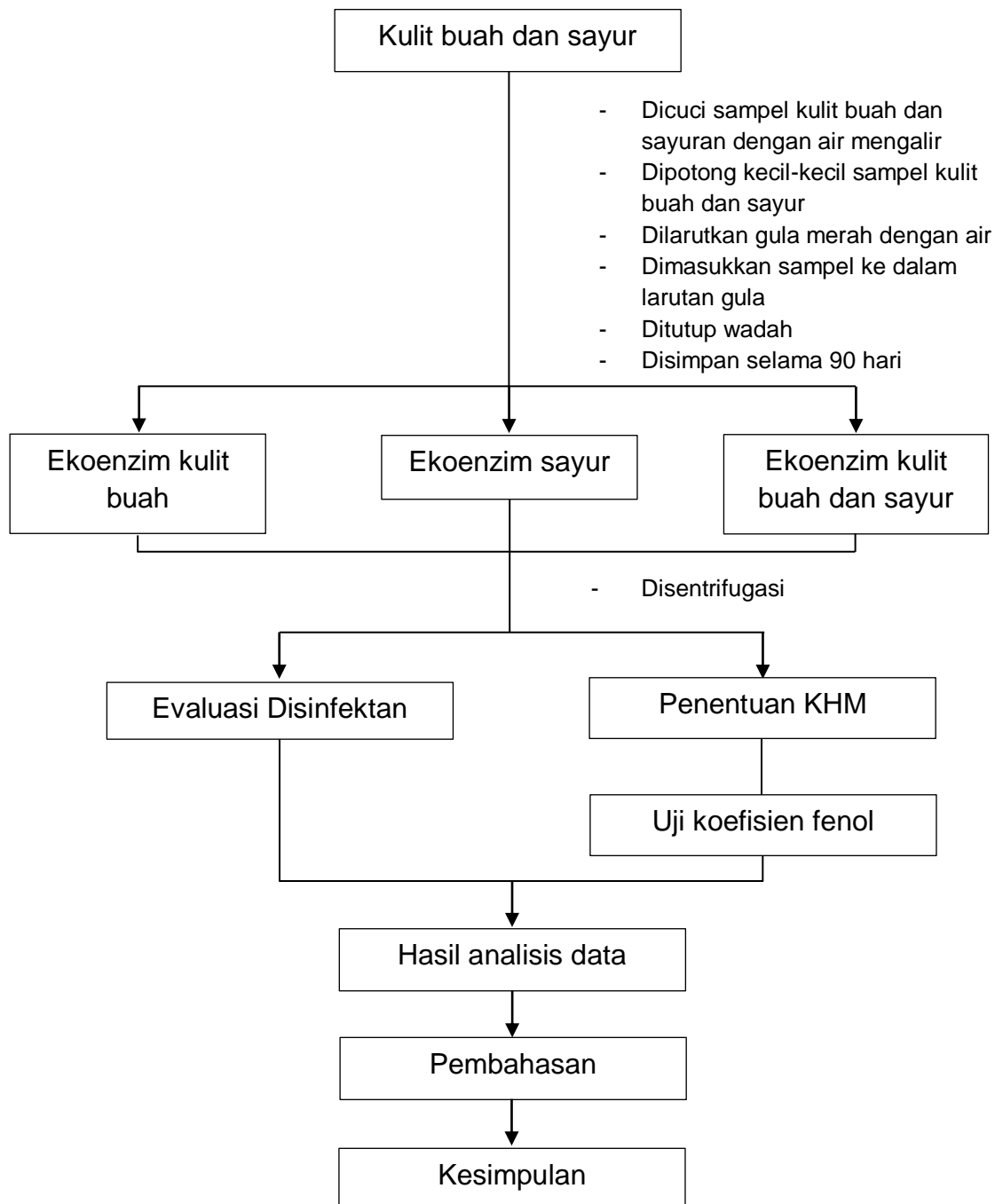
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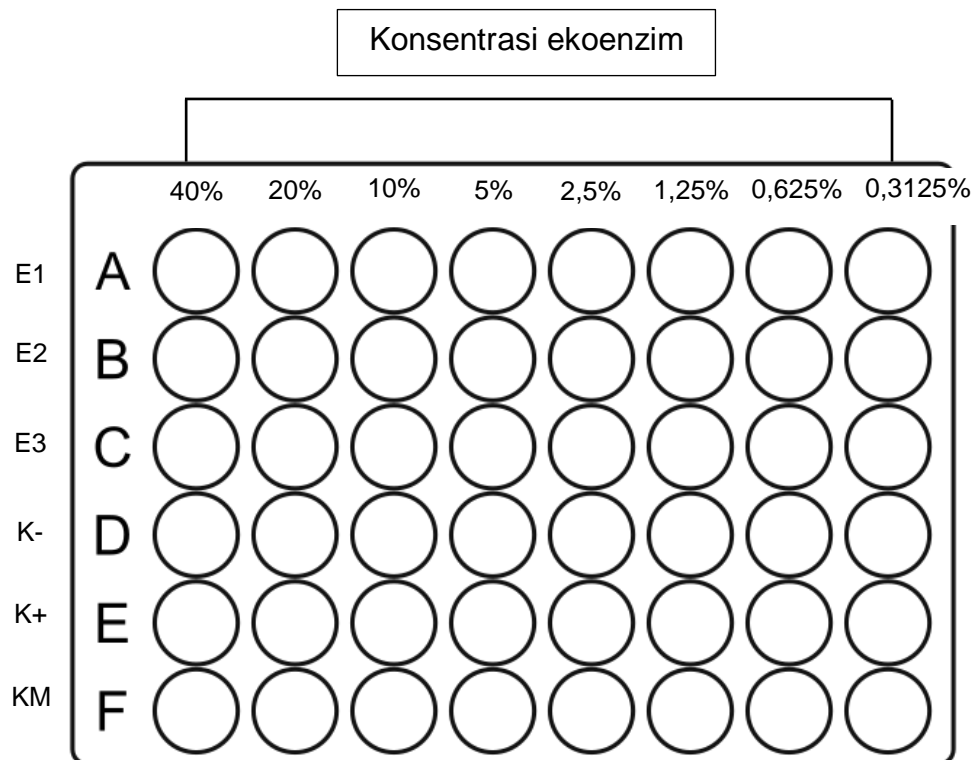
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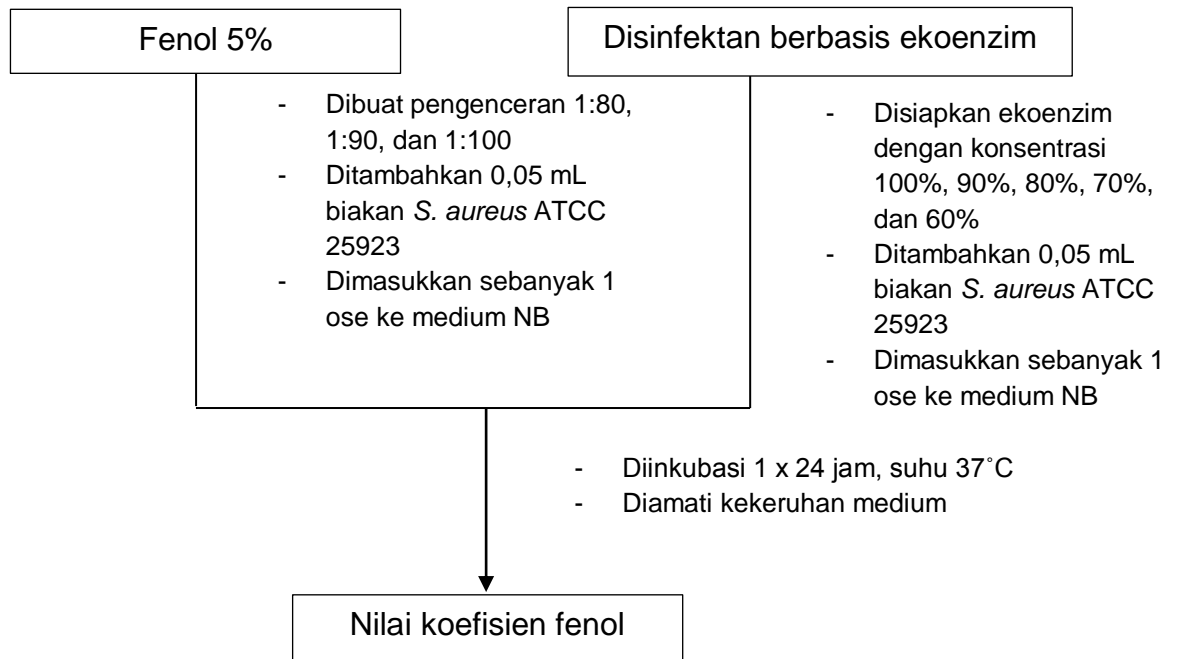
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LAMPIRAN 1. SKEMA KERJA UMUM

LAMPIRAN 2. PENGUJIAN KHM**Keterangan:**

- E1 = Ekoenzim replikasi 1
- E2 = Ekoenzim replikasi 2
- E3 = Ekoenzim replikasi 3
- K- = Kontrol negatif
- K+ = Kontrol positif
- KM = Kontrol Media

LAMPIRAN 3. SKEMA PENGUJIAN KOEFISIEN FENOL

LAMPIRAN 4. PERHITUNGAN PENGECERAN EKOENZIM DAN BAKU FENOL

a. Pengenceran Ekoenzim untuk Penentuan KHM

1. Ekoenzim Konsentrasi 40%

$$M1 \times V1 = M2 \times V2$$

$$\frac{100}{100} \times V1 = \frac{80}{100} \times 10 \text{ mL}$$

$$V1 = 8 \text{ mL}$$

Ekoenzim 100% dicuplik sebanyak 8 mL lalu dicukupkan dengan aquades hingga 10 mL. Dari pengenceran tersebut, dicuplik sebanyak 250 μ L dan ditambahkan 250 μ L medium NB untuk memperoleh ekoenzim 40%.

2. Ekoenzim Konsentrasi 20%

$$M1 \times V1 = M2 \times V2$$

$$\frac{80}{100} \times V1 = \frac{40}{100} \times 10 \text{ mL}$$

$$V1 = 5 \text{ mL}$$

Ekoenzim 80% dicuplik sebanyak 5 mL lalu dicukupkan dengan aquades hingga 10 mL. Dari pengenceran tersebut, dicuplik sebanyak 250 μ L dan ditambahkan 250 μ L medium NB untuk memperoleh ekoenzim 20%.

3. Ekoenzim Konsentrasi 10%

$$M1 \times V1 = M2 \times V2$$

$$\frac{40}{100} \times V1 = \frac{20}{100} \times 10 \text{ mL}$$

$$V1 = 5 \text{ mL}$$

Ekoenzim 40% dicuplik sebanyak 5 mL lalu dicukupkan dengan aquades hingga 10 mL. Dari pengenceran tersebut, dicuplik sebanyak 250 μ L dan ditambahkan 250 μ L medium NB untuk memperoleh ekoenzim 10%.

4. Ekoenzim Konsentrasi 5%

$$M1 \times V1 = M2 \times V2$$

$$\frac{20}{100} \times V1 = \frac{10}{100} \times 10 \text{ mL}$$

$$V1 = 5 \text{ mL}$$

Ekoenzim 20% dicuplik sebanyak 5 mL lalu dicukupkan dengan aquades hingga 10 mL. Dari pengenceran tersebut, dicuplik sebanyak 250 μ L dan ditambahkan 250 μ L medium NB untuk memperoleh ekoenzim 5%.

5. Ekoenzim Konsentrasi 2,5%

$$M1 \times V1 = M2 \times V2$$

$$\frac{10}{100} \times V1 = \frac{5}{100} \times 10 \text{ mL}$$

$$V1 = 5 \text{ mL}$$

Ekoenzim 10% dicuplik sebanyak 5 mL lalu dicukupkan dengan aquades hingga 10 mL. Dari pengenceran tersebut, dicuplik

sebanyak 250 μ L dan ditambahkan 250 μ L medium NB untuk memperoleh ekoenzim 2,5%.

6. Ekoenzim Konsentrasi 1,25%

$$M1 \times V1 = M2 \times V2$$

$$\frac{5}{100} \times V1 = \frac{2,5}{100} \times 10 \text{ mL}$$

$$V1 = 5 \text{ mL}$$

Ekoenzim 5% dicuplik sebanyak 5 mL lalu dicukupkan dengan aquades hingga 10 mL. Dari pengenceran tersebut, dicuplik sebanyak 250 μ L dan ditambahkan 250 μ L medium NB untuk memperoleh ekoenzim 1,25%.

7. Ekoenzim Konsentrasi 0,625%

$$M1 \times V1 = M2 \times V2$$

$$\frac{2,5}{100} \times V1 = \frac{1,25}{100} \times 10 \text{ mL}$$

$$V1 = 5 \text{ mL}$$

Ekoenzim 2,5% dicuplik sebanyak 5 mL lalu dicukupkan dengan aquades hingga 10 mL. Dari pengenceran tersebut, dicuplik sebanyak 250 μ L dan ditambahkan 250 μ L medium NB untuk memperoleh ekoenzim 0,625%.

8. Ekoenzim Konsentrasi 0,3125%

$$M1 \times V1 = M2 \times V2$$

$$\frac{1,25}{100} \times V1 = \frac{0,625}{100} \times 10 \text{ mL}$$

$$V1 = 5 \text{ mL}$$

Ekoenzim 1,25% dicuplik sebanyak 5 mL lalu dicukupkan dengan aquades hingga 10 mL. Dari pengenceran tersebut, dicuplik sebanyak 250 μ L dan ditambahkan 250 μ L medium NB untuk memperoleh ekoenzim 0,3125%.

b. Pengenceran Baku Fenol 5% (1:20)

1. Pengenceran 1:80

$$M1 \times V1 = M2 \times V2$$

$$\frac{1}{20} \times V1 = \frac{1}{80} \times 5 \text{ mL}$$

$$V1 = 1,25 \text{ mL}$$

Fenol 5% dicuplik sebanyak 1,25 mL lalu dicukupkan dengan aquades hingga 5 mL.

2. Pengenceran 1:90

$$M1 \times V1 = M2 \times V2$$

$$\frac{1}{20} \times V1 = \frac{1}{90} \times 5 \text{ mL}$$

$$V1 = 1,11 \text{ mL}$$

Fenol 5% dicuplik sebanyak 1,11 mL lalu dicukupkan dengan aquades hingga 5 mL.

3. Pengenceran 1:100

$$M1 \times V1 = M2 \times V2$$

$$\frac{1}{20} \times V1 = \frac{1}{100} \times 5 \text{ mL}$$

$$V1 = 1 \text{ mL}$$

Fenol 5% dicuplik sebanyak 1 mL lalu dicukupkan dengan aquades hingga 5 mL.

c. Pengenceran Ekoenzim untuk Penentuan Koefisien Fenol

1. Ekoenzim Konsentrasi 90%

$$M1 \times V1 = M2 \times V2$$

$$\frac{100}{100} \times V1 = \frac{90}{100} \times 5 \text{ mL}$$

$$V1 = 4,5 \text{ mL}$$

Ekoenzim 100% dicuplik sebanyak 4,5 mL lalu dicukupkan dengan aquades hingga 5 mL.

2. Ekoenzim Konsentrasi 80%

$$M1 \times V1 = M2 \times V2$$

$$\frac{100}{100} \times V1 = \frac{80}{100} \times 5 \text{ mL}$$

$$V1 = 4 \text{ mL}$$

Ekoenzim 100% dicuplik sebanyak 4 mL lalu dicukupkan dengan aquades hingga 5 mL.

3. Ekoenzim Konsentrasi 70%

$$M1 \times V1 = M2 \times V2$$

$$\frac{100}{100} \times V1 = \frac{70}{100} \times 5 \text{ mL}$$

$$V1 = 3,5 \text{ mL}$$

Ekoenzim 100% dicuplik sebanyak 3,5 mL lalu dicukupkan dengan aquades hingga 5 mL.

4. Ekoenzim Konsentrasi 60%

$$M1 \times V1 = M2 \times V2$$

$$\frac{100}{100} \times V1 = \frac{60}{100} \times 5 \text{ mL}$$

$$V1 = 3 \text{ mL}$$

Ekoenzim 100% dicuplik sebanyak 3 mL lalu dicukupkan dengan aquades hingga 5 mL.

LAMPIRAN 5. TABEL HASIL UJI**Tabel 7. Hasil Uji pH**

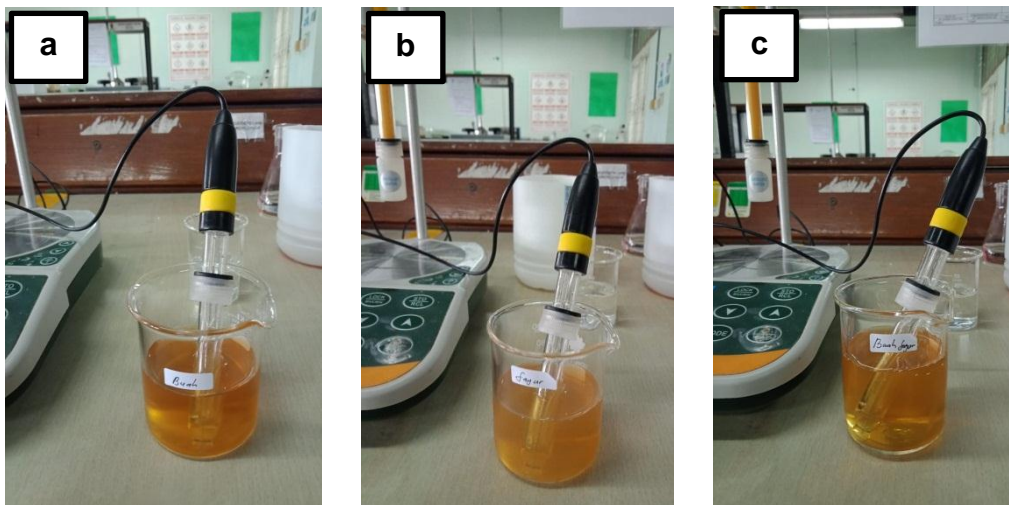
Replikasi	Ekoenzim		
	KB	SA	BS
1	2,67	2,32	2,56
2	2,66	2,32	2,56
3	2,67	2,34	2,57
Rata-rata ± SD	2,67 ± 0,01	2,33 ± 0,01	2,56 ± 0,01
RSD	0,00	0,00	0,00

Ket: **KB** (Kombinasi Kulit Buah), **SA** (Kombinasi Sayur), dan **BS** (Kombinasi Kulit Buah dan Sayur)

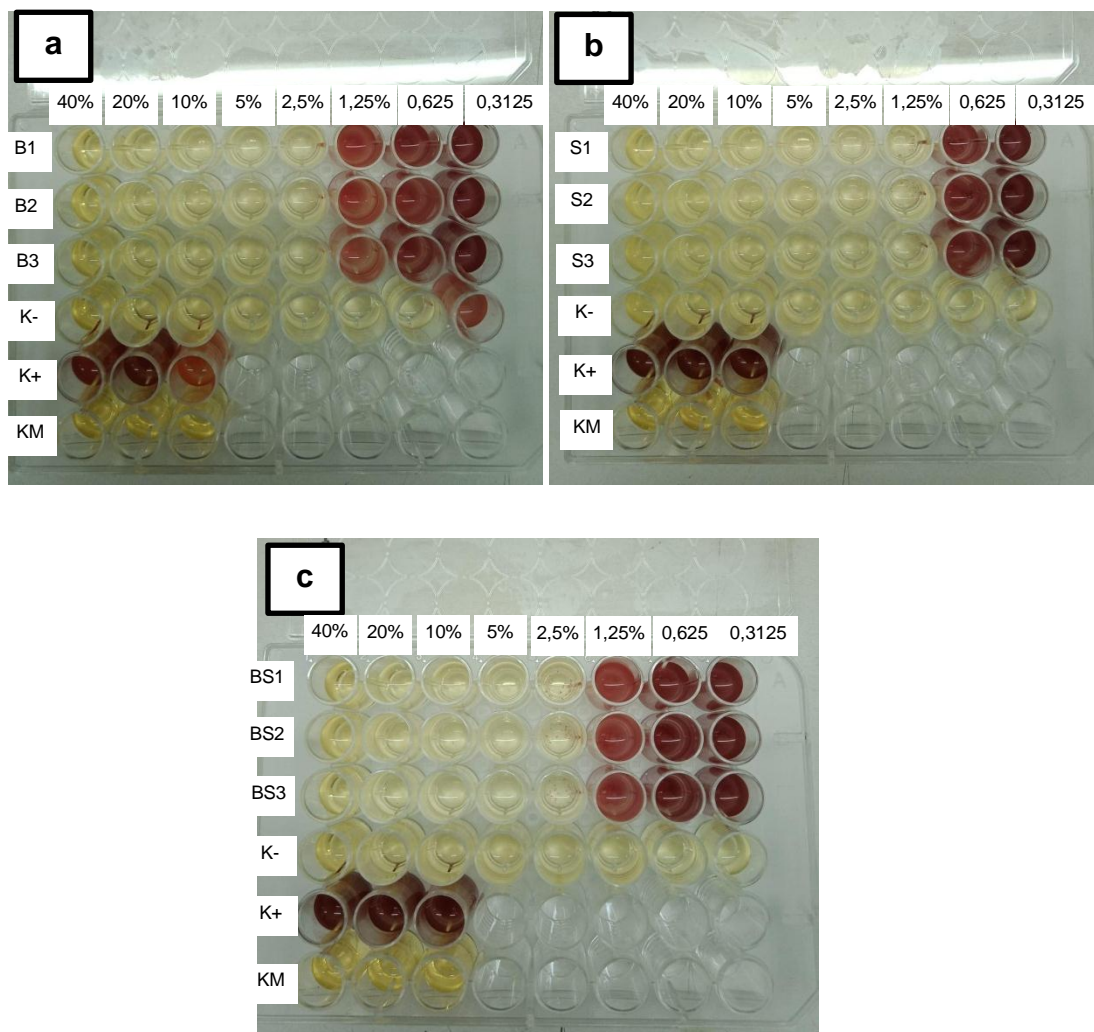
LAMPIRAN 6. DOKUMENTASI PENELITIAN



Gambar 3. Pengujian Organoleptik



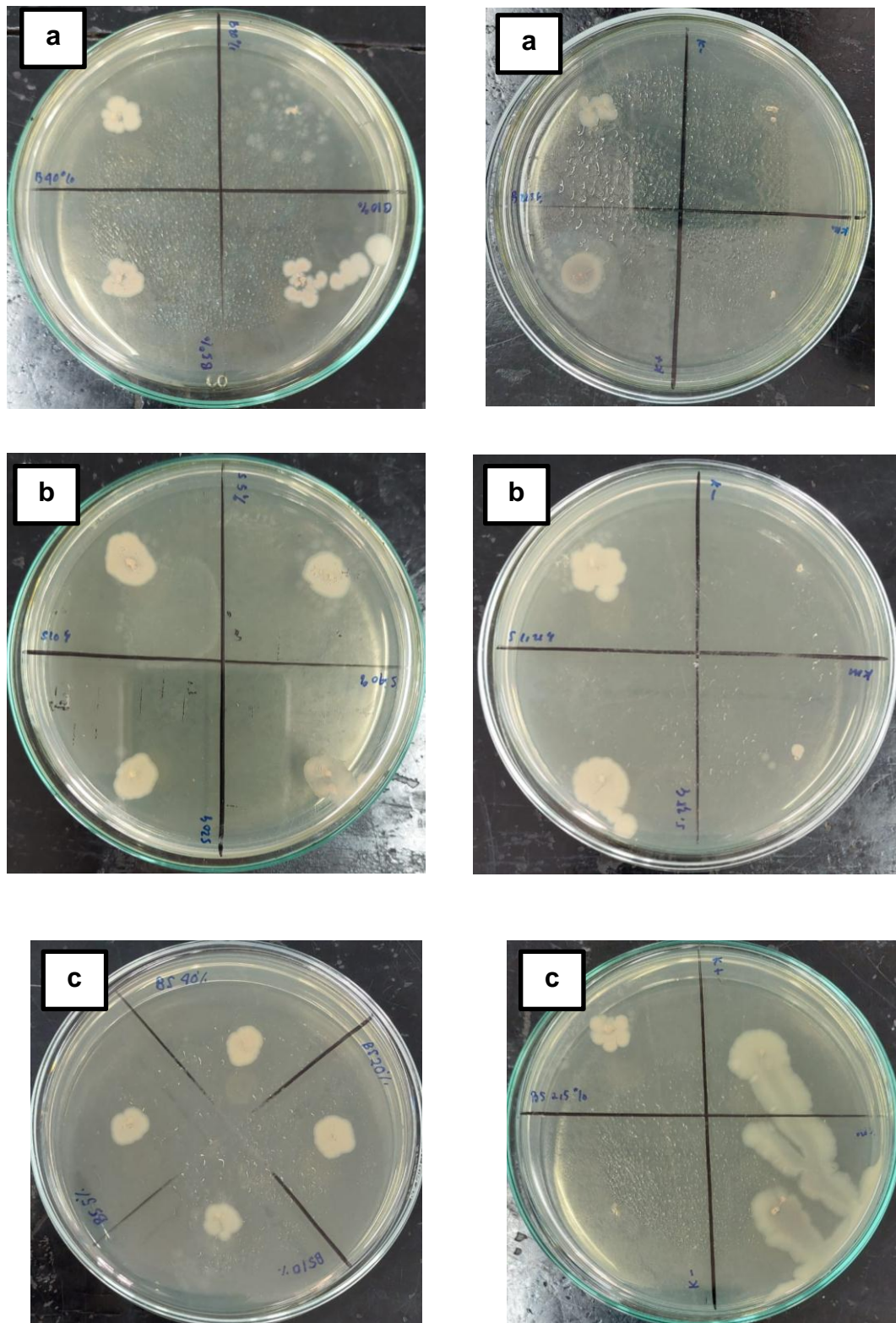
Gambar 4. (a) Pengukuran pH Ekoenzim Kombinasi Kulit Buah, (b) Pengukuran pH Ekoenzim Kombinasi Sayur, (c) Pengukuran pH Ekoenzim Kombinasi Kulit Buah-sayur



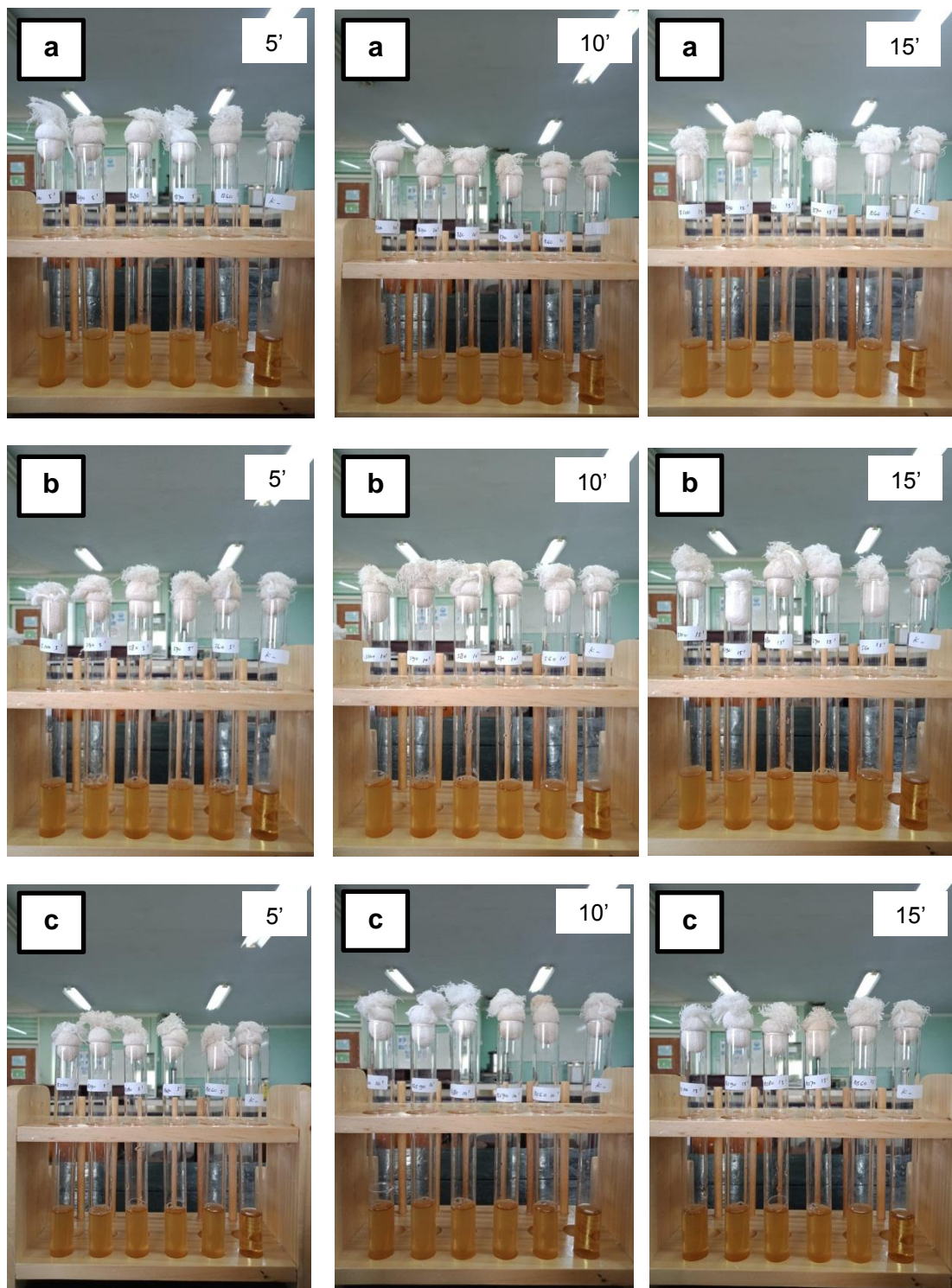
Gambar 5. (a) Hasil Penentuan KHM Ekoenzim Kombinasi Kulit Buah, (b) Hasil Penentuan KHM Ekoenzim Kombinasi Sayur, (c) Hasil Penentuan KHM Ekoenzim Kombinasi Kulit Buah-sayur

Keterangan:

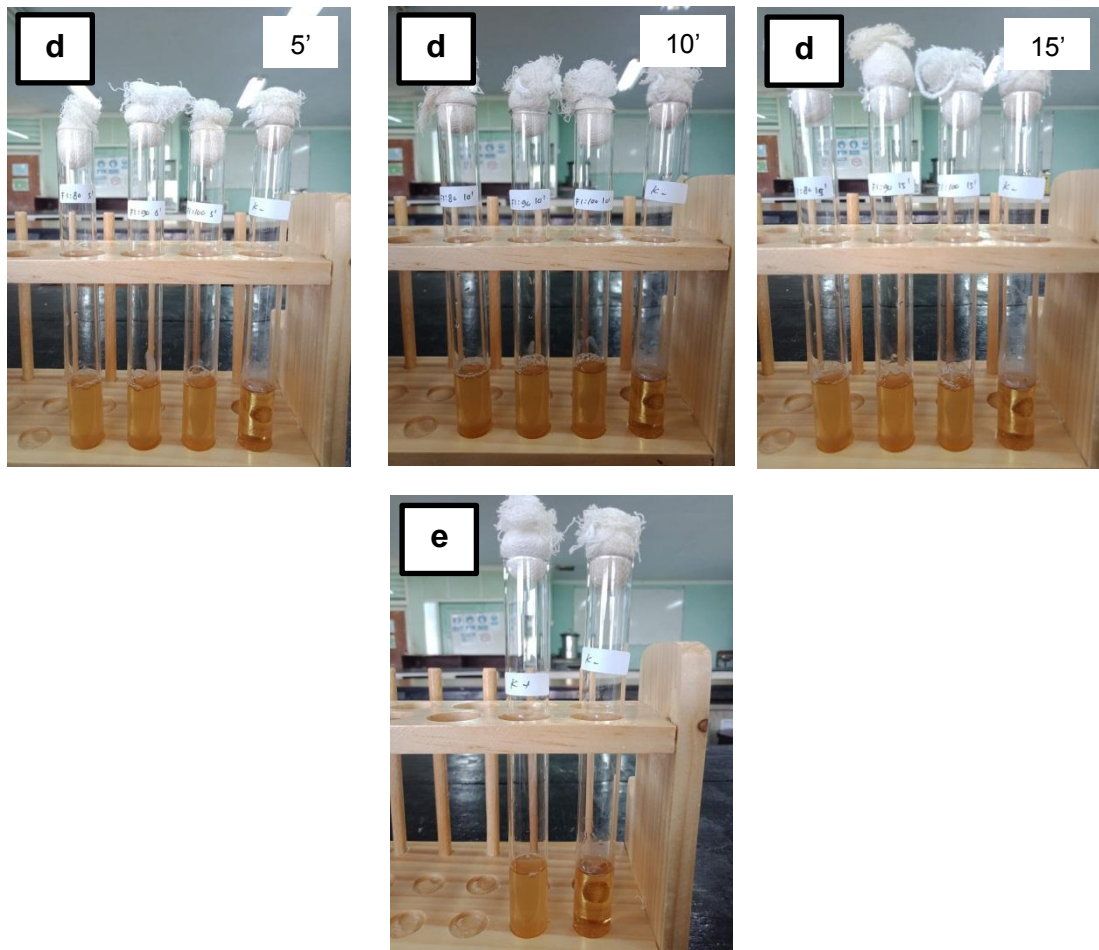
- | | |
|--------------------------------------|---|
| B1 = Ekoenzim kulit buah replikasi 1 | BS1 = Ekoenzim kulit buah-sayur replikasi 1 |
| B2 = Ekoenzim kulit buah replikasi 2 | BS2 = Ekoenzim kulit buah-sayur replikasi 2 |
| B3 = Ekoenzim kulit buah replikasi 3 | BS3 = Ekoenzim kulit buah-sayur replikasi 3 |
| S1 = Ekoenzim sayur replikasi 1 | K- = Kontrol negatif |
| S2 = Ekoenzim sayur replikasi 2 | K+ = Kontrol positif |
| S3 = Ekoenzim sayur replikasi 3 | KM = Kontrol media |



Gambar 6. (a) Hasil Uji Penegasan Ekoenzim Kombinasi Kulit Buah, (b) Hasil Uji Penegasan Ekoenzim Kombinasi Sayur, (c) Hasil Uji Penegasan Ekoenzim Kombinasi Kulit Buah-sayur



Gambar 7. (a) Hasil Uji Koefisien Fenol Ekoenzim Kombinasi Kulit Buah, (b) Hasil Uji Koefisien Fenol Ekoenzim Kombinasi Sayur, (c) Hasil Uji Koefisien Fenol Ekoenzim Kombinasi Kulit Buah-sayur



Gambar 7. (d) Fenol, (e) Kontrol Positif dan Kontrol Negatif