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LAMPIRAN

Lampiran 1. Nilai Rata-Rata Kadar Air Setiap Sampel

Waktu	<i>Blanching</i> Suhu 60 °C 15 Menit	<i>Blanching</i> Suhu 60 °C 30 Menit	<i>Blanching</i> Suhu 60 °C 45 Menit	<i>Blanching</i> Suhu 70 °C 15 Menit	<i>Blanching</i> Suhu 70 °C 30 Menit	<i>Blanching</i> Suhu 70 °C 45 Menit	<i>Blanching</i> Suhu 80 °C 15 Menit	<i>Blanching</i> Suhu 80 °C 30 Menit	<i>Blanching</i> Suhu 80 °C 45 Menit	Kontrol
0	90,217	91,650	90,167	94,499	91,496	91,691	91,051	91,533	92,319	91,386
1	89,473	90,583	89,182	93,903	90,936	91,106	90,550	90,725	90,919	90,833
2	88,642	89,293	87,896	93,042	90,285	90,487	89,642	89,022	89,589	90,173
3	87,473	87,499	86,628	92,173	89,564	89,846	88,916	87,306	87,954	89,412
4	86,182	85,667	85,310	91,021	88,792	89,129	88,238	85,185	85,925	88,650
5	84,757	83,982	84,354	89,910	87,953	88,354	87,528	82,881	83,912	87,816
6	83,061	82,216	82,623	88,513	87,073	87,502	86,601	80,364	81,424	86,984
7	80,678	80,133	81,028	86,821	85,662	86,363	85,444	77,593	79,224	85,806
8	78,103	77,868	79,116	85,001	84,449	84,588	84,160	73,572	76,462	84,682
9	75,023	75,522	76,444	82,992	82,880	82,438	82,649	68,026	73,200	83,487
10	72,053	72,775	72,592	79,229	80,410	79,489	80,790	62,465	69,548	82,433

Lanjutan lampiran 1. Nilai Rata-Rata Kadar Air Setiap Sampel

11	68,025	69,766	68,820	75,469	77,326	76,638	78,051	55,528	65,342	80,989
12	63,178	64,274	64,805	71,359	74,551	73,371	75,149	48,593	57,161	78,085
13	59,108	60,120	59,004	65,861	71,510	68,453	72,045	39,370	48,731	74,188
14	53,695	56,180	52,941	59,932	67,728	62,016	68,270	31,686	40,343	71,225
15	47,756	52,327	46,404	53,322	63,656	56,662	63,544	27,236	31,274	68,233
16	42,590	46,920	38,970	46,616	58,666	50,300	59,369	25,009	23,963	64,905
17	37,315	39,977	29,535	39,321	53,068	43,357	53,840	24,563	23,611	61,120
18	32,360	35,719	25,106	33,522	46,660	35,432	47,348			57,040
19	28,040	32,333	24,786	31,754	39,552	29,500	39,855			52,971
20	24,893	28,859		30,852	35,820	27,905	34,839			48,428
21	22,792	27,546			35,279	27,400	33,964			44,223
22	21,156									40,358
23	20,104									36,583
24										33,255
25										30,616
26										28,490
27										27,621

Lampiran 2. Nilai Rata-Rata Moisture Ratio (MR) Setiap Sampel

Waktu	<i>Blanching</i> Suhu 60 °C 15 Menit	<i>Blanching</i> Suhu 60 °C 30 Menit	<i>Blanching</i> Suhu 60 °C 45 Menit	<i>Blanching</i> Suhu 70 °C 15 Menit	<i>Blanching</i> Suhu 70 °C 30 Menit	<i>Blanching</i> Suhu 70 °C 45 Menit	<i>Blanching</i> Suhu 80 °C 15 Menit	<i>Blanching</i> Suhu 80 °C 30 Menit	<i>Blanching</i> Suhu 80 °C 45 Menit	Kontrol
0	1,0000	1,0000	1,0000	1,0000	1,0000	1,0000	1,0000	1,0000	1,0000	1,0000
1	0,9216	0,8763	0,8990	0,8965	0,9325	0,9282	0,9418	0,9048	0,8330	0,9340
2	0,8462	0,7598	0,7919	0,7784	0,8638	0,8619	0,8506	0,7501	0,7160	0,8649
3	0,7572	0,6376	0,7065	0,6855	0,7977	0,8018	0,7884	0,6362	0,6075	0,7960
4	0,6763	0,5445	0,6333	0,5900	0,7363	0,7429	0,7374	0,5319	0,5079	0,7363
5	0,6029	0,4777	0,5880	0,5187	0,6786	0,6875	0,6898	0,4478	0,4339	0,6794
6	0,5317	0,4212	0,5185	0,4485	0,6260	0,6344	0,6353	0,3786	0,3647	0,6299
7	0,4528	0,3675	0,4658	0,3835	0,5553	0,5739	0,5769	0,3203	0,3173	0,5698
8	0,3868	0,3205	0,4132	0,3299	0,5047	0,4973	0,5222	0,2575	0,2703	0,5211
9	0,3257	0,2811	0,3539	0,2840	0,4499	0,4253	0,4682	0,1968	0,2272	0,4766
10	0,2796	0,2435	0,2888	0,2220	0,3815	0,3512	0,4133	0,1539	0,1900	0,4423
11	0,2307	0,2102	0,2407	0,1791	0,3170	0,2973	0,3495	0,1155	0,1569	0,4016
12	0,1860	0,1639	0,2008	0,1450	0,2723	0,2497	0,2972	0,0874	0,1110	0,3359
13	0,1567	0,1373	0,1570	0,1123	0,2333	0,1966	0,2533	0,0601	0,0791	0,2709

Lanjutan lampiran 2. Nilai Rata-Rata *Moisture Ratio* (MR) Setiap Sampel

14	0,1257	0,1168	0,1227	0,0871	0,1951	0,1479	0,2115	0,0429	0,0563	0,2333
15	0,0991	0,1000	0,0944	0,0665	0,1628	0,1185	0,1713	0,0346	0,0379	0,2025
16	0,0804	0,0805	0,0696	0,0508	0,1319	0,0917	0,1436	0,0308	0,0262	0,1743
17	0,0645	0,0607	0,0457	0,0377	0,1051	0,0694	0,1146	0,0301	0,0257	0,1482
18	0,0519	0,0506	0,0366	0,0294	0,0813	0,0497	0,0884			0,1252
19	0,0423	0,0435	0,0359	0,0271	0,0608	0,0379	0,0651			0,1062
20	0,0359	0,0370		0,0260	0,0519	0,0351	0,0525			0,0885
21	0,0320	0,0346			0,0507	0,0342	0,0505			0,0747
22	0,0291									0,0638
23	0,0273									0,0544
24										0,0470
25										0,0416
26										0,0376
27										0,0360

Lampiran 3. Nilai Rata-Rata Laju Pengeringan Setiap Sampel

Waktu	<i>Blanching</i> Suhu 60 °C 15 Menit	<i>Blanching</i> Suhu 60 °C 30 Menit	<i>Blanching</i> Suhu 60 °C 45 Menit	<i>Blanching</i> Suhu 70 °C 15 Menit	<i>Blanching</i> Suhu 70 °C 30 Menit	<i>Blanching</i> Suhu 70 °C 45 Menit	<i>Blanching</i> Suhu 80 °C 15 Menit	<i>Blanching</i> Suhu 80 °C 30 Menit	<i>Blanching</i> Suhu 80 °C 45 Menit	Kontrol
0	0,019	0,033	0,023	0,041	0,016	0,0192	0,013	0,026	0,051	0,017
1	0,019	0,031	0,025	0,047	0,016	0,0177	0,020	0,042	0,036	0,018
2	0,022	0,032	0,020	0,037	0,015	0,0161	0,014	0,031	0,033	0,018
3	0,020	0,025	0,017	0,038	0,014	0,0157	0,011	0,028	0,030	0,015
4	0,018	0,018	0,010	0,028	0,013	0,0148	0,011	0,023	0,023	0,015
5	0,017	0,015	0,016	0,028	0,012	0,0142	0,012	0,019	0,021	0,013
6	0,019	0,014	0,012	0,026	0,016	0,0162	0,013	0,016	0,015	0,015
7	0,016	0,012	0,012	0,021	0,012	0,0204	0,012	0,017	0,014	0,012
8	0,015	0,010	0,014	0,018	0,013	0,0192	0,012	0,017	0,013	0,011
9	0,011	0,010	0,015	0,025	0,016	0,0198	0,012	0,012	0,011	0,009
10	0,012	0,009	0,011	0,017	0,015	0,0144	0,014	0,010	0,010	0,010
11	0,011	0,012	0,009	0,013	0,010	0,0127	0,012	0,008	0,014	0,017
12	0,007	0,007	0,010	0,013	0,009	0,0142	0,010	0,007	0,010	0,017

Lanjutan lampiran 3. Nilai Rata-Rata Laju Pengeringan Setiap Sampel

13	0,008	0,005	0,008	0,010	0,009	0,0130	0,009	0,005	0,007	0,010
14	0,007	0,004	0,006	0,008	0,007	0,0079	0,009	0,002	0,006	0,008
15	0,005	0,005	0,006	0,006	0,007	0,0071	0,006	0,001	0,004	0,007
16	0,004	0,005	0,006	0,005	0,006	0,0060	0,006	0,000	0,000	0,007
17	0,003	0,003	0,002	0,003	0,006	0,0052	0,006	0,000	0,000	0,006
18	0,002	0,002	0,000	0,001	0,005	0,0032	0,005			0,005
19	0,002	0,002	0,000	0,000	0,002	0,0008	0,003			0,005
20	0,001	0,001		0,000	0,000	0,0002	0,000			0,004
21	0,001	0,000			0,000	0,0000	0,000			0,003
22	0,000									0,002
23	0,000									0,002
24										0,001
25										0,001
26										0,000
27										0,000

Lampiran 4. Nilai Rata-Rata Pengukuran Warna Setiap Sampel

Sampel	Sebelum <i>Blanching</i>			Setelah <i>Blanching</i>			Pengeringan		
	L*	a*	b*	L*	a*	b*	L*	a*	b*
<i>Blanching</i> 60 °C Selama 15 Menit	39,49	24,63	-7,47	44,59	23,45	-15,60	33,19	13,28	15,63
<i>Blanching</i> 60 °C Selama 30 Menit	39,26	20,60	-10,35	42,55	24,54	-9,07	33,34	17,06	15,71
<i>Blanching</i> 60 °C Selama 45 Menit	33,33	21,90	16,42	36,96	23,37	13,76	31,47	21,42	14,76
<i>Blanching</i> 70 °C Selama 15 Menit	43,17	22,32	-15,06	37,87	22,50	4,24	33,69	23,01	14,27
<i>Blanching</i> 70 °C Selama 30 Menit	34,83	23,76	4,61	37,56	22,25	12,25	32,02	17,60	14,38
<i>Blanching</i> 70 °C Selama 45 Menit	37,67	19,22	-6,67	46,44	20,75	-16,56	33,67	17,97	14,13
<i>Blanching</i> 80 °C Selama 15 Menit	39,09	20,01	-5,67	36,98	23,59	10,32	34,15	17,78	12,56
<i>Blanching</i> 80 °C Selama 30 Menit	36,24	19,37	-9,65	42,90	21,75	-10,47	36,15	23,85	16,56
<i>Blanching</i> 80 °C Selama 45 Menit	43,10	18,03	-13,66	43,04	23,75	-7,25	33,36	24,14	15,49
Kontrol	39,22	23,28	-4,37	-	-	-	32,18	17,94	15,44

Lampiran 5. Hasil Analisis Statistik (ANOVA) Pengukuran Kadar Air Tomat Ceri

ANOVA

Kadar_Air_0_Jam

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	26.703	9	2.967	3.377	.036
Within Groups	8.785	10	.879		
Total	35.488	19			

Kadar_Air_0_Jam

Duncan^a

Perlakuan	N	Subset for alpha = 0.05	
		1	2
Blanching 60 °C 45 Menit 0 jam	2	90.1815	
Blanching 60 °C 15 Menit 0 jam	2	90.2090	
Blanching 80 °C 15 Menit 0 jam	2	91.0615	
Kontrol 0 jam	2	91.3850	
Blanching 70 °C 30 Menit 0 jam	2	91.4885	
Blanching 80 °C 30 Menit 0 jam	2	91.5340	
Blanching 60 °C 30 Menit 0 jam	2	91.6555	
Blanching 70 °C 45 Menit 0 jam	2	91.7070	
Blanching 80 °C 45 Menit 0 jam	2	92.3605	
Blanching 70 °C 15 Menit 0 jam	2		94.5085
Sig.		.063	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Kadar_Air_5_jam

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	105.686	9	11.743	4.513	.014
Within Groups	26.021	10	2.602		
Total	131.707	19			

Kadar_Air_5_jam

Duncan^a

Perlakuan	N	Subset for alpha = 0.05		
		1	2	3
Blanching 80 °C 30 Menit 5 jam	2	82.8795		
Blanching 60 °C 30 Menit 5 jam	2	83.9975	83.9975	
Blanching 80 °C 45 Menit 5 jam	2	84.0290	84.0290	
Blanching 60 °C 45 Menit 5 jam	2	84.3675	84.3675	
Blanching 60 °C 15 Menit 5 jam	2	84.5085	84.5085	
Blanching 80 °C 15 Menit 5 jam	2		87.5230	87.5230
Kontrol 5 Jam	2		87.8020	87.8020
Blanching 70 °C 30 Menit 5 jam	2		87.9270	87.9270
Blanching 70 °C 45 Menit 5 jam	2			88.4215
Blanching 70 °C 15 Menit 5 jam	2			89.9200
Sig.		.373	.052	.201

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Kadar_Air_10_Jam

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	722.835	9	80.315	12.049	.000
Within Groups	66.656	10	6.666		
Total	789.492	19			

Kadar_Air_10_Jam

Duncan^a

Perlakuan	N	Subset for alpha = 0.05		
		1	2	3
Blanching 80 °C 30 Menit 10 jam	2	62.4645		
Blanching 80 °C 45 Menit 10 jam	2		69.7595	
Blanching 60 °C 15 Menit 10 jam	2		71.5200	
Blanching 60 °C 45 Menit 10 jam	2		72.6320	
Blanching 60 °C 30 Menit 10 jam	2		72.7670	
Blanching 70 °C 15 Menit 10 jam	2			79.1125
Blanching 70 °C 45 Menit 10 jam	2			79.6460
Blanching 70 °C 30 Menit 10 jam	2			80.4120
Blanching 80 °C 15 Menit 10 jam	2			80.6085
Kontrol 10 jam	2			82.4195
Sig.		1.000	.302	.265

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Kadar_Air_15_Jam

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	3214.741	9	357.193	25.964	.000
Within Groups	137.574	10	13.757		
Total	3352.315	19			

Kadar_Air_15_Jam

Duncan^a

Perlakuan	N	Subset for alpha = 0.05				
		1	2	3	4	5
Blanching 80 °C 30 Menit 15 jam	2	27.2375				
Blanching 80 °C 45 Menit 15 jam	2	31.6385				
Blanching 60 °C 45 Menit 15 jam	2		46.4380			
Blanching 60 °C 15 Menit 15 jam	2		47.5575			
Blanching 60 °C 30 Menit 15 jam	2		52.3750	52.3750		
Blanching 70 °C 15 Menit 15 jam	2		53.1025	53.1025		
Blanching 70 °C 45 Menit 15 jam	2			56.9465	56.9465	
Blanching 80 °C 15 Menit 15 jam	2				63.3780	63.3780
Blanching 70 °C 30 Menit 15 jam	2				63.6750	63.6750
kontrol 15 jam	2					67.7225
Sig.		.263	.125	.267	.114	.290

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

Lampiran 6. Hasil Analisis Statistik (ANOVA) Pengukuran *Moisture Ratio* Tomat Ceri

ANOVA

Moisture_Ratio_5_Jam

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.193	9	.021	13.390	.000
Within Groups	.016	10	.002		
Total	.209	19			

Moisture_Ratio_5_Jam

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
Blanching 80 °C 45 Menit 5 jam	2	.4339			
Blanching 80 °C 30 Menit 5 jam	2	.4478			
Blanching 60 °C 30 Menit 5 jam	2	.4778			
Blanching 70 °C 15 Menit 5 jam	2	.5187	.5187		
Blanching 60 °C 45 Menit 5 jam	2		.5877	.5877	
Blanching 60 °C 15 Menit 5 jam	2		.6003	.6003	.6003
Blanching 70 °C 30 Menit 5 jam	2			.6783	.6783
Kontrol 5 Jam	2			.6792	.6792
Blanching 70 °C 45 Menit 5 jam	2				.6876
Blanching 80 °C 15 Menit 5 jam	2				.6899
Sig.		.076	.080	.059	.067

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Moisture_Ratio_10_Jam

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.172	9	.019	15.283	.000
Within Groups	.012	10	.001		
Total	.184	19			

Moisture_Ratio_10_Jam

Duncan^a

Perlakuan	N	Subset for alpha = 0.05					
		1	2	3	4	5	6
Blanching 80 °C 30 Menit 10 jam	2	.1540					
Blanching 80 °C 45 Menit 10 jam	2	.1896	.1896				
Blanching 70 °C 15 Menit 10 jam	2	.2221	.2221	.2221			
Blanching 60 °C 30 Menit 10 jam	2		.2435	.2435			
Blanching 60 °C 15 Menit 10 jam	2			.2779	.2779		
Blanching 60 °C 45 Menit 10 jam	2			.2889	.2889		
Blanching 70 °C 45 Menit 10 jam	2				.3513	.3513	
Blanching 70 °C 30 Menit 10 jam	2					.3816	.3816
Blanching 80 °C 15 Menit 10 jam	2					.4136	.4136
Kontrol 10 jam	2						.4425
Sig.		.095	.176	.108	.075	.123	.130

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Moisture_Ratio_15_Jam

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.057	9	.006	13.755	.000
Within Groups	.005	10	.000		
Total	.062	19			

Moisture_Ratio_15_Jam

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
Blanching 80 °C 30 Menit 15 jam	2	.0347			
Blanching 80 °C 45 Menit 15 jam	2	.0378			
Blanching 70 °C 15 Menit 15 jam	2	.0666	.0666		
Blanching 60 °C 45 Menit 15 jam	2		.0945		
Blanching 60 °C 15 Menit 15 jam	2		.0988		
Blanching 60 °C 30 Menit 15 jam	2		.1001		
Blanching 70 °C 45 Menit 15 jam	2		.1185	.1185	
Blanching 70 °C 30 Menit 15 jam	2			.1629	.1629
Blanching 80 °C 15 Menit 15 jam	2				.1714
kontrol 15 jam	2				.2028
Sig.		.186	.050	.065	.106

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

Lampiran 7. Hasil Analisis Statistik (ANOVA) Pengukuran Laju Pengerinan Tomat Ceri

ANOVA

Laju_Pengerinan_0_Jam

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.003	9	.000	4.917	.010
Within Groups	.001	10	.000		
Total	.003	19			

Laju_Pengerinan_0_Jam

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
Blanching 80 °C 15 Menit 0 jam	2	.0130			
Blanching 70 °C 30 Menit 0 jam	2	.0155	.0155		
Kontrol 0 jam	2	.0170	.0170		
Blanching 60 °C 15 Menit 0 jam	2	.0195	.0195		
Blanching 70 °C 45 Menit 0 jam	2	.0195	.0195		
Blanching 60 °C 45 Menit 0 jam	2	.0235	.0235	.0235	
Blanching 80 °C 30 Menit 0 jam	2	.0255	.0255	.0255	
Blanching 60 °C 30 Menit 0 jam	2		.0330	.0330	.0330
Blanching 70 °C 15 Menit 0 jam	2			.0420	.0420
Blanching 80 °C 45 Menit 0 jam	2				.0505
Sig.		.176	.071	.052	.058

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Laju_Pengeringan_5_Jam

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.000	9	.000	4.864	.011
Within Groups	.000	10	.000		
Total	.001	19			

Laju_Pengeringan_5_Jam

Duncan^a

Perlakuan	N	Subset for alpha = 0.05		
		1	2	3
Blanching 70 °C 30 Menit 5 jam	2	.0120		
Blanching 80 °C 15 Menit 5 jam	2	.0125		
Kontrol 5 Jam	2	.0125		
Blanching 70 °C 45 Menit 5 jam	2	.0145	.0145	
Blanching 60 °C 30 Menit 5 jam	2	.0150	.0150	
Blanching 60 °C 45 Menit 5 jam	2	.0160	.0160	
Blanching 60 °C 15 Menit 5 jam	2	.0170	.0170	
Blanching 80 °C 30 Menit 5 jam	2	.0190	.0190	
Blanching 80 °C 45 Menit 5 jam	2		.0220	.0220
Blanching 70 °C 15 Menit 5 jam	2			.0280
Sig.		.078	.060	.092

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Laju_Pengeringan_15_Jam

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.000	9	.000	7.878	.002
Within Groups	.000	10	.000		
Total	.000	19			

Laju_Pengeringan_15_Jam

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
Blanching 80 °C 30 Menit 15 jam	2	.0010			
Blanching 80 °C 45 Menit 15 jam	2		.0035		
Blanching 60 °C 15 Menit 15 jam	2		.0045	.0045	
Blanching 60 °C 30 Menit 15 jam	2		.0050	.0050	.0050
Blanching 60 °C 45 Menit 15 jam	2			.0060	.0060
Blanching 80 °C 15 Menit 15 jam	2			.0060	.0060
Blanching 70 °C 15 Menit 15 jam	2			.0065	.0065
kontrol 15 jam	2			.0070	.0070
Blanching 70 °C 30 Menit 15 jam	2				.0075
Blanching 70 °C 45 Menit 15 jam	2				.0075
Sig.		1.000	.192	.051	.052

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

Lampiran 8. Hasil Analisis Statistik (ANOVA) Pengukuran Total Perubahan Warna *Blanching*

ANOVA

Total_Perbedaan_Warna_Blanching

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	414.395	8	51.799	5.720	.009
Within Groups	81.496	9	9.055		
Total	495.891	17			

Total_Perbedaan_Warna_Blanching

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
Blanching 60 °C 45 Menit	2	5.0650			
Blanching 60 °C 30 Menit	2	5.4500			
Blanching 80 °C 30 Menit	2	7.6350	7.6350		
Blanching 70 °C 30 Menit	2	8.3000	8.3000		
Blanching 80 °C 45 Menit	2	8.7600	8.7600		
Blanching 60 °C 15 Menit	2	9.6950	9.6950	9.6950	
Blanching 70 °C 45 Menit	2		13.3550	13.3550	13.3550
Blanching 80 °C 15 Menit	2			16.5550	16.5550
Blanching 70 °C 15 Menit	2				20.0200
Sig.		.190	.113	.057	.063

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

Lampiran 9. Hasil Analisis Statistik (ANOVA) Pengukuran Total Perubahan Warna Pengeringan

ANOVA

Total_Perbedaan_Warna_Pengeringan

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1440.454	9	160.050	22.271	.000
Within Groups	71.867	10	7.187		
Total	1512.320	19			

Total_Perbedaan_Warna_Pengeringan

Duncan^a

Perlakuan	N	Subset for alpha = 0.05				
		1	2	3	4	5
Blanching 60 °C 45 Menit	2	2.7250				
Blanching 70 °C 30 Menit	2		11.9400			
Blanching 80 °C 15 Menit	2			18.8500		
Blanching 70 °C 45 Menit	2			21.2250	21.2250	
Kontrol	2			21.7050	21.7050	
Blanching 60 °C 15 Menit	2				26.5300	26.5300
Blanching 80 °C 30 Menit	2				26.6950	26.6950
Blanching 60 °C 30 Menit	2				27.0150	27.0150
Blanching 70 °C 15 Menit	2					30.8350
Blanching 80 °C 45 Menit	2					31.5500
Sig.		1.000	1.000	.333	.075	.116

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

Lampiran 10. Hasil Analisis Statistik (ANOVA) Pengukuran Warna Nilai L* Tomat Ceri

ANOVA

Nilai_L_Sebelum_Blanching

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	182.716	9	20.302	8.343	.001
Within Groups	24.332	10	2.433		
Total	207.048	19			

Nilai_L_Sebelum_Blanching

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
Blanching 60 °C 45 Menit	2	33.3300			
Blanching 70 °C 30 Menit	2	34.8250	34.8250		
Blanching 80 °C 30 Menit	2	36.2400	36.2400	36.2400	
Blanching 70 °C 45 Menit	2		37.6700	37.6700	
Blanching 80 °C 15 Menit	2			39.0850	
Kontrol	2			39.2150	
Blanching 60 °C 30 Menit	2			39.2650	
Blanching 60 °C 15 Menit	2			39.4900	

Blanching 80 °C 45 Menit	2				43.0950
Blanching 70 °C 15 Menit	2				43.1700
Sig.		.105	.112	.087	.963

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Nilai_L_Setelah_Blanching

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	213.818	8	26.727	121.881	.000
Within Groups	1.974	9	.219		
Total	215.791	17			

Nilai_L_Setelah_Blanching

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
Blanching 60 °C 45 Menit	2	36.9550			
Blanching 80 °C 15 Menit	2	36.9800			
Blanching 70 °C 30 Menit	2	37.5550			
Blanching 70 °C 15 Menit	2	37.8650			
Blanching 60 °C 30 Menit	2		42.5500		
Blanching 80 °C 30 Menit	2		42.9000		
Blanching 80 °C 45 Menit	2		43.0400		
Blanching 60 °C 15 Menit	2			44.5950	
Blanching 70 °C 45 Menit	2				46.4400
Sig.		.102	.343	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Nilai_L_Pengeringan

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	30.790	9	3.421	3.703	.027
Within Groups	9.240	10	.924		
Total	40.030	19			

Nilai_L_Pengeringan

Duncan^a

Perlakuan	N	Subset for alpha = 0.05		
		1	2	3
Blanching 60 °C 45 Menit	2	31.4750		
Blanching 70 °C 30 Menit	2	32.0150	32.0150	
Kontrol	2	32.1850	32.1850	
Blanching 60 °C 15 Menit	2	33.1900	33.1900	
Blanching 60 °C 30 Menit	2	33.3400	33.3400	
Blanching 80 °C 45 Menit	2	33.3600	33.3600	
Blanching 70 °C 45 Menit	2	33.6750	33.6750	
Blanching 70 °C 15 Menit	2	33.6900	33.6900	
Blanching 80 °C 15 Menit	2		34.1450	34.1450
Blanching 80 °C 30 Menit	2			36.1550
Sig.		.065	.074	.063

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

Lampiran 11. Hasil Analisis Statistik (ANOVA) Pengukuran Warna Nilai a* Tomat Ceri

ANOVA

Nilai_a_Sebelum_Blanching

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	86.631	9	9.626	14.742	.000
Within Groups	6.530	10	.653		
Total	93.161	19			

Nilai_a_Sebelum_Blanching

Duncan^a

Perlakuan	N	Subset for alpha = 0.05				
		1	2	3	4	5
Blanching 80 °C 45 Menit	2	18.0350				
Blanching 70 °C 45 Menit	2	19.2250	19.2250			
Blanching 80 °C 30 Menit	2	19.3650	19.3650			
Blanching 80 °C 15 Menit	2		20.0050			
Blanching 60 °C 30 Menit	2		20.6050	20.6050		
Blanching 60 °C 45 Menit	2			21.9000	21.9000	
Blanching 70 °C 15 Menit	2			22.3250	22.3250	

Kontrol	2				23.2800	23.2800
Blanching 70 °C 30 Menit	2				23.7550	23.7550
Blanching 60 °C 15 Menit	2					24.6300
Sig.		.147	.142	.069	.058	.142

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Nilai_a_Setelah_Blanching

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	22.596	8	2.824	2.018	.158
Within Groups	12.600	9	1.400		
Total	35.195	17			

Nilai_a_Setelah_Blanching

Duncan^a

Perlakuan	N	Subset for alpha = 0.05	
		1	2
Blanching 70 °C 45 Menit	2	20.7550	
Blanching 80 °C 30 Menit	2	21.7500	21.7500
Blanching 70 °C 30 Menit	2	22.2500	22.2500
Blanching 70 °C 15 Menit	2	22.5050	22.5050
Blanching 60 °C 45 Menit	2	23.3700	23.3700
Blanching 60 °C 15 Menit	2	23.4500	23.4500
Blanching 80 °C 15 Menit	2	23.5900	23.5900
Blanching 80 °C 45 Menit	2		23.9600
Blanching 60 °C 30 Menit	2		24.5350
Sig.		.057	.062

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Nilai_a_Pengeringan

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	224.707	9	24.967	5.274	.008
Within Groups	47.344	10	4.734		
Total	272.050	19			

Nilai_a_Pengeringan

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
Blanching 60 °C 15 Menit	2	13.2800			
Blanching 60 °C 30 Menit	2	17.0600	17.0600		
Blanching 70 °C 30 Menit	2	17.6000	17.6000		
Blanching 80 °C 15 Menit	2	17.7800	17.7800	17.7800	
Kontrol	2	17.9400	17.9400	17.9400	
Blanching 70 °C 45 Menit	2	17.9700	17.9700	17.9700	
Blanching 60 °C 45 Menit	2		21.4200	21.4200	21.4200
Blanching 70 °C 15 Menit	2			23.0100	23.0100
Blanching 80 °C 30 Menit	2				23.8500
Blanching 80 °C 45 Menit	2				24.1400
Sig.		.078	.098	.052	.270

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

Lampiran 12. Hasil Analisis Statistik (ANOVA) Pengukuran Warna Nilai b* Tomat Ceri

ANOVA

Nilai_b_Sebelum_Blanching

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1573.868	9	174.874	40.873	.000
Within Groups	42.785	10	4.279		
Total	1616.653	19			

Nilai_b_Sebelum_Blanching

Duncan^a

Perlakuan	N	Subset for alpha = 0.05					
		1	2	3	4	5	6
Blanching 70 °C 15 Menit	2	-15.0600					
Blanching 80 °C 45 Menit	2	-13.6550	-13.6550				
Blanching 60 °C 30 Menit	2	-10.3550	-10.3550	-10.3550			
Blanching 80 °C 30 Menit	2		-9.6450	-9.6450			

Blanching 60 °C 15 Menit	2			-7.4700	-7.4700		
Blanching 70 °C 45 Menit	2			-6.6700	-6.6700		
Blanching 80 °C 15 Menit	2			-5.6750	-5.6750		
Kontrol	2				-4.3650		
Blanching 70 °C 30 Menit	2					4.6100	
Blanching 60 °C 45 Menit	2						16.4200
Sig.		.055	.094	.064	.192	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Nilai_b_Setelah_Blanching

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	2376.531	8	297.066	143.871	.000
Within Groups	18.583	9	2.065		
Total	2395.114	17			

Nilai_b_Setelah_Blanching

Duncan^a

Perlakuan	N	Subset for alpha = 0.05				
		1	2	3	4	5
Blanching 70 °C 45 Menit	2	-16.5600				
Blanching 60 °C 15 Menit	2	-15.5950				
Blanching 80 °C 30 Menit	2		-10.4700			
Blanching 60 °C 30 Menit	2		-9.0700			
Blanching 80 °C 45 Menit	2		-7.2500			
Blanching 70 °C 15 Menit	2			4.2400		
Blanching 80 °C 15 Menit	2				10.3200	
Blanching 70 °C 30 Menit	2				12.2450	12.2450
Blanching 60 °C 45 Menit	2					13.7650
Sig.		.519	.060	1.000	.213	.318

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

ANOVA

Nilai_b_Pengeringan

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	24.716	9	2.746	2.659	.072
Within Groups	10.329	10	1.033		
Total	35.045	19			

Nilai_b_Pengeringan

Duncan^a

Perlakuan	N	Subset for alpha = 0.05	
		1	2
Blanching 80 °C 15 Menit	2	12.3550	
Blanching 70 °C 45 Menit	2	14.1250	14.1250
Blanching 70 °C 15 Menit	2	14.2750	14.2750
Blanching 70 °C 30 Menit	2	14.3800	14.3800
Blanching 60 °C 45 Menit	2	14.7600	14.7600
Kontrol	2		15.4400
Blanching 80 °C 45 Menit	2		15.4950
Blanching 60 °C 15 Menit	2		15.6300
Blanching 60 °C 30 Menit	2		15.7100
Blanching 80 °C 30 Menit	2		16.5650
Sig.		.055	.057

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

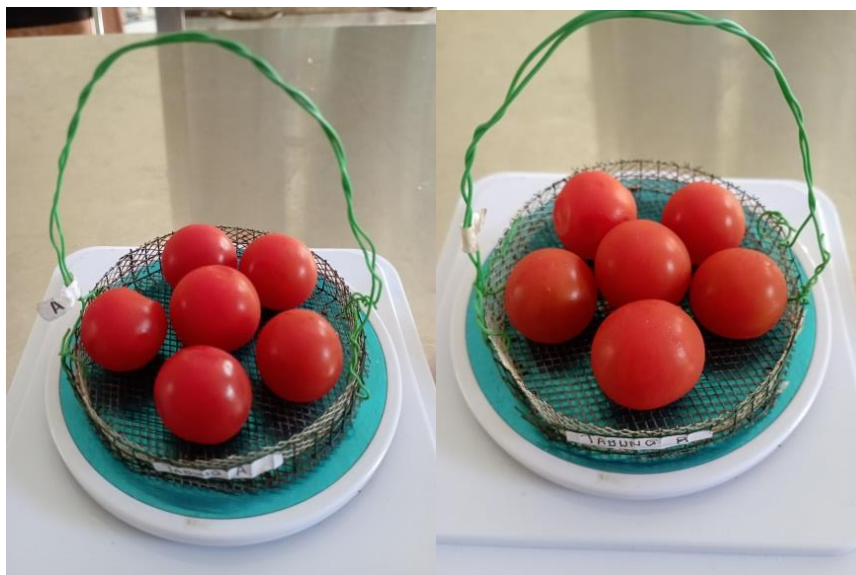
Lampiran 13. Dokumentasi Penelitian



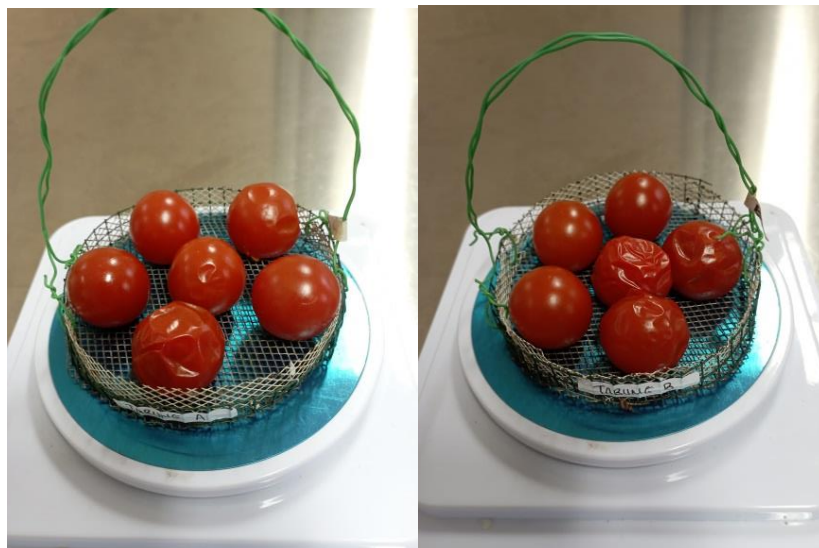
Gambar 5 . Sampel tomat ceri.



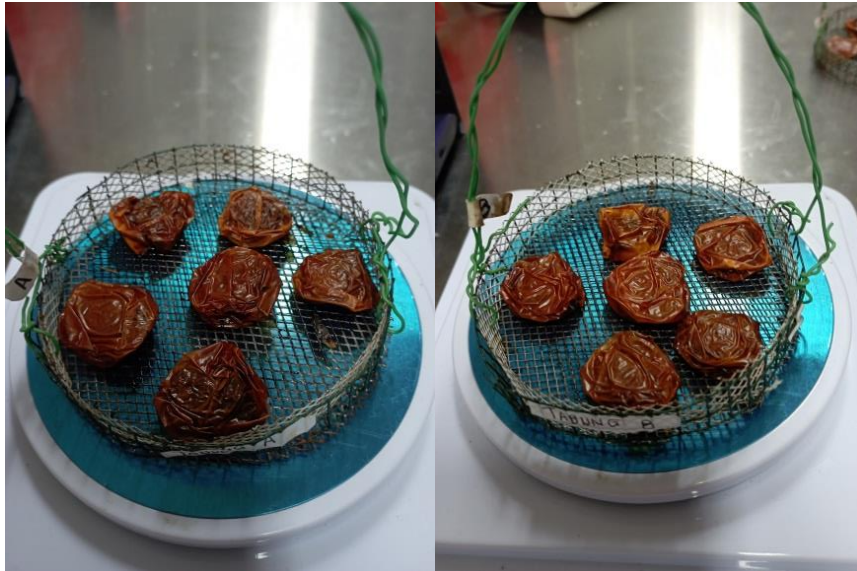
Gambar 6. *Blanching* tomat ceri.



Gambar 7. Sampel tomat ceri sebelum proses *blanching*.



Gambar 8. Sampel tomat ceri setelah proses *blanching*.



Gambar 9. Sampel tomat ceri selama proses pengeringan *batch dryer*.



Gambar 10. Sampel tomat ceri setelah proses pengeringan oven.



Gambar 11. Proses memasukkan tomat ceri ke dalam *water bath*.



Gambar 12. Proses pengambilan data warna menggunakan *colorimeter*.