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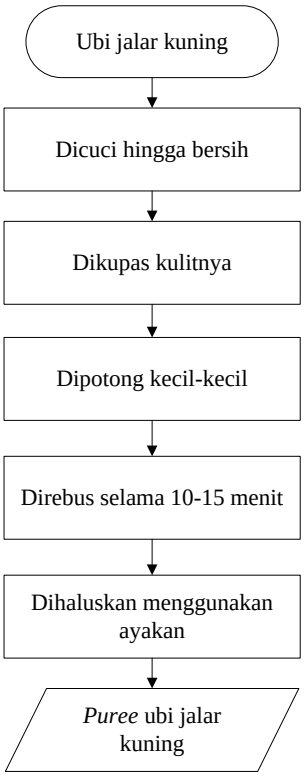
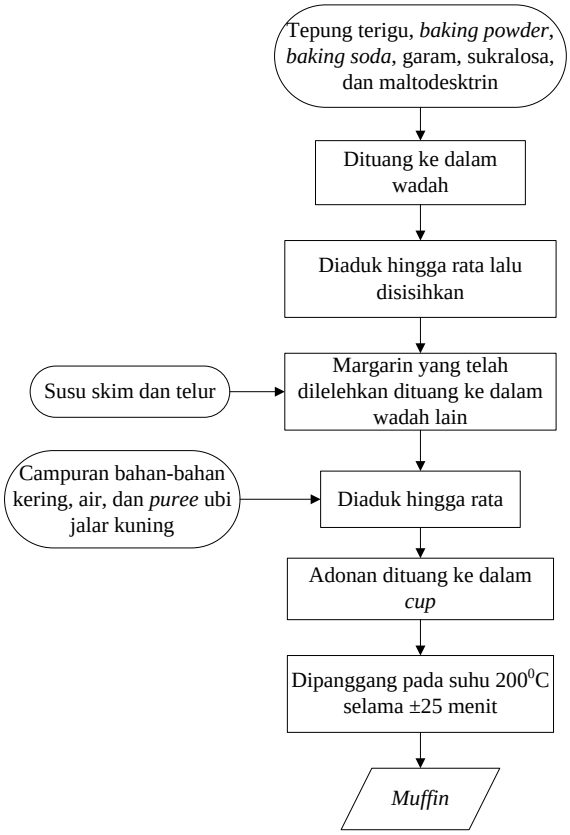
LAMPIRAN

Lampiran 1. Diagram Alir Prosedur Pembuatan *Puree* Ubi Jalar Kuning



Lampiran 2. Diagram Alir Prosedur Prosedur Pembuatan *Muffin*



Lampiran 3. Hasil Rata-rata Pengujian Organoleptik Warna *Muffin*

Responden	Perlakuan																																	
	M0K1			M0K2			M0K3			M1K1			M1K2			M1K3			M2K1			M2K2			M2K3			M3K1			M3K2			M3K3		
	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
1	4	4	5	4	3	4	4	3	4	3	3	4	4	4	4	4	3	4	3	4	4	3	5	5	4	4	4	4	4	4	4	4	5	4	4	4
2	4	5	2	4	3	4	3	3	5	4	5	5	4	3	4	3	4	5	5	5	4	5	4	5	3	4	5	5	4	4	3	4	4	5	4	4
3	4	4	4	4	4	5	3	4	4	4	4	5	3	5	5	4	5	5	4	5	4	5	4	5	4	4	5	5	4	5	5	4	5	4	4	5
4	3	4	4	3	3	4	3	4	3	3	3	3	3	3	5	4	5	5	3	5	4	4	5	4	3	3	4	3	4	4	5	3	4	4	4	4
5	3	4	3	3	4	3	3	3	2	3	3	4	2	2	3	3	3	5	4	3	2	3	3	4	3	2	3	5	3	5	5	4	5	4	3	5
6	3	4	2	4	3	3	4	4	2	4	3	5	3	4	4	4	3	4	2	4	4	4	4	4	4	4	4	4	5	3	3	4	5	5	4	3
7	3	4	4	3	4	4	2	2	3	3	3	3	3	2	4	3	2	4	2	4	3	3	3	3	4	2	4	4	4	4	4	3	4	4	2	3
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14	4	4	5	3	4	3	4	4	5	3	4	5	2	5	5	4	4	5	4	4	4	4	4	3	2	5	5	4	4	4	3	5	4	4	4	5
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17	3	4	3	4	4	2	4	4	1	3	4	1	3	5	2	5	5	4	4	5	5	5	4	5	4	3	2	3	4	4	5	4	4	5	3	4
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19	3	4	3	4	3	5	3	4	4	2	3	4	3	5	5	4	5	5	4	5	3	4	4	4	5	3	4	3	4	4	3	5	3	5	4	3
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21	5	4	3	3	3	3	3	3	4	2	5	3	2	4	3	3	3	3	3	5	4	4	5	4	2	4	5	3	3	5	2	4	5	5	5	3
22	3	4	4	2	4	5	3	3	5	3	4	4	3	4	2	4	4	4	4	5	5	4	4	4	3	4	5	4	3	3	5	5	4	4	5	2
23	4	3	3	2	4	4	4	5	3	3	3	4	2	3	4	4	5	4	2	5	4	5	4	4	3	4	3	5	5	4	5	5	4	3	5	3
24	4	4	4	4	4	3	4	5	2	3	4	2	3	2	4	2	3	4	2	4	5	3	5	4	4	4	3	4	5	4	5	5	5	5	3	4
25	4	4	4	3	4	4	4	4	2	3	3	4	4	3	4	4	4	4	4	4	2	4	4	4	2	4	4	4	4	4	4	3	4	4	4	4
26	3	4	2	2	4	3	2	4	2	2	4	4	2	3	4	3	2	4	2	5	2	4	4	3	3	3	3	4	2	4	4	3	3	3	4	3
27	4	3	4	4	3	5	5	4	4	4	4	5	4	5	5	5	4	4	3	4	5	5	4	4	4	5	5	5	4	4	3	4	4	4	5	5
28	2	5	5	3	3	5	1	2	3	3	3	4	2	2	4	3	4	3	2	2	1	5	4	2	3	2	2	3	2	2	5	4	2	4	3	3
29	2	4	4	1	4	2	1	4	2	2	3	3	2	4	4	2	4	5	3	4	4	4	4	4	3	3	4	4	5	4	3	5	5	3	4	4
30	1	3	3	4	2	3	1	2	4	3	2	4	2	3	4	3	4	4	2	3	5	4	4	5	5	2	4	3	3	5	4	4	5	4	2	4
Jumlah	96	112	102	93	102	104	91	105	97	92	102	109	82	103	110	103	109	122	97	125	113	120	114	113	103	98	116	117	111	115	112	120	123	117	110	107
Rata-rata	3.20	3.73	3.40	3.10	3.40	3.47	3.03	3.50	3.23	3.07	3.40	3.63	2.73	3.43	3.67	3.43	3.63	4.07	3.23	4.17	3.77	4.00	3.80	3.77	3.43	3.27	3.87	3.90	3.70	3.83	3.73	4.00	4.10	3.90	3.67	3.57
Rata-rata Keseluruhan	3.44			3.32			3.26			3.37			3.28			3.71			3.72			3.86			3.52			3.81			3.94			3.71		

Lampiran 4. Hasil Analisis Sidik Ragam Warna *Muffin*

Tests of Between-Subjects Effects

Dependent Variable:Warna

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	462.978[a]	12	38.582	462.454	.000
Maltodekstrin	1.328	3	.443	5.306	.006
*Puree*_ubi_jalar_kuning	.016	2	.008	.096	.909
Maltodekstrin * *Puree*_ubi_jalar_kuning	.602	6	.100	1.203	.339
Error	2.002	24	.083		
Total	464.981	36			

a. R Squared = .996 (Adjusted R Squared = .994)

Estimated Marginal Means

1. Maltodekstrin

Dependent Variable:Warna

Maltodekstrin	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
M0 (Kontrol)	3.340	.096	3.141	3.539
M1 (5% maltodekstrin)	3.451	.096	3.252	3.650
M2 (9% maltodekstrin)	3.701	.096	3.502	3.900
M3 (14% maltodekstrin)	3.822	.096	3.624	4.021

2. *Puree*_ubi_jalar_kuning

Dependent Variable:Warna

*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
K1 (7% *puree* ubi jalar kuning)	3.586	.083	3.414	3.758
K2 (11% *puree* ubi jalar kuning)	3.600	.083	3.428	3.772
K3 (16% *puree* ubi jalar kuning)	3.550	.083	3.378	3.722

3. Maltodekstrin * *Puree*_ubi_jalar_kuning

Dependent Variable:Warna

Maltodekstrin	*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
M0 (Kontrol)	K1 (7% *puree* ubi jalar kuning)	3.443	.167	3.099	3.788
	K2 (11% *puree* ubi jalar kuning)	3.323	.167	2.979	3.668
	K3 (16% *puree* ubi jalar kuning)	3.253	.167	2.909	3.598
M1 (5% maltodekstrin)	K1 (7% *puree* ubi jalar kuning)	3.367	.167	3.022	3.711
	K2 (11% *puree* ubi jalar kuning)	3.277	.167	2.932	3.621
	K3 (16% *puree* ubi jalar kuning)	3.710	.167	3.366	4.054
M2 (9% maltodekstrin)	K1 (7% *puree* ubi jalar kuning)	3.723	.167	3.379	4.068
	K2 (11% *puree* ubi jalar kuning)	3.857	.167	3.512	4.201
	K3 (16% *puree* ubi jalar kuning)	3.523	.167	3.179	3.868
M3 (14% maltodekstrin)	K1 (7% *puree* ubi jalar kuning)	3.810	.167	3.466	4.154
	K2 (11% *puree* ubi jalar kuning)	3.943	.167	3.599	4.288
	K3 (16% *puree* ubi jalar kuning)	3.713	.167	3.369	4.058

Post Hoc Tests

Maltodekstrin

Homogeneous Subsets

Warna

Duncan

Maltodekstrin	N	Subset		
		1	2	3
M0	9	3.3400		
M1	9	3.4511	3.4511	
M2	9		3.7011	3.7011
M3	9			3.8222
Sig.		.423	.079	.383

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .083.

Lampiran 5. Hasil Rata-rata Pengujian Organoleptik Aroma *Muffin*

Responden	Perlakuan																																	
	M0K1			M0K2			M0K3			M1K1			M1K2			M1K3			M2K1			M2K2			M2K3			M3K1			M3K2			M3K3		
	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
1	4	4	4	3	3	4	4	3	4	3	3	5	4	4	4	4	3	3	3	4	4	3	3	4	4	4	5	3	4	5	4	4	4	4	3	4
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3	4	4	4	3	4	4	3	4	4	3	4	4	3	4	4	3	4	5	4	5	4	4	4	4	3	3	4	3	4	4	4	4	4	3	3	5
4	2	2	3	2	3	2	4	2	3	3	2	3	2	2	4	2	4	4	3	4	4	4	4	4	4	3	3	2	2	3	4	3	4	4	2	3
5	3	2	3	3	4	3	3	3	3	3	3	3	3	3	3	3	3	2	3	3	3	3	2	3	3	3	3	3	3	3	3	3	2	4	3	3
6	5	3	3	4	3	3	3	3	3	5	4	3	4	4	3	5	2	4	3	4	5	4	4	4	5	3	4	3	4	4	3	4	5	4	3	5
7	3	2	4	3	2	3	3	3	4	3	3	3	3	2	4	3	3	4	3	3	5	3	3	4	3	3	4	3	3	5	3	3	4	3	3	5
8	4	4	5	4	4	4	5	4	4	4	4	4	4	4	5	5	4	4	4	5	5	5	4	4	5	5	4	4	4	5	5	4	5	4	4	4
9	4	3	2	3	3	3	3	4	3	4	3	3	3	3	3	3	3	3	3	3	3	4	4	3	3	4	4	4	3	3	3	3	3	2	4	4
10	4	4	2	3	3	3	4	3	3	4	3	2	4	3	3	3	4	3	3	3	3	4	3	4	4	3	2	4	4	2	3	4	3	4	4	2
11	1	3	3	3	2	1	5	3	2	2	2	3	5	2	3	2	2	2	5	3	3	3	2	3	2	3	2	4	2	4	5	3	3	4	4	2
12	2	4	3	3	3	2	3	2	3	3	3	3	4	2	4	3	4	4	3	3	4	4	4	3	3	4	3	3	4	3	4	4	4	4	4	3
13	3	3	4	3	2	2	2	2	4	4	2	4	3	1	2	2	2	3	2	2	4	4	2	4	4	3	3	4	3	3	4	3	4	4	3	2
14	3	3	2	2	3	2	2	3	5	3	3	3	3	3	4	3	2	2	3	4	4	2	2	5	4	2	4	4	2	2	3	4	2	4	3	2
15	4	3	3	3	3	3	3	4	3	2	3	4	2	3	3	3	3	5	5	3	4	4	3	4	4	3	3	3	3	2	4	4	3	3	4	2
16	3	3	4	3	3	3	2	3	3	3	3	3	3	4	2	4	2	2	3	4	4	3	4	4	3	3	3	3	4	4	3	4	3	3	4	3
17	4	3	2	3	5	3	5	4	2	4	3	3	5	5	2	4	4	3	5	5	4	4	4	5	5	3	5	4	4	3	4	5	3	3	4	2
18	3	3	1	3	2	1	4	3	3	3	3	3	2	3	7	3	2	3	3	3	5	3	3	3	4	2	2	2	3	3	3	3	4	4	2	2
19	2	3	3	3	3	4	2	4	3	3	3	4	3	3	4	3	3	3	4	4	3	4	3	3	4	4	4	4	3	3	3	3	3	3	3	4
20	2	3	1	4	3	2	2	4	3	4	4	3	4	2	3	5	5	1	3	4	5	2	2	3	3	2	3	4	3	4	3	3	3	2	3	2
21	2	3	2	4	3	2	2	3	4	3	4	2	2	3	2	3	4	2	3	3	4	3	3	4	4	3	5	3	4	5	2	4	5	5	4	2
22	4	3	3	4	3	2	4	4	4	5	3	3	5	2	3	5	4	3	5	4	5	4	5	3	4	3	4	5	4	5	5	3	4	4	3	4
23	3	4	2	3	3	3	3	4	3	3	4	3	5	3	4	5	4	3	4	4	4	4	5	4	5	4	3	5	5	4	4	4	3	3	4	3
24	4	3	3	3	3	2	4	4	4	2	2	5	2	3	5	3	3	3	3	2	3	3	3	2	4	3	3	4	3	3	3	4	5	4	3	4
25	4	4	4	3	4	4	3	4	3	3	3	4	4	4	4	4	4	4	4	4	3	4	4	4	3	4	4	4	4	4	4	4	4	3	4	4
26	3	3	3	3	4	3	3	3	4	3	4	3	3	2	3	4	4	3	3	3	3	3	4	4	3	3	4	3	3	4	3	3	3	3	4	4
27	2	3	3	2	3	4	4	4	4	3	5	3	5	4	5	3	3	3	3	4	5	4	3	4	5	4	4	3	4	5	4	3	5	3	5	3
28	2	4	4	3	3	2	2	2	3	3	3	3	2	3	4	3	4	3	3	4	4	4	3	3	3	3	3	4	4	3	3	3	3	4	3	4
29	1	3	3	4	3	2	2	3	2	4	3	2	2	3	2	2	3	3	2	4	4	2	3	4	4	3	2	5	3	4	5	3	5	5	3	2
30	1	1	3	1	1	3	2	3	3	1	3	3	3	3	4	2	4	3	1	4	4	2	4	4	5	4	3	2	3	5	3	2	4	4	2	4
Jumlah	89	94	88	91	91	81	93	98	99	96	96	98	100	91	106	100	99	93	100	107	118	104	101	110	112	98	102	106	102	111	107	103	111	108	101	95
Rata-rata	2.97	3.13	2.93	3.03	3.03	2.70	3.10	3.27	3.30	3.20	3.20	3.27	3.33	3.03	3.53	3.33	3.30	3.10	3.33	3.57	3.93	3.47	3.37	3.67	3.73	3.27	3.40	3.53	3.40	3.70	3.57	3.43	3.70	3.60	3.37	3.17
Rata-rata Keseluruhan	3.01			2.92			3.22			3.22			3.30			3.24			3.61			3.50			3.47			3.54			3.57			3.38		

Lampiran 6. Hasil Analisis Sidik Ragam Aroma *Muffin*

Tests of Between-Subjects Effects

Dependent Variable:Aroma

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	401.332[a]	12	33.444	1.009E3	.000
Maltodekstrin	1.349	3	.450	13.572	.000
*Puree*_ubi_jalar_kuning	.004	2	.002	.061	.941
Maltodekstrin * *Puree*_ubi_jalar_kuning	.246	6	.041	1.235	.324
Error	.795	24	.033		
Total	402.128	36			

a. R Squared = .998 (Adjusted R Squared = .997)

Estimated Marginal Means

1. Maltodekstrin

Dependent Variable:Aroma

Maltodekstrin	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
M0 (Kontrol)	3.051	.061	2.926	3.176
M1 (5% maltodekstrin)	3.254	.061	3.129	3.380
M2 (9% maltodekstrin)	3.527	.061	3.401	3.652
M3 (14% maltodekstrin)	3.497	.061	3.371	3.622

2. *Puree*_ubi_jalar_kuning

Dependent Variable:Aroma

*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
K1 (7% *puree* ubi jalar kuning)	3.347	.053	3.238	3.455
K2 (11% *puree* ubi jalar kuning)	3.322	.053	3.213	3.430
K3 (16% *puree* ubi jalar kuning)	3.328	.053	3.220	3.437

3. Maltodekstrin * *Puree*_ubi_jalar_kuning

Dependent Variable:Aroma

Maltodekstrin	*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
M0 (Kontrol)	K1 (7% *puree* ubi jalar kuning)	3.010	.105	2.793	3.227
	K2 (11% *puree* ubi jalar kuning)	2.920	.105	2.703	3.137
	K3 (16% *puree* ubi jalar kuning)	3.223	.105	3.006	3.440
M1 (5% maltodekstrin)	K1 (7% *puree* ubi jalar kuning)	3.223	.105	3.006	3.440
	K2 (11% *puree* ubi jalar kuning)	3.297	.105	3.080	3.514
	K3 (16% *puree* ubi jalar kuning)	3.243	.105	3.026	3.460
M2 (9% maltodekstrin)	K1 (7% *puree* ubi jalar kuning)	3.610	.105	3.393	3.827
	K2 (11% *puree* ubi jalar kuning)	3.503	.105	3.286	3.720
	K3 (16% *puree* ubi jalar kuning)	3.467	.105	3.250	3.684
M3 (14% maltodekstrin)	K1 (7% *puree* ubi jalar kuning)	3.543	.105	3.326	3.760
	K2 (11% *puree* ubi jalar kuning)	3.567	.105	3.350	3.784
	K3 (16% *puree* ubi jalar kuning)	3.380	.105	3.163	3.597

Post Hoc Tests

Maltodekstrin

Homogeneous Subsets

Aroma

Duncan

Maltodekstrin	N	Subset		
		1	2	3
M0 (Kontrol)	9	3.0511		
M1 (5% maltodekstrin)	9		3.2544	
M3 (14% maltodekstrin)	9			3.4967
M2 (9% maltodekstrin)	9			3.5267
Sig.		1.000	1.000	.730

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .033.

Lampiran 7. Hasil Rata-rata Pengujian Organoleptik Rasa *Muffin*

Responden	Perlakuan																																
	M0K1			M0K2			M0K3			M1K1			M1K2			M1K3			M2K1			M2K2			M2K3			M3K1			M3K2			M3K3		
	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
1	4	5	4	3	3	3	2	3	5	2	3	4	4	3	3	4	4	3	2	4	5	3	4	4	4	5	4	4	5	4	4	4	5	4	3	3
2	3	5	1	3	4	1	4	4	2	3	4	2	3	4	3	4	3	4	4	4	3	4	4	4	4	5	3	4	4	4	4	5	2	4	5	3
3	5	4	5	4	5	4	3	4	5	3	4	5	5	4	5	4	4	4	4	4	4	4	4	4	4	3	4	3	5	5	4	4	4	4	4	4
4	2	3	3	2	3	2	4	4	2	3	3	2	2	3	4	2	4	3	3	5	3	4	5	3	4	4	3	2	3	4	4	2	4	4	2	3
5	5	3	2	1	3	3	5	4	1	1	2	2	4	2	2	4	3	5	4	3	2	4	3	2	5	3	2	4	2	2	4	2	4	4	2	2
6	4	4	3	3	4	1	2	4	4	3	2	3	4	2	4	4	3	5	2	5	4	4	5	3	5	5	2	5	5	4	5	4	5	5	3	5
7	3	4	5	3	2	3	2	4	3	4	3	3	5	1	2	3	2	3	4	4	3	5	3	4	5	4	3	4	4	4	4	3	4	3	2	4
8	3	2	4	2	2	3	1	4	3	2	1	5	3	2	4	3	4	4	2	4	4	3	5	4	4	3	5	4	2	5	4	3	5	4	3	3
9	4	2	2	3	2	3	3	3	2	4	4	2	4	3	3	4	3	2	3	3	3	4	4	2	4	3	2	3	3	3	3	3	4	4	4	3
10	2	3	5	2	3	3	2	4	4	3	3	3	2	2	4	4	4	4	3	4	4	3	4	5	3	4	4	4	4	4	4	4	4	3	3	5
11	3	3	4	4	2	3	1	4	5	1	3	3	3	3	4	2	3	4	3	3	4	3	3	4	2	3	4	3	3	2	5	4	1	5	3	1
12	3	3	3	2	3	2	1	3	3	2	2	3	4	3	4	3	4	3	2	4	3	3	4	4	3	2	4	3	4	2	3	4	4	3	4	3
13	2	2	2	1	3	2	1	4	4	1	2	4	3	1	5	3	3	4	2	3	3	3	3	5	4	4	3	3	3	4	3	4	5	4	2	3
14	2	3	2	3	2	3	2	3	4	3	5	3	4	3	4	2	4	4	4	2	3	3	3	5	4	3	3	4	3	3	2	3	3	2	4	4
15	4	4	2	4	3	2	1	3	2	1	3	2	4	2	2	2	3	4	2	4	4	3	4	4	4	4	1	3	4	3	4	4	4	2	4	4
16	4	3	3	2	2	3	2	3	3	2	2	3	3	4	3	5	2	4	3	4	4	4	5	3	4	4	3	4	4	4	3	5	4	4	3	2
17	4	3	2	5	3	3	3	4	4	3	4	3	5	4	2	5	4	5	4	5	4	4	4	5	5	4	2	4	5	4	4	4	3	5	3	4
18	3	3	4	2	2	1	2	4	2	2	2	5	4	1	2	2	3	4	3	3	5	3	2	4	2	4	2	4	3	3	4	4	4	4	2	3
19	2	2	4	4	2	4	2	5	3	3	3	3	4	3	3	3	4	4	3	3	4	3	4	5	4	4	4	5	3	4	4	4	4	4	3	2
20	2	3	4	3	3	3	2	4	2	2	1	4	4	1	3	3	3	3	2	5	4	3	4	5	5	2	4	4	4	4	4	4	3	3	1	3
21	2	3	3	3	2	3	3	4	5	3	5	3	3	4	3	3	4	3	2	4	4	4	5	4	4	4	5	4	4	5	2	5	5	5	4	3
22	4	2	5	3	2	4	3	3	5	4	3	3	5	2	2	5	3	5	5	4	5	4	4	4	4	3	4	4	3	4	4	4	5	3	3	1
23	3	3	2	2	3	2	1	3	3	2	4	3	5	2	5	4	2	4	2	2	2	3	3	3	4	4	4	4	2	3	5	5	3	4	3	3
24	5	3	5	3	2	2	2	4	3	1	2	5	4	2	5	3	3	3	3	3	3	3	5	2	5	5	3	5	5	3	4	4	5	4	2	4
25	4	3	3	2	3	2	2	5	3	3	3	3	4	2	2	4	4	4	3	3	3	4	4	4	4	4	3	4	4	4	4	3	4	4	3	3
26	2	4	3	4	4	3	2	5	4	3	4	3	3	4	3	3	4	4	3	5	4	3	4	4	3	5	4	2	4	4	4	4	4	3	5	4
27	3	2	4	3	3	4	2	4	5	3	3	4	5	3	5	5	3	4	2	4	4	5	5	4	4	4	4	5	4	5	5	4	5	4	4	5
28	2	4	5	3	3	2	2	4	3	2	3	4	4	2	3	4	4	3	2	5	4	4	4	5	4	4	4	4	4	5	4	4	4	4	3	4
29	2	4	2	4	3	1	1	3	2	2	4	2	2	2	1	2	4	2	2	3	3	3	5	4	3	4	2	4	4	3	4	3	5	2	4	4
30	2	3	4	3	3	4	2	4	4	3	3	5	3	2	4	2	4	4	1	4	5	3	3	5	3	3	5	4	3	5	3	3	5	4	3	5
Jumlah	93	95	100	86	84	79	65	114	100	74	90	99	112	76	99	101	102	112	84	113	110	106	119	118	117	113	100	114	110	113	115	113	121	112	94	100
Rata-rata	3.10	3.17	3.33	2.87	2.80	2.63	2.17	3.80	3.33	2.47	3.00	3.30	3.73	2.53	3.30	3.37	3.40	3.73	2.80	3.77	3.67	3.53	3.97	3.93	3.90	3.77	3.33	3.80	3.67	3.77	3.83	3.77	4.03	3.73	3.13	3.33
Rata-rata Keseluruhan	3.20			2.77			3.10			2.92			3.19			3.50			3.41			3.81			3.67			3.74			3.88			3.40		

Lampiran 8. Hasil Analisis Sidik Ragam Rasa *Muffin*

Tests of Between-Subjects Effects

Dependent Variable:Rasa

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	416.010[a]	12	34.667	222.612	.000
Maltodekstrin	2.770	3	.923	5.928	.004
*Puree*_ubi_jalar_kuning	.068	2	.034	.218	.805
Maltodekstrin * *Puree*_ubi_jalar_kuning	1.353	6	.225	1.448	.238
Error	3.738	24	.156		
Total	419.747	36			

a. R Squared = .991 (Adjusted R Squared = .987)

Estimated Marginal Means

1. Maltodekstrin

Dependent Variable:Rasa

Maltodekstrin	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
M0 (Kontrol)	3.022	.132	2.751	3.294
M1 (5% maltodekstrin)	3.203	.132	2.932	3.475
M2 (9% maltodekstrin)	3.630	.132	3.359	3.901
M3 (14% maltodekstrin)	3.673	.132	3.402	3.945

2. *Puree*_ubi_jalar_kuning

Dependent Variable:Rasa

*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
K1 (7% *puree* ubi jalar kuning)	3.321	.114	3.086	3.556
K2 (11% *puree* ubi jalar kuning)	3.410	.114	3.175	3.645
K3 (16% *puree* ubi jalar kuning)	3.416	.114	3.181	3.651

3. Maltodekstrin * *Puree*_ubi_jalar_kuning

Dependent Variable:Rasa

Maltodekstrin	*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
M0 (Kontrol)	K1 (7% *puree* ubi jalar kuning)	3.200	.228	2.730	3.670
	K2 (11% *puree* ubi jalar kuning)	2.767	.228	2.296	3.237
	K3 (16% *puree* ubi jalar kuning)	3.100	.228	2.630	3.570
M1 (5% maltodekstrin)	K1 (7% *puree* ubi jalar kuning)	2.923	.228	2.453	3.394
	K2 (11% *puree* ubi jalar kuning)	3.187	.228	2.716	3.657
	K3 (16% *puree* ubi jalar kuning)	3.500	.228	3.030	3.970
M2 (9% maltodekstrin)	K1 (7% *puree* ubi jalar kuning)	3.413	.228	2.943	3.884
	K2 (11% *puree* ubi jalar kuning)	3.810	.228	3.340	4.280
	K3 (16% *puree* ubi jalar kuning)	3.667	.228	3.196	4.137
M3 (14% maltodekstrin)	K1 (7% *puree* ubi jalar kuning)	3.747	.228	3.276	4.217
	K2 (11% *puree* ubi jalar kuning)	3.877	.228	3.406	4.347
	K3 (16% *puree* ubi jalar kuning)	3.397	.228	2.926	3.867

Post Hoc Tests

Maltodekstrin

Homogeneous Subsets

Rasa

Duncan

Maltodekstrin	N	Subset	
		1	2
M0 (Kontrol)	9	3.0222	
M1 (5% maltodekstrin)	9	3.2033	
M2 (9% maltodekstrin)	9		3.6300
M3 (14% maltodekstrin)	9		3.6733
Sig.		.340	.818

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .156.

Lampiran 9. Hasil Rata-rata Pengujian Organoleptik Tekstur *Muffin*

Responden	Perlakuan																																	
	M0K1			M0K2			M0K3			M1K1			M1K2			M1K3			M2K1			M2K2			M2K3			M3K1			M3K2			M3K3		
	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
1	5	4	4	4	4	3	3	4	4	3	4	5	3	5	5	3	4	4	4	5	4	4	4	4	4	3	4	4	4	5	5	4	4	4	4	2
2	2	4	4	2	2	3	3	3	5	2	3	4	2	3	3	3	4	2	4	4	4	4	4	4	3	4	1	4	3	3	3	4	4	4	4	3
3	5	4	5	5	5	4	4	4	4	3	4	5	4	4	5	4	4	5	3	4	4	3	4	4	4	3	4	4	5	5	3	4	4	3	4	4
4	4	4	2	2	2	3	4	3	3	3	3	3	2	3	4	2	4	3	3	5	3	4	5	4	3	4	3	4	3	3	4	3	4	4	2	3
5	3	2	4	4	3	4	3	2	2	3	2	4	4	2	3	3	3	5	4	4	3	4	3	4	4	3	3	3	1	4	5	1	5	5	2	4
6	4	4	4	3	5	3	3	4	2	4	4	4	4	3	4	5	4	5	3	5	4	5	5	2	5	4	4	4	5	2	4	5	5	4	5	4
7	3	2	4	3	3	3	4	3	3	4	3	2	4	2	3	3	3	4	4	3	4	4	3	3	4	3	4	3	3	4	4	3	4	3	2	4
8	3	2	4	2	2	3	3	3	3	2	2	4	3	3	5	3	3	4	2	4	4	4	4	3	4	4	4	3	2	4	4	3	5	3	3	3
9	4	3	2	3	2	2	3	4	2	4	4	2	4	3	3	4	3	3	3	3	2	5	4	3	5	3	3	4	3	3	3	4	2	5	4	4
10	2	3	4	3	2	3	2	2	4	3	3	2	2	3	3	3	4	4	3	3	3	4	4	4	4	3	4	4	4	4	4	4	4	4	4	5
11	4	3	4	4	2	4	5	4	4	5	4	2	3	3	3	3	3	4	1	2	4	2	3	4	2	4	2	1	3	2	1	3	1	2	3	1
12	4	3	3	3	3	3	3	3	1	3	4	2	3	3	3	3	3	3	2	3	4	3	2	3	4	3	3	4	3	2	2	3	3	3	4	2
13	2	2	2	2	2	2	2	3	4	3	3	4	2	2	4	3	4	3	3	3	4	3	3	5	4	4	5	4	3	3	4	4	4	4	2	2
14	3	4	2	4	3	4	2	2	3	2	3	4	3	3	3	2	3	3	3	3	2	2	5	4	3	4	4	3	4	3	2	4	2	3	4	2
15	5	2	3	4	2	2	3	2	3	3	3	2	4	3	2	3	3	5	4	3	4	4	4	3	5	4	4	3	3	3	5	3	3	3	4	4
16	2	2	4	2	2	4	2	4	4	2	3	3	2	4	3	4	3	4	3	5	4	4	4	4	4	4	3	4	5	4	3	3	4	4	4	3
17	4	3	2	5	3	2	4	5	3	3	4	2	4	5	3	5	4	4	4	5	4	4	5	5	4	4	3	5	5	4	3	5	3	5	3	3
18	2	3	4	2	3	1	3	4	3	3	3	5	4	3	4	3	3	3	2	3	5	4	3	4	2	3	3	3	3	4	3	3	4	2	2	2
19	4	3	2	3	2	4	2	3	2	3	4	4	3	3	4	3	4	4	4	4	3	4	4	3	5	5	4	4	5	4	4	5	4	5	5	4
20	3	2	2	5	3	4	3	3	2	2	2	3	4	2	2	2	4	2	3	4	3	3	4	5	5	3	5	4	4	5	3	4	3	2	3	4
21	3	3	2	3	5	2	2	3	3	3	4	2	3	5	3	2	4	3	3	4	3	4	4	3	4	4	4	3	4	4	3	4	4	5	4	2
22	3	2	4	3	2	3	3	3	3	3	3	4	3	3	4	5	4	4	4	4	5	4	4	5	4	3	4	4	2	5	4	3	5	3	5	4
23	3	3	3	2	4	3	3	1	4	3	5	2	3	3	2	5	5	3	2	3	2	3	4	4	5	5	4	5	5	4	5	5	4	5	5	4
24	3	1	4	5	3	3	4	4	4	2	1	5	4	3	5	2	3	4	2	1	3	3	3	4	5	4	3	5	3	3	4	3	5	3	2	3
25	4	3	3	2	3	3	2	5	3	2	3	3	3	3	2	4	4	4	2	3	2	4	4	4	3	4	3	5	4	4	3	3	4	2	2	3
26	2	4	2	2	4	3	3	4	4	2	4	3	2	4	2	4	4	3	4	4	4	4	4	4	4	4	4	3	4	3	4	4	2	4	4	3
27	3	3	3	4	3	3	3	4	5	4	3	5	5	4	5	4	4	4	3	4	5	4	4	3	4	4	4	4	4	4	5	3	5	4	4	4
28	4	4	3	4	3	4	3	4	5	3	3	4	3	4	3	5	4	4	4	4	4	4	4	5	5	4	5	4	4	4	5	3	4	5	3	4
29	2	5	4	2	4	2	2	3	2	2	5	2	2	3	3	2	4	4	2	4	3	2	5	4	3	4	3	4	5	4	4	5	5	4	5	4
30	2	2	3	3	2	3	2	2	4	1	3	4	1	3	4	2	3	4	2	4	4	4	3	5	3	4	5	2	3	5	3	4	5	4	4	5
Jumlah	97	89	96	95	88	90	88	98	98	85	99	100	93	97	102	99	109	111	90	110	107	110	116	116	118	112	109	111	109	111	109	109	115	111	106	99
Rata-rata	3.23	2.97	3.20	3.17	2.93	3.00	2.93	3.27	3.27	2.83	3.30	3.33	3.10	3.23	3.40	3.30	3.63	3.70	3.00	3.67	3.57	3.67	3.87	3.87	3.93	3.73	3.63	3.70	3.63	3.70	3.63	3.63	3.83	3.70	3.53	3.30
Rata-rata Keseluruhan	3.13			3.03			3.16			3.16			3.24			3.54			3.41			3.80			3.77			3.68			3.70			3.51		

Lampiran 10. Hasil Analisis Sidik Ragam Tekstur *Muffin*

Tests of Between-Subjects Effects

Dependent Variable:Tekstur

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	425.351[a]	12	35.446	959.149	.000
Maltodekstrin	1.885	3	.628	17.001	.000
*Puree*_ubi_jalar_kuning	.139	2	.069	1.876	.175
Maltodekstrin * *Puree*_ubi_jalar_kuning	.477	6	.079	2.149	.085
Error	.887	24	.037		
Total	426.238	36			

a. R Squared = .998 (Adjusted R Squared = .997)

Estimated Marginal Means

1. Maltodekstrin

Dependent Variable:Tekstur

Maltodekstrin	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
M0 (Kontrol)	3.108	.064	2.976	3.240
M1 (5% maltodekstrin)	3.313	.064	3.181	3.446
M2 (9% maltodekstrin)	3.660	.064	3.528	3.792
M3 (14% maltodekstrin)	3.628	.064	3.496	3.760

2. *Puree*_ubi_jalar_kuning

Dependent Variable:Tekstur

*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
K1 (7% *puree* ubi jalar kuning)	3.344	.055	3.230	3.459
K2 (11% *puree* ubi jalar kuning)	3.444	.055	3.330	3.559
K3 (16% *puree* ubi jalar kuning)	3.493	.055	3.379	3.608

3. Maltodekstrin * *Puree*_ubi_jalar_kuning

Dependent Variable:Tekstur

Maltodekstrin	*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
M0 (Kontrol)	K1 (7% *puree* ubi jalar kuning)	3.133	.111	2.904	3.362
	K2 (11% *puree* ubi jalar kuning)	3.033	.111	2.804	3.262
	K3 (16% *puree* ubi jalar kuning)	3.157	.111	2.928	3.386
M1 (5% maltodekstrin)	K1 (7% *puree* ubi jalar kuning)	3.153	.111	2.924	3.382
	K2 (11% *puree* ubi jalar kuning)	3.243	.111	3.014	3.472
	K3 (16% *puree* ubi jalar kuning)	3.543	.111	3.314	3.772
M2 (9% maltodekstrin)	K1 (7% *puree* ubi jalar kuning)	3.413	.111	3.184	3.642
	K2 (11% *puree* ubi jalar kuning)	3.803	.111	3.574	4.032
	K3 (16% *puree* ubi jalar kuning)	3.763	.111	3.534	3.992
M3 (14% maltodekstrin)	K1 (7% *puree* ubi jalar kuning)	3.677	.111	3.448	3.906
	K2 (11% *puree* ubi jalar kuning)	3.697	.111	3.468	3.926
	K3 (16% *puree* ubi jalar kuning)	3.510	.111	3.281	3.739

Post Hoc Tests

Maltodekstrin

Homogeneous Subsets

Tekstur

Duncan

Maltodekstrin	N	Subset		
		1	2	3
M0 (Kontrol)	9	3.1078		
M1 (5% maltodekstrin)	9		3.3133	
M3 (14% maltodekstrin)	9			3.6278
M2 (9% maltodekstrin)	9			3.6600
Sig.		1.000	1.000	.725

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .037.

Lampiran 11. Data Hasil Pengujian Kadar Lemak *Muffin*

Sampel	Ulangan	Kertas saring	Kertas saring + sampel	Kertas saring + sampel (setelah oven)	Berat akhir setelah soxhlet	Kadar lemak	Rata-rata
M1K2	1	1.54	3.54	2.69	2.30	19.78	20.10
	2	1.53	3.53	2.58	2.19	19.14	
	3	1.54	3.54	2.71	2.28	21.37	
M1K3	1	1.53	3.54	2.64	2.13	25.07	27.99
	2	1.55	3.53	2.77	2.19	29.77	
	3	1.55	3.54	2.77	2.18	29.13	
M2K2	1	1.22	3.26	2.77	2.49	13.52	13.58
	2	1.22	3.26	2.77	2.49	13.62	
	3	1.22	3.23	2.75	2.48	13.62	
M2K3	1	1.22	3.27	2.79	2.39	19.47	19.90
	2	1.22	3.28	2.83	2.41	20.45	
	3	1.20	3.22	2.77	2.37	19.79	
M3K2	1	1.57	3.51	2.60	2.42	9.29	8.90
	2	1.53	3.55	2.57	2.40	8.49	
	3	1.56	3.54	2.59	2.42	8.93	
M3K3	1	1.23	3.27	2.77	2.56	10.20	10.16
	2	1.23	3.26	2.76	2.55	10.47	
	3	1.22	3.26	2.72	2.52	9.80	

Lampiran 12. Hasil Analisis Sidik Ragam Kadar Lemak *Muffin*

Tests of Between-Subjects Effects

Dependent Variable:Kadar_lemak

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	5851.451[a]	6	975.242	701.372	.000
Maltodekstrin	631.917	2	315.959	227.230	.000
*Puree*_ubi_jalar_kuning	119.557	1	119.557	85.983	.000
Maltodekstrin * *Puree*_ubi_jalar_kuning	36.106	2	18.053	12.983	.001
Error	16.686	12	1.390		
Total	5868.136	18			

a. R Squared = .997 (Adjusted R Squared = .996)

Estimated Marginal Means

1. Maltodekstrin

Dependent Variable:Kadar_lemak

Maltodekstrin	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
M1	24.043	.481	22.994	25.092
M2	16.745	.481	15.696	17.794
M3	9.530	.481	8.481	10.579

2. *Puree*_ubi_jalar_kuning

Dependent Variable:Kadar_lemak

*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
K2	14.196	.393	13.339	15.052
K3	19.350	.393	18.494	20.206

3. Maltodekstrin * *Puree*_ubi_jalar_kuning

Dependent Variable:Kadar_lemak

Maltodekstrin	*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
M1	K2	20.097	.681	18.613	21.580
	K3	27.990	.681	26.507	29.473
M2	K2	13.587	.681	12.103	15.070
	K3	19.903	.681	18.420	21.387
M3	K2	8.903	.681	7.420	10.387
	K3	10.157	.681	8.673	11.640

Post Hoc Tests

Maltodekstrin

Homogeneous Subsets

Kadar_lemak

Duncan

Maltodekstrin	N	Subset 1	Subset 2	Subset 3
M3	6	9.5300		
M2	6		16.7450	
M1	6			24.0433
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) = 1.390.

Kadar_lemak

Duncan

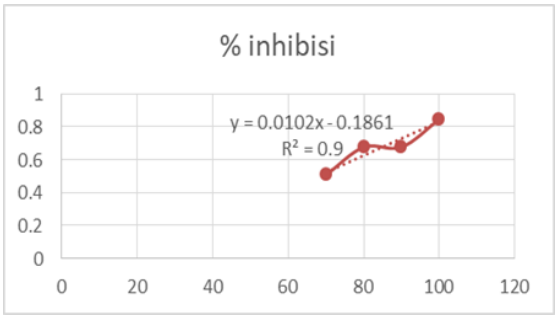
Maltodekstrinx*Puree*_ubi_jalar_kuning	N	Subset for alpha = 0.05 1	2	3	4
M3K2	3	8.9033			
M3K3	3	10.1567			
M2K2	3		13.5867		
M2K3	3			19.9033	
M1K2	3			20.0967	
M1K3	3				27.9900
Sig.		.217	1.000	.844	1.000

Means for groups in homogeneous subsets are displayed.

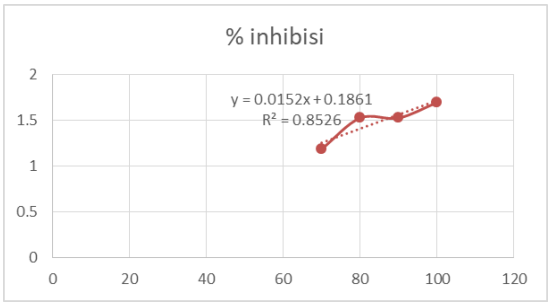
Lampiran 13. Data Hasil Pengujian Aktivitas Antioksidan *Muffin*

Perlakuan	Ulangan	IC50	Rata-rata
M1K2	1	4920.206	4098.72
	2	3277.23	
M1K3	1	1299.509	1555.66
	2	1811.811	
M2K2	1	767.9838	972.4194
	2	1176.855	
M2K3	1	556.5962	590.2765
	2	623.9568	
M3K2	1	644.1599	682.1016
	2	720.0434	
M3K3	1	556.5962	590.2765
	2	623.9568	

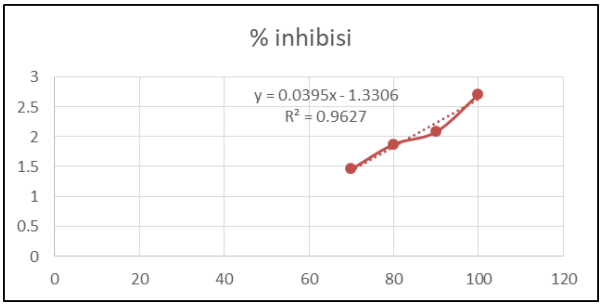
M1K2 (1)			
Konsentrasi (ppm)	Absorbansi	Kontrol	% inhibisi
70	0.588	0.591	0.507614
80	0.587	0.591	0.676819
90	0.587	0.591	0.676819
100	0.586	0.591	0.846024
IC50	4920.206		



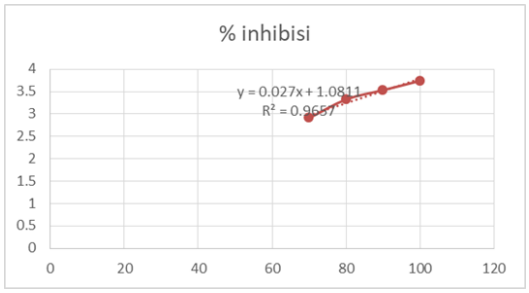
M1K2 (2)			
Konsentrasi (ppm)	Absorbansi	Kontrol	% inhibisi
70	0.584	0.591	1.184433
80	0.582	0.591	1.522843
90	0.582	0.591	1.522843
100	0.581	0.591	1.692047
IC50	3277.23		



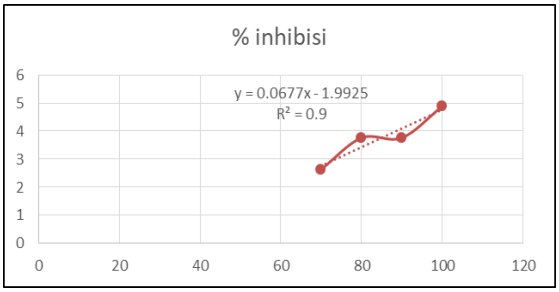
M1K3 (1)			
Konsentrasi (ppm)	Absorbansi	Kontrol	% inhibisi
70	0.474	0.481	1.455301
80	0.472	0.481	1.871102
90	0.471	0.481	2.079002
100	0.468	0.481	2.702703
IC50	1299.509		



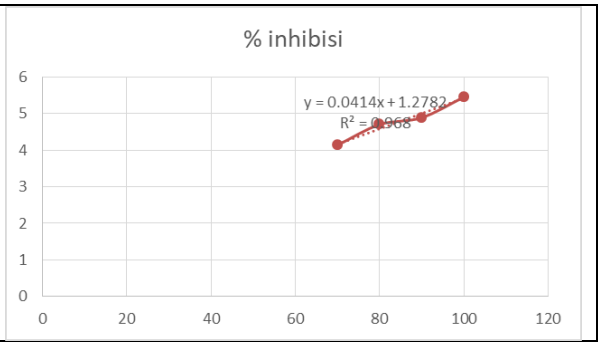
M1K3 (3)			
Konsentrasi (ppm)	Absorbansi	Kontrol	% inhibisi
70	0.467	0.481	2.910603
80	0.465	0.481	3.326403
90	0.464	0.481	3.534304
100	0.463	0.481	3.742204
IC50	1811.811		



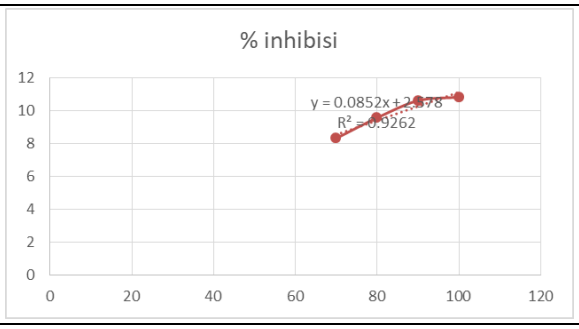
M2K2 (1)			
Konsentrasi (ppm)	Absorbansi	Kontrol	% inhibisi
70	0.518	0.532	2.631579
80	0.512	0.532	3.759398
90	0.512	0.532	3.759398
100	0.506	0.532	4.887218
IC50	767.9838		



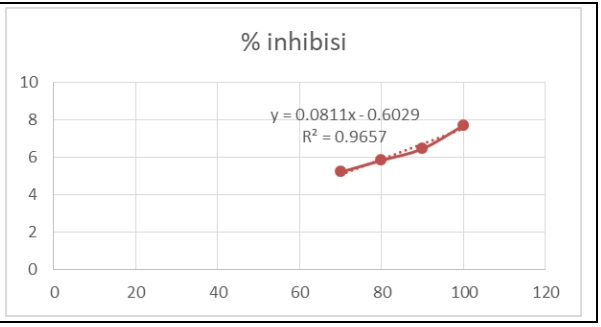
M2K2 (2)			
Konsentrasi (ppm)	Absorbansi	Kontrol	% inhibisi
70	0.51	0.532	4.135338
80	0.507	0.532	4.699248
90	0.506	0.532	4.887218
100	0.503	0.532	5.451128
IC50	1176.855		



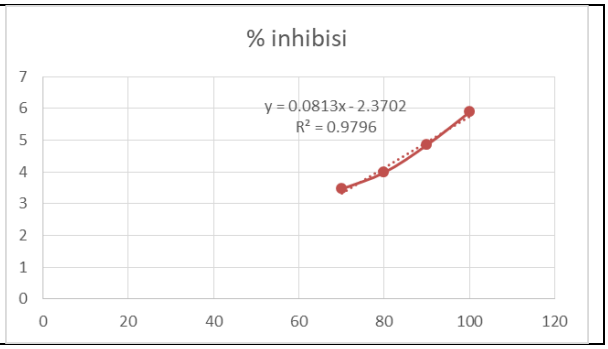
M2K3 (1)			
Konsentrasi (ppm)	Absorbansi	Kontrol	% inhibisi
70	0.441	0.481	8.316008
80	0.435	0.481	9.56341
90	0.430	0.481	10.60291
100	0.429	0.481	10.81081
IC50	556.5962		



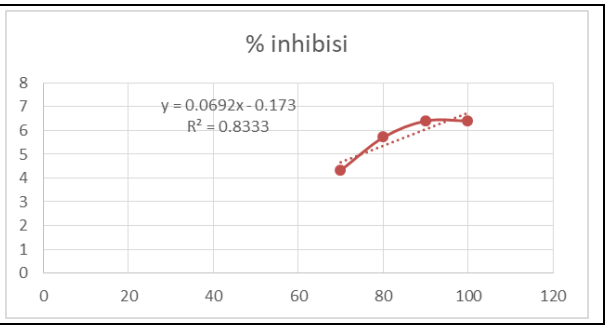
M2K3 (2)			
Konsentrasi (ppm)	Absorbansi	Kontrol	% inhibisi
70	0.456	0.481	5.197505
80	0.453	0.481	5.821206
90	0.450	0.481	6.444906
100	0.444	0.481	7.692308
IC50	623.9568		



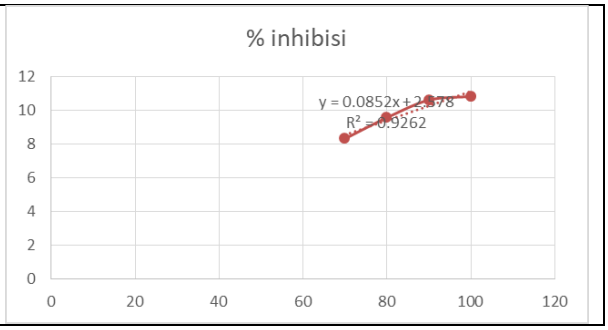
M3K2 (1)			
Konsentrasi (ppm)	Absorbansi	Kontrol	% inhibisi
70	0.558	0.578	3.460208
80	0.555	0.578	3.979239
90	0.55	0.578	4.844291
100	0.544	0.578	5.882353
IC50	644.1599		



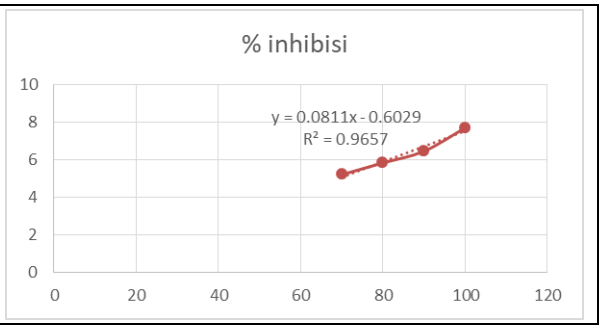
M3K2 (2)			
Konsentrasi (ppm)	Absorbansi	Kontrol	% inhibisi
70	0.553	0.578	4.32526
80	0.545	0.578	5.709343
90	0.541	0.578	6.401384
100	0.541	0.578	6.401384
IC50	720.0434		



M3K3 (1)			
Konsentrasi (ppm)	Absorbansi	Kontrol	% inhibisi
70	0.441	0.481	8.316008
80	0.435	0.481	9.56341
90	0.430	0.481	10.60291
100	0.429	0.481	10.81081
IC50	556.5962		



M3K3 (2)			
Konsentrasi (ppm)	Absorbansi	Kontrol	% inhibisi
70	0.456	0.481	5.197505
80	0.453	0.481	5.821206
90	0.450	0.481	6.444906
100	0.444	0.481	7.692308
IC50	623.9568		



Lampiran 14. Hasil Analisis Sidik Ragam Aktivitas Antioksidan *Muffin*

Tests of Between-Subjects Effects

Dependent Variable:Antioksidan

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	4.273E7[a]	6	7122496.770	26.910	.000
Maltodekstrin	1.204E7	2	6018532.206	22.739	.002
*Puree*_ubi_jalar_kuning	3044016.277	1	3044016.277	11.501	.015
Maltodekstrin * *Puree*_ubi_jalar_kuning	3602549.144	2	1801274.572	6.806	.029
Error	1588071.381	6	264678.563		
Total	4.432E7	12			

a. R Squared = .964 (Adjusted R Squared = .928)

Estimated Marginal Means

1. Maltodekstrin

Dependent Variable:Antioksidan

Maltodekstrin	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
M1	2.830E3	257.235	2200.210	3459.070
M2	781.348	257.235	151.918	1410.778
M3	636.189	257.235	6.759	1265.619

2. *Puree*_ubi_jalar_kuning

Dependent Variable:Antioksidan

*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
K2	1.919E3	210.031	1405.453	2433.308
K3	912.071	210.031	398.143	1425.999

3. Maltodekstrin * *Puree*_ubi_jalar_kuning

Dependent Variable:Antioksidan

Maltodekstrin	*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
M1	K2	4.104E3	363.785	3213.471	4993.769
	K3	1.556E3	363.785	665.511	2445.809
M2	K2	972.419	363.785	82.270	1862.568
	K3	590.277	363.785	-299.872	1480.426
M3	K2	682.102	363.785	-208.047	1572.251
	K3	590.277	363.785	-299.872	1480.426

Post Hoc Tests

Maltodekstrin

Homogeneous Subsets

Antioksidan

Duncan

Maltodekstrin	N	Subset	
		1	2
M3	4	6.3619E2	
M2	4	7.8135E2	
M1	4		2.8296E3
Sig.		.704	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 264678.563.

Lampiran 15. Data Hasil Pengujian Total Kalori *Muffin*

Sampel	Ulangan	Hasil Uji (Kalori) Kkal/g	Rata-rata
M1K2	1	3.02	2.96
	2	3.03	
	3	2.82	
M1K3	1	3.24	3.22
	2	3.35	
	3	3.08	
M2K2	1	2.73	2.74
	2	2.72	
	3	2.76	
M2K3	1	2.81	2.59
	2	2.40	
	3	2.57	
M3K2	1	2.50	2.43
	2	2.23	
	3	2.57	
M3K3	1	2.53	2.44
	2	2.39	
	3	2.41	

Lampiran 16. Hasil Analisis Sidik Ragam Total Kalori *Muffin*

Tests of Between-Subjects Effects

Dependent Variable:Kalori

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	135.712[a]	6	22.619	1.198E3	.000
Maltodekstrin	1.313	2	.657	34.775	.000
*Puree*_ubi_jalar_kuning	.009	1	.009	.471	.506
Maltodekstrin * *Puree*_ubi_jalar_kuning	.129	2	.064	3.409	.067
Error	.227	12	.019		
Total	135.939	18			

a. R Squared = .998 (Adjusted R Squared = .997)

Estimated Marginal Means

1. Maltodekstrin

Dependent Variable:Kalori

Maltodekstrin	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
M1	3.090	.056	2.968	3.212
M2	2.665	.056	2.543	2.787
M3	2.438	.056	2.316	2.561

2. *Puree*_ubi_jalar_kuning

Dependent Variable:Kalori

*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
K2	2.709	.046	2.609	2.809
K3	2.753	.046	2.654	2.853

3. Maltodekstrin * *Puree*_ubi_jalar_kuning

Dependent Variable:Kalori

Maltodekstrin	*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
M1	K2	2.957	.079	2.784	3.130
	K3	3.223	.079	3.050	3.396
M2	K2	2.737	.079	2.564	2.910
	K3	2.593	.079	2.420	2.766
M3	K2	2.433	.079	2.260	2.606
	K3	2.443	.079	2.270	2.616

Post Hoc Tests

Maltodekstrin

Homogeneous Subsets

Kalori

Duncan

Maltodekstrin	N	Subset 1	Subset 2	Subset 3
M3	6	2.4383		
M2	6		2.6650	
M1	6			3.0900
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) = .019.

Lampiran 17. Data Hasil Pengujian Profil Tekstur *Muffin*

Sampel	Ulangan	Parameter			Rata-rata		
		Hardness	***Cohesiveness***	***Springiness***	***Hardness***	***Cohesiveness***	***Springiness***
M1K2	1	73	0.56	2.8	88.67	0.56	2.57
	2	96	0.59	2.5			
	3	97	0.54	2.4			
M1K3	1	89	0.49	2.7	112.33	0.49	2.63
	2	123	0.42	2.4			
	3	125	0.57	2.8			
M2K2	1	131	0.55	3	108.67	0.54	2.50
	2	103	0.58	2.4			
	3	92	0.5	2.1			
M2K3	1	61	0.53	2.3	61.67	0.49	2.03
	2	66.5	0.48	2.4			
	3	57.5	0.46	1.4			
M3K2	1	91.5	0.47	2.5	86.50	0.46	2.33
	2	74.5	0.46	2.4			
	3	93.5	0.45	2.1			
M3K3	1	72	0.43	1.5	82.00	0.46	1.63
	2	84	0.47	1.6			
	3	90	0.48	1.8			

Lampiran 18. Hasil Analisis Sidik Ragam *Hardness Muffin*

Tests of Between-Subjects Effects

Dependent Variable:Tekstur_*Hardness*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	150894.083[a]	6	25149.014	124.543	.000
Maltodekstrin	1000.028	2	500.014	2.476	.126
*Puree*_ubi_jalar_kuning	387.347	1	387.347	1.918	.191
Maltodekstrin * *Puree*_ubi_jalar_kuning	3796.694	2	1898.347	9.401	.003
Error	2423.167	12	201.931		
Total	153317.250	18			

a. R Squared = .984 (Adjusted R Squared = .976)

Estimated Marginal Means

1. Maltodekstrin

Dependent Variable:Tekstur_*Hardness*

Maltodekstrin	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
M1	100.500	5.801	87.860	113.140
M2	85.167	5.801	72.527	97.807
M3	84.250	5.801	71.610	96.890

2. *Puree*_ubi_jalar_kuning

Dependent Variable:Tekstur_*Hardness*

*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
K2	94.611	4.737	84.291	104.932
K3	85.333	4.737	75.013	95.654

3. Maltodekstrin * *Puree*_ubi_jalar_kuning

Dependent Variable:Tekstur_*Hardness*

Maltodekstrin	*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
M1	K2	88.667	8.204	70.791	106.542
	K3	112.333	8.204	94.458	130.209
M2	K2	108.667	8.204	90.791	126.542
	K3	61.667	8.204	43.791	79.542
M3	K2	86.500	8.204	68.624	104.376
	K3	82.000	8.204	64.124	99.876

Post Hoc Tests

Maltodekstrin

Homogeneous Subsets

Hardness

Duncan

Maltodekstrinx*Puree*_ubi_jalar_kuning	N	Subset for alpha = 0.05		
		1	2	3
M2K3	3	61.6667		
M3K3	3	82.0000	82.0000	
M3K2	3	86.5000	86.5000	86.5000
M1K2	3	88.6667	88.6667	88.6667
M2K2	3		1.0867E2	1.0867E2
M1K3	3			1.1233E2
Sig.		.051	.054	.061

Means for groups in homogeneous subsets are displayed.

Lampiran 19. Hasil Analisis Sidik Ragam *Cohesiveness Muffin*

Tests of Between-Subjects Effects

Dependent Variable:Tekstur_*Cohesiveness*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	4.558[a]	6	.760	455.770	.000
Maltodekstrin	.016	2	.008	4.810	.029
*Puree*_ubi_jalar_kuning	.008	1	.008	4.563	.054
Maltodekstrin * *Puree*_ubi_jalar_kuning	.004	2	.002	1.203	.334
Error	.020	12	.002		
Total	4.578	18			

a. R Squared = .996 (Adjusted R Squared = .993)

Estimated Marginal Means

1. Maltodekstrin

Dependent Variable:Tekstur_*Cohesiveness*

Maltodekstrin	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
M1	.528	.017	.492	.565
M2	.517	.017	.480	.553
M3	.460	.017	.424	.496

2. *Puree*_ubi_jalar_kuning

Dependent Variable:Tekstur_*Cohesiveness*

*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
K2	.522	.014	.493	.552
K3	.481	.014	.451	.511

3. Maltodekstrin * *Puree*_ubi_jalar_kuning

Dependent Variable:Tekstur_*Cohesiveness*

Maltodekstrin	*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
M1	K2	.563	.024	.512	.615
	K3	.493	.024	.442	.545
M2	K2	.543	.024	.492	.595
	K3	.490	.024	.439	.541
M3	K2	.460	.024	.409	.511
	K3	.460	.024	.409	.511

Post Hoc Tests

Maltodekstrin

Homogeneous Subsets

Tekstur_*Cohesiveness*

Duncan

Maltodekstrin	N	Subset	
		1	2
M3	6	.4600	
M2	6		.5167
M1	6		.5283
Sig.		1.000	.630

Lampiran 20. Hasil Analisis Sidik Ragam *Springiness Muffin*

Tests of Between-Subjects Effects

Dependent Variable:Tekstur_*Springiness*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	96.057[a]	6	16.009	144.085	.000
Maltodekstrin	1.143	2	.572	5.145	.024
*Puree*_ubi_jalar_kuning	.605	1	.605	5.445	.038
Maltodekstrin * *Puree*_ubi_jalar_kuning	.463	2	.232	2.085	.167
Error	1.333	12	.111		
Total	97.390	18			

a. R Squared = .986 (Adjusted R Squared = .979)

Estimated Marginal Means

1. Maltodekstrin

Dependent Variable:Tekstur_*Springiness*

Maltodekstrin	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
M1	2.600	.136	2.304	2.896
M2	2.267	.136	1.970	2.563
M3	1.983	.136	1.687	2.280

2. *Puree*_ubi_jalar_kuning

Dependent Variable:Tekstur_*Springiness*

*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
K2	2.467	.111	2.225	2.709
K3	2.100	.111	1.858	2.342

3. Maltodekstrin * *Puree*_ubi_jalar_kuning

Dependent Variable:Tekstur_*Springiness*

Maltodekstrin	*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
M1	K2	2.567	.192	2.147	2.986
	K3	2.633	.192	2.214	3.053
M2	K2	2.500	.192	2.081	2.919
	K3	2.033	.192	1.614	2.453
M3	K2	2.333	.192	1.914	2.753
	K3	1.633	.192	1.214	2.053

Post Hoc Tests

Maltodekstrin

Homogeneous Subsets

Tekstur_*Springiness*

Duncan

Maltodekstrin	N	Subset	
		1	2
M3	6	1.9833	
M2	6	2.2667	2.2667
M1	6		2.6000
Sig.		.167	.109

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .111.

Lampiran 21. Data Hasil Pengujian Volume Pengembangan *Muffin*

Sampel	Ulangan	Berat *muffin* (g)	Volume *muffin* (ml)	Volume pengembangan (ml/g)	Rata-rata
M1K2	1	64.02	77	1.20	1.18
	2	63.05	79	1.25	
	3	64.08	70	1.09	
M1K3	1	67.32	81	1.20	1.17
	2	64.87	77	1.19	
	3	66.30	75	1.13	
M2K2	1	60.72	67	1.10	1.18
	2	59.33	74	1.25	
	3	59.92	71	1.18	
M2K3	1	63.66	77	1.21	1.21
	2	64.30	73	1.14	
	3	63.66	82	1.29	
M3K2	1	66.25	93	1.40	1.35
	2	66.65	83	1.25	
	3	64.31	90	1.40	
M3K3	1	60.25	73	1.21	1.28
	2	60.64	81	1.34	
	3	60.42	78	1.29	

Lampiran 22. Hasil Analisis Sidik Ragam Volume Pengembangan *Muffin*

Tests of Between-Subjects Effects

Dependent Variable:Volume_pengembangan

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	27.260[a]	6	4.543	873.724	.000
Maltodekstrin	.068	2	.034	6.514	.012
*Puree*_ubi_jalar_kuning	.001	1	.001	.154	.702
Maltodekstrin * *Puree*_ubi_jalar_kuning	.009	2	.004	.830	.460
Error	.062	12	.005		
Total	27.323	18			

a. R Squared = .998 (Adjusted R Squared = .997)

Estimated Marginal Means

1. Maltodekstrin

Dependent Variable:Volume_pengembangan

Maltodekstrin	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
M1	1.177	.029	1.113	1.241
M2	1.195	.029	1.131	1.259
M3	1.315	.029	1.251	1.379

2. *Puree*_ubi_jalar_kuning

Dependent Variable:Volume_pengembangan

*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
			Lower Bound	Upper Bound
K2	1.236	.024	1.183	1.288
K3	1.222	.024	1.170	1.275

3. Maltodekstrin * *Puree*_ubi_jalar_kuning

Dependent Variable:Volume_pengembangan

Maltodekstrin	*Puree*_ubi_jalar_kuning	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
M1	K2	1.180	.042	1.089	1.271
	K3	1.173	.042	1.083	1.264
M2	K2	1.177	.042	1.086	1.267
	K3	1.213	.042	1.123	1.304
M3	K2	1.350	.042	1.259	1.441
	K3	1.280	.042	1.189	1.371

Post Hoc Tests

Maltodekstrin

Homogeneous Subsets

Volume_pengembangan

Duncan

Maltodekstrin	N	Subset 1	Subset 2
M1	6	1.1767	
M2	6	1.1950	
M3	6		1.3150
Sig.		.668	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .005.

Lampiran 23. Dokumentasi Kegiatan

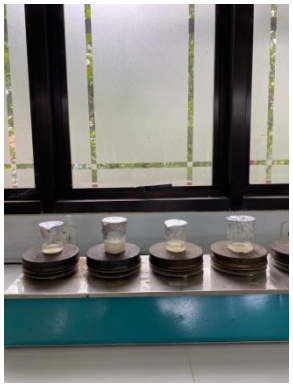
- Pembuatan *puree* ubi jalar kuning

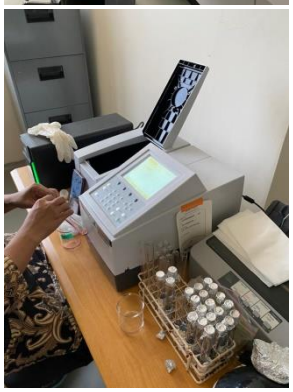
- Pembuatan *muffin*

- Pengujian organoleptik

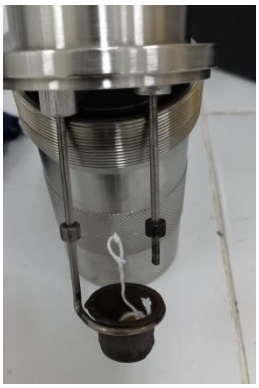
- Pengujian kadar lemak

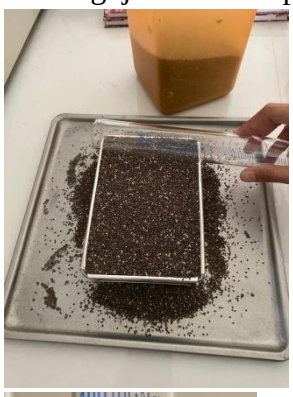
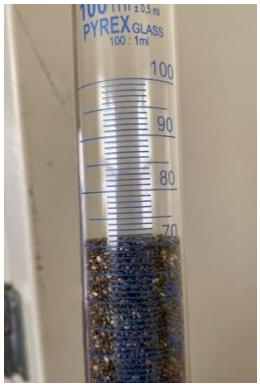
- Pengujian antioksidan





- Pengujian nilai kalori



- Pengujian profil tekstur

- Pengujian volume pengembangan