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## LAMPIRAN

Lampiran 1 Hasil Pengujian Kadar Air *Soft Dried Mango*

Perlakuan	Larutan Gula Jenuh	Taburan Kristal Gula	Rata-rata	Deviasi
Blancing	24.83	35.73	30.28333	7.707
Perendaman Larutan Kapur	37.13	39.83	38.48333	1.909
Tanpa perlakuan	25.97	33.80	29.88333	5.539
<b>Rata-rata</b>	29.31	36.46		
Deviasi	6.798	3.081		

Lampiran 2 Hasil Uji Anova Kadar Air *Soft Dried Mango*

### Tests of Between-Subjects Effects

Dependent Variable: Kadar\_Air

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	20027.557 <sup>a</sup>	6	3337.926	248.615	.000
Perlakuan_awal	282.720	2	141.360	10.529	.002
Larutan_hipertonik	229.694	1	229.694	17.108	.001
Perlakuan_awal * Larutan_hipertonik	51.498	2	25.749	1.918	.189
Error	161.113	12	13.426		
Total	20188.670	18			

a. R Squared = .992 (Adjusted R Squared = .988)

Lampiran 3 Hasil Uji Lanjutan Duncan Kadar Air *Soft Dried Mango*

### Kadar\_Air

Duncan<sup>a,b</sup>

Perlakuan_awal	N	Subset	
		1	2
Tanpa Perlakuan	6	29.8833	
Blancing	6	30.2833	
Perendaman Larutan Kapur	6		38.4833
Sig.		.853	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 13.426.

a. Uses Harmonic Mean Sample Size = 6.000.

b. Alpha = .05.

Lampiran 4 Hasil Pengujian Kadar Beta Karoten *Soft Dried Mango*

Perlakuan	Larutan Gula Jenuh	Taburan Kristal Gula	Rata-rata	Deviasi
Blancing	30.89	24.09	27.49	4.813
Perendaman Larutan Kapur	12.17	14.08	13.125	1.355
Tanpa perlakuan	34.50	32.18	33.34	1.640
<b>Rata-rata</b>	25.85	23.45		
Deviasi	11.989	9.065		

Lampiran 5 Uji Anova Kadar Beta Karoten *Soft Dried Mango*

Tests of Between-Subjects Effects

Dependent Variable: Beta\_Karoten

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	12320.208 <sup>a</sup>	6	2053.368	1400.623	.000
Perlakuan_awal	1298.444	2	649.222	442.841	.000
Larutan_hipertonik	25.992	1	25.992	17.729	.001
Perlakuan_awal * Larutan_hipertonik	57.088	2	28.544	19.470	.000
Error	17.592	12	1.466		
Total	12337.801	18			

a. R Squared = .999 (Adjusted R Squared = .998)

Lampiran 6 Uji lanjut Duncan Kadar Beta Karoten *Soft Dried Mango*

Beta\_Karoten

Duncan<sup>a,b</sup>

Perlakuan_awal	N	Subset		
		1	2	3
Perendaman Larutan Kapur	6	13.1250		
Blancing	6		27.4900	
Tanpa Perlakuan	6			33.3400
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) = 1.466.

a. Uses Harmonic Mean Sample Size = 6.000.

b. Alpha = .05.

#### Lampiran 7 Uji One Way Kadar Beta Karoten *Soft dried mango*

##### Beta\_Karoten

Duncan<sup>a</sup>

Faktor12	N	Subset for alpha = 0.05			
		1	2	3	4
A2B1	3	12.1667			
A2B2	3	14.0833			
A1B2	3		24.0867		
A1B1	3			30.8933	
A3B2	3			32.1800	
A3B1	3				34.5000
Sig.		.076	1.000	.218	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

#### Lampiran 8 Hasil Uji Kadar Protein *Soft dried mango*

Perlakuan	Larutan Gula Jenuh	Taburan Kristal Gula	Rata-rata	Deviasi
Blancing	1.91	1.76	1.833333	0.108
Perendaman Larutan Kapur	2.28	1.55	1.915	0.521
Tanpa perlakuan	2.05	2.15	2.101667	0.073
<b>Rata-rata</b>	2.08	1.82		
Deviasi	0.189	0.308		

Lampiran 9 Uji Anova Kadar Protein *Soft dried mango*

## Tests of Between-Subjects Effects

Dependent Variable: Kadar\_Protein

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	69.537 <sup>a</sup>	6	11.590	12343.905	.000
Perlakuan_awal	.227	2	.114	120.905	.000
Larutan_hipertonik	.309	1	.309	329.562	.000
Perlakuan_awal * Larutan_hipertonik	.556	2	.278	296.030	.000
Error	.011	12	.001		
Total	69.549	18			

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

Lampiran 10 Uji lanjut Duncan *Soft dried mango*

## Kadar\_Protein

Duncan<sup>a,b</sup>

Perlakuan_awal	N	Subset		
		1	2	3
Blancing	6	1.8333		
Perendaman Larutan Kapur	6		1.9150	
Tanpa Perlakuan	6			2.1017
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .001.

a. Uses Harmonic Mean Sample Size = 6.000.

b. Alpha = .05.

Lampiran 11 Uji Oneway *Soft dried mango***Kadar\_Protein**Duncan<sup>a</sup>

Faktor12	N	Subset for alpha = 0.05					
		1	2	3	4	5	6
A2B2	3	1.5467					
A1B2	3		1.7567				
A1B1	3			1.9100			
A3B1	3				2.0500		
A3B2	3					2.1533	
A2B1	3						2.2833
Sig.		1.000	1.000	1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 12 Hasil Uji Kadar Abu *Soft dried mango*

Perlakuan	Larutan Gula Jenuh	Taburan Kristal Gula	Rata-rata	Deviasi
Blancing	0.21	0.16	0.187333	0.038
Perendaman Larutan Kapur	0.23	0.26	0.246167	0.017
Tanpa perlakuan	0.56	0.53	0.5485	0.020
<b>Rata-rata</b>	0.34	0.32		
Deviasi	0.195	0.194		

Lampiran 13 Uji Anova Kadar Abu *Soft dried mango***Tests of Between-Subjects Effects**

Dependent Variable: Kadar\_Abu

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	2.386 <sup>a</sup>	6	.398	45.670	.000
Perlakuan_awal	.451	2	.225	25.879	.000
Larutan_hipertonik	.002	1	.002	.189	.672
Perlakuan_awal * Larutan_hipertonik	.005	2	.002	.274	.765
Error	.104	12	.009		
Total	2.490	18			

- a. R Squared = .958 (Adjusted R Squared = .937)

Lampiran 14 Uji lanjut Duncan Kadar Abu *Soft dried mango*

**Kadar\_Abu**

Duncan<sup>a,b</sup>

Perlakuan_awal	N	Subset	
		1	2
Blancing	6	.1873	
Perendaman Larutan Kapur	6	.2462	
Tanpa Perlakuan	6		.5485
Sig.		.296	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .009.

a. Uses Harmonic Mean Sample Size = 6.000.

b. Alpha = .05.

Lampiran 15 Hasil Uji Kadar Lemak *Soft dried mango*

Perlakuan	Larutan Gula Jenuh	Taburan Kristal Gula	Rata-rata	Deviasi
Blancing	2.13	1.65	1.888333	0.342
Perendaman Larutan Kapur	1.33	1.15	1.24	0.127
Tanpa perlakuan	2.03	1.80	1.913333	0.165
<b>Rata-rata</b>	1.83	1.53		
Deviasi	0.436	0.338		

Lampiran 16 Uji Anova Kadar Lemak *Soft dried mango***Tests of Between-Subjects Effects**

Dependent Variable: Kadar\_Lemak

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	53.066 <sup>a</sup>	6	8.844	78.238	.000
Perlakuan_awal	1.749	2	.874	7.734	.007
Larutan_hipertonik	.402	1	.402	3.556	.084
Perlakuan_awal *	.079	2	.039	.348	.713
Larutan_hipertonik					
Error	1.357	12	.113		
Total	54.423	18			

a. R Squared = .975 (Adjusted R Squared = .963)

Lampiran 17 Uji Lanjut Duncan Kadar Lemak *Soft dried mango***Kadar\_Lemak**Duncan<sup>a,b</sup>

Perlakuan_awal	N	Subset	
		1	2
Perendaman Larutan Kapur	6	1.2400	
Blancing	6		1.8883
Tanpa Perlakuan	6		1.9133
Sig.		1.000	.900

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .113.

a. Uses Harmonic Mean Sample Size = 6.000.

b. Alpha = .05.

Lampiran 18 Hasil Uji Vitamin C *Soft dried mango*

Perlakuan	Larutan Gula Jenuh	Taburan Kristal Gula	Rata-rata	Deviasi
Blancing	0.01	0.01	0.00656	0.001
Perendaman Larutan Kapur	0.01	0.01	0.007295	0.000
Tanpa perlakuan	0.01	0.01	0.005843	0.000
<b>Rata-rata</b>	0.01	0.01		
Deviasi	0.001	0.001		

Lampiran 19 Uji Anova Vitamin C *Soft dried mango*

## Tests of Between-Subjects Effects

Dependent Variable: Vitamin\_C

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	.001 <sup>a</sup>	6	.000	20.643	.000
Perlakuan_awal	6.322E-6	2	3.161E-6	.498	.620
Larutan_hipertonik	1.013E-6	1	1.013E-6	.160	.696
Perlakuan_awal * Larutan_hipertonik	2.249E-6	2	1.124E-6	.177	.840
Error	7.612E-5	12	6.343E-6		
Total	.001	18			

a. R Squared = .912 (Adjusted R Squared = .868)

Lampiran 20 Uji Lanjut Duncan Vitamin C *Soft dried mango*

## Vitamin\_C

Duncan<sup>a,b</sup>

	N	Subset
Perlakuan_awal		1
Tanpa Perlakuan	6	.0058
Blancing	6	.0066
Perendaman Larutan Kapur	6	.0073
Sig.		.361

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 6.343E-6.

a. Uses Harmonic Mean Sample Size = 6.000.

b. Alpha = .05.

Lampiran 21 Hasil Uji Kadar Karbohidrat *Soft dried mango*

Perlakuan	Larutan Gula Jenuh	Taburan Kristal Gula	Rata-rata	Deviasi
Blancing	0.78	0.56	0.672167	0.156
Perendaman Larutan Kapur	0.67	0.62	0.643167	0.032
Tanpe perlakuan	0.78	0.72	0.75	0.042
<b>Rata-rata</b>	0.74	0.63		
Deviasi	0.067	0.080		

Lampiran 22 Uji Anova Kadar Karbohidrat *Soft dried mango***Tests of Between-Subjects Effects**

Dependent Variable: Kadar\_Karbohidrat

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	72289.310 <sup>a</sup>	6	12048.218	916.137	.000
Perlakuan_awal	229.162	2	114.581	8.713	.005
Larutan_hipertonik	194.045	1	194.045	14.755	.002
Perlakuan_awal * Larutan_hipertonik	55.709	2	27.854	2.118	.163
Error	157.813	12	13.151		
Total	72447.123	18			

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

Lampiran 23 Uji lanjut Duncan Kadar Karbohidrat *Soft dried mango***Kadar\_Karbohidrat**Duncan<sup>a,b</sup>

Perlakuan_awal	N	Subset	
		1	2
Perendaman Larutan Kapur	6	58.1183	
Tanpa Perlakuan	6		65.5567
Blancing	6		65.8117
Sig.		1.000	.905

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 13.151.

a. Uses Harmonic Mean Sample Size = 6.000.

b. Alpha = .05.

Lampiran 24 Uji Oneway Kadar Karbohidrat *Soft dried mango***Kadar\_Karbohidrat**Duncan<sup>a</sup>

Faktor12	N	Subset for alpha = 0.05			
		1	2	3	4
A1B2	3	.5617			
A2B2	3	.6207	.6207		
A2B1	3		.6657	.6657	
A3B2	3			.7200	.7200
A3B1	3				.7800
A1B1	3				.7827
Sig.		.102	.202	.129	.099

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.



Lampiran 25 Data Hasil Pengujian Organoleptik Warna *Soft Dried Mango*

Panelis	Warna											
	A1B1		A1B2		A2B1		A2B2		A3B1		A3B2	
	U1	U2	U1	U2	U1	U2	U1	U2	U1	U2	U1	U2
R1	2	4	4	3	2	2	4	5	4	5	4	4
R2	2	2	3	2	1	2	3	4	4	3	3	5
R3	1	1	3	3	3	1	4	3	5	4	4	5
R4	2	1	2	2	1	1	2	3	5	5	3	4
R5	1	1	2	1	1	1	1	4	5	5	1	4
R6	3	3	3	2	2	2	4	4	5	5	4	4
R7	3	2	2	2	2	2	3	4	5	4	4	5
R8	4	3	4	4	3	3	5	4	5	5	4	5
R9	3	2	3	2	2	2	2	2	4	4	4	2
R10	4	3	3	2	2	1	3	2	4	4	5	5
R11	3	3	3	3	2	3	3	4	4	4	4	4
R12	3	2	2	2	1	2	2	4	2	4	3	3
R13	2	3	2	1	1	2	2	3	4	5	3	4
R14	2	3	2	1	1	2	2	4	2	5	3	4
R15	4	2	4	2	5	2	3	3	4	4	3	5
R16	2	2	1	1	1	4	2	5	5	5	2	4
R17	2	3	3	2	2	3	4	4	5	5	4	5
R18	1	2	2	2	1	1	3	4	4	5	3	3
R19	4	3	3	2	2	2	3	3	5	4	4	4
R20	2	2	4	3	2	2	4	4	4	4	2	5
R21	4	3	2	2	4	3	4	4	3	3	4	4
R22	2	2	4	2	2	2	4	3	4	5	2	4
R23	2	2	3	1	1	1	5	3	4	5	2	4
R24	3	2	4	2	2	2	5	2	5	4	2	4
R25	4	3	3	3	3	3	3	4	5	4	3	3
Rata-Rata	<b>2.6</b>	<b>2.36</b>	<b>2.84</b>	<b>2.08</b>	<b>1.96</b>	<b>2.04</b>	<b>3.2</b>	<b>3.56</b>	<b>4.24</b>	<b>4.4</b>	<b>3.2</b>	<b>4.12</b>
Rata-Rata Perlakuan	<b>2.48</b>		<b>2.46</b>		<b>2</b>		<b>3.38</b>		<b>4.32</b>		<b>3.66</b>	

Lampiran 26 Nilai Rata-rata Organoleptik Warna *Soft Dried Mango*

Perlakuan	Larutan Gula Jenuh	Taburan Kristal Gula	Rata-rata	Deviasi
Blanching	2.48	2.46	2.47	0.014
Perendaman Larutan Kapur	2.00	3.38	2.69	0.976
Tanpa perlakuan	4.32	3.66	3.99	0.467
<b>Rata-rata</b>	2.93	3.17		
Deviasi	1.225	0.628		

Lampiran 27 Uji Anova Organoleptik Warna *Soft dried mango***Tests of Between-Subjects Effects**

Dependent Variable: Warna

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	113.586 <sup>a</sup>	6	18.931	42.069	.000
Perlakuan_awal	6.433	2	3.217	7.148	.026
Larutan_hipertonik	.145	1	.145	.323	.591
Perlakuan_awal * Larutan_hipertonik	.205	2	.102	.228	.803
Error	2.700	6	.450		
Total	116.286	12			

a. R Squared = .977 (Adjusted R Squared = .954)

Lampiran 28 Uji lanjut Duncan Organoleptik Warna *Soft dried mango***Warna**Duncan<sup>a,b</sup>

Perlakuan_awal	N	Subset	
		1	2
Blanching	4	2.2700	
Perendaman larutan kapur	4	2.6900	
Tanpa perlakuan	4		3.9900
Sig.		.410	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .450.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.

Lampiran 29 Data Hasil Pengujian Organoleptik Aroma *Soft dried mango*

Panelis	Aroma											
	A1B1		A1B2		A2B1		A2B2		A3B1		A3B2	
	U1	U2	U1	U2	U1	U2	U1	U2	U1	U2	U1	U2
R1	3	3	4	2	4	3	3	4	4	4	3	4
R2	4	1	3	3	2	2	2	2	4	3	3	3
R3	3	3	3	4	4	1	4	3	4	3	3	3
R4	2	3	2	1	3	2	3	3	4	2	2	2
R5	1	2	2	2	4	2	2	5	3	5	1	4
R6	3	4	3	4	4	4	4	4	3	4	3	3
R7	4	2	4	2	4	3	4	4	4	4	4	5
R8	5	3	4	2	4	3	3	4	4	4	3	3
R9	3	3	3	2	3	4	2	3	3	3	3	3
R10	3	4	3	3	2	2	4	2	4	4	4	4
R11	3	3	3	3	3	4	3	3	3	4	4	3
R12	3	4	2	3	2	3	3	4	3	4	3	4
R13	1	3	2	3	2	3	1	3	3	4	5	4
R14	3	3	4	4	3	4	3	4	3	4	4	3
R15	3	3	4	2	3	3	3	3	4	3	3	4
R16	2	3	2	5	3	4	3	4	2	5	4	5
R17	4	3	3	4	2	4	2	4	3	4	4	4
R18	3	1	3	1	3	2	2	2	3	4	3	3
R19	2	3	2	2	4	3	2	3	4	3	2	2
R20	3	2	2	3	3	2	2	3	3	3	2	3
R21	3	3	3	3	4	3	3	3	3	2	3	3
R22	3	3	3	3	2	3	3	3	4	3	3	2
R23	3	2	4	1	2	3	3	2	3	4	1	2
R24	3	4	4	3	4	2	3	2	2	2	2	2
R25	4	3	4	2	4	4	4	4	3	3	2	3
Rata-Rata	<b>2.96</b>	<b>2.84</b>	<b>3.04</b>	<b>2.68</b>	<b>3.12</b>	<b>2.92</b>	<b>2.84</b>	<b>3.24</b>	<b>3.32</b>	<b>3.52</b>	<b>2.96</b>	<b>3.24</b>
Rata-Rata Perlakuan	2.9		2.86		3.02		3.04		3.42		3.1	

Lampiran 30 Nilai Rata-rata uji Organoleptik Aroma *Soft dried mango*

Perlakuan	Larutan Gula Jenuh	Taburan Kristal Gula	Rata-rata	Deviasi
Blanching	2.9	2.86	2.88	0.028
Perendaman Larutan Kapur	3.02	3.04	3.03	0.014
Tanpa perlakuan	3.42	3.1	3.26	0.226
<b>Rata-rata</b>	3.11	3.00		
Deviasi	0.272	0.125		

Lampiran 31 Uji Anova Organoleptik Aroma *Soft dried mango***Tests of Between-Subjects Effects**

Dependent Variable: Aroma

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	112.537 <sup>a</sup>	6	18.756	534.871	.000
Perlakuan_awal	.293	2	.147	4.179	.073
Larutan_hipertonik	.003	1	.003	.095	.768
Perlakuan_awal * Larutan_hipertonik	.122	2	.061	1.738	.254
Error	.210	6	.035		
Total	112.747	12			

a. R Squared = .998 (Adjusted R Squared = .996)

Lampiran 32 Uji lanjut Duncan Organoleptik Aroma *Soft dried mango***Aroma**Duncan<sup>a,b</sup>

Perlakuan_awal	N	Subset	
		1	2
Blanching	4	2.8800	
Perendaman larutan kapur	4	3.0300	3.0300
Tanpa perlakuan	4		3.2600
Sig.		.301	.133

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .035.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.

Lampiran 33 Data Hasil Pengujian Organoleptik Rasa *Soft dried mango*

Panelis	Rasa											
	A1B1		A1B2		A2B1		A2B2		A3B1		A3B2	
	U1	U2	U1	U2	U1	U2	U1	U2	U1	U2	U1	U2
R1	4	4	5	3	4	4	4	4	5	3	4	4
R2	3	3	3	4	4	4	4	2	2	2	4	1
R3	3	2	4	4	5	4	2	3	2	4	3	2
R4	2	3	4	3	4	2	3	3	4	5	2	4
R5	5	2	3	5	4	5	5	1	1	4	1	1
R6	4	3	3	3	4	4	3	4	3	3	2	2
R7	4	4	3	4	2	4	4	4	5	4	4	5
R8	5	4	5	4	4	4	3	4	3	3	3	3
R9	3	3	4	3	2	4	2	4	4	3	4	2
R10	3	4	4	2	3	2	4	2	3	3	3	4
R11	3	3	3	3	4	4	3	4	3	4	4	3
R12	3	3	3	4	4	3	3	4	4	4	4	4
R13	5	3	3	4	4	4	3	1	4	2	4	3
R14	4	4	4	3	5	4	4	4	3	3	4	2
R15	4	3	4	3	4	3	4	4	5	3	3	1
R16	3	2	3	4	4	5	2	5	2	4	2	3
R17	4	4	4	4	3	4	3	4	3	4	4	4
R18	1	2	3	2	3	1	2	1	3	4	4	4
R19	2	4	3	4	4	4	2	3	5	2	3	2
R20	4	3	3	4	2	2	4	3	2	3	3	3
R21	3	3	2	4	4	4	3	3	2	3	2	2
R22	3	3	4	4	4	4	3	3	3	4	4	3
R23	3	3	4	3	3	2	4	2	4	4	1	3
R24	4	5	4	4	5	4	4	3	3	3	2	2
R25	4	4	4	3	5	4	5	5	4	3	3	3
Rata-Rata	<b>3.44</b>	<b>3.24</b>	<b>3.56</b>	<b>3.52</b>	<b>3.76</b>	<b>3.56</b>	<b>3.32</b>	<b>3.2</b>	<b>3.28</b>	<b>3.36</b>	<b>3.08</b>	<b>2.8</b>
Rata-Rata Perlakuan	3.34		3.54		3.66		3.26		3.32		2.94	

Lampiran 34 Nilai Rata-rata Uji Organoleptik Rasa *Soft dried mango*

<b>Perlakuan</b>	Larutan Gula Jenuh	Taburan Kristal Gula	<b>Rata-rata</b>	Deviasi
Blancing	3.34	3.54	3.44	0.141
Perendaman Larutan Kapur	3.66	3.26	3.46	0.283
Tanpa perlakuan	3.32	2.94	3.13	0.269
<b>Rata-rata</b>	3.44	3.25		
Deviasi	0.191	0.300		

Lampiran 35 Uji Anova Organoleptik Rasa *Soft dried mango***Tests of Between-Subjects Effects**

Dependent Variable: Rasa

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	134.458 <sup>a</sup>	6	22.410	349.424	.000
Perlakuan_awal	.274	2	.137	2.135	.199
Larutan_hipertonik	.048	1	.048	.751	.420
Perlakuan_awal * Larutan_hipertonik	.002	2	.001	.015	.986
Error	.385	6	.064		
Total	134.843	12			

a. R Squared = .997 (Adjusted R Squared = .994)

Lampiran 36 Data Hasil Pengujian Organoleptik Tekstur *Soft dried mango*

Panelis	Tekstur											
	A1B1		A1B2		A2B1		A2B2		A3B1		A3B2	
	U1	U2	U1	U2	U1	U2	U1	U2	U1	U2	U1	U2
R1	4	4	4	3	3	4	4	4	3	3	4	4
R2	4	4	2	4	3	2	3	3	3	3	3	3
R3	3	2	5	5	4	3	2	4	2	4	3	3
R4	2	4	4	4	2	3	3	3	4	5	2	5
R5	3	5	4	1	5	5	2	5	3	5	3	5
R6	4	4	4	4	4	3	4	4	4	4	3	3
R7	2	2	4	4	2	2	1	2	5	4	4	5
R8	5	5	5	4	4	4	4	3	3	3	3	3
R9	4	4	4	4	3	4	2	4	4	4	4	4
R10	3	4	4	3	3	2	4	2	4	4	4	4
R11	3	3	3	3	3	4	3	3	4	4	4	3
R12	4	4	4	4	4	4	4	5	5	4	4	4
R13	3	4	3	4	3	4	3	3	2	4	3	4
R14	5	4	5	3	4	4	4	3	4	4	5	5
R15	4	4	4	4	3	2	4	4	4	3	3	4
R16	3	4	4	4	4	3	4	5	4	5	3	4
R17	4	5	4	4	3	5	4	4	3	4	5	4
R18	2	2	3	2	1	1	2	1	2	4	3	3
R19	3	3	2	3	3	2	2	2	4	3	2	2
R20	4	2	4	4	2	2	3	3	3	2	3	2
R21	4	4	3	3	4	4	4	3	3	4	4	4
R22	4	3	4	4	4	4	3	4	3	4	3	4
R23	2	3	2	2	3	3	3	3	3	2	3	3
R24	5	4	4	4	4	5	5	3	3	3	3	3
R25	4	3	3	3	4	4	4	4	4	4	3	4
Rata-Rata	<b>3.52</b>	<b>3.6</b>	<b>3.68</b>	<b>3.48</b>	<b>3.28</b>	<b>3.32</b>	<b>3.24</b>	<b>3.36</b>	<b>3.44</b>	<b>3.72</b>	<b>3.36</b>	<b>3.68</b>
Rata-Rata Perlakuan	3.56		3.58		3		3.3		3.58		3.52	

Lampiran 37 Nilai Rata-rata Organoleptik Tekstur *Soft dried mango*

Perlakuan	Larutan Gula Jenuh	Taburan Kristal Gula	Rata-rata	Deviasi
Blanching	3.56	3.58	3.57	0.014
Perendaman Larutan Kapur	3.30	3.3	3.3	0.000
Tanpa perlakuan	3.58	3.52	3.55	0.042
<b>Rata-rata</b>	3.48	3.47		
Deviasi	0.156	0.147		

Lampiran 38 Uji Anova Organoleptik Tekstur *Soft dried mango***Tests of Between-Subjects Effects**

Dependent Variable: Tekstur

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	145.050 <sup>a</sup>	6	24.175	5666.000	.000
Perlakuan_awal	.181	2	.091	21.219	.002
Larutan_hipertonik	.034	1	.034	8.000	.030
Perlakuan_awal *	.066	2	.033	7.719	.022
Larutan_hipertonik					
Error	.026	6	.004		
Total	145.075	12			

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

Lampiran 39 Uji lanjut Duncan Organoleptik Tkestur *Soft dried mango***Tekstur**Duncan<sup>a,b</sup>

Perlakuan_awal	N	Subset	
		1	2
Perendaman larutan kapur	4	3.3000	
Tanpa perlakuan	4		3.5500
Blanching	4		3.5700
Sig.		1.000	.680

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .004.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.



Lampiran 40 Data Hasil Uji Tingkat Kekerasan *Soft Dried Mango*

Perlakuan	Larutan Gula Jenuh	Taburan Kristal Gula	Rata-rata	Deviasi
Blancing	3.72	2.41	3.07	0.92
Perendaman Larutan Kapur	2.93	1.97	2.45	0.68
Tanpe perlakuan	2.52	1.56	2.04	0.68
<b>Rata-rata</b>	3.06	1.98		
Deviasi	0.607	0.427		

Lampiran 41 Uji Anova Tingkat Kekerasan *Soft dried mango***Tests of Between-Subjects Effects**

Dependent Variable: Kekerasan

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Model	122.615 <sup>a</sup>	6	20.436	38720.611	.000
Perlakuan_awal	3.187	2	1.594	3019.400	.000
Larutan_hipertonik	5.206	1	5.206	9863.411	.000
Perlakuan_awal *	.117	2	.058	110.600	.000
Larutan_hipertonik	.006	12	.001		
Error	.006	12	.001		
Total	122.622	18			

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

Lampiran 42 Uji lanjut Duncan Tingkat Kekerasan *Soft dried mango***Kekerasan**Duncan<sup>a,b</sup>

Perlakuan_awal	N	Subset		
		1	2	3
Tanpa Perlakuan	6	2.0417		
Perendaman Larutan Kapur	6		2.4467	
Blancing	6			3.0650
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .001.

a. Uses Harmonic Mean Sample Size = 6.000.

b. Alpha = .05.

Lampiran 43 Uji One Way Tingkat Kekerasan *Soft dried mango***ANOVA**

Kekerasan

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	8.510	5	1.702	3224.682	.000
Within Groups	.006	12	.001		
Total	8.516	17			

**Kekerasan**Duncan<sup>a</sup>

Faktor12	N	Subset for alpha = 0.05					
		1	2	3	4	5	6
A3B2	3	1.5600					
A2B2	3		1.9667				
A1B2	3			2.4133			
A3B1	3				2.5233		
A2B1	3					2.9267	
A1B1	3						3.7167
Sig.		1.000	1.000	1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

## Lampiran 44 Dokumentasi Penelitian

## 1. Pembuatan Soft Dried Mango



## 2. Pengujian Kadar Air



### 3. Pengujian Kadar Abu



### 4. Pengujian Kadar Lemak



### 5. Pengujian Beta Karoten



### 6. Pengujian Vitamin C



## 7. Pengujian Protein



## 8. Pengujian Organoleptik

