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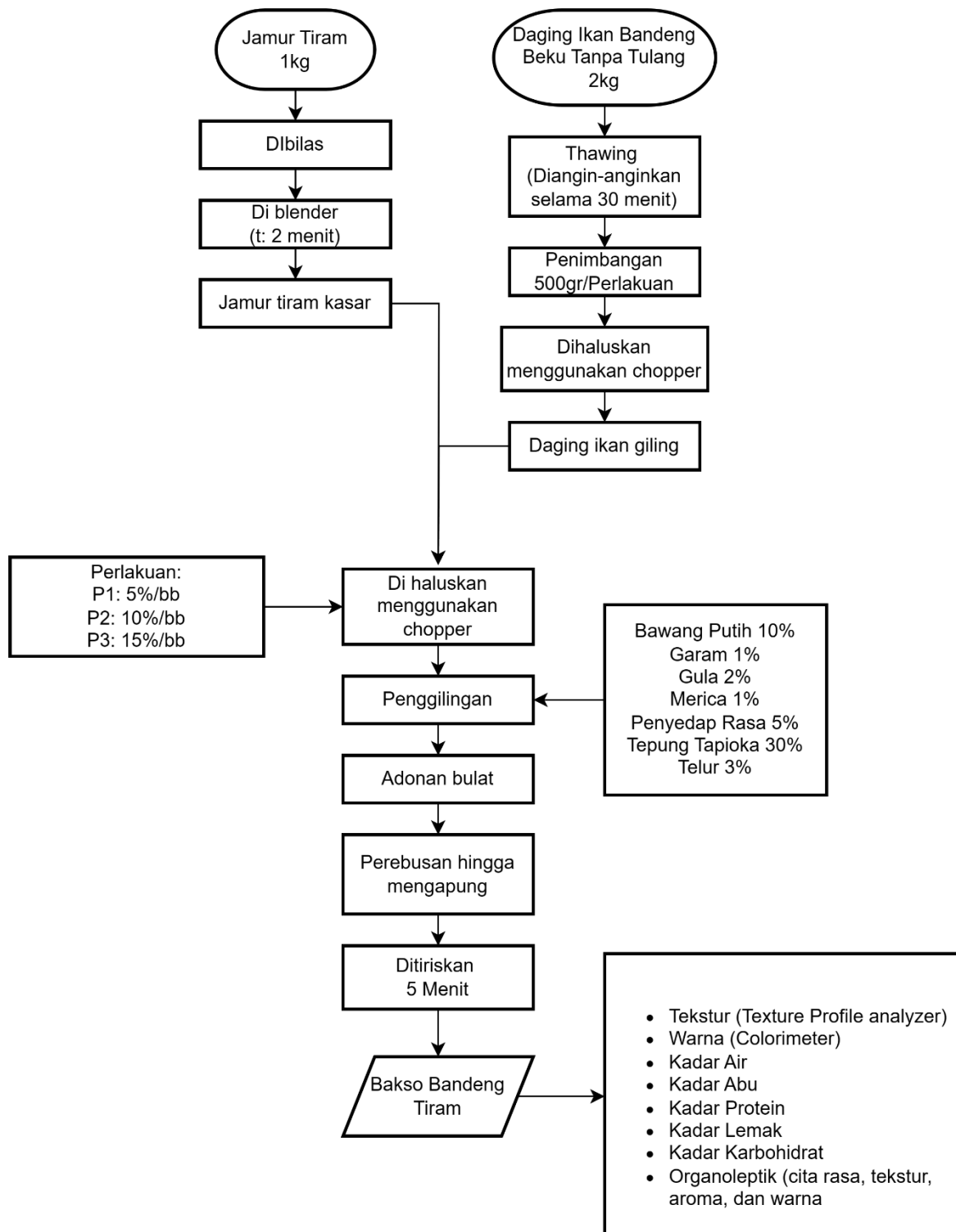
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LAMPIRAN

Lampiran 1. Diagram Alir Pembuatan Bakso

```
┌──────────────┐              ┌────────────────────┐
│  Jamur Tiram │              │ Daging Ikan Bandeng│
│     1kg      │              │  Beku Tanpa Tulang │
└──────┬───────┘              │        2kg         │
       │                      └─────────┬──────────┘
       ▼                                ▼
┌──────────────┐              ┌────────────────────┐
│    DIbilas   │              │      Thawing       │
└──────┬───────┘              │ (Diangin-anginkan  │
       │                      │   selama 30 menit) │
       ▼                      └─────────┬──────────┘
┌──────────────┐                        ▼
│  Di blender  │              ┌────────────────────┐
│  (t: 2 menit)│              │    Penimbangan     │
└──────┬───────┘              │   500gr/Perlakuan  │
       │                      └─────────┬──────────┘
       ▼                                ▼
┌──────────────────┐          ┌────────────────────┐
│ Jamur tiram kasar├──┐       │     Dihaluskan     │
└──────────────────┘  │       │ menggunakan chopper│
                      │       └─────────┬──────────┘
                      │                 ▼
                      │       ┌────────────────────┐
                      │       │  Daging ikan giling│
                      │       └─────────┬──────────┘
                      │                 │
┌─────────────┐       ▼                 │
│ Perlakuan:  │   ┌──────────────┐◄─────┘
│ P1: 5%/bb   ├──►│ Di haluskan  │
│ P2: 10%/bb  │   │ menggunakan  │
│ P3: 15%/bb  │   │   chopper    │
└─────────────┘   └──────┬───────┘      ┌──────────────────────┐
                         ▼              │  Bawang Putih 10%    │
                  ┌──────────────┐      │     Garam 1%         │
                  │ Penggilingan │◄─────┤     Gula 2%          │
                  └──────┬───────┘      │     Merica 1%        │
                         ▼              │  Penyedap Rasa 5%    │
                  ┌──────────────┐      │  Tepung Tapioka 30%  │
                  │ Adonan bulat │      │     Telur 3%         │
                  └──────┬───────┘      └──────────────────────┘
                         ▼
                  ┌──────────────┐
                  │Perebusan hingga│
                  │   mengapung   │
                  └──────┬───────┘
                         ▼
                  ┌──────────────┐
                  │  Ditiriskan  │
                  │    5 Menit   │
                  └──────┬───────┘
                         ▼
                  ╱──────────────╲      ┌──────────────────────────────────┐
                 │ Bakso Bandeng  ├────►│ • Tekstur (Texture Profile analyzer)│
                  ╲    Tiram      ╱      │ • Warna (Colorimeter)            │
                   ──────────────        │ • Kadar Air                      │
                                        │ • Kadar Abu                      │
                                        │ • Kadar Protein                  │
                                        │ • Kadar Lemak                    │
                                        │ • Kadar Karbohidrat              │
                                        │ • Organoleptik (cita rasa, tekstur,│
                                        │   aroma, dan warna               │
                                        └──────────────────────────────────┘
```

Lampiran 2. Perhitungan

1. Tekstur

Formulasi 5% Jamur Tiram
  a. Tekstur $P_1U_1 = 2.2$
  b. Tekstur $P_1U_2 = 2.1$
  c. Tekstur $P_1U = 2.1$
    Rata-Rata = 2.13
    Formulasi 10% Jamur Tiram
  a. Tekstur $P_2U_1 = 2.3$
  b. Tekstur $P_2U_2 = 2.2$
  c. Tekstur $P_2U_3 = 2.2$
    Rata-Rata = 2.23
    Formulasi 15% Jamur Tiram
  a. Tekstur $P_3U_1 = 2$
  b. Tekstur $P_3U_2 = 1.8$
  c. Tekstur $P_3U_3 = 1.9$
    Rata-Rata = 1.9

2. Warna

Formulasi 5% Jamur Tiram
  a. Warna $P_1U_1 = 64.15$
  b. Warna $P_1U_2 = 63.56$
  c. Warna $P_1U_3 = 63.68$
    Rata-Rata = 63.79
    Formulasi 10% Jamur Tiram
  a. Warna $P_2U_1 = 63.24$
  b. Warna $P_2U_2 = 63.89$
  c. Warna $P_2U_3 = 67.59$
    Rata-Rata = 64.90
    Formulasi 15% Jamur Tiram
  a. Warna $P_3U_1 = 60.83$
  b. Warna $P_3U_2 = 66.04$
  c. Warna $P_3U_3 = 64.18$
    Rata-Rata = 63,68

3. Kadar Air

Formulasi 5% Jamur Tiram
  a. Kadar Air $P_1U_1 = 47.3\%$
  b. Kadar Air $P_1U_2 = 49.1\%$
  c. Kadar Air $P_1U_3 = 48.8\%$
  d. Rata- Rata = 48.8%
    Formulasi 10% Jamur Tiram
  a. Kadar Air $P_2U_1 = 43\%$
  b. Kadar Air $P_2U_2 = 46\%$
  c. Kadar air $P_2U_3 = 44\%$

d. Rata-Rata = 44,3%

Formulasi 15% Jamur Tiram

a. Kadar Air $_{P3U1}$ = 53,7%

b. Kadar Air $_{P3U2}$ = 52%

c. Kadar Air $_{P3U3}$ = 51,2%

Rata-Rata = 52,3%

4. Kadar Abu

Formulasi 5% Jamur Tiram

a. Kadar abu $_{P1U1}$ = $\frac{(W_1-W_2)}{W} \times 100\%$ = $\frac{(40.071 \text{ g} - 40.0316 \text{ g})}{2,1644 \text{ g}} \times 100\%$ = 1,77%

b. Kadar abu $_{P1U2}$ = $\frac{(W_1-W_2)}{W} \times 100\%$ = $\frac{(45,524 \text{ g} - 45.4918 \text{ g})}{2,05 \text{ g}} \times 100\%$ = 1,57%

c. Kadar abu $_{P1U3}$ = $\frac{(W_1-W_2)}{W} \times 100\%$ = $\frac{(34.663 \text{g} - 34,632 \text{ g})}{2,05 \text{ g}} \times 100\%$ = 1,51%

Rata-Rata = 1,62%

Formulasi 10% Jamur Tiram

a. Kadar abu $_{P2U1}$ = $\frac{(W_1-W_2)}{W} \times 100\%$ = $\frac{(45,8199 \text{ g} - 45.7772 \text{ g})}{2,102 \text{ g}} \times 100\%$ = 2,03%

b. Kadar abu $_{P2U2}$ = $\frac{(W_1-W_2)}{W} \times 100\%$ = $\frac{(41,82 \text{ g} - 41.7781 \text{ g})}{2,225 \text{ g}} \times 100\%$ = 1,88%

c. Kadar abu $_{P2U3}$ = $\frac{(W_1-W_2)}{W} \times 100\%$ = $\frac{(52,6 \text{ g} - 52,5695 \text{ g})}{2,0426 \text{ g}} \times 100\%$ = 1,49%

Rata-Rata = 1,80%

Formulasi 15% Jamur Tiram

a. Kadar abu $_{P3U1}$ = $\frac{(W_1-W_2)}{W} \times 100\%$ = $\frac{(53,6499 \text{g} - 53,6084 \text{ g})}{2,062 \text{ g}} \times 100\%$ = 2,01%

b. Kadar abu $_{P3U2}$ = $\frac{(W_1-W_2)}{W} \times 100\%$ = $\frac{(38,7649 \text{ g} - 38,7268 \text{ g})}{2,1256 \text{ g}} \times 100\%$ = 1,79%

c. Kadar abu $_{P3U3}$ = $\frac{(W_1-W_2)}{W} \times 100\%$ = $\frac{(39,2999 \text{ g} - 39,2627 \text{ g})}{2,0104 \text{ g}} \times 100\%$ = 1,85%

Rata-Rata = 1,89%

5. Kadar Lemak

Formulasi 5% Jamur Tiram

a. %Kadar Lemak $_{P1U1}$ = $\frac{(W_2-W_1)}{W} \times 100\%$ = $\frac{(2,2318 \text{ g} - 2,227 \text{ g})}{1,9956 \text{ g}} \times 100\%$ = 0,24%

b. %Kadar Lemak $_{P1U2}$ = $\frac{(W_2-W_1)}{W} \times 100\%$ = $\frac{(2,1805 \text{ g} - 2,1758 \text{ g})}{2,0277 \text{ g}} \times 100\%$ = 0,23%

c. %Kadar Lemak $_{P1U3}$ = $\frac{(W_2-W_1)}{W} \times 100\%$ = $\frac{(2,1787 \text{ g} - 2,175 \text{ g})}{2,0076 \text{ g}} \times 100\%$ = 0,18%

Rata-Rata = 0,22%

Formulasi 10% Jamur Tiram

a. %Kadar Lemak $_{P2U1}$ = $\frac{(W_2-W_1)}{W} \times 100\%$ = $\frac{(2,242 \text{ g} - 2,234 \text{ g})}{1,9961 \text{ g}} \times 100\%$ = 0,40%

b. %Kadar Lemak $_{P2U2}$ = $\frac{(W_2-W_1)}{W} \times 100\%$ = $\frac{(2,169 \text{ g} - 2,162 \text{ g})}{1,9996 \text{ g}} \times 100\%$ = 0,35%

c. $\%\text{Kadar Lemak }_{P2U3} = \frac{(W_2-W_1)}{W} \times 100\% = \frac{(2,1894 \text{ g} - 2,1834 \text{ g})}{1,9998 \text{ g}} \times 100\% = 0,30\%$

Rata- Rata = 0,35%

Formulasi 15% Jamur Tiram

a. $\%\text{Kadar Lemak }_{P3U1} = \frac{(W_2-W_1)}{W} \times 100\% = \frac{(2,1872 \text{ g} -2,179 \text{ g})}{2,0082 \text{ g}} \times 100\% = 0,41\%$

b. $\%\text{Kadar Lemak }_{P3U2} = \frac{(W_2-W_1)}{W} \times 100\% = \frac{(2,1789 \text{ g} - 2,1703 \text{ g})}{2,0052 \text{ g}} \times 100\% = 0,43\%$

c. $\%\text{Kadar Lemak }_{P3U3} = \frac{(W_2-W_1)}{W} \times 100\% = \frac{(2,183 \text{ g} - 2,177 \text{ g})}{2,0046 \text{ g}} \times 100\% = 0,50\%$

Rata-Rata = 0,45%

6. Kadar Protein

Formulasi 5% Jamur Tiram

a. $\%\text{Kadar Protein }_{P1U1} = \frac{(3,56-0,05) \times 0,1 \times 14,008 \times 6,25}{500} \times 100\% = 6,23\%$

b. $\%\text{Kadar Protein }_{P1U2} = \frac{(3,62-0,05) \times 0,1 \times 14,008 \times 6,25}{500} \times 100\% = 6,34\%$

c. $\%\text{Kadar Protein }_{P1U3} = \frac{(3,53-0,05) \times 0,1 \times 14,008 \times 6,25}{500} \times 100\% = 6,18\%$

Rata- Rata = 6,25%

Formulasi 10% Jamur Tiram

a. $\%\text{Kadar Protein }_{P2U1} = \frac{(3.65-0,05) \times 0,1 \times 14,008 \times 6,25}{500} \times 100\% = 6,39\%$

b. $\%\text{Kadar Protein }_{P2U2} = \frac{(3,74-0,05) \times 0,1 \times 14,008 \times 6,25}{500} \times 100\% = 6,55\%$

c. $\%\text{Kadar Protein }_{P2U3} = \frac{(3,68-0,05) \times 0,1 \times 14,008 \times 6,25}{500} \times 100\% = 6,44\%$

Rata-Rata = 6,46%

Formulasi 15% Jamur Tiram

a. $\%\text{Kadar Protein }_{P3U1} = \frac{(3,75-0,05) \times 0,1 \times 14,008 \times 6,25}{500} \times 100\% = 6,57\%$

b. $\%\text{Kadar Protein }_{P3U2} = \frac{(3,87-0,05) \times 0,1 \times 14,008 \times 6,25}{500} \times 100\% = 6,78\%$

c. $\%\text{Kadar Protein }_{P3U3} = \frac{(3,71-0,05) \times 0,1 \times 14,008 \times 6,25}{500} \times 100\% = 6,50\%$

Rata-Rata= 6,61%

7. Kadar Karbohidrat

Formulasi 5% Jamur Tiram

a. $\%\text{Kadar Karbohidrat }_{P1U1} = 100\% - (6,23-1,77-47,3-0,24-55,54) = 44,6\%$

b. $\%\text{Kadar Karbohidrat }_{P1U2} = 100\% - (6,34-1,57-49,1-0,23-57,24) = 42,76\%$

c. $\%\text{Kadar Karbohidrat }_{P1U3} = 100\% - (6,18-1,51-50-0,18-57,87) = 42,13\%$

Rata-Rata = 43,11%

Formulasi 10% Jamur Tiram

a. $\%\text{Kadar Karbohidrat }_{P2U1} = 100\% - (6,39-2,03-43-0,4-51,82) = 48,18\%$

b. $\%\text{Kadar Karbohidrat }_{P2U2} = 100\% - (6,55-1,88-46-0,35-54,78) = 45,22\%$

c. $\%\text{Kadar Karbohidrat }_{P2U3} = 100\% - (6.44-1,49-44-0,3-52,23) = 47,77\%$

Rata-Rata = 47,05%

Formulasi 15% Jamur Tiram

a. %Kadar Karbohidrat $_{P3U1}$ = 100% - (6,57-2,01-53,7-0,41-62,69) = 37,31%

b. %Kadar Karbohidrat $_{P3U2}$ = 100% - (6,78-1,79-52-0,43-61) = 39%

c. %Kadar Karbohidrat $_{P3U3}$ = 100% - (6,5-1,85-51,2-0,5-60,05) = 39,95%

Rata-Rata = 38,75 %

8. Organoleptik

Rasa

Formulasi 5% Jamur Tiram

Rata-Rata = (3.94+3.94+4.05) = 3.98

Formulasi 10% Jamur Tiram

Rata-Rata = (3.78+3.84+3.84) = 3.82

Formulasi 15% Jamur Tiram

Rata-Rata = (3.78+3.73+3.73) = 3.75

Tekstur

Formulasi 5% Jamur Tiram

Rata-Rata = (3.73+3.94+3.68) = 3.81

Formulasi 10% Jamur Tiram

Rata-Rata = (3.78+4+3.68) = 3.82

Formulasi 15% Jamur Tiram

Rata-Rata = (3.89+3.63+3.84) = 3.79

Aroma

Formulasi 5% Jamur Tiram

Rata-Rata = (3.68+3.57+3.63) = 3.63

Formulasi 10% Jamur Tiram

Rata-Rata = (3.78+4.10+4) = 3.96

Formulasi 15% Jamur Tiram

Rata-Rata = (3.94+3.94+4.10) = 4

Rasa

Formulasi 5% Jamur Tiram

Rata-Rata = (4+3.4+3.57) = 3.68

Formulasi 10% Jamur Tiram

Rata-Rata = (4.21+4.05+3.91) = 4.07

Formulasi 15% Jamur Tiram

Rata-Rata = (4.7+4.52+4.42) = 4.47

Air

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean Lower Bound	Upper Bound	Minimum	Maximum
P1	3	48.8000	1.37477	.79373	45.3849	52.2151	47.30	50.00
P2	3	44.3333	1.52753	.88192	40.5388	48.1279	43.00	46.00
P3	3	53.5667	2.30290	1.32958	47.8460	59.2874	51.20	55.80
Total	9	48.9000	4.28632	1.42877	45.6052	52.1948	43.00	55.80

ANOVA

Air

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	127.927	2	63.963	20.142	.002
Within Groups	19.053	6	3.176		
Total	146.980	8			

Post Hoc Tests

Homogeneous Subsets

Air

Duncan[a]

Perlakuan	N	Subset for alpha = 0.05 1	2	3
P2	3	44.3333		
P1	3		48.8000	
P3	3			53.5667
Sig.		1.000	1.000	1.000

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean Lower Bound	Upper Bound	Minimum	Maximum
P1	3	1.6167	.13614	.07860	1.2785	1.9549	1.51	1.77
P2	3	1.8000	.27875	.16093	1.1076	2.4924	1.49	2.03
P3	3	1.8833	.11372	.06566	1.6008	2.1658	1.79	2.01
Total	9	1.7667	.20310	.06770	1.6105	1.9228	1.49	2.03

ANOVA

Abu

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.112	2	.056	1.534	.290
Within Groups	.218	6	.036		
Total	.330	8			

Post Hoc Tests

Homogeneous Subsets

Abu

Duncan[a]

Perlakuan	N	Subset for alpha = 0.05 1
P1	3	1.6167
P2	3	1.8000
P3	3	1.8833

Lemak

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean Lower Bound	Upper Bound	Minimum	Maximum
P1	3	.2167	.03215	.01856	.1368	.2965	.18	.24
P2	3	.3500	.05000	.02887	.2258	.4742	.30	.40
P3	3	.4467	.04726	.02728	.3293	.5641	.41	.50
Total	9	.3378	.10698	.03566	.2555	.4200	.18	.50

ANOVA

Lemak

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.080	2	.040	20.815	.002
Within Groups	.012	6	.002		
Total	.092	8			

Post Hoc Tests

Homogeneous Subsets

Lemak

Duncan[a]

Perlakuan	N	Subset for alpha = 0.05 1	2	3
P1	3	.2167		
P2	3		.3500	
P3	3			.4467
Sig.		1.000	1.000	1.000

Protein

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean Lower Bound	Upper Bound	Minimum	Maximum
P1	3	6.2500	.08185	.04726	6.0467	6.4533	6.18	6.34
P2	3	6.4600	.08185	.04726	6.2567	6.6633	6.39	6.55
P3	3	6.6167	.14572	.08413	6.2547	6.9786	6.50	6.78
Total	9	6.4422	.18451	.06150	6.3004	6.5841	6.18	6.78

ANOVA

Protein

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.203	2	.102	8.796	.016
Within Groups	.069	6	.012		
Total	.272	8			

Post Hoc Tests

Homogeneous Subsets

Protein

Duncan[a]

Perlakuan	N	Subset for alpha = 0.05 1	2
P1	3	6.2500	
P2	3	6.4600	6.4600
P3	3		6.6167
Sig.		.054	.124

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean Lower Bound	Upper Bound	Minimum	Maximum
P1	3	43.1167	1.20525	.69585	40.1227	46.1107	42.13	44.46
P2	3	47.0567	1.60376	.92593	43.0727	51.0406	45.22	48.18
P3	3	37.4867	2.37992	1.37405	31.5746	43.3987	35.20	39.95
Total	9	42.5533	4.44667	1.48222	39.1353	45.9713	35.20	48.18

ANOVA

Karbo

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	138.805	2	69.403	21.490	.002
Within Groups	19.377	6	3.230		
Total	158.183	8			

Post Hoc Tests

Homogeneous Subsets

Karbo

Duncan[a]

Perlakuan	N	Subset for alpha = 0.05 1	2	3
P3	3	37.4867		
P1	3		43.1167	
P2	3			47.0567
Sig.		1.000	1.000	1.000

Lampiran 3.Dokumentasi

1. Pembuatan Bakso Ikan

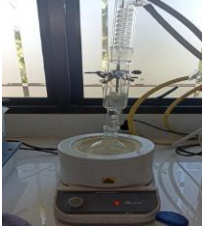|	
Jamur Tiram dan Ikan Bandeng	Perlakuan Jamur 5%, 10%, 15% dan Jamur+Ikan Bandeng
Bahan Tambahan dan Adonan	Bakso Rebus

2. Analisis Fisik

Colirimeter	Texture Profile Analysis

3. Analisis Kimia

Kadar Air	Kadar Abu	Kadar Lemak	Kadar Protein

4. Organoleptik

Warna	Tekstur	Aroma	Rasa