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LAMPIRAN

Lampiran 1. Hasil Pengamatan dan Statistik Parameter Organoleptik Lampiran 1a. Aroma

Panelis	Perlakuan Penambahan Ekstrak Kayu Sanrego (g/kgBB)			
	P1 (0)	P2 (13,58)	P3 (27,15)	P4 (40,73)
1	5	5	5	5
2	5	5	5	5
3	5	4	5	4
4	4	4	4	4
5	5	5	5	5
6	4	5	5	5
7	5	5	5	5
8	3	4	5	5
9	5	5	5	5
10	5	4	4	5
11	5	5	5	5
12	5	4	4	4
13	1	4	4	4
14	4	4	4	4
15	4	4	4	4
16	4	4	4	4
17	3	3	4	4
18	4	3	3	3
19	4	4	4	4
20	4	4	3	3
21	5	5	4	4
22	4	4	4	4
23	5	5	5	4
24	4	4	4	4
25	5	5	4	4
26	4	4	5	5
27	5	4	4	4
28	4	4	4	4
29	4	4	5	5
30	4	4	5	5
Total	123	128	131	130
Rerata	4.26	4.26	4.36	4.33

Descriptives

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P1	30	4.2667	.86834	.15854	3.9424	4.5909	1.00	5.00
P2	30	4.2667	.58329	.10649	4.0489	4.4845	3.00	5.00
P3	30	4.3667	.61495	.11227	4.1370	4.5963	3.00	5.00
P4	30	4.3333	.60648	.11073	4.1069	4.5598	3.00	5.00
Total	120	4.3083	.67108	.06126	4.1870	4.4296	1.00	5.00

Lampiran 1b. Rasa

Panelis	Perlakuan Penambahan Ekstrak Kayu Sanrego (g/kgBB)			
	P1 (0)	P2 (13,58)	P3 (27,15)	P4 (40,73)
1	3	4	2	2
2	3	3	3	2
3	3	3	3	3
4	3	3	3	2
5	4	4	3	3
6	4	4	4	4
7	3	5	3	3
8	5	4	3	3
9	3	3	4	2
10	4	4	3	2
11	4	3	3	3
12	3	3	2	2
13	3	4	2	2
14	4	3	2	2
15	3	3	1	2
16	3	3	2	3
17	3	3	1	2
18	4	3	3	2
19	4	3	2	2
20	3	3	3	4
21	3	3	3	2
22	4	4	4	4
23	3	3	3	3
24	3	3	1	3
25	3	3	3	2
26	4	4	2	3
27	3	3	3	3
28	4	3	3	3
29	3	3	3	2
30	4	4	3	3
Total	103	101	80	78
Rerata	3.43	3.36	2.66	2.60

Descriptives

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
p1	30	3.4333	.56832	.10376	3.2211	3.6455	3.00	5.00
p2	30	3.3667	.55605	.10152	3.1590	3.5743	3.00	5.00
p3	30	2.6667	.80230	.14648	2.3671	2.9662	1.00	4.00
p4	30	2.6000	.67466	.12318	2.3481	2.8519	2.00	4.00
Total	120	3.0167	.75574	.06899	2.8801	3.1533	1.00	5.00

Lampiran 1c. Warna

Panelis	Perlakuan Penambahan Ekstrak Kayu Sanrego (g/kgBB)			
	P1 (0)	P2 (13,58)	P3 (27,15)	P4 (40,73)
1	4	4	4	4
2	5	5	5	5
3	4	4	4	4
4	4	4	4	4
5	5	5	5	5
6	4	4	4	4
7	4	4	4	4
8	4	4	4	4
9	5	5	5	5
10	5	5	5	5
11	5	5	5	5
12	5	4	4	4
13	4	4	4	4
14	4	4	4	4
15	4	4	4	4
16	5	5	5	5
17	4	3	2	2
18	4	4	4	4
19	4	4	4	4
20	4	3	3	3
21	5	5	5	5
22	4	4	4	4
23	4	4	4	4
24	5	5	5	5
25	4	5	5	5
26	5	5	5	5
27	4	4	4	4
28	5	5	5	5
29	5	5	5	5
30	5	5	5	5
Total	133	131	130	130
Rerata	4.43	4.36	4.33	4.33

Descriptives

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
					P1	30		
P2	30	4.3667	.61495	.11227	4.1370	4.5963	3.00	5.00
P3	30	4.3333	.71116	.12984	4.0678	4.5989	2.00	5.00
P4	30	4.3333	.71116	.12984	4.0678	4.5989	2.00	5.00
Total	120	4.3667	.63422	.05790	4.2520	4.4813	2.00	5.00

Lampiran 1d. Tekstur

Panelis	Perlakuan Penambahan Ekstrak Kayu Sanrego (g/kgBB)			
	P1 (0)	P2 (13,58)	P3 (27,15)	P4 (40,73)
1	4	4	4	4
2	5	5	5	4
3	4	5	4	4
4	4	4	4	4
5	5	5	3	3
6	5	5	4	5
7	4	5	3	3
8	5	5	5	3
9	4	4	3	3
10	4	4	4	4
11	5	4	4	3
12	5	4	4	4
13	5	3	3	3
14	4	4	4	4
15	3	3	3	4
16	3	3	3	3
17	4	4	3	3
18	4	4	4	3
19	4	4	3	3
20	4	4	3	3
21	4	4	4	4
22	4	4	4	4
23	4	4	4	4
24	3	3	3	3
25	5	3	3	4
26	4	3	5	3
27	5	5	5	5
28	5	5	5	4
29	5	5	5	5
30	5	5	5	3
Total	129	124	116	109
Rerata	4.30	4.13	3.86	3.63

Descriptives

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
					p1	30		
p2	30	4.1333	.73030	.13333	3.8606	4.4060	3.00	5.00
p3	30	3.8667	.77608	.14169	3.5769	4.1565	3.00	5.00
p4	30	3.6333	.66868	.12208	3.3836	3.8830	3.00	5.00
Total	120	3.9833	.74454	.06797	3.8488	4.1179	3.00	5.00

Lampiran 2. Hasil Pengamatan dan Statistik Parameter Kimia

Lampiran 2a. Kadar Air

Perlakuan Penambahan Ekstrak Kayu Sanrego (g/kgBB)	Ulangan	Kadar Air (%)	Rerata (%)
P1 (0)	1	0	0
	2	0	
	3	0	
P2 (13,58)	1	0.3	0.2333
	2	0.2	
	3	0.2	
P3 (27,15)	1	0.5	0.4333
	2	0.4	
	3	0.4	
P4 (40,73)	1	1.3	1.1333
	2	1.2	
	3	0.9	

Descriptives

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
p1	3	.0000	.00000	.00000	.0000	.0000	.00	.00
p2	3	.2333	.05774	.03333	.0899	.3768	.20	.30
p3	3	.4333	.05774	.03333	.2899	.5768	.40	.50
p4	3	1.1333	.20817	.12019	.6162	1.6504	.90	1.30
Total	12	.4500	.45227	.13056	.1626	.7374	.00	1.30

ANOVA

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	2.150	3	.717	57.333	.000
Within Groups	.100	8	.012		
Total	2.250	11			

Duncan

Perlakuan	N	Subset for alpha = 0.05		
		1	2	3
p1	3	.0000		
p2	3		.2333	
p3	3		.4333	
p4	3			1.1333
Sig.		1.000	.060	1.000

Lampiran 2b. Kadar Total Alkaloid

Perlakuan Penambahan Ekstrak Kayu Sanrego (g/kgBB)	Ulangan	Bobot Sampel (g)	Volume Ekstrak (mL)	FP	Alkaloid Spektro (mg/L)	Kadar Total Alkaloid (%)	Rerata (%)
P1 (0)	1	5.0214	3	80	11.700	0.055	0,040
	2	5.0116	3	40	10.888	0.026	
P2 (13,58)	1	5.0001	34	40	3.280	0.089	0,134
	2	5.002	30	40	7.494	0.179	
P3 (27,15)	1	5.0007	38	40	8.747	0.265	0,027
	2	5.0006	38	40	6.238	0.189	
P4 (40,73)	1	5.0001	70	40	6.808	0.381	0,355
	2	5.0002	70	40	5.903	0.330	

Descriptives

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
p1	2	.0405	.02051	.01450	-.1437	.2247	.03	.06
p2	2	.1345	.06435	.04550	-.4436	.7126	.09	.18
p3	2	.2270	.05374	.03800	-.2558	.7098	.19	.27
p4	2	.3555	.03606	.02550	.0315	.6795	.33	.38
Total	8	.1894	.12935	.04573	.0812	.2975	.03	.38

ANOVA

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.108	3	.036	16.515	.010
Within Groups	.009	4	.002		
Total	.117	7			

Duncan

perlakuan	N	Subset for alpha = 0.05		
		1	2	3
p1	2	.0405		
p2	2	.1345	.1345	
p3	2		.2270	.2270
p4	2			.3555
Sig.		.115	.119	.052

DOKUMENTASI PENELITIAN



CURRICULUM VITAE

A. Data Pribadi

1. Nama : Mawar Dhani Putri
2. Tempat, tanggal lahir : Bima, 23 Mei 1999
3. Alamat : Desa Tonggondoa, Kecamatan Palibelo, Bima
4. Kewarganegaraan : Warga Negara Indonesia

B. Riwayat Pendidikan

1. Tamat SD tahun 2011 di SD Negeri Tonggondoa
2. Tamat SMP tahun 2014 di SMP Negeri 3 Wohu
3. Tamat SLTA tahun 2017 di SMA Negeri 1 Wohu
4. Sarjana (S1) tahun 2021 di Universitas Mataram

C. Karya Ilmiah yang Telah Dipublikasikan

1. Putri, M.D., Alamsyah, A., & Sulastri, Y., (2021). Pengaruh Penambahan Tepung Tulang Ikan Bandeng (*Chanos chanos*) Terhadap Beberapa Komponen Mutu Rengginang Singkong. Mataram.
<https://fatepa.unram.ac.id/wp-content/uploads/2021/09/4.-Mawar-Dhani-Putri.pdf>
2. Putri, M.D., & Tawali, A.B., (2024). Bioactive Compounds of Sanrego (*Lunasia Amara Blanco*.) Extracted Using Different Methods: A Review. BIO Web of Conferences 96, 01012.
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