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LAMPIRAN

Lampiran 1. Hasil Uji Hedonik

Descriptive Statistics

	Sampel	Mean	Std. Deviation	N
Warna	T0M0	3.10	.632	40
	T1M1	3.45	.846	40
	T1M2	3.45	.846	40
	T2M1	3.32	.730	40
	T2M2	3.60	.778	40
	T3M1	3.53	.599	40
	T3M2	4.38	.774	40
	Total	3.55	.828	280
Aroma	T0M0	3.45	.932	40
	T1M1	3.63	.868	40
	T1M2	3.87	.791	40
	T2M1	3.90	.744	40
	T2M2	4.05	.783	40
	T3M1	4.12	.723	40
	T3M2	4.55	.639	40
	Total	3.94	.847	280
Rasa	T0M0	3.20	.992	40
	T1M1	3.53	.905	40
	T1M2	3.68	.859	40
	T2M1	3.60	.672	40
	T2M2	3.70	.823	40
	T3M1	3.95	.815	40
	T3M2	4.32	.656	40
	Total	3.71	.879	280

Tekstur	T0M0	3.98	1.074	40
	T1M1	4.15	.834	40
	T1M2	4.40	.672	40
	T2M1	4.32	.730	40
	T2M2	4.32	.730	40
	T3M1	4.37	.705	40
	T3M2	4.48	.679	40
	Total	4.29	.793	280

Multivariate Tests[c]

Effect		Value	F	Hypothesis df	Error df	Sig.
Intercept	Pillai's Trace	.959	1.537E3[a]	4.000	263.000	.000
	Wilks' Lambda	.041	1.537E3[a]	4.000	263.000	.000
	Hotelling's Trace	23.371	1.537E3[a]	4.000	263.000	.000
	Largest Root	23.371	1.537E3[a]	4.000	263.000	.000
Perlakuan	Pillai's Trace	.237	2.796	24.000	1.064E3	.000
	Wilks' Lambda	.774	2.917	24.000	918.707	.000
	Hotelling's Trace	.278	3.025	24.000	1.046E3	.000
	Roy's Largest Root	.214	9.471[b]	6.000	266.000	.000
Panelis	Pillai's Trace	.073	5.171[a]	4.000	263.000	.001
	Wilks' Lambda	.927	5.171[a]	4.000	263.000	.001
	Hotelling's Trace	.079	5.171[a]	4.000	263.000	.001
	Roy's Largest Root	.079	5.171[a]	4.000	263.000	.001
Perlakuan * Panelis	Pillai's Trace	.189	2.203	24.000	1.064E3	.001
	Wilks' Lambda	.821	2.227	24.000	918.707	.001
	Hotelling's Trace	.206	2.241	24.000	1.046E3	.001
	Roy's Largest Root	.118	5.233[b]	6.000	266.000	.000

a. Exact statistic

b. The statistic is an upper bound on F that yields a lower bound on the significance level.

c. Design: Intercept + Perlakuan + Panelis + Perlakuan * Panelis

Tests of Between-Subjects Effects

Source	Dependent Variable	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	Warna	50.888[a]	13	3.914	7.411	.000
	Aroma	41.201[b]	13	3.169	5.310	.000
	Rasa	38.591[c]	13	2.969	4.462	.000
	Tekstur	18.595[d]	13	1.430	2.424	.004
Intercept	Warna	903.180	1	903.180	1.710E3	.000
	Aroma	1166.772	1	1166.772	1.955E3	.000
	Rasa	992.598	1	992.598	1.492E3	.000
	Tekstur	1410.371	1	1410.371	2.390E3	.000
Perlakuan	Warna	27.852	6	4.642	8.788	.000
	Aroma	3.039	6	.507	.849	.533
	Rasa	11.739	6	1.957	2.941	.009
	Tekstur	.945	6	.158	.267	.952
Panelis	Warna	1.154	1	1.154	2.185	.141
	Aroma	4.342	1	4.342	7.275	.007
	Rasa	1.424	1	1.424	2.140	.145
	Tekstur	7.206	1	7.206	12.210	.001
Perlakuan * Panelis	Warna	11.463	6	1.911	3.617	.002
	Aroma	6.316	6	1.053	1.764	.107
	Rasa	7.424	6	1.237	1.860	.088

	Tekstur	4.397	6	.733	1.242	.285
Error	Warna	140.508	266	.528		
	Aroma	158.767	266	.597		
	Rasa	176.977	266	.665		
	Tekstur	156.973	266	.590		
Total	Warna	3713.000	280			
	Aroma	4545.000	280			
	Rasa	4071.000	280			
	Tekstur	5327.000	280			
Corrected Total	Warna	191.396	279			
	Aroma	199.968	279			
	Rasa	215.568	279			
	Tekstur	175.568	279			

a. R Squared = ,266 (Adjusted R Squared = ,230)

b. R Squared = ,206 (Adjusted R Squared = ,167)

c. R Squared = ,179 (Adjusted R Squared = ,139)

d. R Squared = ,106 (Adjusted R Squared = ,062)

Sampel

Dependent Variable	Sampel	Mean	Std. Error	95% Confidence Interval	
				Lower Bound	Upper Bound
Warna	T0M0	3.100[a]	.115	2.874	3.326
	T1M1	3.450[a]	.115	3.224	3.676
	T1M2	3.450[a]	.115	3.224	3.676
	T2M1	3.325[a]	.115	3.099	3.551
	T2M2	3.600[a]	.115	3.374	3.826
	T3M1	3.525[a]	.115	3.299	3.751
	T3M2	4.375[a]	.115	4.149	4.601
Aroma	T0M0	3.450[a]	.122	3.209	3.691
	T1M1	3.625[a]	.122	3.384	3.866
	T1M2	3.875[a]	.122	3.634	4.116
	T2M1	3.900[a]	.122	3.659	4.141
	T2M2	4.050[a]	.122	3.809	4.291
	T3M1	4.125[a]	.122	3.884	4.366
	T3M2	4.550[a]	.122	4.309	4.791
Rasa	T0M0	3.200[a]	.129	2.946	3.454
	T1M1	3.525[a]	.129	3.271	3.779
	T1M2	3.675[a]	.129	3.421	3.929
	T2M1	3.600[a]	.129	3.346	3.854
	T2M2	3.700[a]	.129	3.446	3.954
	T3M1	3.950[a]	.129	3.696	4.204
	T3M2	4.325[a]	.129	4.071	4.579
Tekstur	T0M0	3.975[a]	.121	3.736	4.214
	T1M1	4.150[a]	.121	3.911	4.389
	T1M2	4.400[a]	.121	4.161	4.639
	T2M1	4.325[a]	.121	4.086	4.564

T2M2	4.325[a]	.121	4.086	4.564
T3M1	4.375[a]	.121	4.136	4.614
T3M2	4.475[a]	.121	4.236	4.714

a. Covariates appearing in the model are evaluated at the following values: Panelis = 20,50.

ONE WAY : Descriptives

		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
Warna	T0M0	40	3.10	.632	.100	2.90	3.30	2	4
	T1M1	40	3.45	.846	.134	3.18	3.72	2	5
	T1M2	40	3.45	.846	.134	3.18	3.72	2	5
	T2M1	40	3.32	.730	.115	3.09	3.56	2	4
	T2M2	40	3.60	.778	.123	3.35	3.85	2	5
	T3M1	40	3.52	.599	.095	3.33	3.72	3	5
	T3M2	40	4.38	.774	.122	4.13	4.62	3	5
	Total	280	3.55	.828	.049	3.45	3.64	2	5
Aroma	T0M0	40	3.45	.932	.147	3.15	3.75	2	5
	T1M1	40	3.62	.868	.137	3.35	3.90	2	5
	T1M2	40	3.88	.791	.125	3.62	4.13	2	5
	T2M1	40	3.90	.744	.118	3.66	4.14	2	5
	T2M2	40	4.05	.783	.124	3.80	4.30	3	5
	T3M1	40	4.12	.723	.114	3.89	4.36	2	5
	T3M2	40	4.55	.639	.101	4.35	4.75	3	5
	Total	280	3.94	.847	.051	3.84	4.04	2	5
Rasa	T0M0	40	3.20	.992	.157	2.88	3.52	2	5
	T1M1	40	3.52	.905	.143	3.24	3.81	2	5
	T1M2	40	3.68	.859	.136	3.40	3.95	2	5
	T2M1	40	3.60	.672	.106	3.39	3.81	2	5
	T2M2	40	3.70	.823	.130	3.44	3.96	2	5
	T3M1	40	3.95	.815	.129	3.69	4.21	2	5
	T3M2	40	4.32	.656	.104	4.12	4.53	3	5
	Total	280	3.71	.879	.053	3.61	3.81	2	5

Tekstur	T0M0	40	3.98	1.074	.170	3.63	4.32	2	5
	T1M1	40	4.15	.834	.132	3.88	4.42	3	5
	T1M2	40	4.40	.672	.106	4.19	4.61	3	5
	T2M1	40	4.32	.730	.115	4.09	4.56	3	5
	T2M2	40	4.32	.730	.115	4.09	4.56	3	5
	T3M1	40	4.38	.705	.111	4.15	4.60	3	5
	T3M2	40	4.48	.679	.107	4.26	4.69	3	5
	Total	280	4.29	.793	.047	4.20	4.38	2	5

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Warna	Between Groups	38.271	6	6.379	11.372	.000
	Within Groups	153.125	273	.561		
	Total	191.396	279			
Aroma	Between Groups	30.543	6	5.090	8.202	.000
	Within Groups	169.425	273	.621		
	Total	199.968	279			
Rasa	Between Groups	29.743	6	4.957	7.283	.000
	Within Groups	185.825	273	.681		
	Total	215.568	279			
Tekstur	Between Groups	6.993	6	1.165	1.887	.083
	Within Groups	168.575	273	.617		
	Total	175.568	279			

Warna

Duncan

Sampel	N	Subset for alpha = 0.05		
		1	2	3
T0M0	40	3.10		
T2M1	40	3.32	3.32	
T1M1	40	3.45	3.45	
T1M2	40	3.45	3.45	
T3M1	40		3.52	
T2M2	40		3.60	
T3M2	40			4.38
Sig.		.056	.148	1.000

Means for groups in homogeneous subsets are displayed.

Aroma

Duncan

Sampel	N	Subset for alpha = 0.05			
		1	2	3	4
T0M0	40	3.45			
T1M1	40	3.62	3.62		
T1M2	40		3.88	3.88	
T2M1	40		3.90	3.90	
T2M2	40			4.05	
T3M1	40			4.12	
T3M2	40				4.55
Sig.		.321	.142	.200	1.000

Means for groups in homogeneous subsets are displayed.

Rasa

Duncan

Sampel	N	Subset for alpha = 0.05			
		1	2	3	4
T0M0	40	3.20			
T1M1	40	3.52	3.52		
T2M1	40		3.60	3.60	
T1M2	40		3.68	3.68	
T2M2	40		3.70	3.70	
T3M1	40			3.95	
T3M2	40				4.32
Sig.		.079	.395	.084	1.000

Means for groups in homogeneous subsets are displayed.

Tekstur

Duncan

Sampel	N	Subset for alpha = 0.05	
		1	2
T0M0	40	3.98	
T1M1	40	4.15	4.15
T2M1	40	4.32	4.32
T2M2	40	4.32	4.32
T3M1	40		4.38
T1M2	40		4.40
T3M2	40		4.48
Sig.		.069	.108

Means for groups in homogeneous subsets are displayed.

Lampiran 2. Lampiran Hasil Statistik Rendemen

Descriptives

rendemen

		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum	Between-Component Variance
						Lower Bound	Upper Bound			
T0M0		3	5.8433	.07024	.04055	5.6689	6.0178	5.77	5.91	
T1M1		3	9.4200	.12000	.06928	9.1219	9.7181	9.30	9.54	
T1M2		3	10.5333	.08963	.05175	10.3107	10.7560	10.43	10.59	
T2M1		3	11.6233	.05686	.03283	11.4821	11.7646	11.56	11.67	
T2M2		3	11.8800	.06083	.03512	11.7289	12.0311	11.81	11.92	
T3M1		3	12.7900	.02646	.01528	12.7243	12.8557	12.76	12.81	
T3M2		3	13.0700	.05292	.03055	12.9386	13.2014	13.01	13.11	
Total		21	10.7371	2.37167	.51754	9.6576	11.8167	5.77	13.11	
Model	Fixed Effects			.07348	.01604	10.7027	10.7715			
	Random Effects				.94458	8.4258	13.0484			6.24381

Test of Homogeneity of Variances

rendemen

Levene Statistic	df1	df2	Sig.
.952	6	14	.490

ANOVA

rendemen

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	112.421	6	18.737	3.470E3	.000
Within Groups	.076	14	.005		
Total	112.497	20			

rendemen

Duncan

		Subset for alpha = 0.05						
sampel	N	1	2	3	4	5	6	7
T0M0	3	5.8433						
T1M1	3		9.4200					
T1M2	3			10.5333				
T2M1	3				11.6233			
T2M2	3					11.8800		
T3M1	3						12.7900	
T3M2	3							13.0700
Sig.		1.000	1.000	1.000	1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 3. Lampiran Hasil Statistik Uji Warna

Descriptives

			N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum	Between-Component Variance
							Lower Bound	Upper Bound			
L*	T0M0		3	57.1767	1.39830	.80731	53.7031	60.6502	56.21	58.78	
	T3M1		3	59.0233	.60880	.35149	57.5110	60.5357	58.52	59.70	
	T3M2		3	61.3667	.62148	.35881	59.8228	62.9105	60.70	61.93	
	Total		9	59.1889	1.99630	.66543	57.6544	60.7234	56.21	61.93	
	Model	Fixed Effects			.95081	.31694	58.4134	59.9644			
		Random Effects				1.21238	53.9724	64.4053			4.10824
a*	T0M0		3	1.1433	.77307	.44633	-.7771	3.0637	.27	1.74	
	T3M1		3	1.1767	.71501	.41281	-.5995	2.9528	.36	1.69	
	T3M2		3	1.2300	.37510	.21656	.2982	2.1618	.80	1.49	
	Total		9	1.1833	.56020	.18673	.7527	1.6139	.27	1.74	
	Model	Fixed Effects			.64539	.21513	.6569	1.7097			
		Random Effects				.21513[a]	.2577[a]	2.1090[a]			-.13693
b*	T0M0		3	9.7667	.98470	.56852	7.3205	12.2128	9.01	10.88	
	T3M1		3	11.8567	.99806	.57623	9.3773	14.3360	10.71	12.53	
	T3M2		3	14.7333	.51082	.29492	13.4644	16.0023	14.16	15.14	
	Total		9	12.1189	2.28485	.76162	10.3626	13.8752	9.01	15.14	
	Model	Fixed Effects			.86153	.28718	11.4162	12.8216			

	Random Effects				1.43974	5.9242	18.3136			5.97110

a. Warning: Between-component variance is negative. It was replaced by 0.0 in computing this random effects measure.

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
L*	Between Groups	26.457	2	13.229	14.633	.005
	Within Groups	5.424	6	.904		
	Total	31.882	8			
a*	Between Groups	.011	2	.006	.014	.986
	Within Groups	2.499	6	.417		
	Total	2.511	8			
b*	Between Groups	37.311	2	18.656	25.134	.001
	Within Groups	4.453	6	.742		
	Total	41.764	8			

L*

Duncan

		Subset for alpha = 0.05	
sampel	N	1	2
T0M0	3	57.1767	
T3M1	3	59.0233	
T3M2	3		61.3667
Sig.		.055	1.000

Means for groups in homogeneous subsets are displayed.

a*

Duncan

sampel	N	Subset for alpha = 0.05
		1
T0M0	3	1.1433
T3M1	3	1.1767
T3M2	3	1.2300
Sig.		.878

Means for groups in homogeneous subsets are displayed.

b*

Duncan

sampel	N	Subset for alpha = 0.05		
		1	2	3
T0M0	3	9.7667		
T3M1	3		11.8567	
T3M2	3			14.7333
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 4. Lampiran Hasil Statistik Fisikokimia

KADAR AIR

Paired Samples Statistics

		Mean	N	Std. Deviation	Std. Error Mean
Pair 1	SAMPEL 1	5.75	3	.135	.078
	T3M1	4.5467	3	.20404	.11780
Pair 2	SAMPEL 1	5.75	3	.135	.078
	T3M2	3.2367	3	.76892	.44393
Pair 3	T3M1	4.5467	3	.20404	.11780
	T3M2	3.2367	3	.76892	.44393

Paired Samples Correlations

		N	Correlation	Sig.
Pair 1	SAMPEL 1 & T3M1	3	-.257	.834
Pair 2	SAMPEL 1 & T3M2	3	-.012	.992
Pair 3	T3M1 & T3M2	3	-.963	.173

		Paired Differences					t	df	Sig. (2-tailed)
		Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference				
					Lower	Upper			
Pair 1	SAMPEL 1 - T3M1	1.20333	0.27227	0.1572	0.52697	1.8797	7.655	2	0.017
Pair 2	SAMPEL 1 - T3M2	2.51333	0.78233	0.45168	0.56993	4.4567	5.564	2	0.031
Pair 3	T3M1 - T3M2	1.31	0.96701	0.5583	-1.0922	3.7122	2.346	2	0.144

kadar air

Duncan

sampel	N	Subset for alpha = 0.05		
		1	2	3
T3M2	3	3.2367		
T3M1	3		4.5467	
T0M0	3			5.7500
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

KADAR ABU

Paired Samples Statistics

		Mean	N	Std. Deviation	Std. Error Mean
Pair 1	KONTROL	3.0833	3	.61582	.35554
	T3M1	5.7667	3	.53003	.30601
Pair 2	KONTROL	3.0833	3	.61582	.35554
	T3M2	7.3300	3	.41581	.24007
Pair 3	T3M1	5.7667	3	.53003	.30601
	T3M2	7.3300	3	.41581	.24007

Paired Samples Correlations

		N	Correlation	Sig.
Pair 1	KONTROL & T3M1	3	.608	.584
Pair 2	KONTROL & T3M2	3	-.235	.849
Pair 3	T3M1 & T3M2	3	.629	.567

Paired Samples Test									
		Paired Differences					t	df	Sig. (2-tailed)
		Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference				
					Lower	Upper			
Pair 1	KONTROL - T3M1	-2.68333	0.51287	0.2961	-3.95737	-1.4093	-9.06	2	0.012
Pair 2	KONTROL - T3M2	-4.24667	0.8199	0.47337	-6.28341	-2.20993	-8.97	2	0.012
Pair 3	T3M1 - T3M2	-1.56333	0.42028	0.24265	-2.60736	-0.51931	-6.44	2	0.023

kadar abu

Duncan

		Subset for alpha = 0.05		
sampel	N	1	2	3
T0M0	3	3.0833		
T3M1	3		5.7667	
T3M2	3			7.3300
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

KADAR PROTEIN

Paired Samples Statistics

		Mean	N	Std. Deviation	Std. Error Mean
Pair 1	KONTROL	8.9333	3	.12342	.07126
	T3M1	11.5467	3	.01155	.00667
Pair 2	KONTROL	8.9333	3	.12342	.07126
	T3M2	11.7133	3	.02517	.01453
Pair 3	T3M1	11.5467	3	.01155	.00667
	T3M2	11.7133	3	.02517	.01453

Paired Samples Correlations

		N	Correlation	Sig.
Pair 1	KONTROL & T3M1	3	-.725	.484
Pair 2	KONTROL & T3M2	3	-.601	.590
Pair 3	T3M1 & T3M2	3	-.115	.927

Paired Samples Test

		Paired Differences					t	df	Sig. (2-tailed)
		Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference Lower	Upper			
Pair 1	KONTROL - T3M1	-2.61333	.13204	.07623	-2.94133	-2.28534	-34.282	2	.001
Pair 2	KONTROL - T3M2	-2.78000	.14000	.08083	-3.12778	-2.43222	-34.394	2	.001
Pair 3	T3M1 - T3M2	-.16667	.02887	.01667	-.23838	-.09496	-10.000	2	.010

kadar protein

Duncan

sampel	N	Subset for alpha = 0.05		
		1	2	3
T0M0	3	8.9333		
T3M1	3		11.5467	
T3M2	3			11.7133
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

KADAR GARAM

Paired Samples Statistics

		Mean	N	Std. Deviation	Std. Error Mean
Pair 1	KONTROL	7.7000	3	.04583	.02646
	T3M1	11.0000	3	.08000	.04619
Pair 2	KONTROL	7.7000	3	.04583	.02646
	T3M2	11.1033	3	.10693	.06173
Pair 3	T3M1	11.0000	3	.08000	.04619
	T3M2	11.1033	3	.10693	.06173

Paired Samples Correlations

		N	Correlation	Sig.
Pair 1	KONTROL & T3M1	3	.982	.121
Pair 2	KONTROL & T3M2	3	.929	.242
Pair 3	T3M1 & T3M2	3	.842	.363

Paired Samples Test

		Paired Differences					t	df	Sig. (2-tailed)
		Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference Lower	Upper			
Pair 1	KONTROL - T3M1	-3.30000	.03606	.02082	-3.38957	-3.21043	-158.527	2	.000
Pair 2	KONTROL - T3M2	-3.40333	.06658	.03844	-3.56874	-3.23793	-88.532	2	.000
Pair 3	T3M1 - T3M2	-.10333	.05859	.03383	-.24889	.04222	-3.055	2	.093

kadar garam

Duncan

sampel	N	Subset for alpha = 0.05 1	2
T0M0	3	7.7000	
T3M1	3		11.0000
T3M2	3		11.1033
Sig.		1.000	.172

Means for groups in homogeneous subsets are displayed.

Lampiran 5. Hasil Statistik Kadar Asam glutamat

Paired Samples Statistics

		Mean	N	Std. Deviation	Std. Error Mean
Pair 1	kontrol	5.0767	3	.15885	.09171
	setelah perlakuan	8.0833	3	.14154	.08172

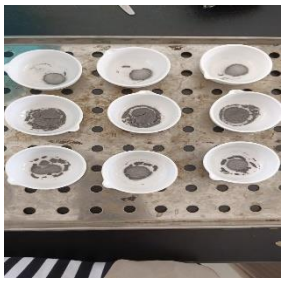
Paired Samples Correlations

		N	Correlation	Sig.
Pair 1	kontrol & setelah perlakuan	3	-.998	.043

Paired Samples Test

		Paired Differences					t	df	Sig. (2-tailed)
		Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference				
					Lower	Upper			
Pair 1	kontrol - setelah perlakuan	-3.00667	.30022	.17333	-3.75246	-2.26087	-17.346	2	.003

Lampiran 6. Pengujian Kadar Air dan Kadar Abu



Lampiran 7. Pengujian Kadar Garam

Lampiran 8. Pengujian Kadar Protein

Lampiran 9. Pengujian Kadar Glutamat



Lampiran 10. Pengolahan Penyedap Rasa Jamur Kuping Hitam



Lampiran 11. Pengolahan Penyedap Rasa Jamur Kuping Hitam