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LAMPIRAN

Lampiran 01. Data Uji Organoleptik Permen Nougat Kopi Parameter Warna

No	K0			K1			K2			K3		
	394	865	158	558	815	347	452	213	277	623	109	415
1	2	2	3	3	2	4	4	5	4	4	3	3
2	3	3	2	3	4	5	4	4	1	4	4	4
3	3	4	2	3	3	4	2	2	4	3	4	2
4	5	4	2	4	5	4	2	3	2	5	5	3
5	4	3	4	5	4	5	5	5	5	4	4	4
6	2	3	3	3	3	4	2	3	1	4	2	3
7	3	3	3	4	4	3	2	3	1	3	3	4
8	5	4	3	3	4	4	3	3	3	5	5	4
9	3	2	1	2	2	3	4	5	4	3	1	2
10	4	3	3	3	5	4	4	4	3	5	5	3
11	3	2	5	4	4	4	3	3	4	4	4	4
12	4	3	2	4	4	3	4	4	2	4	4	3
13	2	2	2	2	2	3	4	4	4	2	2	2
14	4	2	3	4	5	1	2	3	1	4	2	2
15	3	3	2	2	2	4	4	4	4	3	3	2
16	3	4	4	3	3	4	1	1	1	4	4	3
17	3	2	3	3	3	5	3	5	4	3	3	3
18	4	3	3	4	4	4	5	5	5	4	4	4
19	3	2	2	2	3	4	5	4	4	2	3	2
20	4	2	3	4	4	4	3	2	3	4	4	4
21	3	5	4	3	4	3	3	4	3	3	4	5
22	3	4	4	5	3	4	3	5	5	4	3	4
23	5	4	2	4	4	4	4	3	3	4	5	3
24	3	3	3	3	3	5	2	2	2	4	4	4
25	3	2	2	3	3	4	4	4	5	3	2	3
Total	84	74	70	83	87	96	82	90	78	92	87	80
Rerata	3,4	2,96	2,8	3,3	3,48	3,84	3,28	3,6	3,12	3,68	3,48	3,2
TOTAL	76			88,66666667			83,33333333			86,33333333		

Lampiran 02. Data Uji Organoleptik Permen Nougat Kopi Parameter Rasa

No	K0			K1			K2			K3		
	394	865	158	558	815	347	452	213	277	623	109	415
1	3	4	5	4	4	5	4	4	3	3	2	3
2	5	5	3	5	5	3	4	3	5	3	3	5
3	3	5	3	4	5	3	4	3	4	5	1	3
4	3	5	5	5	5	5	5	5	3	5	3	5
5	2	5	3	3	4	4	3	4	2	2	4	3
6	1	4	5	2	5	5	4	2	3	3	5	1
7	5	5	3	4	4	3	4	4	2	2	3	5
8	5	3	4	4	3	4	4	3	3	5	5	4
9	1	5	2	3	3	2	2	5	2	2	1	3
10	4	4	5	4	4	3	4	3	3	4	4	4
11	2	4	4	3	4	4	4	2	1	1	2	5
12	4	4	4	3	4	4	3	4	3	3	4	3
13	5	5	4	3	4	4	3	5	3	3	4	5
14	2	2	2	2	3	4	4	4	2	4	3	2
15	3	3	4	3	2	3	1	2	1	4	2	3
16	5	4	3	3	4	4	2	3	4	2	5	4
17	4	4	4	3	5	4	1	1	1	4	4	3
18	5	2	3	3	4	2	2	3	1	3	2	3
19	3	2	3	4	4	2	3	4	1	4	5	3
20	2	2	3	5	5	4	5	2	2	5	2	4
21	4	5	5	4	5	5	5	4	3	4	4	5
22	3	4	4	4	4	3	4	4	2	4	4	4
23	5	5	5	4	3	5	3	5	2	4	5	5
24	5	2	2	3	4	3	2	3	1	4	4	5
25	3	5	3	4	5	3	3	4	2	2	3	5
Total	87	98	91	89	102	91	83	86	59	85	84	95
Rerata	3,48	3,92	3,64	3,56	4,08	3,64	3,32	3,44	2,36	3,4	3,36	3,8
TOTAL	276			282			228			264		

Lampiran 03. Data Uji Organoleptik Permen Nougat Kopi Parameter Tekstur

No	K0			K1			K2			K3		
	394	865	158	558	815	347	452	213	277	623	109	415
1	1	3	4	3	1	5	3	5	3	2	4	4
2	2	2	4	2	2	2	3	4	2	2	1	3
3	3	4	3	3	5	3	3	3	4	5	3	4
4	5	4	5	4	5	5	3	3	3	5	5	5
5	4	3	4	3	3	4	4	5	3	3	4	3
6	1	2	2	2	4	4	1	4	1	4	2	4
7	2	3	2	3	3	4	2	3	2	4	4	4
8	4	2	3	3	3	4	4	4	2	3	3	3
9	3	3	2	2	4	5	5	5	5	5	4	2
10	4	3	4	4	3	5	4	4	3	4	4	3
11	2	2	2	1	3	4	4	3	2	3	2	2
12	2	2	1	2	3	1	1	4	2	4	2	4
13	2	4	4	2	4	2	4	2	2	4	2	4
14	3	2	4	3	4	5	4	3	3	3	3	3
15	4	2	3	3	2	4	3	3	2	2	3	3
16	4	2	4	4	4	3	3	3	2	4	3	3
17	5	4	4	3	4	2	5	4	3	4	4	4
18	4	4	3	2	3	3	4	3	3	4	5	2
19	3	5	2	3	3	5	3	5	4	2	2	2
20	3	4	3	3	4	4	4	1	2	1	5	2
21	3	4	3	4	5	3	3	4	4	2	3	3
22	4	3	2	3	5	4	5	4	4	3	4	3
23	5	3	4	5	5	5	4	4	5	4	4	4
24	2	4	3	3	3	5	4	4	2	3	2	4
25	1	1	4	3	3	1	4	4	4	4	3	3
Total	76	75	79	73	88	92	87	91	72	84	81	81
Rerata	3,04	3	3,16	2,92	3,52	3,68	3,48	3,64	2,88	3,36	3,24	3,24
Total	230			253			250			246		

Lampiran 04. Data Uji Organoleptik Permen Nougat Kopi Parameter Aroma

NO	K0			K1			K2			K3		
	394	865	158	558	815	347	452	213	277	623	109	415
1	2	2	3	3	2	4	4	5	4	4	3	3
2	4	3	2	3	4	5	4	4	1	4	4	5
3	3	4	2	3	3	4	2	2	4	3	4	2
4	5	4	2	4	5	4	2	3	4	5	5	3
5	4	3	4	5	4	5	5	5	5	4	4	4
6	2	3	3	3	3	4	2	3	1	4	2	3
7	2	3	3	4	4	4	3	4	4	3	5	4
8	4	5	4	4	4	3	4	4	4	3	4	5
9	3	2	1	2	2	4	3	3	3	3	1	1
10	4	3	3	5	5	4	3	4	4	5	4	3
11	3	4	4	4	4	4	3	4	4	4	4	4
12	4	3	2	3	3	4	4	3	2	3	3	2
13	3	3	4	2	2	4	3	4	3	3	4	3
14	3	2	5	2	1	2	4	4	1	3	2	1
15	2	3	3	3	4	3	3	3	4	4	4	3
16	3	3	2	3	4	3	3	2	3	3	3	4
17	4	3	4	3	3	4	4	3	3	4	4	3
18	5	5	2	5	3	5	5	5	5	5	2	5
19	3	3	4	4	3	3	4	4	2	3	3	4
20	3	3	4	3	4	4	2	4	3	4	4	3
21	1	5	5	2	1	3	5	5	2	3	2	2
22	4	3	4	2	4	4	4	4	4	4	5	4
23	4	2	3	3	3	3	4	5	2	3	5	3
24	1	3	4	4	3	4	3	4	3	4	3	3
25	3	5	2	4	3	4	2	5	3	3	4	2
Total	79	82	79	83	81	95	85	96	78	91	88	79
Rerata	3,16	3,28	3,16	3,32	3,24	3,8	3,4	3,84	3,12	3,64	3,52	3,16
TOTAL	240			259			259			258		

Lampiran 05. Data Uji Organoleptik Permen Nougat Kopi Parameter Stikiness

No	K0			K1			K2			K3		
	394	865	158	558	815	347	452	213	277	623	109	415
1	1	1	4	3	4	1	4	4	3	3	4	4
2	3	2	3	2	3	5	4	3	2	3	2	4
3	5	1	4	5	5	5	5	3	3	4	4	3
4	3	3	1	3	5	5	5	4	3	2	2	5
5	4	3	2	2	4	5	4	5	2	2	5	5
6	2	4	4	3	3	4	5	2	2	2	3	2
7	3	3	2	2	3	1	3	5	4	3	2	2
8	5	4	3	4	4	5	5	5	3	4	5	3
9	4	4	4	3	3	3	4	5	3	5	4	4
10	3	3	3	3	3	4	3	3	1	3	3	3
11	4	2	4	2	1	5	4	4	1	4	3	1
12	2	2	4	4	2	4	4	3	2	2	4	2
13	3	3	5	2	4	1	2	2	2	2	3	4
14	4	4	2	2	3	1	2	4	3	4	4	4
15	2	3	2	1	3	4	4	3	2	3	2	2
16	5	5	3	5	5	5	5	3	5	5	5	5
17	4	2	3	3	2	5	3	4	3	3	4	3
18	4	2	3	3	5	5	5	5	5	5	3	3
19	4	3	2	2	3	4	4	4	4	3	3	2
20	2	1	1	3	2	2	3	3	2	3	4	4
21	2	4	4	4	3	5	3	4	3	4	2	4
22	1	3	5	2	3	2	2	5	3	2	2	2
23	2	2	4	3	1	5	3	5	3	2	3	4
24	1	2	2	3	4	3	2	4	1	4	2	4
25	4	2	3	3	2	4	4	5	3	3	4	3
Total	77	68	77	72	80	93	92	97	68	80	82	82
Rerata	3,08	2,72	3,08	2,88	3,2	3,72	3,68	3,88	2,72	3,2	3,28	3,28
TOTAL	222			245			257			244		

Lampiran 06. Hasil Analisa Sidik Ragam Organoleptik Parameter Rasa Permen Nougat Kopi

ANOVA					
Rasa					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	23.400	3	7.800	6.350	.000
Within Groups	363.600	296	1.228		
Total	387.000	299			

Rasa

Duncan

	N	Subset for alpha = 0.05	
		1	2
F1U1			
F2(kopi espresso 4 ml)	75	3.0400	
F3 (kopi espresso 6 ml)	75		3.5200
F0 (kontrol)	75		3.6800
F1 (kopi espresso 2 ml)	75		3.7600
Sig.		1.000	.214

Means for groups in homogeneous subsets are displayed.

Lampiran 07. Hasil Analisa Sidik Ragam Organoleptik Parameter Warna Permen Nougat Kopi

ANOVA					
Warna					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	7.183	3	2.394	2.351	.072
Within Groups	301.413	296	1.018		
Total	308.597	299			

Warna

Duncan ^a	F0 (kontrol)	75	3.0400	
	F2(kopi espresso 4 ml)	75	3.3333	3.3333
	F1 (kopi espresso 2 ml)	75	3.3600	3.3600
	F3 (kopi espresso 6 ml)	75		3.4533
	Sig.		.067	.497

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 75,000.

Lampiran 08. Hasil Analisa Sidik Ragam Organoleptik Parameter Aroma Permen Nougat Kopi

ANOVA

Aroma					
	Sum of Squares	df	Mean Square	F	Sig.
Between Goups	3.493	3	1.164	1.174	.320
Within Goups	293.653	296	.992		
Total	297.147	299			

Lampiran 09. Hasil Analisa Sidik Ragam Organoleptik Parameter Tekstur Permen Nougat Kopi

ANOVA

tekstur					
	Sum of Squares	df	Mean Square	F	Sig.
Between Goups	4.197	3	1.399	1.247	.293
Within Goups	332.000	296	1.122		
Total	336.197	299			

Lampiran 10. Hasil Analisa Sidik Ragam Organoleptik Parameter Stikiness Permen Nougat Kopi

ANOVA					
stikiness					
	Sum of Squares	Df	Mean Square	F	Sig.
Between Goups	8.507	3	2.836	2.163	.093
Within Goups	388.080	296	1.311		
Total	396.587	299			

stikiness				
Duncan ^a	F0 (kontrol)	75	2.9600	
	F3 (kopi espresso 6 ml)	75	3.2533	3.2533
	F1 (kopi espresso 2 ml)	75	3.2667	3.2667
	F2(kopi espresso 4 ml)	75		3.4267
	Sig.		.123	.387

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 75,000.

Lampiran 11. Hasil Analisis Uji Independent T-Test Kadar Air Permen Nougat Kopi

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
kadar air	Equal variances assumed	8.825	.041	.533	4	.622	.76667	1.43798	-3.22580	4.75913
	Equal variances not assumed			.533	2.219	.643	.76667	1.43798	-4.86998	6.40332

Lampiran 12. Hasil Analisis Uji Independent T-Test Tekstur Parameter Hardness Permen Nougat Kopi

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
Kekerasan	Equal variances assumed	.081	.790	-.206	4	.847	-.56333	2.73361	-8.15305	7.02638
	Equal variances not assumed			-.206	3.964	.847	-.56333	2.73361	-8.18013	7.05347

Lampiran 13. Hasil Analisis Uji Independent T-Test Tekstur Parameter *Cohesiveness* Permen Nougat Kopi

		Independent Samples Test									
		Levene's Test for Equality of Variances		t-test for Equality of Means						95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper	
kohesifnes	Equal variances assumed	3.388	.139	-.407	4	.705	-.03000	.07364	-.23445	.17445	
	Equal variances not assumed			-.407	2.714	.714	-.03000	.07364	-.27898	.21898	

Lampiran 14. Hasil Analisis Uji Independent T-Test Tekstur Parameter *Springiness* Permen Nougat Kopi

		Independent Samples Test									
		Levene's Test for Equality of Variances		t-test for Equality of Means						95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper	
kekenyalan	Equal variances assumed	6.773	.060	.095	4	.929	.01333	.13968	-.37449	.40115	
	Equal variances not assumed			.095	2.386	.931	.01333	.13968	-.50342	.53008	

Lampiran 15. Hasil Analisis Uji Independent T- Warna Parameter *Lighthness* (L*) Permen Nougat Kopi

		Independent Samples Test									
		Levene's Test for Equality of Variances		t-test for Equality of Means						95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper	
Lighthness	Equal variances assumed	1.006	.373	.870	4	.433	4.97667	5.72157	-10.90896	20.86230	
	Equal variances not assumed			.870	3.093	.447	4.97667	5.72157	-12.92618	22.87952	

Lampiran 16. Hasil Analisis Uji Independent T- Warna Parameter *Redness* (a*) Permen Nougat Kopi




		Independent Samples Test									
		Levene's Test for Equality of Variances		t-test for Equality of Means						95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper	
Redness	Equal variances assumed	.256	.640	-1.076	4	.343	-1.87000	1.73820	-6.69600	2.95600	
	Equal variances not assumed			-1.076	3.595	.349	-1.87000	1.73820	-6.91836	3.17836	

Lampiran 17. Hasil Analisis Uji Independent T- Parameter *Yellowness* (b*) Permen Nougat Kopi

		Independent Samples Test									
		Levene's Test for Equality of Variances		t-test for Equality of Means						95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper	
yelowness	Equal variances assumed	2.946	.161	-4.566	4	.010	-6.81667	1.49299	-10.96186	-2.67147	
	Equal variances not assumed			-4.566	2.824	.022	-6.81667	1.49299	-11.74026	-1.89308	

Lampiran 18. Dokumentasi Penelitian

Preparasi Bahan	       
Pembuatan Nougat	      

	
Pengujian Organoleptik	
Pengujian Kadar Air <i>Halogen Moisture Analyzer</i>	

Pengujian *Texture Analyzer*

