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LAMPIRAN

Lampiran 1. Hasil Analisa Kadar Air

ANOVA

Hasil

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups (Combined)	485.271	4	121.318	10.089	.002
Linear Term Contrast	39.193	1	39.193	3.259	.101
Deviation	446.078	3	148.693	12.365	.001
Within Groups	120.250	10	12.025		
Total	605.521	14			

Lampiran 2. Hasil Analisa Kadar Air Uji Lanjutan Menggunakan Duncan

Duncan

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
A2 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, asap)	3	47.2733			
A4 (55% tanah liat, 17% air, 28% garam, pemeraman 10 hari, asap)	3	48.2033			
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3		56.4067		
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3			58.2967	
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3				63.7433
Sig.		.056	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 3. Hasil Pengujian Kadar Air

Sampel	Ulangan 1	Ulangan 2	Ulangan 3	Kadar Air
A1	63,39	64,05	63,79	63,7433
A2	47,62	46,69	47,51	47,2733
A3	58,24	58,73	57,92	58,2967
A4	48,6	47,89	48,12	48,2033
A5	56,92	56,87	55,43	56,4067

Lampiran 4. Hasil Analisa Kadar Abu

ANOVA					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups (Combined)	3.489	4	.872	11.754	.001
Linear Term Contrast	2.454	1	2.454	33.065	.000
Deviation	1.035	3	.345	4.650	.028
Within Groups	.742	10	.074		
Total	4.231	14			

Lampiran 5. Hasil Analisa Kadar Abu Uji Lanjutan Menggunakan Duncan

Hasil

Duncan

Perlakuan	N	Subset for alpha = 0.05		
		1	2	3
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3	1.8067		
A2 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, asap)	3		2.6600	
A4 (55% tanah liat, 17% air, 28% garam, pemeraman 10 hari, asap)	3		2.7633	
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3			3.0767
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3			3.1133
Sig.		1.000	.377	.750

Means for groups in homogeneous subsets are displayed.

Lampiran 6. Hasil Pengujian Kadar Abu

Sampel	Ulangan 1	Ulangan 2	Ulangan 3	Kadar Abu
A1	1,65	1,9	1,87	1,806667
A2	2,45	2,77	2,76	2,66
A3	2,96	3,11	3,27	3,113333
A4	2,77	2,89	2,63	2,763333
A5	3,04	3,1	3,09	3,076667

Lampiran 7. Hasil Analisa Kadar Protein

ANOVA					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups (Combined)	29.072	4	7.268	325.530	.000
Linear Contrast	2.933	1	2.933	131.359	.000
Term Deviation	26.139	3	8.713	390.254	.000
Within Groups	.223	10	.022		
Total	29.295	14			

Lampiran 8. Hasil Analisa Kadar Protein Uji Lanjutan Menggunakan Duncan

Hasil

Duncan

Perlakuan	N	Subset for alpha = 0.05		
		1	2	3
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3	11.5967		
A4 (55% tanah liat, 17% air, 28% garam, pemeraman 10 hari, asap)	3		13.8033	
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3		13.9100	
A2 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, asap)	3			15.3033
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3			15.4733
Sig.		1.000	.402	.194

Means for groups in homogeneous subsets are displayed.

Lampiran 9. Hasil Pengujian Kadar Protein

Sampel	Ulangan 1	Ulangan 2	Ulangan 3	Kadar Protein
A1	11,66	11,42	11,71	11,59666667
A2	15,26	15,32	15,33	15,30333333
A3	15,63	15,15	15,64	15,47333333
A4	13,83	13,76	13,82	13,80333333
A5	13,97	13,82	13,94	13,91

Lampiran 10. Hasil Analisa Kadar Lemak

ANOVA

Lemak

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups (Combined)	4.360	4	1.090	59.971	.000
Linear	2.171	1	2.171	119.428	.000
Term	2.802	1	2.802	154.169	.000
Deviation	1.558	3	.519	28.571	.000
Within Groups	.164	9	.018		
Total	4.524	13			

Lampiran 11. Hasil Analisa Kadar Lemak Uji Lanjutan Menggunakan Duncan

Hasil

Duncan

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
(A1) Abu gosok 10 hari, Kukus	3	9.9800			
(A4) Tanah liat 10 hari, Asap	3		10.9100		
(A3) Abu gosok 12 hari, Asap	3			11.1667	
(A5) Tanah liat 12 hari, Asap	3			11.3433	11.3433
(A2) Abu gosok 10 hari, Asap	3				11.5267
Sig.		1.000	1.000	.124	.112

Lampiran 12. Hasil Pengujian Kadar Lemak

Kode Sampel	Ulangan 1	Ulangan 2	Ulangan 3	Kadar Lemak
A1	9,95	9,97	10,02	9,98
A2	10,62	10,97	11,14	10,91
A3	11,38	11,24	11,41	11,34333333
A4	11,54	11,56	11,48	11,52666667
A5	11,13	11,16	11,21	11,16666667

Lampiran 13. Hasil Analisa Kadar Karbohidrat

ANOVA					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups (Combined)	4.411	4	1.103	66.277	.000
Linear Contrast	2.682	1	2.682	161.180	.000
Term Deviation	1.729	3	.576	34.642	.000
Within Groups	.166	10	.017		
Total	4.578	14			

Lampiran 14. Hasil Analisa Kadar Karbohidrat Uji Lanjutan Duncan

Hasil

Duncan

Perlakuan	N	Subset for alpha = 0.05	
		1	2
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3	9.7667	
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3	13.2167	
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3	13.5233	
A4 (55% tanah liat, 17% air, 28% garam, pemeraman 10 hari, asap)	3		23.5833
A2 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, asap)	3		23.7867
Sig.		.134	.928

Means for groups in homogeneous subsets are displayed.

Lampiran 15. Hasil Pengujian Kadar Karbohidrat

Sampel	Ulangan 1	Ulangan 2	Ulangan 3	Kadar Karbohidrat
A1	13,35	13,69	12,61	13,21666667
A2	24	22,93	24,43	23,78666667
A3	13,7	13,21	13,66	13,52333333
A4	22,75	25,22	22,78	23,58333333
A5	13,03	13,18	14,43	13,54666667

Lampiran 16. Hasil Analisa Kadar NaCl

ANOVA					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups (Combined)	37.441	2	18.720	238.780	.000
Linear Term					
Unweighted	36.300	1	36.300	463.010	.000
Weighted	37.343	1	37.343	476.315	.000
Deviation	.098	1	.098	1.246	.315
Within Groups	.392	5	.078		
Total	37.833	7			

Lampiran 17. Hasil Analisa Kadar NaCl Uji Lanjutan Menggunakan Duncan

NaCl

Duncan

Perlakuan	N	Subset for alpha = 0.05		
		1	2	3
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3	9.5900		
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3		12.9033	
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3			15.0933
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 18. Hasil Pengujian Kadar NaCl

Sampel	Ulangan 1	ulangan 2	Ulangan 3	Kadar NaCl
A1	6,4	5,98	6,65	19,03
A3	8,59	8,82	8,43	25,84
A5	9,94	10,16	10,08	30,18

Lampiran 19. Hasil Uji TPC

ANOVA					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups (Combined)	8.418	4	2.105	3.636	.044
Linear Term Contrast	3.201	1	3.201	5.531	.041
Deviation	5.217	3	1.739	3.004	.081
Within Groups	5.788	10	.579		
Total	14.207	14			

Lampiran 20. Hasil Analisa Uji TPC Uji Lanjutan Menggunakan Duncan

Uji TPC

Duncan

Perlakuan	N	Subset for alpha = 0.05	
		1	2
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3	.4333	
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3	.8800	
A2 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, asap)	3	1.3467	1.3467
A4 (55% tanah liat, 17% air, 28% garam, pemeraman 10 hari, asap)	3	1.6133	1.6133
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3		2.6467
Sig.		.107	.073

Means for groups in homogeneous subsets are displayed.

Lampiran 21. Hasil Pengujian TPC

Sampel	Ukangan 1	Ulangan 2	Ulangan 3	Uji TPC
A1	3,22	2,16	2,56	2,646666667
A2	1,88	0	2,16	1,346666667
A3	0	1,3	0	0,433333333
A4	1,3	1,76	1,78	1,613333333
A5	1,22	1,42	0	0,88

Lampiran 22. Hasil Pengujian Organoleptik Warna Putih Telur

No.	151	251	351	133	233	333	115	215	315
1	10	9	9	6	8	4	4	1	2
2	10	5	10	4	2	8	4	4	4
3	9	10	3	10	10	8	3	4	9
4	4	7	8	4	3	9	4	6	4
5	6	8	9	4	3	6	4	9	8
6	9	8	4	6	7	8	6	4	2
7	9	7	9	9	7	5	9	8	9
8	9	9	8	7	6	9	8	7	8
9	10	7	9	9	4	9	9	6	8
10	8	8	9	9	9	9	8	5	4
11	9	9	9	8	3	4	5	2	4
12	7	4	9	6	5	9	5	5	8
13	5	8	4	6	3	5	3	7	9
14	10	5	10	5	4	10	5	9	8
15	8	9	10	8	7	7	9	6	6
16	7	9	9	7	4	4	8	7	8
17	6	9	9	9	4	8	4	9	5
18	4	8	8	6	7	3	9	7	7
19	9	10	10	3	3	3	3	3	3
20	8	9	9	2	5	4	5	1	2
21	4	6	8	3	4	3	4	2	7
22	7	7	7	4	3	6	7	2	6
23	9	9	9	8	9	9	6	8	8
24	6	9	7	5	7	4	4	2	4
25	6	7	5	4	7	8	5	3	4
Total	183	189	196	152	152	162	141	127	147
Rata-rata	7,56	7,84	8,04	6,08	5,36	6,48	5,64	5,08	5,88

Lampiran 23. Hasil Analisa Pengujian Organoleptik Parameter Warna Putih Telur dan Kuning Telur

ANOVA

			Sum of Squares	df	Mean Square	F	Sig.
putihtelur	Between Groups	(Combined)	8.778	2	4.389	23.991	.001
		Linear Contrast	7.798	1	7.798	42.625	.001
		Term Deviation	.980	1	.980	5.357	.060
	Within Groups		1.098	6	.183		

Total			9.875	8			
kuningtelur	Between	(Combined)	3.786	2	1.893	10.469	.011
	Groups	Linear Contrast	.194	1	.194	1.075	.340
		Term Deviation	3.591	1	3.591	19.863	.004
	Within Groups		1.085	6	.181		

Lampiran 24. Hasil Analisa Pengujian Organoleptik Parameter Warna Putih Telur Uji Lanjutan Menggunakan Duncan

Warna Putih Telur

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	2
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3	5.5333	
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3	5.9733	
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3		7.8133
Sig.		.254	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 25. Hasil Pengujian Organoleptik Parameter Warna Kuning Telur

No.	151	251	351	133	233	333	115	215	315
1	7	8	7	9	9	3	9	2	8
2	10	8	10	8	10	9	5	6	7
3	9	1	5	7	10	10	5	7	6
4	8	6	6	8	10	9	8	6	8
5	8	4	9	9	9	8	9	7	3
6	3	4	6	3	9	10	4	7	3
7	2	4	3	8	6	8	2	5	5
8	3	9	9	9	8	9	4	9	9
9	10	8	5	10	10	7	3	7	3
10	9	4	0	9	8	10	9	6	9
11	7	8	5	5	3	9	3	8	2
12	6	5	9	6	5	6	4	5	5
13	7	8	7	6	7	8	3	7	7
14	7	2	9	4	10	4	2	10	2
15	8	7	8	5	8	7	7	5	5
16	4	4	8	6	10	8	8	6	3
17	7	8	6	5	4	9	4	5	6
18	5	8	6	7	8	6	9	5	8

19	8	8	10	7	8	4	9	5	8
20	8	2	3	9	9	8	9	1	4
21	6	5	4	9	9	7	6	3	7
22	5	7	8	9	3	9	9	3	7
23	7	5	4	7	7	7	8	9	6
24	7	8	9	4	9	9	4	3	7
25	7	8	6	7	8	9	4	5	9
Total	168	149	162	176	197	193	147	142	147
Rata-rata	6,72	5,96	6,48	7,04	7,88	7,72	5,88	5,68	5,88

Lampiran 26. Hasil Analisa Pengujian Pramater Warna Kuning Telur Uji Lanjutan Menggunakan Duncan

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	2
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3	6.0267	
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3	6.3867	
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3		7.5467
Sig.		.340	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 27. Hasil Pengujian Organoleptik Parameter Aroma Asap

No.	151	251	351	133	233	333	115	215	315
1	3	3	7	9	4	10	8	10	10
2	1	1	1	3	9	7	10	10	7
3	1	1	2	10	9	9	7	7	1
4	2	2	3	9	9	9	9	5	9
5	1	2	3	9	10	7	8	9	10
6	2	2	2	4	9	7	5	3	9
7	3	3	3	7	4	7	8	7	5
8	2	2	2	9	8	8	8	7	8
9	2	4	2	3	2	8	4	5	4
10	2	2	2	9	7	5	4	9	8
11	4	3	4	6	4	5	7	7	1
12	2	4	3	9	7	7	7	8	5
13	2	1	1	2	1	2	4	8	4
14	1	2	3	8	8	8	7	5	7
15	2	1	2	4	5	6	7	4	5

16	2	1	2	6	3	4	5	5	2
17	1	2	2	1	7	4	9	1	8
18	4	3	3	4	8	4	7	7	6
19	1	1	1	8	6	7	8	8	8
20	1	1	2	9	9	8	9	5	7
21	4	3	4	9	6	8	4	7	7
22	1	2	2	7	9	9	4	7	8
23	2	2	2	1	2	6	8	8	9
24	3	2	2	7	7	8	9	9	8
25	2	2	1	8	6	8	7	8	7
Total	51	52	61	161	153	159	173	169	163
Rata-rata	2,04	2,08	2,44	6,44	6,36	6,84	6,92	6,76	6,52

Lampiran 28. Hasil Analisa Pengujian Organoleptik Parameter Aroma Asap dan Aroma Garam

ANOVA

			Sum of Squares	df	Mean Square	F	Sig.
AromaAsap	Between Groups	(Combined)	23642.889	2	11821.444	485.813	.000
		Linear Contrast	19380.167	1	19380.167	796.445	.000
		Term Deviation	4262.722	1	4262.722	175.180	.000
	Within Groups		146.000	6	24.333		
	Total		23788.889	8			
AromaGaram	Between Groups	(Combined)	4262.889	2	2131.444	50.217	.000
		Linear Contrast	3174.000	1	3174.000	74.780	.000
		Term Deviation	1088.889	1	1088.889	25.654	.002
	Within Groups		254.667	6	42.444		
	Total		4517.556	8			

Lampiran 29. Hasil Analisa Pengujian Organoleptik Parameter Aroma Asap Uji Lanjutan Menggunakan Duncan

Aroma Asap

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	2
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3	2.1867	
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3		6.5467
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3		6.7333
Sig.		1.000	.354

Lampiran 30. Hasil Pengujian Organoleptik Parameter Aroma Garam

No.	151	251	351	133	233	333	115	215	315
1	9	6	4	3	5	4	8	8	8
2	8	2	8	3	4	4	2	9	10
3	7	1	6	7	1	10	7	10	7
4	8	7	5	8	4	8	5	6	5
5	9	5	7	4	5	5	5	4	4
6	6	8	8	4	3	3	3	4	2
7	8	8	4	3	9	7	4	6	4
8	8	8	5	7	5	4	7	4	4
9	8	7	8	8	3	7	3	6	8
10	6	5	6	8	4	5	4	9	3
11	7	4	2	6	2	4	3	2	4
12	4	6	6	4	5	5	5	4	1
13	5	9	9	2	6	4	4	6	6
14	3	2	5	6	2	3	2	3	2
15	6	5	7	6	6	5	3	5	4
16	7	6	8	5	8	6	6	8	5
17	5	6	9	2	5	8	5	2	2
18	6	7	6	3	8	5	8	5	8
19	7	4	9	3	6	2	3	3	2
20	5	8	4	5	5	1	5	3	7
21	8	7	7	4	4	4	4	2	5
22	5	6	9	4	2	4	2	4	6
23	6	8	8	7	6	2	5	4	2
24	8	9	9	3	2	1	2	2	2
25	5	9	7	4	2	2	2	4	4

Total	164	153	166	119	112	113	107	123	115
Rata-rata	6,56	6,12	6,64	4,76	4,48	4,52	4,28	4,92	4,6

Lampiran 31. Hasil Analisa Pengujian Organoleptik Parameter Aroma Garam Uji Lanjutan Menggunakan Duncan

Aroma Garam

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	2
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3	4.5867	
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3	4.6000	
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3		6.4400
Sig.		.952	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 32. Hasil Pengujian Organoleptik Parameter Tekstur Putih Telur

No.	111	251	351	133	233	333	115	215	315
1	3	10	5	9	5	6	8	8	8
2	9	9	5	8	9	9	7	9	7
3	5	1	10	9	10	10	7	7	5
4	5	7	4	7	6	8	6	6	8
5	9	9	9	4	7	7	5	6	4
6	7	9	7	4	2	8	6	7	4
7	9	8	8	7	7	6	7	5	5
8	9	6	9	6	8	7	6	9	4
9	10	8	7	8	8	9	4	7	7
10	7	9	2	2	2	4	7	6	4
11	9	9	7	2	9	9	7	8	6
12	8	5	9	6	7	5	7	5	7
13	4	6	8	5	5	6	7	7	8
14	9	5	9	9	9	2	7	10	2
15	8	7	7	6	8	5	6	5	5
16	4	6	9	4	9	4	7	6	3
17	6	7	9	9	3	8	1	7	5
18	2	4	7	4	3	4	6	8	7
19	8	10	7	8	8	5	4	3	6
20	7	6	5	4	4	5	4	8	8
21	6	9	4	2	3	2	8	6	2
22	3	8	8	5	5	3	6	2	3

23	9	9	9	8	8	7	8	8	8
24	7	9	7	7	8	8	8	4	6
25	7	8	6	7	8	9	9	8	7
Total	170	184	177	150	161	156	158	165	139
Rata-rata	6,8	7,36	7,08	6	6,44	6,24	6,32	6,6	5,56

Lampiran 33. Hasil Analisa Pengujian Organoleptik Parameter Tekstur Putih Telur dan Kuning Telur

ANOVA

			Sum of Squares	df	Mean Square	F	Sig.
Teksturputihtelur	Between Groups	(Combined)	1.579	2	.790	5.686	.041
		Linear Contrast	1.270	1	1.270	9.144	.023
		Term Deviation	.309	1	.309	2.229	.186
	Within Groups		.833	6	.139		
	Total		2.412	8			
ur	Between Groups	(Combined)	2613.215	2	1306.608	.997	.423
		Linear Contrast	1949.764	1	1949.764	1.487	.268
		Term Deviation	663.451	1	663.451	.506	.504
	Within Groups		7864.628	6	1310.771		
	Total		10477.844	8			

Lampiran 34. Hasil Analisa Pengujian Organoleptik Parameter Tekstur Putih Telur Uji Lanjutan Menggunakan Duncan

Tekstur Putih Telur

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	2
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3	6.1600	
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3	6.2267	
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3		7.0800
Sig.		.834	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 35. Hasil Pengujian Organoleptik Parameter Tekstur Kuning Telur

No.	151	251	351	133	233	333	115	215	315
1	3	7	3	6	3	3	7	7	2
2	8	8	9	8	8	9	6	5	7
3	3	1	7	5	10	10	10	7	3
4	5	7	9	3	8	7	4	6	9
5	4	9	8	9	7	9	9	9	9
6	3	8	9	9	6	7	7	6	6
7	4	5	8	7	6	5	7	4	4
8	9	9	6	7	7	6	5	6	4
9	9	9	7	9	4	8	6	8	8
10	4	2	8	4	3	3	4	4	6
11	3	4	6	8	9	2	4	6	9
12	5	6	8	6	4	2	5	7	3
13	7	9	8	3	5	6	7	6	6
14	9	6	8	10	9	2	8	8	5
15	8	8	8	5	7	6	7	7	5
16	7	7	8	4	7	6	4	4	4
17	7	5	6	6	7	2	9	8	4
18	4	4	4	5	4	6	8	2	7
19	7	9	8	9	7	4	8	3	10
20	5	7	6	9	9	6	9	5	2
21	9	9	5	8	8	2	8	9	5
22	8	9	7	9	7	8	5	8	5
23	3	9	9	7	8	7	7	7	3
24	8	6	8	6	9	7	8	5	5
25	4	5	4	7	8	5	4	7	6
Total	146	168	177	169	170	138	166	154	137
Rata-rata	5,84	6,72	7,08	6,76	6,8	5,52	6,64	6,16	5,48

Lampiran 36. Hasil Pengujian Organoleptik Parameter Tekstur Kuning Telur Uji Lanjutan Menggunakan Duncan

Tekstur Kuning Telur

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3		6.0933
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3		6.3600
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3		6.5467
Sig.			.441

Means for groups in homogeneous subsets are displayed.

Lampiran 37. Hasil Pengujian Organoleptik Parameter Rasa Asin

No.	151	251	351	133	233	333	115	215	315
1	3	3	3	2	4	4	5	6	8
2	6	4	10	1	5	5	1	1	5
3	1	9	9	7	1	10	9	7	3
4	7	8	6	9	8	8	9	9	9
5	7	9	9	7	9	9	7	7	4
6	5	9	5	4	5	3	5	7	8
7	8	7	4	7	4	5	5	5	8
8	7	4	9	5	2	7	5	4	5
9	8	4	3	2	5	3	3	5	4
10	9	9	9	2	5	5	5	7	7
11	5	7	10	9	7	5	8	4	8
12	7	9	4	5	10	6	9	7	9
13	7	5	4	4	6	4	4	4	2
14	6	8	7	5	7	6	7	5	6
15	5	7	4	5	7	8	6	7	8
16	5	6	8	7	10	7	2	5	7
17	7	7	6	6	5	1	9	6	8
18	9	6	6	7	8	5	6	4	6
19	5	5	5	4	7	5	4	4	5
20	3	1	7	4	7	5	7	7	8
21	3	8	6	2	6	1	5	4	5
22	3	3	6	6	2	6	4	5	3
23	1	1	3	5	2	1	2	6	1
24	7	9	9	9	8	8	8	9	8
25	5	6	5	7	8	7	4	5	6
Total	139	154	157	131	148	134	139	140	151
Rata-rata	5,56	6,16	6,28	5,24	5,92	5,36	5,56	5,6	6,04

Lampiran 38. Hasil Analisa Pengujian Organoleptik Parameter Rasa Asin, Pahit, Manis, dan Asam

ANOVA

			Sum of Squares	df	Mean Square	F	Sig.
asin	Between Groups	(Combined)	.012	2	.006	.004	.996
		Linear Contrast	.011	1	.011	.007	.935

		Term	Deviation	.001	1	.001	.001	.979
	Within Groups			23.226	15	1.548		
	Total			23.238	17			
pahit	Between Groups	(Combined)						
				.402	2	.201	1.338	.331
		Linear	Contrast	.385	1	.385	2.560	.161
		Term	Deviation	.017	1	.017	.116	.745
	Within Groups			.902	6	.150		
	Total			1.305	8			
manis	Between Groups	(Combined)						
				.363	2	.182	1.126	.384
		Linear	Contrast	.167	1	.167	1.034	.349
		Term	Deviation	.196	1	.196	1.218	.312
	Within Groups			.967	6	.161		
	Total			1.330	8			
asam	Between Groups	(Combined)						
				.189	2	.094	6.732	.038
		Linear	Deviation	.185	1	.185	13.198	.015
		Term	Unweight ed	.000	1	.000	.004	.953
			Weighted	.004	1	.004	.267	.628
	Within Groups			.070	5	.014		
	Total			.259	7			

Lampiran 39. Hasil Analisa Pengujian Organoleptik Parameter Rasa Asin Uji Lanjutan Menggunakan Duncan

Rasa Asin

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3		5.5067
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3		5.7333
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3		6.0000
Sig.			.139

Means for groups in homogeneous subsets are displayed.

Lampiran 40. Hasil Pengujian Organoleptik Parameter Rasa Pahit

No.	151	251	351	133	233	333	115	215	315
1	1	1	1	1	1	1	1	1	6
2	1	2	1	1	1	1	1	1	5
3	1	1	1	1	1	6	1	5	1
4	4	2	3	4	2	2	1	2	2
5	4	2	2	3	2	2	2	2	2
6	2	1	2	2	2	2	2	2	9
7	3	4	2	2	3	2	3	2	7
8	4	4	4	4	1	4	8	4	4
9	2	1	2	1	1	1	3	1	3
10	2	3	2	2	3	2	3	4	3
11	2	1	2	9	2	2	1	2	2
12	1	1	1	1	1	1	1	1	1
13	2	6	5	7	2	3	7	4	7
14	1	1	1	1	1	7	1	1	2
15	1	1	1	4	1	1	1	1	1
16	2	2	2	1	2	1	2	2	2
17	1	1	1	2	1	1	2	1	2
18	2	2	3	3	7	3	2	2	2
19	1	1	4	4	2	3	1	1	1
20	2	1	1	1	1	1	1	1	1
21	2	2	2	2	3	2	2	2	2
22	2	2	2	2	3	4	3	4	7
23	1	1	1	1	1	2	1	1	1
24	2	2	2	2	2	2	2	2	2
25	2	3	2	2	4	3	2	2	4
Total	48	48	50	63	50	59	54	51	79
Rata-rata	1,92	1,92	2	2,52	2	2,36	2,16	2,04	3,16

Lampiran 41. Hasil Analisa Pengujian Organoleptik Parameter Rasa Pahit Uji Lanjutan Menggunakan Duncan

Rasa Pahit

Duncan

perlakuan	N	Subset for alpha = 0.05
		1
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3	1.9467
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3	2.2933
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3	2.4533
Sig.		.173

Means for groups in homogeneous subsets are displayed.

Lampiran 42. Hasil Pengujian Organoleptik Parameter Rasa Manis

No.	151	251	351	133	233	333	115	215	315
1	1	1	3	2	3	2	1	1	1
2	1	1	1	1	1	1	1	1	5
3	1	1	3	1	1	1	3	5	1
4	7	2	5	3	6	4	4	4	3
5	2	2	2	3	2	2	2	2	2
6	1	1	2	2	2	3	2	1	9
7	3	3	3	2	3	4	4	3	5
8	4	5	4	3	4	1	2	5	3
9	4	1	1	3	1	2	3	1	3
10	32	3	2	4	2	3	2	2	3
11	1	1	2	2	2	2	1	2	2
12	3	3	2	1	3	2	1	1	3
13	2	4	1	5	3	5	4	3	4
14	1	3	5	1	1	2	1	2	2
15	2	4	1	1	1	1	3	1	1
16	2	2	2	2	1	1	2	2	2
17	1	1	1	1	2	1	1	2	1
18	2	3	4	2	2	3	2	1	2
19	1	1	1	1	1	1	1	1	1
20	1	1	1	1	1	1	1	1	1
21	2	3	1	2	2	2	4	2	4
22	2	2	2	2	2	2	2	2	2
23	1	1	1	1	2	1	1	1	1
24	4	3	5	4	4	4	2	4	3
25	3	3	4	2	3	4	3	4	2
Total	84	55	59	52	55	55	53	46	66
Rata-rata	3,36	2,2	2,36	2,08	2,2	2,2	2,12	2,16	2,64

Lampiran 43. Hasil Analisa Pengujian Organoleptik Parameter Rasa Manis Uji Lanjutan Menggunakan Duncan

Rasa Manis

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3		2.1600
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3		2.3067
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3		2.6400
Sig.			.207

Lampiran 44. Hasil Pengujian Organoleptik Parameter Rasa Asam

No.	151	251	351	133	233	333	115	215	315
1	4	4	2	3	2	4	2	1	1
2	1	4	1	1	1	1	1	3	5
3	1	3	1	1	1	1	1	1	1
4	3	2	2	2	2	2	2	2	2
5	2	2	2	2	2	2	2	2	2
6	1	2	2	2	2	2	4	3	2
7	4	5	4	3	3	5	4	2	4
8	4	3	4	3	4	4	2	5	3
9	1	1	2	1	1	1	4	1	3
10	3	5	3	2	2	4	2	7	4
11	2	2	3	2	2	2	2	2	2
12	1	1	3	1	3	2	2	1	1
13	7	6	8	5	7	4	4	5	5
14	2	1	1	2	2	1	1	3	1
15	1	1	1	3	3	1	1	1	1
16	2	2	2	2	1	2	2	3	2
17	2	1	1	1	1	1	1	2	1
18	2	1	2	2	2	1	2	1	2
19	1	1	4	2	1	2	2	1	1
20	1	1	1	1	1	1	4	1	1
21	3	2	2	2	2	1	2	3	3
22	4	6	8	6	2	2	7	3	3
23	1	1	1	1	1	1	1	4	1
24	2	2	2	2	2	6	2	2	2
25	5	4	6	5	3	4	6	5	4
Total	60	63	68	57	53	57	63	64	57
Rata-rata	2,4	2,52	2,72	2,28	2,12	2,28	2,52	2,56	2,28

Lampiran 45. Hasil Analisa Pengujian Organoleptik Parameter Rasa Asam Uji Lanjutan Menggunakan Duncan

Rasa Asam

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	2
A3 (55% abu gosok, 17% air, 28% garam, pemeraman 12 hari, asap)	3	2.2267	
A5 (55% tanah liat, 17% air, 28% garam, pemeraman 12 hari, asap)	3	2.4533	2.4533
A1 (55% abu gosok, 17% air, 28% garam, pemeraman 10 hari, rebus)	3		2.5467
Sig.		.092	.441

Means for groups in homogeneous subsets are displayed.

Lampiran 46. Hasil Uji Kesukaan

No.	151	251	351	133	233	333	115	215	315
1	5	4	9	8	9	6	5	3	4
2	9	3	8	4	8	9	2	7	3
3	5	8	7	8	9	9	7	5	5
4	8	6	7	5	9	8	8	9	6
5	9	4	5	9	8	5	6	7	5
6	6	8	4	10	6	6	6	3	1
7	8	6	5	5	5	5	3	4	3
8	7	8	8	9	9	10	5	7	2
9	7	7	5	8	9	9	2	4	5
10	8	9	8	8	7	8	5	2	3
11	8	6	8	7	5	7	2	4	4
12	10	8	8	8	10	8	5	4	7
13	7	4	7	4	4	8	8	4	5
14	9	7	7	8	9	7	9	4	4
15	7	7	7	5	6	8	8	7	3
16	7	6	7	9	8	6	6	3	2
17	8	6	8	9	10	8	5	5	7
18	6	5	5	8	5	6	4	6	7
19	9	5	5	9	6	10	5	5	6
20	9	8	2	6	4	5	4	5	1
21	8	4	4	9	8	6	5	3	5
22	5	8	9	4	7	6	4	4	4
23	10	9	7	7	8	7	5	3	2
24	7	4	7	6	9	4	4	4	4
25	7	6	5	10	8	7	4	5	6
Total	189	156	162	183	186	171	127	117	104
Rata-rata	7,56	6,24	6,48	7,32	7,44	7,12	5,08	4,68	4,16

Lampiran 47. Hasil Analisa Uji Kesukaan

ANOVA

Kesukaan

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	11.819	2	5.910	24.175	.001
(Combined)					
Lin Contrast	6.742	1	6.742	27.579	.002
ear Deviation					
Te	5.077	1	5.077	20.771	.004
rm					
Within Groups	1.467	6	.244		
Total	13.286	8			

Lampiran 48. Hasil Analisa Uji Kesukaan Uji Lanjutan Menggunakan Duncan

Kesukaan

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	2
A5 (Tanah liat, 12 hari, Asap)	3	4.6400	
A1 (Abu gosok, 10 hari, Rebus)	3		6.7600
A3 (Abu gosok, 12 hari, Asap)	3		7.2933
Sig.		1.000	.235

Lampiran 49. Dokumentasi Penelitian




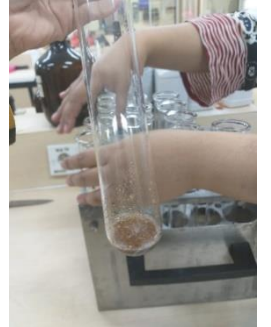




		
Telur itik	Proses pemeriksaan telur	Telur dicuci
		
Digosok menggunakan amplas	Pembuatan media Abu Gosok	Pembuatan media Tanah Liat
		
Telur dibungkus/ dibaluri	Diperam	Telur dicuci bersih



Proses Pengasapan



Pengujian Organoleptik

			
Pengujian Kadar Air	Pengujian Kadar Abu	Pengujian Kadar Lemak	Pengujian Kadar Protein
			
Pengujian NaCl		Pengujian TPC	
			
Pengujian Senyawa Volatil			