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LAMPIRAN

Lampiran 1. Hasil Uji Organoleptik Parameter Warna Bihun

Panelis	177	210	312	488	522	644
1.	4	4	4	4	4	4
2.	4	3	4	4	4	3
3.	4	5	4	4	4	3
4.	4	4	3	5	3	2
5.	4	3	3	5	4	3
6.	3	3	3	3	3	2
7.	4	4	3	4	4	2
8.	5	3	2	4	2	3
9.	4	5	4	4	4	4
10.	4	4	4	4	4	4
11.	3	3	3	3	3	3
12.	3	4	3	3	4	3
13.	4	5	4	4	4	4
14.	4	2	3	2	4	2
15.	3	3	2	3	2	3
Total	57	55	49	56	53	45
Rata-rata	3.80	3.67	3.27	3.73	3.53	3.00
STDEV	0.56	0.90	0.70	0.80	0.74	0.76

Sumber : *Data Primer Penelitian Bihun dari Beras Berkecambah, 2022*

Lampiran 2. Hasil Analisa Sidik Ragam Uji Organoleptik Parameter Warna Bihun

ANOVA

Warna

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	7.167	5	1.433	2.544	.034
Within Groups	47.333	84	.563		
Total	54.500	89			

Hasil

Duncan[a]

Perlakuan	N	Subset for alpha = 0.05	
		1	2
Perlakuan 6	15	3.00	
Perlakuan 3	15	3.27	3.27
Perlakuan 5	15	3.53	3.53
Perlakuan 2	15		3.67
Perlakuan 4	15		3.73
Perlakuan 1	15		3.80
Sig.		.069	.086

Lampiran 3. Hasil Uji Organoleptik Parameter Aroma Bihun

Panelis	177	210	312	488	522	644
1.	5	5	5	5	5	5
2.	4	4	4	3	4	3
3.	4	4	4	4	4	4
4.	3	3	3	3	3	3
5.	5	3	4	4	5	5
6.	3	4	3	2	3	3
7.	4	4	4	4	3	3
8.	4	3	3	4	3	2
9.	4	4	2	4	3	3
10.	3	2	2	3	2	2
11.	4	4	4	4	4	4
12.	4	3	3	4	4	3
13.	4	3	3	4	4	4
14.	3	3	3	2	3	4
15.	4	3	2	3	2	3
Jumlah	58	52	49	53	52	51
Rata-rata	3.87	3.47	3.27	3.53	3.47	3.40
STDEV	0.64	0.74	0.88	0.83	0.92	0.91

Sumber : *Data Primer Penelitian Bihun dari Beras Berkecambah, 2022*

Lampiran 4. Hasil Analisa Sidik Ragam Uji Organoleptik Parameter Aroma Bihun

ANOVA

Aroma					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	3.033	5	.607	.887	.494
Within Groups	57.467	84	.684		
Total	60.500	89			

Lampiran 5. Hasil Uji Organoleptik Parameter Rasa Bihun

Panelis	177	210	312	488	522	644
1.	4	4	3	4	3	4
2.	3	3	3	3	3	3
3.	4	4	4	4	4	3
4.	3	2	4	3	4	3
5.	4	4	3	3	4	2
6.	4	3	3	4	3	3
7.	3	4	4	4	4	3
8.	4	3	2	3	3	2
9.	4	4	4	4	2	3
10.	3	3	3	3	3	3
11.	4	4	4	2	4	4
12.	2	3	3	4	3	3
13.	3	3	3	3	4	4
14.	3	4	4	2	3	3
15.	4	3	3	3	3	4
Jumlah	52	51	50	49	50	47
Rata-rata	3.47	3.40	3.33	3.27	3.33	3.13
STDEV	0.64	0.63	0.62	0.70	0.62	0.64

Sumber : *Data Primer Penelitian Bihun dari Beras Berkecambah, 2022*

Lampiran 6. Hasil Analisa Sidik Ragam Uji Organoleptik Parameter Rasa Bihun

ANOVA

Rasa					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.989	5	.198	.479	.791
Within Groups	34.667	84	.413		
Total	35.656	89			

Lampiran 7. Hasil Uji Organoleptik Parameter Tekstur Bihun

Panelis	177	210	312	488	522	644
1.	4	4	4	4	3	3
2.	4	3	4	4	3	4
3.	4	4	4	4	4	3
4.	4	4	3	3	3	2
5.	4	4	3	3	3	1
6.	3	3	2	3	3	3
7.	4	4	3	4	3	3
8.	3	3	2	3	2	3
9.	4	3	4	4	2	3
10.	4	2	2	2	2	2
11.	4	3	3	2	3	4
12.	3	3	3	4	3	3
13.	3	3	3	3	4	4
14.	4	3	5	2	4	2
15.	4	3	3	2	2	3
Total	56	49	48	47	44	43
Rata-rata	3.73	3.27	3.20	3.13	2.93	2.87
STDEV	12	0.59	0.86	0.83	0.70	0.83

Sumber : *Data Primer Penelitian Bihun dari Beras Berkecambah, 2022*

Lampiran 8. Hasil Analisa Sidik Ragam Uji Organoleptik Parameter Tekstur Bihun

ANOVA

Tekstur

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	7.122	5	1.424	2.679	.027
Within Groups	44.667	84	.532		
Total	51.789	89			

Hasil

Duncan[a]

Perlakuan	N	Subset for alpha = 0.05	
		1	2
Perlakuan 6	15	2.87	
Perlakuan 5	15	2.93	
Perlakuan 4	15	3.13	
Perlakuan 3	15	3.20	3.20
Perlakuan 2	15	3.27	3.27
Perlakuan 1	15		3.73
Sig.		.187	.061

Lampiran 9. Hasil Rata-Rata Pengujian Organoleptik

	P1	P2	P3	P4	P5	P6
Warna	3.80	3.67	3.27	3.73	3.53	3.00
Aroma	3.87	3.47	3.27	3.53	3.47	3.40
Rasa	3.47	3.40	3.33	3.27	3.33	3.13
Tekstur	3.73	3.27	3.20	3.13	2.93	2.86
Rata-rata	3.72	3.45	3.27	3.42	3.32	3.10
STDEV	0.175	0.167	0.053	0.268	0.270	0.226

Lampiran 10. Hasil Analisis Uji Independent T-Test Pengujian Kadar Abu

Group Statistics

	Kadar Abu	N	Mean	Std. Deviation	Std. Error Mean
Nilai	Bihun tepung beras berkecambah	2	.4150	.02121	.01500
	Bihun tepung beras tanpa perkecambahan	2	.3550	.00707	.00500

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
Nilai	Equal variances assumed	119695625700000000.000	.000	3.795	2	.063	.06000	.01581	-.00803	.12803
	Equal variances not assumed			3.795	1.220	.128	.06000	.01581	-.07272	.19272

Lampiran 11. Hasil Analisis Uji Independent T-Test Pengujian Kadar Air

Group Statistics					
	Kadar Air	N	Mean	Std. Deviation	Std. Error Mean
Nilai	Bihun tepung beras berkecambah	2	7.7150	.02121	.01500
	Bihun tepung beras tanpa perkecambahan	2	7.1750	.03536	.02500

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	
									Lower	Upper
Nilai	Equal variances assumed	7895283566000000.000	.000	18.522	2	.003	.54000	.02915	.41456	.66544
	Equal variances not assumed			18.522	1.637	.007	.54000	.02915	.38379	.69621

Lampiran 12. Hasil Analisis Uji Independent T-Test Pengujian Kadar Protein

Group Statistics					
	Kadar Protein	N	Mean	Std. Deviation	Std. Error Mean
Nilai	Bihun tepung beras berkecambah	2	12.2900	.01414	.01000
	Bihun tepung beras tanpa perkecambahan	2	8.9450	.02121	.01500

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	
									Lower	Upper
Nilai	Equal variances assumed	8931189566000000.000	.000	185.547	2	.000	3.34500	.01803	3.26743	3.42257
	Equal variances not assumed			185.547	1.742	.000	3.34500	.01803	3.25533	3.43467

Lampiran 13. Hasil Analisis Uji Independent T-Test Pengujian Kadar Lemak

Group Statistics					
	Kadar Lemak	N	Mean	Std. Deviation	Std. Error Mean
Nilai	Bihun tepung beras berkecambah	2	11.1550	.03536	.02500
	Bihun tepung beras tanpa perkecambahan	2	18.3150	.03536	.02500

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	
									Lower	Upper
Nilai	Equal variances assumed	.000	1.000	-202.515	2	.000	-7.16000	.03536	-7.31212	-7.00788
	Equal variances not assumed			-202.515	2.000	.000	-7.16000	.03536	-7.31212	-7.00788

Lampiran 14. Hasil Analisis Uji Independent T-Test Pengujian Kadar Karbohidrat

Group Statistics					
	Kadar Karbohidrat	N	Mean	Std. Deviation	Std. Error Mean
Nilai	Bihun tepung beras berkecambah	2	30.1450	.03536	.02500
	Bihun tepung beras tanpa perkecambahan	2	36.4350	.04950	.03500

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	
									Lower	Upper
Nilai	Equal variances assumed	329659091300 0000.000	.000	-146.240	2	.000	-6.29000	.04301	-6.47506	-6.10494
	Equal variances not assumed			-146.240	1.810	.000	-6.29000	.04301	-6.49503	-6.08497

Lampiran 15. Hasil Analisis Uji Independent T-Test Pengujian Kadar Serat

Group Statistics					
	Kadar Serat	N	Mean	Std. Deviation	Std. Error Mean
Nilai	Bihun tepung beras berkecambah	2	25.7950	.00707	.00500
	Bihun tepung beras tanpa perkecambahan	2	15.3450	.02121	.01500

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	
									Lower	Upper
Nilai	Equal variances assumed	606890471700000000.000	.000	660.916	2	.000	10.45000	.01581	10.38197	10.51803
	Equal variances not assumed			660.916	1.220	.000	10.45000	.01581	10.31728	10.58272

Lampiran 16. Hasil Analisis Uji Independent T-Test Pengujian Gamma-Aminobutyric Acid (GABA)

Group Statistics

	Gamma-aminobutyric acid	N	Mean	Std. Deviation	Std. Error Mean
Nilai	Bihun tepung beras berkecambah	2	44.5600	2.48902	1.76000
	Bihun tepung beras tanpa perkecambahan	2	22.4450	.26163	.18500

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
Nilai	Equal variances assumed	1379959425000000.000	.000	12.496	2	.006	22.11500	1.76970	14.50061	29.72939
	Equal variances not assumed			12.496	1.022	.048	22.11500	1.76970	.74565	43.48435

Lampiran 17. Hasil Analisis Uji Independent T-Test Pengujian Magnesium

Group Statistics

	Magnesium	N	Mean	Std. Deviation	Std. Error Mean
Nilai	Bihun tepung beras berkecambah	2	50.0250	.67175	.47500
	Bihun tepung beras tanpa perkecambahan	2	19.6000	.08485	.06000

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
Nilai	Equal variances assumed	7532736570000000.000	.000	63.548	2	.000	30.42500	.47877	28.36500	32.48500
	Equal variances not assumed			63.548	1.032	.009	30.42500	.47877	24.76853	36.08147

Lampiran 18. Hasil Analisis Uji Independent T-Test Pengujian Daya Serap Air

Group Statistics					
	Daya Serap Air	N	Mean	Std. Deviation	Std. Error Mean
Nilai	Bihun tepung beras berkecambah	2	82.2100	2.92742	2.07000
	Bihun tepung beras tanpa perkecambahan	2	70.5200	14.42498	10.20000

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
Nilai	Equal variances assumed	997964083300 0000.000	.000	1.123	2	.378	11.69000	10.40792	-33.09169	56.47169
	Equal variances not assumed			1.123	1.082	.452	11.69000	10.40792	-99.02104	122.40104

Lampiran 19. Hasil Analisis Uji Independent T-Test Pengujian Elastisitas

Group Statistics					
	Elastisitas	N	Mean	Std. Deviation	Std. Error Mean
Nilai	Bihun tepung beras berkecambah	2	10.4150	5.96091	4.21500
	Bihun tepung beras tanpa perkecambahan	2	7.7700	.46669	.33000

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
Nilai	Equal variances assumed	450344298000000.000	.000	.626	2	.595	2.64500	4.22790	-15.54618	20.83618
	Equal variances not assumed			.626	1.012	.643	2.64500	4.22790	-49.56230	54.85230

Lampiran 20. Kuisioner Pengujian Organoleptik Metode Hedonik

KUISIONER

Nama :
Tanggal :
Produk : Bihun
Petunjuk :
Di hadapan Anda terdapat 6 formulasi sampel berupa bihun. Anda diminta untuk menilai masing-masing formulasi berdasarkan tingkat kesukaan dengan cara memberikan nilai pada kolom sesuai dengan tingkat penilaian.

Kode	Parameter			
	Warna	Aroma	Rasa	Tekstur
177				
210				
312				
488				
522				
644				

Keterangan :
1 = Sangat tidak suka
2 = Tidak suka
3 = Agak suka
4 = Suka
5 = Sangat suka

Lampiran 21. Dokumentasi Kegiatan Penelitian

Lampiran 21.a Proses Pembuatan Beras Berkecambah

pengsortiran beras

Pemeraman

Beras Berkecambah

Lampiran. 21.b Proses Pembuatan Bihun

Pencampuran bahan

Pencetakan Adonan

Bihun

Lampiran 21.c Pengujian Analisa Sensori, Kimia dan Fisik Bihun

Pengujian Organoleptik

Kadar Abu (Tanur)

Daya Serap Air