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LAMPIRAN

Lampiran 1. Data Hasil Analisa TPC Daging Sapi Selama Penyimpanan

Perlakuan	Lama Penyimpanan (Hari)				
	0	2	4	6	8
Kontrol	4,1	5,7	7,5	8,4	9,0
Wrapping	4,1	4,7	5,4	5,8	6,5
Dipping	4,1	4,5	4,9	5,3	6,1
Spraying	4,1	4,9	5,6	5,8	6,7

Sumber: Data Primer Hasil Penelitian, 2022

Lampiran 2. Hasil Analisa Sidik Ragam Anova TPC Daging Sapi

Tests of Between-Subjects Effects

Dependent Variable:TPC

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	113,175 ^a	19	5,957	191,120	,000
Intercept	1923,268	1	1923,268	61709,139	,000
Lama_Penyimpanan	65,373	4	16,343	524,380	,000
Metode_Penyimpanan	34,490	3	11,497	368,875	,000
Lama_Penyimpanan * Metode_Penyimpanan	13,313	12	1,109	35,595	,000
Error	1,247	40	,031		
Total	2037,690	60			
Corrected Total	114,422	59			

a. R Squared = ,989 (Adjusted R Squared = ,984)

Lampiran 3. Hasil Uji Lanjut Duncan TPC Daging Sapi

TPC

Duncan^{a,b}

Lama_Penyimpanan	N	Subset				
		1	2	3	4	5
Hari 0	12	4,100				
Hari 2	12		4,933			
Hari 4	12			5,867		
Hari 6	12				6,342	
hari 8	12					7,067
Sig.		1,000	1,000	1,000	1,000	1,000

TPC

Duncan^{a,b}

Metode_Penyimpanan	N	Subset		
		1	2	3
Dipping	15	4,987		
Wrapping	15		5,300	
Spraying	15		5,413	
Kontrol	15			6,947
Sig.		1,000	,086	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,031.

a. Uses Harmonic Mean Sample Size = 15,000.

b. Alpha = ,05.

TPC

Duncan^a

WaktuxMetode	N	Subset for alpha = 0.05										
		1	2	3	4	5	6	7	8	9	10	11
H0A0	3	4,1000										
H0A1	3	4,1000										
H0A2	3	4,1000										
H0A3	3	4,1000										
H2A2	3		4,5333									
H2A1	3		4,6667	4,6667								
H2A3	3			4,8667								
H4A2	3			4,9000								
H6A2	3				5,3333							
H4A1	3				5,4333	5,4333						
H4A3	3				5,6000	5,6000	5,6000					
H2A0	3					5,6667	5,6667					
H6A3	3						5,7667	5,7667				
H6A1	3						5,8333	5,8333				
H8A2	3							6,0667				
H8A1	3								6,4667			
H8A3	3									6,7333		

H4A0	3									7,5333		
H6A0	3										8,4333	
H8A0	3											9,0000
Sig.		1,000	,361	,134	,087	,134	,147	,055	,072	1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3,000.

Lampiran 4. Data Hasil Analisa TVBN Daging Sapi Selama Penyimpanan

Perlakuan	Lama Penyimpanan (Hari)				
	0	2	4	6	8
Kontrol	3,73	10,83	19,62	32,14	38,82
Wrapping	3,49	6,54	5,04	12,70	16,17
Dipping	3,11	4,67	5,98	11,58	15,90
Spraying	3,32	8,03	9,34	14,01	16,30

Sumber: Data Primer Hasil Penelitian, 2022

Lampiran 5. Hasil Analisa Sidik Ragam Anova TVBN Daging Sapi

Tests of Between-Subjects Effects

Dependent Variable:TVBN

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	5092,443 ^a	19	268,023	274,642	,000
Intercept	8911,454	1	8911,454	9131,532	,000
Lama_Penyimpanan	2675,984	4	668,996	685,518	,000
Metode_Penyimpanan	1591,837	3	530,612	543,716	,000
Lama_Penyimpanan *	824,622	12	68,718	70,416	,000
Metode_Penyimpanan					
Error	39,036	40	,976		
Total	14042,933	60			
Corrected Total	5131,479	59			

a. R Squared = ,992 (Adjusted R Squared = ,989)

Lampiran 6. Hasil Uji Lanjut Duncan TVBN Daging Sapi

TVBN

Duncan^{a,b}

Lama_Penyimpanan	N	Subset				
		1	2	3	4	5
Hari 0	12	3,4150				
Hari 2	12		7,5166			
Hari 4	12			10,6008		
Hari 6	12				17,6051	
hari 8	12					21,7978
Sig.		1,000	1,000	1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,976.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

TVBN

Duncan^{a,b}

Metode_Penyimpanan	N	Subset			
		1	2	3	4
Dipping	15	8,2477			
wrapping	15		9,2739		
spraying	15			10,1985	
kontrol	15				21,0281
Sig.		1,000	1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,976.

a. Uses Harmonic Mean Sample Size = 15,000.

b. Alpha = ,05.

TVBN

Duncan^a

Waktux Metode	N	Subset for alpha = 0.05															
		1	2	3	4	5	6	7	8	9	10	11	12	13			
H0A2	3	3,113															
H0A3	3	3,321															
H0A1	3	3,490															
H0A0	3	3,734															
H2A2	3	4,668	4,668														
H4A2	3		5,976	5,976													
H2A1	3			6,536	6,536												
H4A1	3			7,469	7,469												
H2A3	3				8,030	8,030											
H4A3	3					9,337	9,337										
H2A0	3						10,831	10,831									
H6A2	3							11,578	11,578								
H6A1	3								12,699	12,699							
H6A3	3									14,006							
H8A2	3										15,902						
H8A1	3											16,174					
H8A3	3												16,296				
H4A0	3													19,620			
H6A0	3															32,136	
H8A0	3																38,818
Sig.		,092	,113	,087	,087	,113	,071	,360	,173	,113	,650	1,000	1,000	1,000	1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3,000.

Lampiran 7. Data Rerata Hasil Analisa TBARS Daging Sapi Selama Penyimpanan

Perlakuan	Lama Penyimpanan (Hari)				
	0	2	4	6	8
Kontrol	0,31	0,55	0,71	1,04	1,37
Wrapping	0,28	0,37	0,49	0,59	0,71
Dipping	0,26	0,32	0,46	0,56	0,66
Spraying	0,30	0,43	0,50	0,60	0,73

Sumber: Data Primer Hasil Penelitian, 2022

Lampiran 8. Hasil Analisa Sidik Ragam Anova TBARS Daging Sapi

Tests of Between-Subjects Effects

Dependent Variable:TBARS

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	4,208 ^a	19	,221	4,195	,000
Intercept	18,879	1	18,879	357,549	,000
Lama_Penyimpanan	2,524	4	,631	11,951	,000
Metode_Penyimpanan	1,130	3	,377	7,132	,001
Lama_Penyimpanan *	,555	12	,046	,875	,578
Metode_Penyimpanan					
Error	2,112	40	,053		
Total	25,199	60			
Corrected Total	6,320	59			

a. R Squared = ,666 (Adjusted R Squared = ,507)

Lampiran 9. Hasil Uji Lanjut Duncan TBARS Daging Sapi

TBARS

Duncan^{a,b}

Lama_Penyimpanan	N	Subset			
		1	2	3	4
Hari 0	12	,28825			
Hari 2	12	,40967	,40967		
Hari 4	12		,54150	,54150	
Hari 6	12			,69767	,69767
hari 8	12				,86758
Sig.		,203	,168	,104	,078

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,053.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

TBARS

Duncan^{a,b}

Metode_Penyimpanan	N	Subset	
		1	2
Dipping	15	,45393	
wrapping	15	,48860	
spraying	15	,50473	
kontrol	15		,79647
Sig.		,573	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,053.

a. Uses Harmonic Mean Sample Size = 15,000.

b. Alpha = ,05.

Lampiran 10. Data Hasil Analisa pH Daging Sapi Selama Penyimpanan

Perlakuan	Lama Penyimpanan (Hari)				
	0	2	4	6	8
Kontrol	5,49	5,82	6,19	6,92	8,54
Wrapping	5,46	5,68	5,82	6,01	7,31
Dipping	5,43	5,60	5,65	5,91	7,12
Spraying	5,44	5,65	5,91	6,07	7,42

Sumber: Data Primer Hasil Penelitian, 2022

Lampiran 11. Hasil Analisa Sidik Ragam Anova pH Daging Sapi

Tests of Between-Subjects Effects

Dependent Variable:pH

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	13,840 ^a	19	,728	453,373	,000
Intercept	2140,484	1	2140,484	1332251,628	,000
Hari_Penyimpanan	8,943	4	2,236	1391,552	,000
Metode_Penyimpanan	2,987	3	,996	619,625	,000
Hari_Penyimpanan *	1,910	12	,159	99,083	,000
Metode_Penyimpanan					
Error	,064	40	,002		
Total	2154,389	60			

Corrected Total	13,904	59		
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Lampiran 12. Hasil Uji Lanjut Duncan pH Daging Sapi

pHDuncan^{a,b}

Lama_Penyimpanan	N	Subset				
		1	2	3	4	5
Hari 0	12	5,4550				
Hari 2	12		5,6858			
Hari 4	12			5,8950		
Hari 6	12				6,2275	
hari 8	12					7,5975
Sig.		1,000	1,000	1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,005.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

pHDuncan^{a,b}

Metode_Penyimpanan	N	Subset		
		1	2	3
Dipping	15	5,9427		
wrapping	15		6,0560	
spraying	15		6,0993	
kontrol	15			6,5907
Sig.		1,000	,106	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,005.

a. Uses Harmonic Mean Sample Size = 15,000.

b. Alpha = ,05.

pH

Duncan^a

Waktux Metode	N	Subset for alpha = 0.05										
		1	2	3	4	5	6	7	8	9	10	11
H0A2	3	5,4267										
H0A3	3	5,4433										
H0A1	3	5,4633										
H0A0	3	5,4867	5,4867									
H2A2	3		5,6000	5,6000								
H2A3	3			5,6467								
H4A2	3			5,6533								
H2A1	3			5,6800								
H2A0	3				5,8167							
H4A1	3				5,8200							
H6A2	3				5,9100	5,9100						
H4A3	3				5,9133	5,9133						
H6A1	3					6,0067	6,0067					
H6A3	3						6,0733					
H4A0	3							6,1933				
H6A0	3								6,9200			
H8A2	3									7,1233		
H8A1	3										7,3100	
H8A3	3										7,4200	
H8A0	3											8,5367
Sig.		,359	,060	,221	,140	,126	,262	1,000	1,000	1,000	,068	1,000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3,000.

Lampiran 13. Data Hasil Analisa Warna Daging Sapi Selama Penyimpanan

Perlakuan	Nilai Koordinat L*				
	0	2	4	6	8
Kontrol	40,24	37,39	32,58	29,68	28,38
Wrapping	40,62	40,19	34,17	31,01	29,32
Dipping	40,22	39,73	33,71	30,64	29,12
Spraying	40,22	39,59	33,35	30,39	28,60

Sumber: Data Primer Hasil Penelitian, 2022

Perlakuan	Nilai Koordinat a*				
	0	2	4	6	8
Kontrol	16,73	13,91	9,73	4,41	2,99
Wrapping	16,62	14,21	10,25	5,42	4,18
Dipping	16,52	14,12	10,10	5,19	4,06
Spraying	16,51	14,01	9,93	4,97	3,23

Sumber: Data Primer Hasil Penelitian, 2022

Perlakuan	Nilai Koordinat b*				
	0	2	4	6	8
Kontrol	8,77	7,82	7,51	6,01	3,92
Wrapping	8,62	8,33	8,09	6,62	4,62
Dipping	8,52	8,21	7,95	6,40	4,42
Spraying	8,55	8,09	7,74	6,10	4,14

Sumber: Data Primer Hasil Penelitian, 2022

Lampiran 14. Hasil Analisa Sidik Ragam Anova Warna Daging Sapi

a. Koordinat L*

Tests of Between-Subjects Effects

Dependent Variable: Koord L

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	1292,309 ^a	19	68,016	208,853	,000
Intercept	71235,024	1	71235,024	218737,118	,000
Lama_Penyimpanan	1269,315	4	317,329	974,403	,000
Metode_Penyimpanan	15,953	3	5,318	16,329	,000
Lama_Penyimpanan *	7,040	12	,587	1,802	,081
Metode_Penyimpanan					
Error	13,027	40	,326		
Total	72540,359	60			
Corrected Total	1305,336	59			

a. R Squared = ,990 (Adjusted R Squared = ,985)

b. Koordinat a*

Tests of Between-Subjects Effects

Dependent Variable:Koord a

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	1513,658 ^a	19	79,666	733,541	,000
Intercept	5827,261	1	5827,261	53655,555	,000
Lama_Penyimpanan	1508,156	4	377,039	3471,653	,000
Metode_Penyimpanan	3,076	3	1,025	9,441	,000
Lama_Penyimpanan *	2,426	12	,202	1,862	,070
Metode_Penyimpanan					
Error	4,344	40	,109		
Total	7345,264	60			
Corrected Total	1518,002	59			

a. R Squared = ,997 (Adjusted R Squared = ,996)

c. Koordinat b*

Tests of Between-Subjects Effects

Dependent Variable:Koord b

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	152,113 ^a	19	8,006	90,922	,000
Intercept	2957,807	1	2957,807	33591,084	,000
Lama_Penyimpanan	149,456	4	37,364	424,334	,000
Metode_Penyimpanan	1,741	3	,580	6,592	,001
Lama_Penyimpanan *	,916	12	,076	,867	,585
Metode_Penyimpanan					
Error	3,522	40	,088		
Total	3113,443	60			
Corrected Total	155,636	59			

a. R Squared = ,977 (Adjusted R Squared = ,967)

Lampiran 15. Hasil Uji Lanjut Duncan Warna Daging Sapi

a. Koordinat L

Koord_L

Duncan^{a,b}

Hari_Penyimpanan	N	Subset				
		1	2	3	4	5
hari 8	12	34,5742				
Hari 6	12		36,9875			
Hari 4	12			39,5792		
Hari 2	12				41,7450	
Hari 0	12					50,1200
Sig.		1,000	1,000	1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,706.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

Koord_L

Duncan^{a,b}

Metode_Penyimpanan	N	Subset		
		1	2	3
kontrol	15	33,6520		
spraying	15		34,4307	
Dipping	15		34,6833	34,6833
wrapping	15			35,0600
Sig.		1,000	,232	,078

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,326.

a. Uses Harmonic Mean Sample Size = 15,000.

b. Alpha = ,05.

b.Koordinat a*

Koord_aDuncan^{a,b}

Lama_Penyimpanan	N	Subset				
		1	2	3	4	5
hari 8	12	3,6158				
Hari 6	12		4,9975			
Hari 4	12			10,0042		
Hari 2	12				14,0617	
Hari 0	12					16,5958
Sig.		1,000	1,000	1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,109.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

Koord_aDuncan^{a,b}

Metode_Penyimpanan	N	Subset	
		1	2
kontrol	15	9,5547	
spraying	15	9,7307	
Dipping	15		9,9993
wrapping	15		10,1353
Sig.		,151	,265

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,109.

a. Uses Harmonic Mean Sample Size = 15,000.

b. Alpha = ,05.

b. Koordinat b*

Koord_b

Duncan^{a,b}

Lama_Penyimpanan	N	Subset				
		1	2	3	4	5
hari 8	12	4,2742				
Hari 6	12		6,2842			
Hari 4	12			7,8225		
Hari 2	12				8,1125	
Hari 0	12					8,6125
Sig.		1,000	1,000	1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,088.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

Koord_b

Duncan^{a,b}

Metode_Penyimpanan	N	Subset		
		1	2	3
kontrol	15	6,8067		
spraying	15	6,9240	6,9240	
Dipping	15		7,0993	7,0993
wrapping	15			7,2547
Sig.		,285	,113	,159

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,088.

a. Uses Harmonic Mean Sample Size = 15,000.

b. Alpha = ,05.

Lampiran 16. Data Rerata Hasil Analisa Sensori Daging Selama Penyimpanan

a. Warna

Perlakuan	Lama Penyimpanan (Hari)				
	0	2	4	6	8
Kontrol	4,58	4,00	3,16	1,62	1,13
Wrapping	4,60	4,38	3,38	1,96	1,18
Dipping	4,56	4,33	3,33	1,91	1,16
Spraying	4,53	4,04	3,20	1,67	1,16

b. Tekstur

Perlakuan	Lama Penyimpanan (Hari)				
	0	2	4	6	8
Kontrol	4,62	3,76	3,22	2,60	1,82
Wrapping	4,64	4,00	3,36	2,78	2,04
Dipping	4,56	4,04	3,44	2,80	1,96
Spraying	4,58	3,84	3,29	2,64	1,89

Sumber: Data Primer Hasil Penelitian, 2022

c. Aroma

Perlakuan	Lama Penyimpanan (Hari)				
	0	2	4	6	8
Kontrol	4,24	3,67	2,38	1,47	1,40
Wrapping	4,29	3,87	2,60	1,67	1,56
Dipping	4,31	3,91	2,82	1,69	1,60
Spraying	4,27	3,80	2,58	1,62	1,49

Sumber: Data Primer Hasil Penelitian, 2022

Lampiran 17. Hasil Sidik Ragam Anova Analisa Sensori Daging

a. Warna

Tests of Between-Subjects Effects

Dependent Variable: Anso^r Warna

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	106,374 ^a	19	5,599	205,530	,000
Intercept	537,603	1	537,603	19735,781	,000
Lama_Penyimpanan *	,265	12	,022	,811	,638
Metode_Penyimpanan	105,660	4	26,415	969,710	,000
Metode_Penyimpanan	,449	3	,150	5,497	,003
Error	1,090	40	,027		
Total	645,066	60			
Corrected Total	107,464	59			

b. Tekstur

Tests of Between-Subjects Effects

Dependent Variable: Ansor Tekstur

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	51,992 ^a	19	2,736	90,765	,000
Intercept	651,356	1	651,356	21605,029	,000
Lama_Penyimpanan *	,139	12	,012	,385	,961
Metode_Penyimpanan					
Lama_Penyimpanan	51,565	4	12,891	427,590	,000
Metode_Penyimpanan	,288	3	,096	3,185	,034
Error	1,206	40	,030		
Total	704,553	60			
Corrected Total	53,198	59			

a. R Squared = ,977 (Adjusted R Squared = ,967)

c. Aroma

Tests of Between-Subjects Effects

Dependent Variable: Ansor Aroma

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	76,334 ^a	19	4,018	155,369	,000
Intercept	457,442	1	457,442	17690,331	,000
Lama_Penyimpanan *	,125	12	,010	,403	,954
Metode_Penyimpanan					
Lama_Penyimpanan	75,773	4	18,943	732,576	,000
Metode_Penyimpanan	,436	3	,145	5,625	,003
Error	1,034	40	,026		
Total	534,811	60			
Corrected Total	77,369	59			

a. R Squared = ,987 (Adjusted R Squared = ,980)

Lampiran 18. Hasil Uji Lanjut Duncan Analisa Sensori Daging.

a. Warna

Ansor_Warna

Duncan^{a,b}

Lama_Penyimpanan	N	Subset				
		1	2	3	4	5
hari 8	12	1,1550				
Hari 6	12		1,7900			
Hari 4	12			3,2667		
Hari 2	12				4,1892	
Hari 0	12					4,5658
Sig.		1,000	1,000	1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,027.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

Ansor_Warna

Duncan^{a,b}

Metode_Penyimpanan	N	Subset	
		1	2
kontrol	15	2,8967	
spraying	15	2,9200	
Dipping	15		3,0587
wrapping	15		3,0980
Sig.		,701	,518

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,027.

a. Uses Harmonic Mean Sample Size = 15,000.

b. Alpha = ,05.

b. Tekstur

Ansor_Tekstur

Duncan^{a,b}

Lama_Penyimpanan	N	Subset				
		1	2	3	4	5
hari 8	12	1,9292				
Hari 6	12		2,7050			
Hari 4	12			3,3292		
Hari 2	12				3,9108	
Hari 0	12					4,6000
Sig.		1,000	1,000	1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,030.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

Ansor_Tekstur

Duncan^{a,b}

Metode_Penyimpanan	N	Subset	
		1	2
kontrol	15	3,2053	
spraying	15	3,2493	3,2493
Dipping	15		3,3600
wrapping	15		3,3647
Sig.		,492	,092

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,030.

a. Uses Harmonic Mean Sample Size = 15,000.

b. Alpha = ,05.

Alpha = ,05.

c. Aroma

Ansor_Aroma

Duncan^{a,b}

Lama_Penyimpanan	N	Subset			
		1	2	3	4
hari 8	12	1,5100			
Hari 6	12	1,6117			
Hari 4	12		2,5958		
Hari 2	12			3,8117	
Hari 0	12				4,2767
Sig.		,129	1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,026.

a. Uses Harmonic Mean Sample Size = 12,000.

b. Alpha = ,05.

Ansor_Aroma

Duncan^{a,b}

Metode_Penyimpanan	N	Subset	
		1	2
kontrol	15	2,6320	
spraying	15	2,7507	2,7507
wrapping	15		2,7953
Dipping	15		2,8667
Sig.		,050	,068

Means for groups in homogeneous subsets are displayed.


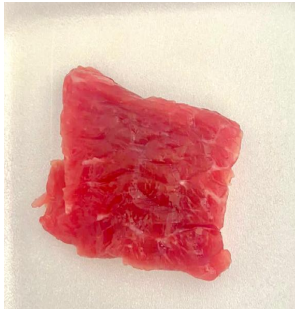
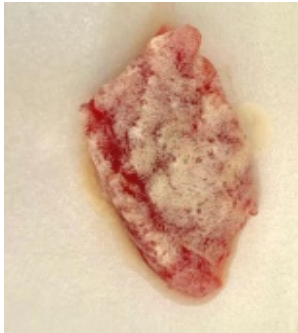
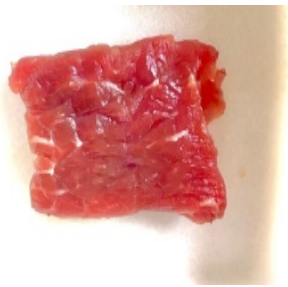



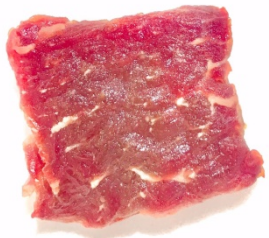





Based on observed means.

The error term is Mean Square(Error) = ,026.

a. Uses Harmonic Mean Sample Size = 15,000.

b. Alpha = ,05.

Lampiran 19. Dokumentasi Penelitian

 <p>Hari 0 (Kontrol)</p>	 <p>Hari 0 (Wrapping)</p>	 <p>Hari 0 (dipping)</p>	 <p>Hari 0 (Spraying)</p>
 <p>Hari 2 (Kontrol)</p>	 <p>Hari 2 (Wrapping)</p>	 <p>Hari 2 (dipping)</p>	 <p>Hari 2 (Spraying)</p>
 <p>Hari 4 (Kontrol)</p>	 <p>Hari 4 (Wrapping)</p>	 <p>Hari 4 (dipping)</p>	 <p>Hari 4 (Spraying)</p>
 <p>Hari 6 (Kontrol)</p>	 <p>Hari 6 (Wrapping)</p>	 <p>Hari 6 (dipping)</p>	 <p>Hari 6 (Spraying)</p>

 <p>Hari 8 (Kontrol)</p>	 <p>Hari 8 (Wrapping)</p>	 <p>Hari 8 (dipping)</p>	 <p>Hari 8 (Spraying)</p>
 <p>Proses spraying pada daging</p>	 <p>Proses dipping pada daging</p>	 <p>Daging yang telah di wrapping</p>	 <p>Uji TBARS</p>
 <p>Uji TPC</p>	 <p>Uji TVBN</p>	 <p>Antimikroba pada larutan edible</p>	 <p>Proses pengambilan daging di RPH Gowa</p>
 <p>Uji pH</p>			