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LAMPIRAN

Lampiran 1. Hasil Pengujian Organoleptik Parameter Warna

| NO | A0.1 | A0.2 | A0.3 | A1.1 | A1.2 | A1.3 | A2.1 | A2.2 | A2.3 | A3.1 | A3.2 | A3.3 |
|-----------|------|------|------|------|------|------|------|------|------|------|------|------|
| 1 | 4 | 4 | 4 | 4 | 3 | 3 | 4 | 4 | 3 | 3 | 3 | 4 |
| 2 | 3 | 3 | 3 | 2 | 2 | 3 | 3 | 3 | 3 | 4 | 3 | 3 |
| 3 | 2 | 4 | 3 | 3 | 2 | 2 | 2 | 2 | 3 | 3 | 1 | 3 |
| 4 | 3 | 3 | 3 | 4 | 3 | 2 | 5 | 3 | 3 | 3 | 3 | 4 |
| 5 | 5 | 3 | 5 | 2 | 2 | 3 | 3 | 2 | 4 | 3 | 2 | 3 |
| 6 | 2 | 3 | 4 | 3 | 4 | 4 | 3 | 4 | 4 | 4 | 4 | 3 |
| 7 | 4 | 4 | 2 | 4 | 2 | 2 | 3 | 2 | 4 | 3 | 2 | 4 |
| 8 | 3 | 5 | 3 | 3 | 4 | 3 | 3 | 3 | 3 | 3 | 3 | 3 |
| 9 | 4 | 4 | 2 | 4 | 3 | 1 | 4 | 1 | 2 | 4 | 2 | 1 |
| 10 | 3 | 3 | 4 | 2 | 2 | 5 | 4 | 4 | 3 | 2 | 3 | 4 |
| 11 | 4 | 3 | 3 | 5 | 3 | 2 | 4 | 5 | 5 | 5 | 4 | 5 |
| 12 | 3 | 3 | 5 | 3 | 3 | 4 | 4 | 4 | 4 | 4 | 3 | 4 |
| 13 | 4 | 4 | 3 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 |
| 14 | 3 | 5 | 4 | 4 | 4 | 4 | 4 | 3 | 4 | 3 | 4 | 3 |
| 15 | 5 | 2 | 3 | 5 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 |
| 16 | 3 | 4 | 3 | 2 | 3 | 3 | 3 | 2 | 3 | 3 | 2 | 2 |
| 17 | 2 | 3 | 2 | 4 | 2 | 3 | 2 | 1 | 2 | 3 | 2 | 3 |
| 18 | 3 | 3 | 3 | 4 | 3 | 3 | 5 | 2 | 3 | 1 | 2 | 3 |
| 19 | 4 | 3 | 4 | 4 | 2 | 3 | 4 | 3 | 4 | 5 | 4 | 2 |
| 20 | 3 | 2 | 3 | 5 | 3 | 4 | 4 | 3 | 4 | 5 | 4 | 4 |
| 21 | 4 | 3 | 4 | 2 | 2 | 3 | 2 | 3 | 3 | 3 | 3 | 2 |
| 22 | 3 | 3 | 3 | 4 | 2 | 2 | 4 | 2 | 2 | 4 | 2 | 3 |
| 23 | 3 | 3 | 3 | 3 | 2 | 3 | 2 | 2 | 3 | 2 | 2 | 3 |
| 24 | 4 | 3 | 2 | 4 | 5 | 3 | 4 | 3 | 3 | 2 | 3 | 4 |
| 25 | 3 | 3 | 4 | 4 | 4 | 3 | 3 | 4 | 4 | 4 | 2 | 4 |
| 26 | 4 | 4 | 3 | 3 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 3 |
| 27 | 3 | 3 | 3 | 3 | 3 | 2 | 3 | 3 | 2 | 3 | 3 | 2 |
| 28 | 3 | 3 | 2 | 3 | 4 | 3 | 2 | 4 | 4 | 2 | 3 | 3 |
| 29 | 3 | 3 | 3 | 4 | 3 | 3 | 3 | 3 | 3 | 4 | 3 | 4 |
| 30 | 3 | 3 | 1 | 4 | 5 | 4 | 4 | 5 | 5 | 4 | 3 | 4 |
| Total | 100 | 99 | 94 | 105 | 92 | 92 | 103 | 92 | 102 | 101 | 87 | 98 |
| Rata-Rata | 3,34 | 3,3 | 3,13 | 3,5 | 3,07 | 3,07 | 3,43 | 3,07 | 3,4 | 3,37 | 2,9 | 3,27 |

Lampiran 2 Hasil Pengujian Organoleptik Parameter Aroma

| NO | F0.1 | F0.2 | F0.3 | F1.1 | F1.2 | F1.3 | F2.1 | F2.2 | F2.3 | F3.1 | F3.2 | F3.3 |
|-----------|------|------|------|------|------|------|------|------|------|------|------|------|
| 1 | 3 | 3 | 4 | 3 | 4 | 4 | 4 | 4 | 3 | 3 | 3 | 3 |
| 2 | 3 | 3 | 3 | 4 | 4 | 5 | 4 | 3 | 4 | 4 | 4 | 4 |
| 3 | 2 | 2 | 2 | 3 | 3 | 3 | 4 | 3 | 4 | 3 | 3 | 4 |
| 4 | 3 | 2 | 3 | 2 | 3 | 4 | 5 | 3 | 3 | 2 | 3 | 4 |
| 5 | 4 | 3 | 3 | 3 | 4 | 3 | 3 | 3 | 3 | 2 | 2 | 3 |
| 6 | 5 | 4 | 3 | 2 | 3 | 3 | 5 | 4 | 4 | 3 | 4 | 3 |
| 7 | 3 | 3 | 5 | 3 | 4 | 4 | 5 | 4 | 5 | 5 | 5 | 4 |
| 8 | 2 | 3 | 2 | 2 | 3 | 5 | 3 | 3 | 3 | 3 | 3 | 2 |
| 9 | 2 | 5 | 4 | 3 | 4 | 4 | 3 | 5 | 5 | 3 | 2 | 3 |
| 10 | 4 | 4 | 3 | 3 | 4 | 4 | 4 | 5 | 4 | 3 | 4 | 4 |
| 11 | 4 | 3 | 5 | 3 | 5 | 4 | 4 | 5 | 5 | 4 | 5 | 4 |
| 12 | 3 | 3 | 3 | 4 | 4 | 4 | 4 | 4 | 4 | 3 | 4 | 5 |
| 13 | 4 | 5 | 4 | 4 | 4 | 5 | 4 | 4 | 5 | 4 | 4 | 5 |
| 14 | 3 | 3 | 4 | 3 | 4 | 3 | 5 | 4 | 5 | 4 | 5 | 3 |
| 15 | 3 | 3 | 3 | 5 | 5 | 4 | 4 | 4 | 4 | 4 | 4 | 4 |
| 16 | 3 | 3 | 3 | 4 | 3 | 3 | 2 | 2 | 3 | 3 | 2 | 2 |
| 17 | 3 | 2 | 3 | 3 | 3 | 4 | 4 | 5 | 3 | 4 | 3 | 4 |
| 18 | 3 | 5 | 3 | 4 | 3 | 3 | 5 | 4 | 3 | 2 | 4 | 4 |
| 19 | 3 | 2 | 2 | 5 | 4 | 5 | 5 | 4 | 4 | 3 | 3 | 2 |
| 20 | 3 | 4 | 4 | 3 | 5 | 4 | 4 | 5 | 5 | 5 | 4 | 4 |
| 21 | 3 | 4 | 3 | 4 | 5 | 5 | 5 | 4 | 4 | 4 | 4 | 4 |
| 22 | 3 | 5 | 5 | 3 | 4 | 3 | 5 | 3 | 3 | 4 | 3 | 4 |
| 23 | 3 | 3 | 3 | 4 | 3 | 3 | 3 | 3 | 3 | 2 | 2 | 3 |
| 24 | 3 | 3 | 3 | 4 | 3 | 3 | 3 | 4 | 4 | 5 | 4 | 3 |
| 25 | 4 | 3 | 4 | 5 | 5 | 5 | 5 | 5 | 4 | 5 | 5 | 5 |
| 26 | 3 | 3 | 3 | 4 | 4 | 4 | 5 | 3 | 4 | 4 | 4 | 4 |
| 27 | 3 | 3 | 3 | 4 | 3 | 2 | 4 | 3 | 3 | 4 | 3 | 2 |
| 28 | 3 | 3 | 3 | 3 | 3 | 3 | 3 | 4 | 4 | 3 | 3 | 4 |
| 29 | 2 | 1 | 1 | 4 | 4 | 3 | 2 | 4 | 2 | 4 | 4 | 3 |
| 30 | 3 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 |
| Total | 93 | 97 | 98 | 105 | 114 | 113 | 120 | 115 | 114 | 106 | 107 | 107 |
| Rata-Rata | 3,1 | 3,23 | 3,26 | 3,5 | 3,8 | 3,77 | 4 | 3,83 | 3,8 | 3,53 | 3,57 | 3,57 |

Lampiran 3. Pengujian Organoleptik Parameter Tekstur

| NO | F0.1 | F0.2 | F0.3 | F1.1 | F1.2 | F1.3 | F2.1 | F2.2 | F2.3 | F3.1 | F3.2 | F3.3 |
|-----------|------|------|------|------|------|------|------|------|------|------|------|------|
| 1 | 3 | 4 | 3 | 4 | 4 | 5 | 5 | 5 | 4 | 3 | 4 | 4 |
| 2 | 3 | 3 | 5 | 4 | 3 | 4 | 3 | 3 | 4 | 2 | 5 | 2 |
| 3 | 4 | 4 | 3 | 3 | 4 | 4 | 2 | 3 | 3 | 3 | 4 | 4 |
| 4 | 3 | 3 | 3 | 2 | 3 | 3 | 3 | 5 | 4 | 4 | 5 | 2 |
| 5 | 4 | 5 | 5 | 2 | 4 | 3 | 4 | 5 | 5 | 1 | 3 | 4 |
| 6 | 3 | 3 | 3 | 3 | 4 | 4 | 3 | 5 | 3 | 3 | 3 | 3 |
| 7 | 2 | 3 | 3 | 2 | 5 | 4 | 3 | 4 | 4 | 4 | 4 | 5 |
| 8 | 3 | 4 | 2 | 3 | 4 | 3 | 3 | 3 | 4 | 2 | 3 | 2 |
| 9 | 4 | 5 | 5 | 2 | 3 | 3 | 1 | 1 | 1 | 1 | 1 | 1 |
| 10 | 5 | 3 | 3 | 3 | 4 | 5 | 5 | 4 | 3 | 2 | 3 | 3 |
| 11 | 5 | 5 | 4 | 2 | 4 | 3 | 3 | 5 | 5 | 5 | 5 | 3 |
| 12 | 3 | 3 | 3 | 3 | 4 | 4 | 4 | 4 | 3 | 3 | 4 | 4 |
| 13 | 5 | 3 | 5 | 4 | 4 | 3 | 4 | 3 | 3 | 4 | 4 | 3 |
| 14 | 3 | 3 | 3 | 4 | 4 | 4 | 4 | 4 | 4 | 3 | 4 | 2 |
| 15 | 3 | 3 | 5 | 3 | 4 | 3 | 4 | 4 | 3 | 3 | 3 | 3 |
| 16 | 4 | 2 | 3 | 4 | 3 | 4 | 3 | 4 | 4 | 4 | 3 | 2 |
| 17 | 3 | 4 | 2 | 4 | 4 | 3 | 5 | 5 | 3 | 5 | 5 | 3 |
| 18 | 4 | 4 | 3 | 3 | 4 | 2 | 2 | 2 | 3 | 1 | 5 | 2 |
| 19 | 4 | 4 | 5 | 2 | 5 | 5 | 5 | 4 | 4 | 4 | 5 | 4 |
| 20 | 5 | 3 | 3 | 5 | 4 | 4 | 3 | 4 | 5 | 4 | 4 | 4 |
| 21 | 3 | 5 | 5 | 2 | 4 | 5 | 5 | 4 | 4 | 4 | 5 | 4 |
| 22 | 4 | 4 | 3 | 4 | 4 | 4 | 5 | 3 | 4 | 4 | 3 | 4 |
| 23 | 3 | 3 | 3 | 4 | 3 | 4 | 3 | 3 | 4 | 2 | 2 | 4 |
| 24 | 2 | 2 | 3 | 4 | 5 | 5 | 3 | 3 | 3 | 3 | 5 | 5 |
| 25 | 4 | 4 | 4 | 5 | 5 | 5 | 5 | 5 | 4 | 5 | 5 | 5 |
| 26 | 3 | 3 | 3 | 3 | 3 | 4 | 4 | 4 | 5 | 2 | 4 | 3 |
| 27 | 4 | 4 | 3 | 3 | 2 | 4 | 3 | 2 | 2 | 2 | 3 | 4 |
| 28 | 5 | 3 | 4 | 2 | 3 | 2 | 2 | 4 | 3 | 1 | 2 | 2 |
| 29 | 3 | 3 | 3 | 2 | 3 | 2 | 3 | 4 | 3 | 2 | 4 | 4 |
| 30 | 3 | 3 | 5 | 4 | 5 | 4 | 4 | 5 | 5 | 4 | 5 | 5 |
| Total | 107 | 105 | 107 | 95 | 115 | 112 | 106 | 114 | 109 | 90 | 115 | 100 |
| Rata-rata | 3,56 | 3,5 | 3,56 | 3,17 | 3,83 | 3,73 | 3,53 | 3,8 | 3,63 | 3 | 3,83 | 3,33 |

Lampiran 4. Hasil Pengujian Organoleptik Parameter Rasa

| NO | F0.1 | F0.2 | F0.3 | F1.1 | F1.2 | F1.3 | F2.1 | F2.2 | F2.3 | F3.1 | F3.2 | F3.3 |
|-----------|------|------|------|------|------|------|------|------|------|------|------|------|
| 1 | 3 | 3 | 3 | 4 | 4 | 4 | 5 | 4 | 3 | 2 | 3 | 4 |
| 2 | 2 | 4 | 2 | 4 | 4 | 3 | 3 | 4 | 3 | 3 | 4 | 3 |
| 3 | 3 | 3 | 3 | 4 | 3 | 4 | 4 | 4 | 5 | 4 | 5 | 4 |
| 4 | 4 | 5 | 4 | 3 | 5 | 3 | 5 | 4 | 4 | 4 | 5 | 4 |
| 5 | 4 | 2 | 3 | 2 | 5 | 5 | 5 | 3 | 4 | 3 | 4 | 4 |
| 6 | 3 | 5 | 3 | 3 | 3 | 4 | 4 | 5 | 4 | 3 | 3 | 3 |
| 7 | 3 | 4 | 4 | 3 | 4 | 3 | 4 | 3 | 5 | 3 | 3 | 3 |
| 8 | 5 | 3 | 5 | 3 | 2 | 4 | 3 | 3 | 4 | 3 | 4 | 3 |
| 9 | 4 | 3 | 5 | 3 | 3 | 4 | 2 | 2 | 3 | 3 | 1 | 1 |
| 10 | 4 | 5 | 3 | 4 | 4 | 4 | 5 | 5 | 4 | 3 | 3 | 4 |
| 11 | 5 | 3 | 2 | 4 | 5 | 5 | 5 | 5 | 5 | 5 | 4 | 3 |
| 12 | 3 | 2 | 2 | 4 | 3 | 3 | 4 | 4 | 4 | 4 | 2 | 4 |
| 13 | 5 | 5 | 5 | 4 | 4 | 3 | 4 | 3 | 3 | 4 | 4 | 3 |
| 14 | 4 | 3 | 3 | 3 | 4 | 4 | 5 | 4 | 5 | 4 | 5 | 3 |
| 15 | 3 | 4 | 5 | 4 | 5 | 4 | 3 | 4 | 4 | 3 | 3 | 3 |
| 16 | 5 | 4 | 4 | 2 | 2 | 3 | 4 | 3 | 5 | 4 | 3 | 1 |
| 17 | 4 | 2 | 3 | 3 | 2 | 5 | 5 | 4 | 3 | 2 | 4 | 4 |
| 18 | 3 | 5 | 4 | 3 | 4 | 4 | 2 | 3 | 4 | 1 | 5 | 2 |
| 19 | 3 | 2 | 2 | 3 | 4 | 5 | 5 | 4 | 2 | 5 | 5 | 4 |
| 20 | 4 | 3 | 4 | 4 | 5 | 4 | 5 | 4 | 5 | 4 | 5 | 5 |
| 21 | 2 | 5 | 3 | 5 | 5 | 5 | 5 | 5 | 4 | 5 | 5 | 5 |
| 22 | 5 | 4 | 5 | 3 | 3 | 4 | 5 | 3 | 3 | 4 | 3 | 4 |
| 23 | 3 | 3 | 3 | 3 | 2 | 4 | 3 | 3 | 4 | 1 | 2 | 3 |
| 24 | 3 | 4 | 4 | 4 | 3 | 4 | 4 | 3 | 2 | 5 | 3 | 4 |
| 25 | 3 | 3 | 3 | 5 | 5 | 5 | 5 | 5 | 4 | 5 | 5 | 5 |
| 26 | 5 | 4 | 5 | 4 | 4 | 4 | 5 | 4 | 4 | 3 | 2 | 4 |
| 27 | 4 | 3 | 4 | 4 | 3 | 2 | 4 | 3 | 4 | 4 | 3 | 2 |
| 28 | 3 | 3 | 3 | 3 | 3 | 2 | 3 | 4 | 4 | 1 | 2 | 3 |
| 29 | 2 | 1 | 2 | 3 | 3 | 4 | 4 | 2 | 4 | 4 | 3 | 4 |
| 30 | 3 | 3 | 4 | 4 | 5 | 4 | 4 | 5 | 5 | 5 | 5 | 5 |
| Total | 116 | 103 | 105 | 105 | 111 | 116 | 124 | 112 | 117 | 104 | 108 | 104 |
| Rata-rata | 3,86 | 3,43 | 3,5 | 3,5 | 3,7 | 3,87 | 4,13 | 3,73 | 3,9 | 3,47 | 3,6 | 3,47 |

Lampiran 5. Perlakuan Terbaik

| Perlakuan | Parameter | | | | Rata-rata |
|-----------|-------------|-------------|-------------|-------------|-------------|
| | Warna | Aroma | Tekstur | Rasa | |
| A0 | 3,25 | 3,19 | 3,54 | 3,59 | 3,39 |
| A1 | 3,21 | 3,69 | 3,58 | 3,69 | 3,54 |
| A2 | 3,30 | 3,80 | 3,65 | 3,92 | 3,67 |
| A3 | 3,18 | 3,56 | 3,38 | 3,51 | 3,41 |

Lampiran 6. Hasil Analisa Pengujian Kadar Air

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 |
| ka Equal variances assumed | 1,094 | ,355 | 3,805 | 4 | ,019 | 2,81333 | ,73934 | ,76060 | 4,86607 |
| ir Equal variances not assumed | | | 3,805 | 3,244 | ,028 | 2,81333 | ,73934 | ,55736 | 5,06931 |

Lampiran 7. Hasil Pengujian Kadar Air

| NO | JENIS <i>BROWNIES</i> | ULANGAN | | | TOTAL | RERATA |
|----|-----------------------|---------|-------|-------|-------|--------|
| | | U1 | U2 | U3 | | |
| 1 | Komersial | 23,40 | 24,20 | 24,69 | 72,29 | 24,10 |
| 2 | Substitusi | 21,00 | 22,50 | 20,35 | 63,85 | 21,28 |

Lampiran 8. Hasil Analisa Kadar Abu

| 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 |
| kadar_abu | Equal variances assumed | 12,973 | ,023 | ,196 | 4 | ,854 | ,07667 | ,39019 | -1,00666 | 1,15999 |
| | Equal variances not assumed | | | ,196 | 2,038 | ,862 | ,07667 | ,39019 | -1,57251 | 1,72584 |

Lampiran 9. Hasil Pengujian Kadar Abu

| NO | JENIS <i>BROWNIES</i> | ULANGAN | | | TOTAL | RERATA |
|----|-----------------------|---------|------|------|-------|--------|
| | | U1 | U2 | U3 | | |
| 1 | Komersial | 0,79 | 0,66 | 0,71 | 2,16 | 0,72 |
| 2 | Substitusi | 1,18 | 1,19 | 0,02 | 2,39 | 0,80 |

Lampiran 10. Hasil Analisa Kadar Protein

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 |
| Kadar_protein | 2,549 | ,186 | 29,748 | 4 | ,000 | 2,08000 | ,06992 | 1,88587 | 2,27413 |
| Equal variances assumed | | | 29,748 | 2,628 | ,000 | 2,08000 | ,06992 | 1,83853 | 2,32147 |
| Equal variances not assumed | | | | | | | | | |

Lampiran 11. Hasil Pengujian Kadar Protein

| NO | JENIS <i>BROWNIES</i> | ULANGAN | | | TOTAL | RERATA |
|----|-----------------------|---------|-------|-------|-------|--------|
| | | U1 | U2 | U3 | | |
| 1 | Komersial | 10,26 | 10,31 | 10,35 | 30,92 | 10,31 |
| 2 | Subtitusi | 8,35 | 8,13 | 8,20 | 24,68 | 8,23 |

Lampiran 12. Hasil Analisa Kadar Lemak

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 |
| Kadar_lemak | | | | | | | | | |
| Equal variances assumed | 1,069 | ,360 | 2,319 | 4 | ,081 | 1,84333 | ,79487 | -,36357 | 4,05023 |
| Equal variances not assumed | | | 2,319 | 2,746 | ,111 | 1,84333 | ,79487 | -,82391 | 4,51058 |

Lampiran 13. Hasil Pengujian Kadar Lemak

| NO | JENIS <i>BROWNIES</i> | ULANGAN | | | TOTAL | RERATA |
|----|-----------------------|---------|-------|-------|-------|--------|
| | | U1 | U2 | U3 | | |
| 1 | Komersial | 14,73 | 13,51 | 12,21 | 40,45 | 13,48 |
| 2 | Substitusi | 12,15 | 11,72 | 11,05 | 34,92 | 11,64 |

Lampiran 14. Hasil Analisa Kadar Karbohidrat

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 |
| Karbohidrat | Equal variances assumed | 5,131 | ,086 | -5,366 | 4 | ,006 | 6,66000 | 1,24111 | -10,10588 | 3,21412 |
| | Equal variances not assumed | | | -5,366 | 2,352 | ,023 | 6,66000 | 1,24111 | 11,30330 | 2,01670 |

Lampiran 15. Hasil Pengujian Kadar Karbohidrat

| NO | JENIS <i>BROWNIES</i> | ULANGAN | | | TOTAL | RERATA |
|----|-----------------------|---------|-------|-------|--------|--------|
| | | U1 | U2 | U3 | | |
| 1 | Komersial | 50,82 | 51,32 | 52,04 | 154,18 | 51,39 |
| 2 | Substitusi | 57,32 | 56,46 | 60,38 | 174,16 | 58,05 |

Lampiran 16. Hasil Analisa Kadar Serat Kasar

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 |
| Kadar_serat | 3,902 | ,119 | 10,605 | 4 | ,000 | 2,81667 | ,26560 | 2,079 | 3,554 |
| Equal variances assumed | | | 10,605 | 2,700 | ,003 | 2,81667 | ,26560 | 1,915 | 3,717 |
| Equal variances not assumed | | | | | | | | | |

Lampiran 17. Hasil Pengujian Kadar Protein

| NO | JENIS <i>BROWNIES</i> | ULANGAN | | | TOTAL | RERATA |
|----|-----------------------|---------|-------|-------|-------|--------|
| | | U1 | U2 | U3 | | |
| 1 | Komersial | 10,26 | 10,31 | 10,35 | 30,92 | 10,31 |
| 2 | Subtitusi | 8,35 | 8,13 | 8,20 | 24,68 | 8,23 |

Lampiran 18. Hasil Analisa Kadar Gula

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 |
| kadar_gula | Equal variances assumed | 6,276 | ,066 | 8,720 | 4 | ,001 | 2,84000 | ,32568 | 1,93577 | 3,74423 |
| | Equal variances not assumed | | | 8,720 | 2,266 | ,009 | 2,84000 | ,32568 | 1,58497 | 4,09503 |

Lampiran 19. Hasil Pengujian Kadar Gula

| NO | JENIS <i>BROWNIES</i> | ULANGAN | | | TOTAL | RERATA |
|----|-----------------------|---------|-------|-------|-------|--------|
| | | U1 | U2 | U3 | | |
| 1 | Komersial | 12,98 | 13,18 | 12,15 | 38,31 | 12,77 |
| 2 | Substitusi | 10,06 | 9,95 | 9,78 | 29,79 | 9,93 |

Lampiran 20. Hasil Analisa Daya Kembang

ANOVA

Daya_Kembang

| | Sum of Squares | df | Mean Square | F | Sig. |
|----------------|----------------|----|-------------|-------|------|
| Between Groups | 2171,021 | 3 | 723,674 | 2,059 | ,184 |
| Within Groups | 2811,559 | 8 | 351,445 | | |
| Total | 4982,581 | 11 | | | |

Daya_Kembang

Duncan^a

| Perlakuan | N | Subset for alpha = 0.05 |
|-----------------|---|----------------------------|
| | | 1 |
| 50% : 15% :35% | 3 | 51,5167 |
| 50% : 25% : 25% | 3 | 59,7267 |
| 50% : 35% :15% | 3 | 61,3667 |
| 100% :0:0 | 3 | 87,3800 |
| Sig. | | ,059 |

Means for groups in homogeneous subsets are displayed.

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

Lampiran 21. Hasil Pengujian Daya Kembang

| KODE SAMPEL | ULANGAN | | | TOTAL | RERATA |
|-------------|---------|-------|-------|--------|--------|
| | U1 | U2 | U3 | | |
| A0 | 57,14 | 125 | 80 | 262,14 | 87,38 |
| A1 | 60 | 40 | 54,55 | 154,55 | 51,52 |
| A2 | 64,52 | 56,25 | 63,33 | 184,1 | 61,37 |
| A3 | 68,57 | 60,61 | 50 | 179,18 | 59,73 |

Lampiran 22. Hasil Analisa Kalori

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 |
| Kalori | Equal variances assumed | ,281 | ,624 | -,370 | 4 | ,730 | 2,19000 | 5,91225 | 18,60505 | 14,2255 |
| | Equal variances not assumed | | | -,370 | 3,379 | ,733 | 2,19000 | 5,91225 | 19,86623 | 15,48623 |

Lampiran 23. Hasil Pengujian Kalori

| No | JENIS <i>BROWNIES</i> | ULANGAN | | | TOTAL | RERATA |
|----|--------------------------|---------|--------|--------|---------|--------|
| | | U1 | U2 | U3 | | |
| 1 | Komersial | 383,00 | 374,27 | 365,69 | 1122,96 | 374,32 |
| 2 | Substitusi | 378,6 | 370,3 | 380,63 | 1129,53 | 376,51 |

Lampiran 24. Hasil Standar Deviasi

| No | JENIS <i>BROWNIES</i> | STANDAR DEVIASI | | | | | | | |
|----|--------------------------|-----------------|-----------|-------------|---------------|-------------------|-------------|------------|--------------|
| | | Kadar Air | Kadar Abu | Kadar Lemak | Kadar Protein | Kadar Karbohidrat | Kadar Serat | Kadar Gula | Total Kalori |
| 1 | Komersial | 0,65 | 0,07 | 1,26 | 0,05 | 0,61 | 0,18 | 0,55 | 8,66 |
| 2 | Substitusi | 1,10 | 0,67 | 0,55 | 0,11 | 2,06 | 0,42 | 0,14 | 5,40 |

Lampiran 25. Hasil Standar Deviasi Daya Kembang

| NO | PERLAKUAN | STANDAR DEVIASI |
|----|-----------|-----------------|
| 1 | A0 | 34,53 |
| 2 | A1 | 10,34 |
| 3 | A2 | 4,47 |
| 4 | A3 | 9,32 |

Lampiran 26. Dokumentasi Penelitian

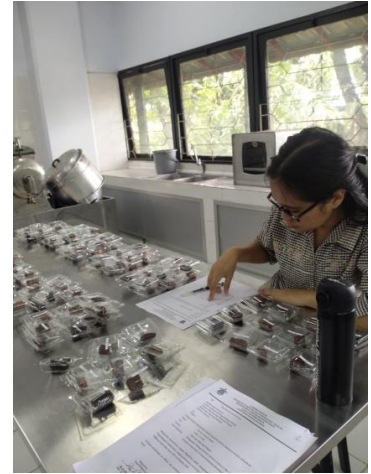




Pengujian Organoleptik



Pengujian Organoleptik



Pengujian Organoleptik



Penyediaan Bahan



Penambahan Bahan



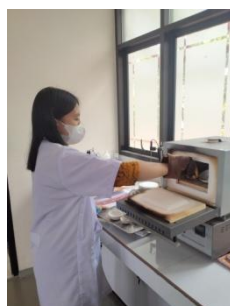
Pencampuran Bahan



Pengukusan *Brownies*



Pengujian Kadar Air



Pengujian Kadar Abu



Pengujian Kadar Protein



Pengujian Kadar Lemak



Pengujian Kadar Gula



Pengujian Kadar Serat



Pengujian Daya Kembang