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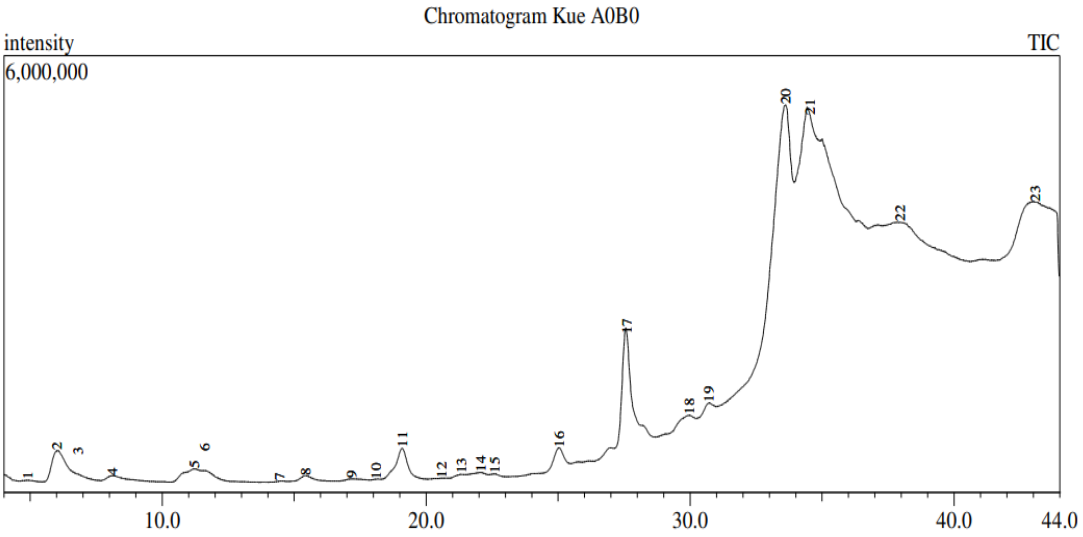
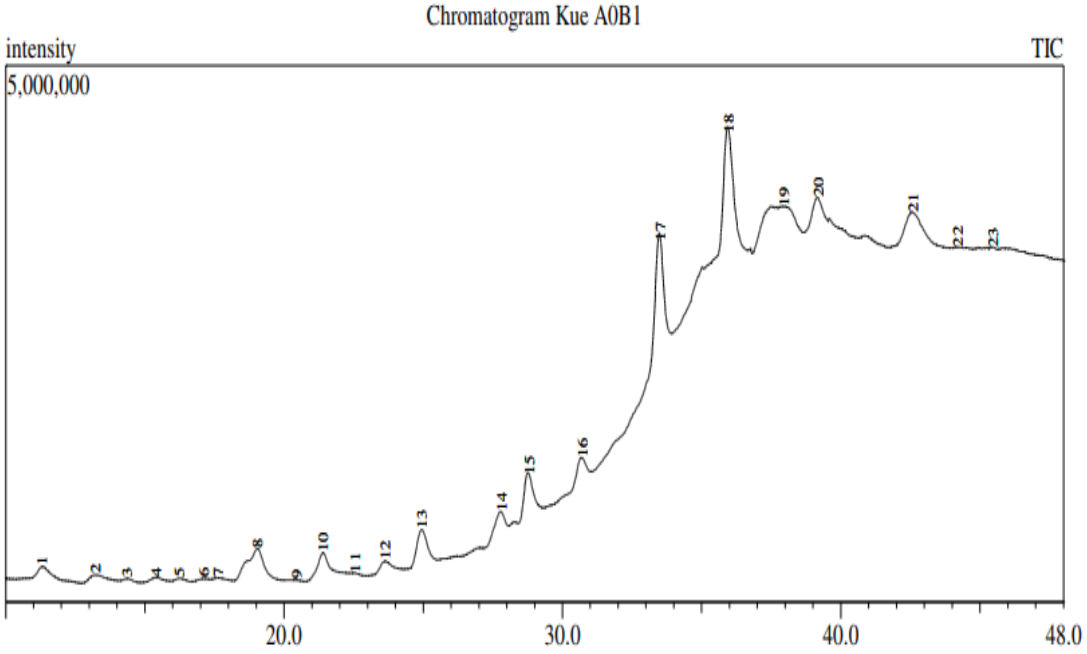
LAMPIRAN

Lampiran 1. Kromatografi Senyawa Volatil pada Perlakuan E0F0



Lampiran 2. Kromatografi Senyawa Volatil pada E0F1



Lampiran 3. Hasil Analisis Sidik Ragam Tepung Beras: Beras Ketan: Derajat Kehalusan (Tahap 1)

Tests of Between-Subjects Effects

Source	Dependent Variable	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	Ka.Air	3185.837[a]	8	398.230	1.179	.364
	Ka.Pati	12020.584[b]	8	1502.573	2.201	.079
	Ka.Amilosa	265.846[c]	8	33.231	4.852	.003
	Ka.Amilopektin	12557.472[d]	8	1569.684	2.189	.080
	L	5.428[e]	8	.678	1.125	.393
	a_	1.257[f]	8	.157	3.327	.016
	b_	2.013[g]	8	.252	7.602	.000
Intercept	Ka.Air	15233.542	1	15233.542	45.082	.000
	Ka.Pati	154303.040	1	154303.040	225.979	.000
	Ka.Amilosa	10273.871	1	10273.871	1,500.174	.000
	Ka.Amilopektin	84945.521	1	84945.521	118.463	.000
	L	221309.065	1	221309.065	366,808.353	.000
	a_	87.941	1	87.941	1,862.095	.000
	b_	818.342	1	818.342	24,721.932	.000
A	Ka.Air	1077.606	2	538.803	1.595	.230
	Ka.Pati	2416.911	2	1208.456	1.770	.199
	Ka.Amilosa	179.336	2	89.668	13.093	.000
	Ka.Amilopektin	3906.830	2	1953.415	2.724	.093
	L	2.398	2	1.199	1.987	.166
	a_	.876	2	.438	9.279	.002
	b_	1.817	2	.909	27.449	.000
B	Ka.Air	1606.036	2	803.018	2.376	.121
	Ka.Pati	9423.355	2	4711.677	6.900	.006
	Ka.Amilosa	45.914	2	22.957	3.352	.058
	Ka.Amilopektin	8749.742	2	4374.871	6.101	.009
	L	.050	2	.025	.041	.960
	a_	.020	2	.010	.217	.807
	b_	.094	2	.047	1.416	.269
A * B	Ka.Air	450.551	4	112.638	.333	.852
	Ka.Pati	930.853	4	232.713	.341	.847
	Ka.Amilosa	30.922	4	7.731	1.129	.374
	Ka.Amilopektin	700.214	4	175.053	.244	.909

	L	2.936	4	.734	1.217	.338
	a_	.327	4	.082	1.733	.187
	b_	.163	4	.041	1.235	.331
Error	Ka.Air	6082.387	18	337.910		
	Ka.Pati	12290.760	18	682.820		
	Ka.Amilosa	123.272	18	6.848		
	Ka.Amilopektin	12907.180	18	717.066		
	L	10.860	18	.603		
	a_	.850	18	.047		
	b_	.596	18	.033		
Total	Ka.Air	24862.493	27			
	Ka.Pati	188091.427	27			
	Ka.Amilosa	10973.802	27			
	Ka.Amilopektin	116557.324	27			
	L	227496.691	27			
	a_	92.527	27			
	b_	841.507	27			
Corrected Total	Ka.Air	9268.225	26			
	Ka.Pati	24311.344	26			
	Ka.Amilosa	389.118	26			
	Ka.Amilopektin	25464.651	26			
	L	16.288	26			
	a_	2.107	26			
	b_	2.609	26			

a. R Squared = .344 (Adjusted R Squared = .052)

b. R Squared = .494 (Adjusted R Squared = .270)

c. R Squared = .683 (Adjusted R Squared = .542)

d. R Squared = .493 (Adjusted R Squared = .268)

e. R Squared = .333 (Adjusted R Squared = .037)

f. R Squared = .597 (Adjusted R Squared = .417)

g. R Squared = .772 (Adjusted R Squared = .670)

Lampiran 4. Hasil Analisis Sidik Ragam Tepung Beras: Beras Ketan: Derajat Kehalusan : Kelapa : Gula Merah (Tahap 2)

Tests of Between-Subjects Effects

Source	Dependent Variable	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	L	1281.992[a]	8	160.249	48.513	.000
	a_	72.179[b]	8	9.022	13.560	.000
	b_	67.417[c]	8	8.427	1.968	.111
	Ka.FFA	19763.014[d]	8	2470.377	2.361	.062
Intercept	L	77614.951	1	77614.951	23,496.660	.000
	a_	811.150	1	811.150	1,219.081	.000
	b_	14694.401	1	14694.401	3,432.056	.000
	Ka.FFA	86349.023	1	86349.023	82.517	.000
C	L	189.992	2	94.996	28.758	.000
	a_	25.506	2	12.753	19.167	.000
	b_	18.665	2	9.333	2.180	.142
	Ka.FFA	4152.739	2	2076.369	1.984	.166
D	L	656.297	2	328.149	99.342	.000
	a_	19.788	2	9.894	14.870	.000
	b_	8.768	2	4.384	1.024	.379
	Ka.FFA	8494.570	2	4247.285	4.059	.035
C * D	L	435.703	4	108.926	32.975	.000
	a_	26.885	4	6.721	10.101	.000
	b_	39.984	4	9.996	2.335	.095
	Ka.FFA	7115.706	4	1778.926	1.700	.194
Error	L	59.458	18	3.303		
	a_	11.977	18	.665		
	b_	77.067	18	4.282		
	Ka.FFA	18835.993	18	1046.444		
Total	L	78956.401	27			
	a_	895.305	27			
	b_	14838.885	27			
	Ka.FFA	124948.030	27			
Corrected Total	L	1341.450	26			
	a_	84.156	26			
	b_	144.484	26			

Ka.FFA	38599.007	26			

a. R Squared = .956 (Adjusted R Squared = .936)

b. R Squared = .858 (Adjusted R Squared = .794)

c. R Squared = .467 (Adjusted R Squared = .230)

d. R Squared = .512 (Adjusted R Squared = .295)

Lampiran 5. Hasil Analisis Sidik Ragam Organoleptik Tepung Beras: Beras Ketan: Derajat Kehalusan : Kelapa : Gula Merah (Tahap 2)

Tests of Between-Subjects Effects

Source	Dependent Variable	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	aroma	158.000[a]	8	19.750	23.358	.000
	rasa	154.381[b]	8	19.298	21.145	.000
	warna	134.659[c]	8	16.832	20.579	.000
	tekstur	27.733[d]	8	3.467	3.766	.000
Intercept	aroma	4664.017	1	4664.017	5,516.002	.000
	rasa	4228.002	1	4228.002	4,632.670	.000
	warna	4553.007	1	4553.007	5,566.340	.000
	tekstur	4420.417	1	4420.417	4,801.557	.000
C	aroma	43.811	2	21.906	25.907	.000
	rasa	31.381	2	15.691	17.193	.000
	warna	38.959	2	19.480	23.815	.000
	tekstur	7.233	2	3.617	3.929	.020
D	aroma	71.644	2	35.822	42.366	.000
	rasa	67.393	2	33.696	36.921	.000
	warna	39.159	2	19.580	23.937	.000
	tekstur	9.144	2	4.572	4.966	.007
C * D	aroma	42.544	4	10.636	12.579	.000
	rasa	55.607	4	13.902	15.232	.000
	warna	56.541	4	14.135	17.281	.000
	tekstur	11.356	4	2.839	3.084	.016
Error	aroma	448.983	531	.846		
	rasa	484.617	531	.913		
	warna	434.333	531	.818		
	tekstur	488.850	531	.921		
Total	aroma	5271.000	540			
	rasa	4867.000	540			
	warna	5122.000	540			
	tekstur	4937.000	540			
Corrected	aroma	606.983	539			

Total	rasa	638.998	539			
	warna	568.993	539			
	tekstur	516.583	539			

a. R Squared = .260 (Adjusted R Squared = .249)

b. R Squared = .242 (Adjusted R Squared = .230)

c. R Squared = .237 (Adjusted R Squared = .225)

d. R Squared = .054 (Adjusted R Squared = .039)

Lampiran 6. Hasil Analisis Sidik Ragam Organoleptik

Tests of Between-Subjects Effects

Source	Dependent Variable	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	rasa_manis	5.889[a]	3	1.963	.287	.835
	rasa_asam	1.495[b]	3	.498	.311	.817
	rasa_asin	.474[c]	3	.158	.045	.987
	rasa_pahit	1.071[d]	3	.357	.539	.656
	intensitas_aroma	103.372[e]	3	34.457	4.775	.003
	kekenyalan	133.663[f]	3	44.554	6.861	.000
	kesukaan	2.441[g]	3	.814	.114	.952
Intercept	rasa_manis	3783.084	1	3783.084	552.849	.000
	rasa_asam	76.701	1	76.701	47.902	.000
	rasa_asin	193.442	1	193.442	54.854	.000
	rasa_pahit	31.250	1	31.250	47.203	.000
	intensitas_aroma	6157.710	1	6157.710	853.327	.000
	kekenyalan	4481.020	1	4481.020	690.011	.000
	kesukaan	6158.880	1	6158.880	861.157	.000
E	rasa_manis	5.689	1	5.689	.831	.363
	rasa_asam	.001	1	.001	.001	.977
	rasa_asin	.338	1	.338	.096	.757
	rasa_pahit	.011	1	.011	.016	.898
	intensitas_aroma	102.152	1	102.152	14.156	.000
	kekenyalan	112.180	1	112.180	17.274	.000
	kesukaan	1.740	1	1.740	.243	.622
F	rasa_manis	.128	1	.128	.019	.891
	rasa_asam	.053	1	.053	.033	.855
	rasa_asin	.038	1	.038	.011	.918
	rasa_pahit	.002	1	.002	.003	.956
	intensitas_aroma	.882	1	.882	.122	.727
	kekenyalan	1.549	1	1.549	.239	.626
	kesukaan	.156	1	.156	.022	.883
E * F	rasa_manis	.072	1	.072	.011	.918
	rasa_asam	1.440	1	1.440	.899	.344
	rasa_asin	.098	1	.098	.028	.868
	rasa_pahit	1.058	1	1.058	1.598	.208
	intensitas_aroma	.338	1	.338	.047	.829

	kekenyalan	19.933	1	19.933	3.069	.082
	kesukaan	.545	1	.545	.076	.783
Error	rasa_manis	1204.348	176	6.843		
	rasa_asam	281.814	176	1.601		
	rasa_asin	620.664	176	3.527		
	rasa_pahit	116.519	176	.662		
	intensitas_aroma	1270.038	176	7.216		
	kekenyalan	1142.967	176	6.494		
	kesukaan	1258.729	176	7.152		
Total	rasa_manis	4993.320	180			
	rasa_asam	360.010	180			
	rasa_asin	814.580	180			
	rasa_pahit	148.840	180			
	intensitas_aroma	7531.120	180			
	kekenyalan	5757.650	180			
	kesukaan	7420.050	180			
Corrected Total	rasa_manis	1210.236	179			
	rasa_asam	283.309	179			
	rasa_asin	621.138	179			
	rasa_pahit	117.590	179			
	intensitas_aroma	1373.410	179			
	kekenyalan	1276.630	179			
	kesukaan	1261.170	179			

a. R Squared = .005 (Adjusted R Squared = -.012)

b. R Squared = .005 (Adjusted R Squared = -.012)

c. R Squared = .001 (Adjusted R Squared = -.016)

d. R Squared = .009 (Adjusted R Squared = -.008)

e. R Squared = .075 (Adjusted R Squared = .060)

f. R Squared = .105 (Adjusted R Squared = .089)

g. R Squared = .002 (Adjusted R Squared = -.015)

Lampiran 7. Hasil Sidik Ragam Kadar Air

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
hasil_ka.air	Equal variances assumed	4.988	.089	5.570	4	.005	10.36667	1.86130	5.19886	15.53447
	Equal variances not assumed			5.570	2.556	.017	10.36667	1.86130	3.81571	16.91763

Lampiran 8. Hasil Sidik Ragam Kadar Abu

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
Ka.Abu	Equal variances assumed	.009	.931	-3.296	4	.030	-.16333	.04955	-.30092	-.02575
	Equal variances not assumed			-3.296	3.999	.030	-.16333	.04955	-.30093	-.02574

Lampiran 9. Hasil Sidik Ragam Kadar Lemak

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
Ka.Lemak	Equal variances assumed	.249	.644	.979	4	.383	.62667	.63985	-1.14985	2.40318
	Equal variances not assumed			.979	3.695	.387	.62667	.63985	-1.20919	2.46252

Lampiran 10. Hasil Sidik Ragam Kadar Protein

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
Ka.Protein	Equal variances assumed	.160	.710	-.224	4	.834	-.24667	1.10161	-3.30524	2.81191
	Equal variances not assumed			-.224	3.668	.835	-.24667	1.10161	-3.41743	2.92409

Lampiran 11. Hasil Sidik Ragam Kadar Karbohidrat

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
Ka.Karbohidrat	Equal variances assumed	.491	.522	-4.695	4	.009	-10.58333	2.25422	-16.84206	-4.32461
	Equal variances not assumed			-4.695	3.202	.016	-10.58333	2.25422	-17.50738	-3.65929

Lampiran 12. Hasil Sidik Ragam Total Gula

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
TotalGula	Equal variances assumed	.046	.840	.934	4	.403	.66000	.70684	-1.30250	2.62250
	Equal variances not assumed			.934	3.991	.403	.66000	.70684	-1.30431	2.62431

Lampiran 13. Hasil Sidik Ragam Total Padatan Terlarut

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
TotalPadatan Terlarut	Equal variances assumed	.400	.561	1.000	4	.374	.66667	.66667	-1.18430	2.51763
	Equal variances not assumed			1.000	3.200	.387	.66667	.66667	-1.38189	2.71522

Lampiran 14. Hasil Sidik Ragam Total Asam

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
TotalAsam	Equal variances assumed	5.226	.084	-.802	4	.468	-.01600	.01996	-.07141	.03941
	Equal variances not assumed			-.802	2.560	.490	-.01600	.01996	-.08615	.05415

Lampiran 15. Kuisioner Profil Sensori dan Uji Kesukaan

PROFIL SENSORI DAN UJI KESUKAAN

KUESIONER

Nama : **Tanggal :**

Umur : **Kode sampel :**

Dihadapan saudara disajikan sampel berkode . Saudara diminta untuk memberi penilaian dengan memberi tanda garis vertical ( ) pada skala garis untuk sampel tersebut berdasarkan tingkat intensitas saudara pada garis berskala dibawah ini.

Rasa Manis

Tidak manis Sangat manis

Rasa Asam

Tidak asam Sangat asam

Rasa Asin

Tidak asin Sangat asin

Rasa pahit

Tidak pahit Sangat pahit

Intensitas aroma

Tidak kuat Sangat kuat

Kekenyalan

Tidak kenyal Sangat kenyal

Uji kesukaan

Tidak suka Sangat suka

Lampiran 16. Kuisioner Profil Sensori Metode Hedonik

ORGANOLEPTIK METODE HEDONIK

Nama Panelis : Tanggal :

Produk :

Instruksi:

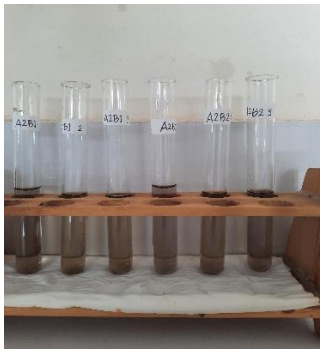
Cicipilah produk dan berikan penilaian secara keseluruhan (*overall*) pada produk yang Anda cicipi dengan cara memasukkan angka (lihat keterangan yang ada di bawah tabel) berdasarkan tingkat kesukaan Anda. Berikan penilaian pada kolom yang telah disediakan. Netralkan indera pengecap Anda dengan air putih yang telah disediakan dan kemudian ciciplah sampel berikutnya. Anda tidak diperkenankan untuk membandingkan antar sampel.

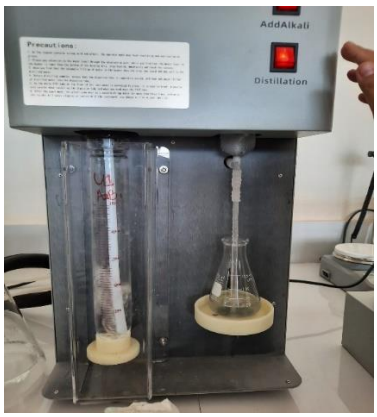
Kode	Parameter			
	Aroma	Rasa	Warna	Tekstur

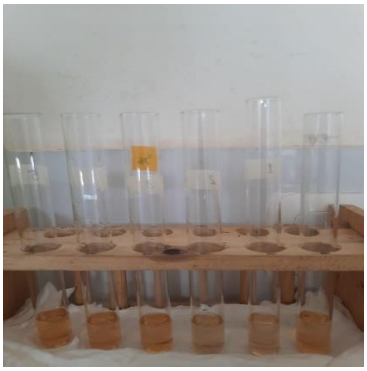
Ket:

5 = Sangat Suka
4 = Suka
3 = Cukup Suka
2 = Kurang Suka
1 = Tidak Suka

Lampiran 17. Dokumentasi Penelitian




AddAlkali
Distillation



Lampiran 18. Daftar Riwayat Hidup

DAFTAR RIWAYAT HIDUP

Nama	: Ria Andriana Dwi Putri
Alamat	: Jl. Andi Tonro 1 No.9c Makassar
Tempat/ Tgl Lahir	: Ujung Pandang, 21 Maret 1997
Jenis Kelamin	: Perempuan
Agama	: Islam
Suku/Bangsa	: Bugis/Indonesia
Nama Ayah	: Drs. Anwar Masab, M.Pd
Nama Ibu	: Asniwati, S.Kep., Ns
Email	: riaandrianadwi@gmail.com

Riwayat Pendidikan :

1. TK Al-Abrar Gunung Sari, Makassar (2003)
2. SD Inpres Jongaya Makassar (2009)
3. SMP Negeri 3 Makassar (2012)
4. SMA Negeri 14 Makassar (2015)
5. Ilmu dan Teknologi Pangan Fakultas Pertanian Universitas Hasanuddin (2019)
6. Ilmu dan Teknologi Pangan Program Pascasarjana Universitas Hasanuddin (2023)