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LAMPIRAN

Lampiran 1. Prosedur kerja penelitian



Gambar 1. Pengambilan sampel tomat Lokasi : Kel. Kassa, Kec. Batulappa, Kab Pinrang



ipang jahe merah diiris tipis kemudian dikeringkan dengan menggunakan oven



Gambar 3. Proses penghalusan dan pengayakan jahe merah dengan ayakan 40 mesh



Gambar 4. Serbuk jahe merah dilarutkan dalam etanol 96% dan dipanaskan selama 120 menit pada suhu 40°C



Israt ekstrak jahe kemudian dikentalkan menggunakan vacuum rotary evaporator





embuatan edible film pati singkong dan pati sagu



Gambar 7. Pengamatan Uji Tekstur, Uji Susut Bobot dan Uji vit C pada buah Tomat

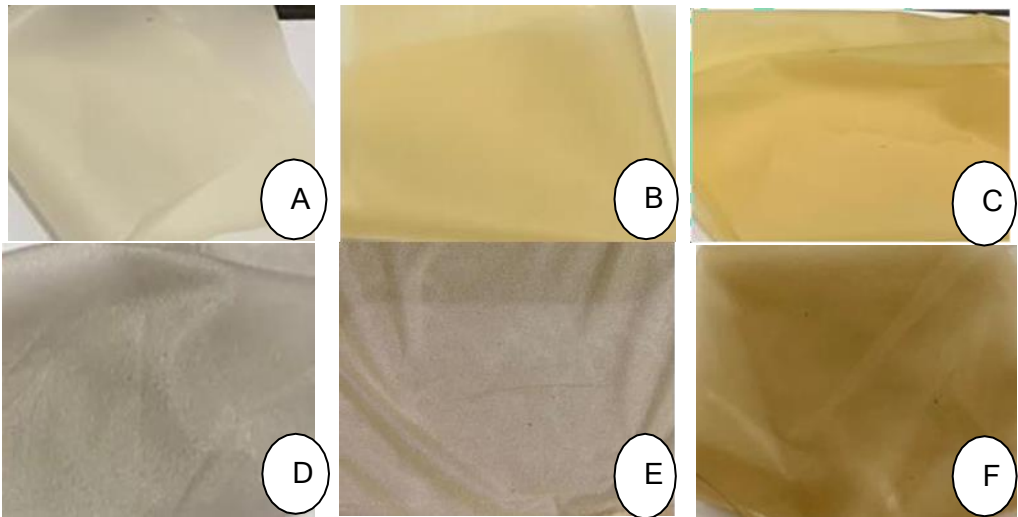


Gambar 8. Hasil Pembungkusan Tomat Edible film Singkong dan pati sagu





Gambar 9. Hasil Edible Film Pati singkong dan Pati Sagu



Gambar. 1 Edible film pati singkong dan pati sagu dengan penambahan ekstrak jahe merah : edible film pati singkong (A), penambahan ekstrak jahe merah 0.75% (B), penambahan ekstrak jahe merah 1.5% (C), edible film pati sagu (D), penambahan ekstrak jahe merah 0.75% (E), penambahan ekstrak jahe merah 1.5% (F).

