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**LAMPIRAN**

Lampiran 1. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Penyusutan Berat Telur

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	5	0.03260	0.012582	0.005627	0.01698	0.04822	0.017	0.052
P1	5	0.02000	0.008775	0.003924	0.00910	0.03090	0.013	0.033
P2	5	0.01860	0.004930	0.002205	0.01248	0.02472	0.014	0.027
P3	5	0.01180	0.007396	0.003308	0.00262	0.02098	0.000	0.017
Total	20	0.02075	0.011206	0.002506	0.01551	0.02599	0.000	0.052

Tabel 2.

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	0.001	3	0.000	4.788	0.014
Within Groups	0.001	16	0.000		
Total	0.002	19			

Tabel 3.

	(I) Perlakuan	(J) Perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
LSD	P0	P1	0.012600*	0.005606	0.039	0.00072	0.02448
		P2	0.014000*	0.005606	0.024	0.00212	0.02588
		P3	0.020800*	0.005606	0.002	0.00892	0.03268
	P1	P0	-0.012600*	0.005606	0.039	-0.02448	-0.00072
		P2	0.001400	0.005606	0.806	-0.01048	0.01328
		P3	0.008200	0.005606	0.163	-0.00368	0.02008
	P2	P0	-0.014000*	0.005606	0.024	-0.02588	-0.00212
		P1	-0.001400	0.005606	0.806	-0.01328	0.01048
		P3	0.006800	0.005606	0.243	-0.00508	0.01868
	P3	P0	-0.020800*	0.005606	0.002	-0.03268	-0.00892
		P1	-0.008200	0.005606	0.163	-0.02008	0.00368
		P2	-0.006800	0.005606	0.243	-0.01868	0.00508

\*. The mean difference is significant at the 0.05 level.

Lampiran 2. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Indeks Putih Telur

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	5	0.04540	0.008295	0.003709	0.03510	0.05570	0.036	0.056
P1	5	0.05200	0.013472	0.006025	0.03527	0.06873	0.036	0.069
P2	5	0.05440	0.010310	0.004611	0.04160	0.06720	0.044	0.069
P3	5	0.07120	0.007085	0.003169	0.06240	0.08000	0.060	0.079
Total	20	0.05575	0.013447	0.003007	0.04946	0.06204	0.036	0.079

Tabel 2.

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	0.002	3	0.001	5.928	0.006
Within Groups	0.002	16	0.000		
Total	0.003	19			

Tabel 3.

	(I) Perlakuan	(J) Perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
LSD	P0	P1	-0.006600	0.006378	0.316	-0.02012	0.00692
		P2	-0.009000	0.006378	0.177	-0.02252	0.00452
		P3	-0.025800*	0.006378	0.001	-0.03932	-0.01228
	P1	P0	0.006600	0.006378	0.316	-0.00692	0.02012
		P2	-0.002400	0.006378	0.712	-0.01592	0.01112
		P3	-0.019200*	0.006378	0.008	-0.03272	-0.00568
	P2	P0	0.009000	0.006378	0.177	-0.00452	0.02252
		P1	0.002400	0.006378	0.712	-0.01112	0.01592
		P3	-0.016800*	0.006378	0.018	-0.03032	-0.00328
P3	P0	0.025800*	0.006378	0.001	0.01228	0.03932	
	P1	0.019200*	0.006378	0.008	0.00568	0.03272	
	P2	0.016800*	0.006378	0.018	0.00328	0.03032	

\*. The mean difference is significant at the 0.05 level.

Lampiran 3. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Indeks Kuning Telur

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	5	0.25660	0.016041	0.007174	0.23668	0.27652	0.230	0.269
P1	5	0.33200	0.049699	0.022226	0.27029	0.39371	0.270	0.400
P2	5	0.34800	0.052631	0.023537	0.28265	0.41335	0.290	0.400
P3	5	0.38200	0.052154	0.023324	0.31724	0.44676	0.320	0.450
Total	20	0.32965	0.062813	0.014045	0.30025	0.35905	0.230	0.450

Tabel 2.

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	0.042	3	0.014	6.830	0.004
Within Groups	0.033	16	0.002		
Total	0.075	19			

Tabel 3.

	(I) Perlakuan	(J) Perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
LSD	P0	P1	-0.075400*	0.028666	0.018	-0.13617	-0.01463
		P2	-0.091400*	0.028666	0.006	-0.15217	-0.03063
		P3	-0.125400*	0.028666	0.000	-0.18617	-0.06463
	P1	P0	0.075400*	0.028666	0.018	0.01463	0.13617
		P2	-0.016000	0.028666	0.584	-0.07677	0.04477
		P3	-0.050000	0.028666	0.100	-0.11077	0.01077
	P2	P0	0.091400*	0.028666	0.006	0.03063	0.15217
		P1	0.016000	0.028666	0.584	-0.04477	0.07677
		P3	-0.034000	0.028666	0.253	-0.09477	0.02677
	P3	P0	0.125400*	0.028666	0.000	0.06463	0.18617
		P1	0.050000	0.028666	0.100	-0.01077	0.11077
		P2	0.034000	0.028666	0.253	-0.02677	0.09477

\*. The mean difference is significant at the 0.05 level.



Lampiran 4. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Haugh Unit

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	5	58.20	5.762	2.577	51.05	65.35	49	65
P1	5	63.00	9.301	4.159	51.45	74.55	52	74
P2	5	70.00	5.050	2.258	63.73	76.27	64	77
P3	5	74.80	3.493	1.562	70.46	79.14	69	77
Total	20	66.50	8.709	1.947	62.42	70.58	49	77

Tabel 2.

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	811.400	3	270.467	6.873	0.003
Within Groups	629.600	16	39.350		
Total	1441.000	19			

Tabel 3.

	(I) Perlakuan	(J) Perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
LSD	P0	P1	-4.800	3.967	0.244	-13.21	3.61
		P2	-11.800*	3.967	0.009	-20.21	-3.39
		P3	-16.600*	3.967	0.001	-25.01	-8.19
	P1	P0	4.800	3.967	0.244	-3.61	13.21
		P2	-7.000	3.967	0.097	-15.41	1.41
		P3	-11.800*	3.967	0.009	-20.21	-3.39
	P2	P0	11.800*	3.967	0.009	3.39	20.21
		P1	7.000	3.967	0.097	-1.41	15.41
		P3	-4.800	3.967	0.244	-13.21	3.61
	P3	P0	16.600*	3.967	0.001	8.19	25.01
		P1	11.800*	3.967	0.009	3.39	20.21
		P2	4.800	3.967	0.244	-3.61	13.21

\*. The mean difference is significant at the 0.05 level.

Lampiran 5. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Nilai pH

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	5	8.820	0.7563	0.3382	7.881	9.759	8.0	9.5
P1	5	8.380	0.2588	0.1158	8.059	8.701	8.0	8.7
P2	5	8.180	0.2775	0.1241	7.835	8.525	7.9	8.5
P3	5	7.780	0.1789	0.0800	7.558	8.002	7.5	8.0
Total	20	8.290	0.5524	0.1235	8.031	8.549	7.5	9.5

Tabel 2.

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	2.806	3	0.935	5.002	0.010
Within Groups	2.992	16	0.187		
Total	5.798	19			

Tabel 3.

LSD	(I) Perlakuan	(J) Perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
P0	P1	P1	0.4400	0.2735	0.127	-0.140	1.020
		P2	0.6400*	0.2735	0.033	0.060	1.220
		P3	1.0400*	0.2735	0.002	0.460	1.620
P1	P0	P0	-0.4400	0.2735	0.127	-1.020	0.140
		P2	0.2000	0.2735	0.475	-0.380	0.780
		P3	0.6000*	0.2735	0.043	0.020	1.180
P2	P0	P0	-0.6400*	0.2735	0.033	-1.220	-0.060
		P1	-0.2000	0.2735	0.475	-0.780	0.380
		P3	0.4000	0.2735	0.163	-0.180	0.980
P3	P0	P0	-1.0400*	0.2735	0.002	-1.620	-0.460
		P1	-0.6000*	0.2735	0.043	-1.180	-0.020
		P2	-0.4000	0.2735	0.163	-0.980	0.180

\*. The mean difference is significant at the 0.05 level.

Lampiran 6. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Daya Busa

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	5	574.00	18.166	8.124	551.44	596.56	550	590
P1	5	515.80	64.134	28.682	436.17	595.43	420	570
P2	5	499.00	53.666	24.000	432.37	565.63	425	550
P3	5	491.00	30.496	13.638	453.13	528.87	450	525
Total	20	519.95	53.356	11.931	494.98	544.92	420	590

Tabel 2.

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	21078.150	3	7026.050	3.405	0.043
Within Groups	33012.800	16	2063.300		
Total	54090.950	19			

Tabel 3.

	(I) Perlakuan	(J) Perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
LSD	P0	P1	58.200*	28.728	0.060	-2.70	119.10
		P2	75.000*	28.728	0.019	14.10	135.90
		P3	83.000*	28.728	0.011	22.10	143.90
	P1	P0	-58.200	28.728	0.060	-119.10	2.70
		P2	16.800	28.728	0.567	-44.10	77.70
		P3	24.800	28.728	0.401	-36.10	85.70
	P2	P0	-75.000*	28.728	0.019	-135.90	-14.10
		P1	-16.800	28.728	0.567	-77.70	44.10
		P3	8.000	28.728	0.784	-52.90	68.90
P3	P0	-83.000*	28.728	0.011	-143.90	-22.10	
	P1	-24.800	28.728	0.401	-85.70	36.10	
	P2	-8.000	28.728	0.784	-68.90	52.90	

\*. The mean difference is significant at the 0.05 level.

Lampiran 7. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Stabilitas Busa

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	5	87.20	1.095	0.490	85.84	88.56	86	89
P1	5	91.20	2.950	1.319	87.54	94.86	88	96
P2	5	93.20	1.095	0.490	91.84	94.56	92	95
P3	5	94.80	1.643	0.735	92.76	96.84	93	96
Total	20	91.60	3.378	0.755	90.02	93.18	86	96

Tabel 2.

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	161.600	3	53.867	15.614	0.000
Within Groups	55.200	16	3.450		
Total	216.800	19			

Tabel 3.

	(I) Perlakuan	(J) Perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
LSD	P0	P1	-4.000*	1.175	0.004	-6.49	-1.51
		P2	-6.000*	1.175	0.000	-8.49	-3.51
		P3	-7.600*	1.175	0.000	-10.09	-5.11
	P1	P0	4.000*	1.175	0.004	1.51	6.49
		P2	-2.000	1.175	0.108	-4.49	0.49
		P3	-3.600*	1.175	0.007	-6.09	-1.11
	P2	P0	6.000*	1.175	0.000	3.51	8.49
		P1	2.000	1.175	0.108	-0.49	4.49
		P3	-1.600	1.175	0.192	-4.09	0.89
P3	P0	7.600*	1.175	0.000	5.11	10.09	
	P1	3.600*	1.175	0.007	1.11	6.09	
	P2	1.600	1.175	0.192	-0.89	4.09	

\*. The mean difference is significant at the 0.05 level.

Lampiran 8. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Profil Tekstur *Hardness*

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	5	1556.00	211.077	94.397	1293.91	1818.09	1354	1911
P1	5	3267.80	383.584	171.544	2791.52	3744.08	2966	3921
P2	5	3595.20	134.886	60.323	3427.72	3762.68	3419	3767
P3	5	3613.20	194.832	87.132	3371.28	3855.12	3383	3846
Total	20	3008.05	901.044	201.480	2586.35	3429.75	1354	3921

Tabel 2.

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	14434354.550	3	4811451.517	77.653	.000
Within Groups	991376.400	16	61961.025		
Total	15425730.950	19			

Tabel 3.

	(I) Perlakuan	(J) Perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
LSD	P0	P1	-1711.800*	157.431	.000	-2045.54	-1378.06
		P2	-2039.200*	157.431	.000	-2372.94	-1705.46
		P3	-2057.200*	157.431	.000	-2390.94	-1723.46
	P1	P0	1711.800*	157.431	.000	1378.06	2045.54
		P2	-327.400	157.431	.054	-661.14	6.34
		P3	-345.400*	157.431	.043	-679.14	-11.66
	P2	P0	2039.200*	157.431	.000	1705.46	2372.94
		P1	327.400	157.431	.054	-6.34	661.14
		P3	-18.000	157.431	.910	-351.74	315.74
P3	P0	2057.200*	157.431	.000	1723.46	2390.94	
	P1	345.400*	157.431	.043	11.66	679.14	
	P2	18.000	157.431	.910	-315.74	351.74	

\*. The mean difference is significant at the 0.05 level.

Lampiran 9. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Profil Tekstur *Springiness*

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	5	4019.40	401.336	179.483	3521.08	4517.72	3441	4553
P1	5	7174.80	1542.326	689.749	5259.75	9089.85	5120	9292
P2	5	7476.20	1671.419	747.481	5400.86	9551.54	5545	9053
P3	5	7806.60	1813.312	810.938	5555.08	10058.12	5394	10336
Total	20	6619.25	2058.953	460.396	5655.63	7582.87	3441	10336

Tabel 2.

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	46060095.750	3	15353365.250	7.123	.003
Within Groups	34486332.000	16	2155395.750		
Total	80546427.750	19			

Tabel 3.

	(I) Perlakuan	(J) Perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
LSD	P0	P1	-3155.400*	928.525	.004	-5123.78	-1187.02
		P2	-3456.800*	928.525	.002	-5425.18	-1488.42
		P3	-3787.200*	928.525	.001	-5755.58	-1818.82
	P1	P0	3155.400*	928.525	.004	1187.02	5123.78
		P2	-301.400	928.525	.750	-2269.78	1666.98
		P3	-631.800	928.525	.506	-2600.18	1336.58
	P2	P0	3456.800*	928.525	.002	1488.42	5425.18
		P1	301.400	928.525	.750	-1666.98	2269.78
		P3	-330.400	928.525	.727	-2298.78	1637.98
P3	P0	3787.200*	928.525	.001	1818.82	5755.58	
	P1	631.800	928.525	.506	-1336.58	2600.18	
	P2	330.400	928.525	.727	-1637.98	2298.78	

\*. The mean difference is significant at the 0.05 level.

Lampiran 10. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Profil Tekstur *Chewiness*

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	5	15290.60	7348.517	472.041	1769.00	4390.20	1889	4434
P1	5	15375.00	7573.888	3387.146	5970.78	24779.22	10291	28364
P2	5	16522.20	14944.46	6683.366	-2033.80	35078.20	7715	43052
P3	5	16541.80	4475.477	2001.494	10984.76	22098.84	12009	23734
Total	20	12879.65	9873.183	2207.711	8258.86	17500.44	1889	43052

Tabel 2.

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	644736323.750	3	214912107.917	2.848	.070
Within Groups	1207378670.800	16	75461166.925		
Total	1852114994.550	19			

Lampiran 11. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Atribut Warna Kue Meringues

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	30	4.0667	.58329	.10649	3.8489	4.2845	2.00	5.00
P1	30	4.4000	.56324	.10283	4.1897	4.6103	3.00	5.00
P2	30	4.4667	.57135	.10431	4.2533	4.6800	3.00	5.00
P3	30	4.5667	.56832	.10376	4.3545	4.7789	3.00	5.00
Total	120	4.3750	.59497	.05431	4.2675	4.4825	2.00	5.00

Tabel 2.

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	15.100 <sup>a</sup>	32	.472	1.519	.065
Intercept	2296.875	1	2296.875	7394.195	.000
Perlakuan	4.225	3	1.408	4.534	.005
Panelis	10.875	29	.375	1.207	.249
Error	27.025	87	.311		
Total	2339.000	120			
Corrected Total	42.125	119			

a. R Squared = ,358 (Adjusted R Squared = ,122)

Tabel 3.

	(I) Perlakuan	(J) Perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
LSD	P0	P1	-.3333*	.14391	.023	-.6194	-.0473
		P2	-.4000*	.14391	.007	-.6860	-.1140
		P3	-.5000*	.14391	.001	-.7860	-.2140
	P1	P0	.3333*	.14391	.023	.0473	.6194
		P2	-.0667	.14391	.644	-.3527	.2194
		P3	-.1667	.14391	.250	-.4527	.1194
	P2	P0	.4000*	.14391	.007	.1140	.6860
		P1	.0667	.14391	.644	-.2194	.3527
		P3	-.1000	.14391	.489	-.3860	.1860
	P3	P0	.5000*	.14391	.001	.2140	.7860
		P1	.1667	.14391	.250	-.1194	.4527
		P2	.1000	.14391	.489	-.1860	.3860

\*. The mean difference is significant at the ,05 level.



Lampiran 12. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Atribut Aroma Kue Meringues

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	30	3.4667	1.27937	.23358	2.9889	3.9444	1.00	5.00
P1	30	2.9000	.92289	.16850	2.5554	3.2446	1.00	4.00
P2	30	2.7000	.87691	.16010	2.3726	3.0274	1.00	5.00
P3	30	2.6667	.80230	.14648	2.3671	2.9662	1.00	4.00
Total	120	2.9333	1.02681	.09373	2.7477	3.1189	1.00	5.00

Tabel 2.

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	77.800 <sup>a</sup>	32	2.431	4.437	.000
Intercept	1032.533	1	1032.533	1884.554	.000
Perlakuan	12.333	3	4.111	7.503	.000
Panelis	65.467	29	2.257	4.120	.000
Error	47.667	87	.548		
Total	1158.000	120			
Corrected Total	125.467	119			

Tabel 3.

	(I) Perlakuan	(J) Perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
LSD	P0	P1	.5667*	.19112	.004	.1868	.9465
		P2	.7667*	.19112	.000	.3868	1.1465
		P3	.8000*	.19112	.000	.4201	1.1799
P1	P0	P1	-.5667*	.19112	.004	-.9465	-.1868
		P2	.2000	.19112	.298	-.1799	.5799
		P3	.2333	.19112	.225	-.1465	.6132
P2	P0	P0	-.7667*	.19112	.000	-1.1465	-.3868
		P1	-.2000	.19112	.298	-.5799	.1799
		P3	.0333	.19112	.862	-.3465	.4132
P3	P0	P0	-.8000*	.19112	.000	-1.1799	-.4201
		P1	-.2333	.19112	.225	-.6132	.1465
		P2	-.0333	.19112	.862	-.4132	.3465

\*. The mean difference is significant at the ,05 level.

Lampiran 13. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Atribut Tekstur Kue Meringues

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	30	3.3333	1.18419	.21620	2.8912	3.7755	1.00	5.00
P1	30	3.4667	.89955	.16424	3.1308	3.8026	1.00	5.00
P2	30	3.5000	.90019	.16435	3.1639	3.8361	2.00	5.00
P3	30	4.0000	.64327	.11744	3.7598	4.2402	3.00	5.00
Total	120	3.5750	.94968	.08669	3.4033	3.7467	1.00	5.00

Tabel 2.

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	36.767 <sup>a</sup>	32	1.149	1.417	.104
Intercept	1533.675	1	1533.675	1891.056	.000
Perlakuan	7.692	3	2.564	3.161	.029
Panelis	29.075	29	1.003	1.236	.224
Error	70.558	87	.811		
Total	1641.000	120			
Corrected Total	107.325	119			

a. R Squared = ,343 (Adjusted R Squared = ,101)

Tabel 3.

	(I) Perlakuan	(J) Perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
LSD	P0	P1	-.1333	.23252	.568	-.5955	.3288
		P2	-.1667	.23252	.475	-.6288	.2955
		P3	-.6667*	.23252	.005	-1.1288	-.2045
P1	P0	P1	.1333	.23252	.568	-.3288	.5955
		P2	-.0333	.23252	.886	-.4955	.4288
		P3	-.5333*	.23252	.024	-.9955	-.0712
P2	P0	P0	.1667	.23252	.475	-.2955	.6288
		P1	.0333	.23252	.886	-.4288	.4955
		P3	-.5000*	.23252	.034	-.9622	-.0378
P3	P0	P0	.6667*	.23252	.005	.2045	1.1288
		P1	.5333*	.23252	.024	.0712	.9955
		P2	.5000*	.23252	.034	.0378	.9622

Based on observed means.

The error term is Mean Square(Error) = ,811.

\*. The mean difference is significant at the ,05 level.

Lampiran 14. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Atribut Rasa Kue Meringues

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	30	1.5000	0.50855	0.09285	1.3101	1.6899	1.00	2.00
P1	30	1.5000	0.50855	0.09285	1.3101	1.6899	1.00	2.00
P2	30	1.4667	0.50742	0.09264	1.2772	1.6561	1.00	2.00
P3	30	1.4667	0.50742	0.09264	1.2772	1.6561	1.00	2.00
Total	120	1.4833	0.50182	0.04581	1.3926	1.5740	1.00	2.00

Tabel 2.

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	7.000 <sup>a</sup>	32	0.219	0.829	0.721
Intercept	264.033	1	264.033	1000.184	0.000
Perlakuan	0.033	3	0.011	0.042	0.988
Panelis	6.967	29	0.240	0.910	0.601
Error	22.967	87	0.264		
Total	294.000	120			
Corrected Total	29.967	119			

a. R Squared = ,234 (Adjusted R Squared = -,048)

Lampiran 15. Analisis Statistik Pengawetan Telur menggunakan Ekstrak Daun Sirsak dengan Level yang Berbeda terhadap Atribut Kesukaan Kue Meringues

Tabel 1.

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
P0	30	3.7667	0.62606	0.11430	3.5329	4.0004	3.00	5.00
P1	30	3.8000	0.48423	0.08841	3.6192	3.9808	3.00	5.00
P2	30	3.9000	0.48066	0.08776	3.7205	4.0795	3.00	5.00
P3	30	3.9333	0.52083	0.09509	3.7389	4.1278	3.00	5.00
Total	120	3.8500	0.52899	0.04829	3.7544	3.9456	3.00	5.00

Tabel 2.

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	15.367 <sup>a</sup>	32	0.480	2.330	0.001
Intercept	1778.700	1	1778.700	8629.009	0.000
Perlakuan	0.567	3	0.189	0.916	0.437
Panelis	14.800	29	0.510	2.476	0.001
Error	17.933	87	0.206		
Total	1812.000	120			
Corrected Total	33.300	119			

a. R Squared = ,461 (Adjusted R Squared = ,263)

Lampiran 16. Dokumentasi Penelitian

**1. Tahap Persiapan Bahan**



**Daun sirsak dibersihkan**



**Telur Dibersihkan**



**Daun Sirsak Dijemur**



**Telur yang sudah dibersihkan**



**Setelah Kering diblender dan diayak**



**Penimbangan Telur**



Maserasi



Penimbangan ekstrak

## 2. Proses Pengawetan Telur Menggunakan Ekstrak Daun Sirsak



1. Memanaskan Paraffin



3. Pencelupkan Telur ke Dalam Paraffin



2. Pencelupkan Telur ke Dalam Ekstrak



4. Telur Diletakkan pada Rak Telur

### 3. Pengujian Parameter



Berat Telur



Daya Busa



Indeks Putih Telur



Stabilitas Busa



Indeks Kuning Telur



pH

#### 4. Pembuatan Maringues



1. Pemisahan Putih Telur Dan Kuning Telur



4. Dibentuk di atas loyang



2. Pengocokan Putih Telur dan gula menggunakan hand mixer



5. Dipanggang pada suhu 90°C



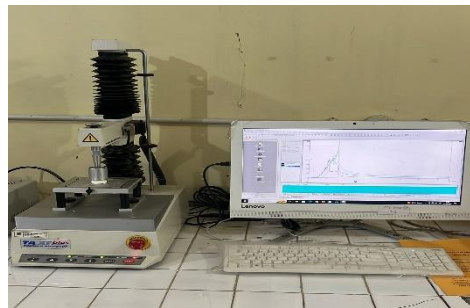
3. Memasukkan Adonan ke Dalam Plastik Segitiga



6. Maringues



## 5. Pengujian Organoleptik dan Profil Tekstur



## CURICULUM VITAE

### A. Data Pribadi

1. Nama : Nurul Aida Fadia Irsyam
2. Tempat, tgl. Lahir : Tobonteng, 18 Januari 2000
3. Alamat : Desa Ajanglaleng Kec. Amali Kab. Bone
4. Kewarganegaraan : Indonesia

### B. Riwayat Pendidikan

1. Tamat MIN tahun 2011 di MIN 5 Bone
2. Tamat MTS tahun 2014 di MTS Az-Zahra Ajanglaleng
3. Tamat MAN tahun 2017 di MAN 1 Bone
4. Sarjana (S1) tahun 2021 di Universitas Islam Negeri Alauddin Makassar

### C. Pekerjaan dan Riwayat Pekerjaan

- Jenis Pekerjaan : Mahasiswi

### D. Karya ilmiah yang telah dipublikasi

Identifying the Quality of Preserved Eggs Using Soursop Leaf Extract (*Annona muricata* L.). International Journal of Chemical and Biochemical Sciences, 25(19)(2024):749-757, <https://doi.org/10.62877/88-IJCBS-24-25-19-88>