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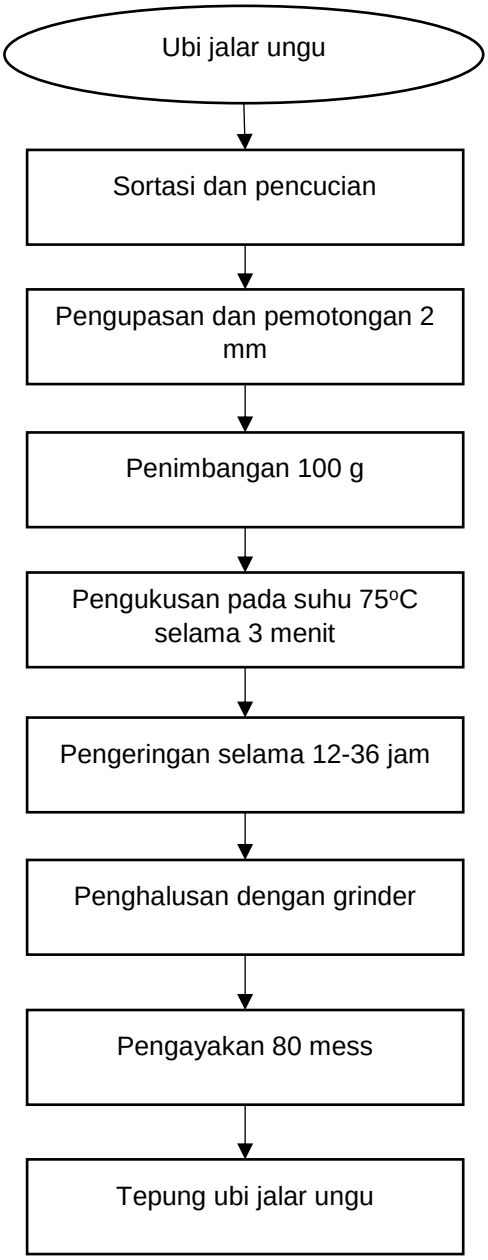
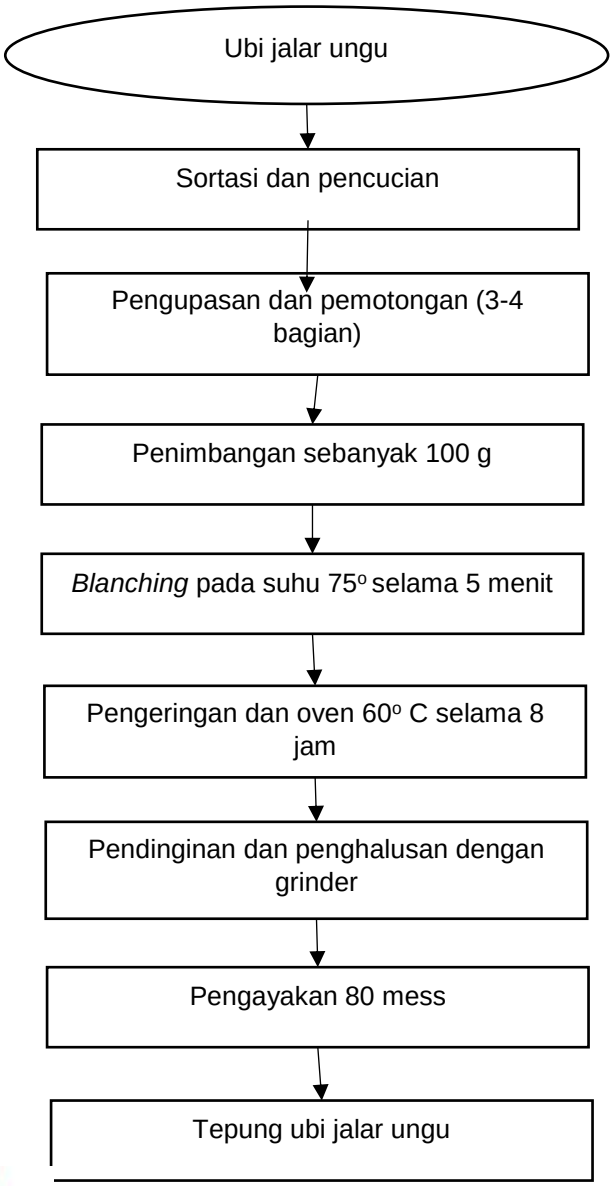
LAMPIRAN

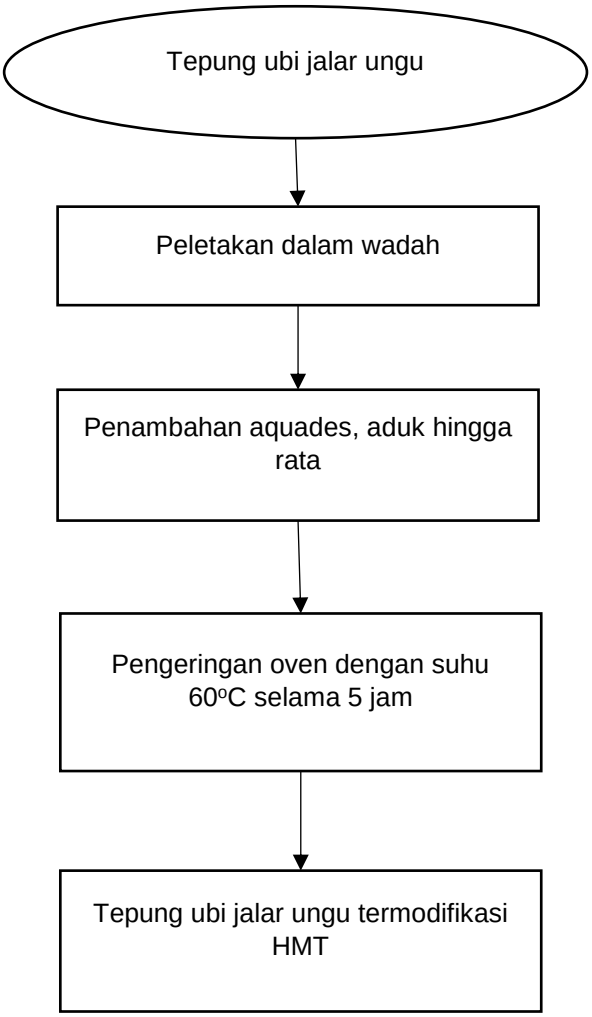
Lampiran 1. Diagram Alir Pembuatan Tepung Ubi Jalar Ungu dengan Sinar Matahari



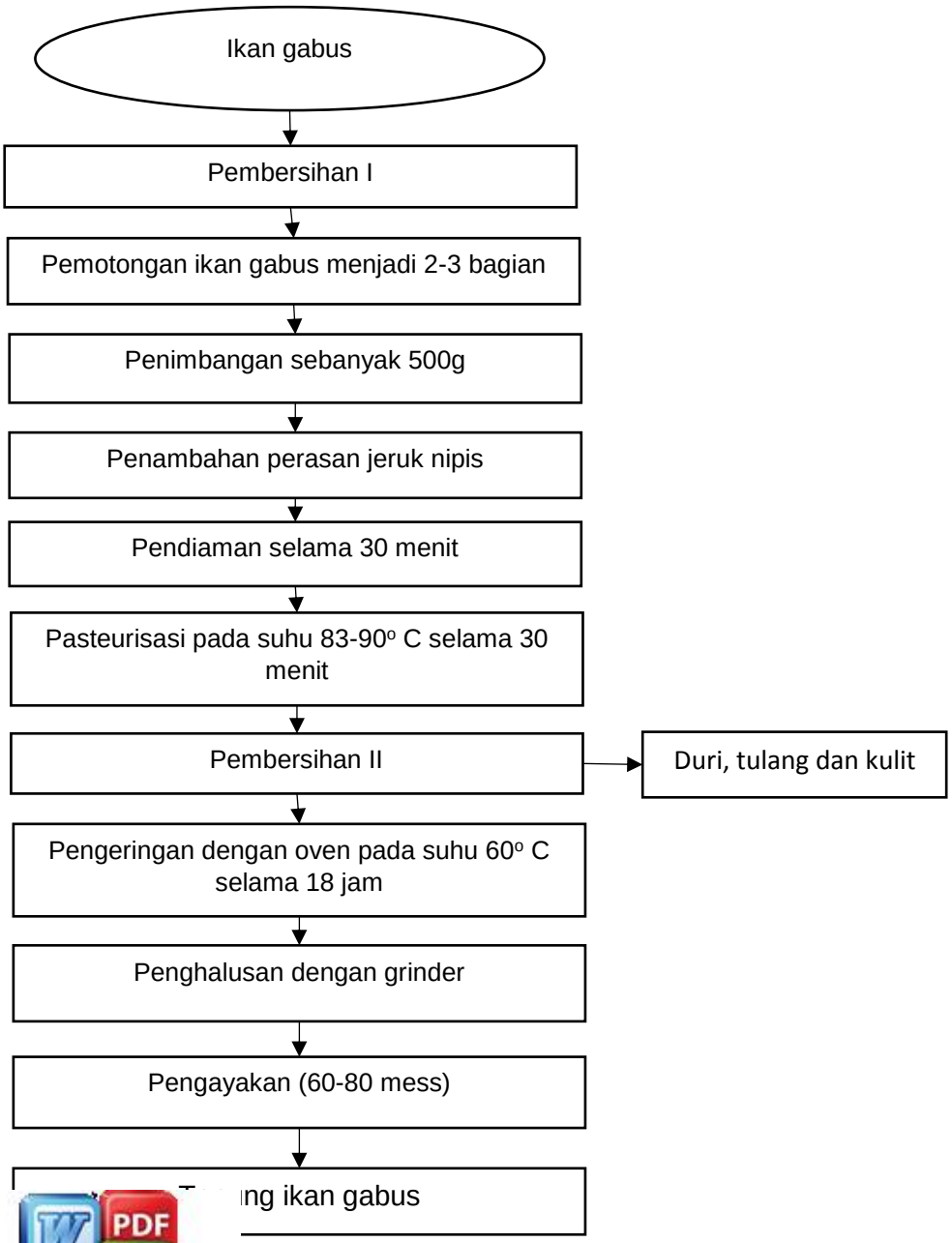
Lampiran 2. Diagram Alir Pembuatan Tepung Ubi Jalar Ungu dengan Menggunakan Oven



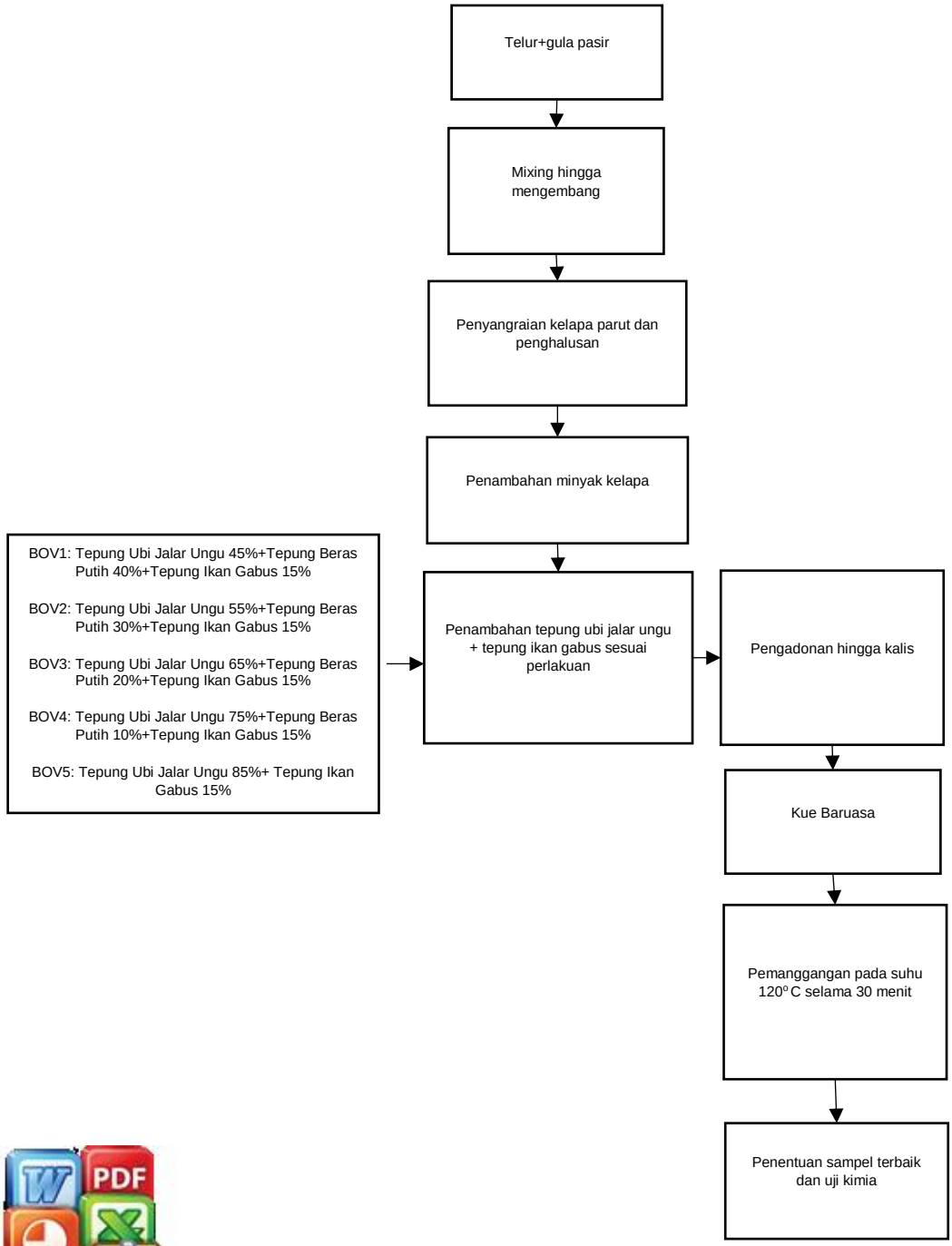
Lampiran 3. Diagram Alir Pembuatan Tepung Ubi Jalar Ungu dengan Modifikasi HMT (Heat Moisture Treatment)



Lampiran 4. Diagram Alir Pembuatan Tepung Ikan Gabus



Lampiran 5. Diagram Alir Pembuatan Baruasa



Lampiran 6. Data Hasil Pengujian Organoleptik Warna Produk Baruasa (Penelitian Tahap I)

WARNA																		
R	PERLAKUAN																	
	BOV0			BOV1			BOV2			BOV3			BOV4			BOV5		
	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
R1	3	4	3	3	3	4	2	2	3	4	4	5	5	5	5	4	4	4
R2	4	3	4	3	3	3	3	3	3	4	4	5	4	4	4	3	4	4
R3	4	3	3	3	3	3	3	3	3	3	4	4	4	5	4	4	4	4
R4	2	3	3	4	4	4	4	4	4	4	4	3	4	4	4	4	4	4
R5	3	4	3	4	4	4	5	5	5	4	4	4	4	5	5	3	4	5
R6	3	2	3	4	4	4	3	4	4	4	4	4	4	3	4	4	4	4
R7	3	3	4	2	3	2	4	4	4	3	3	3	4	4	4	4	3	4
R8	2	3	3	3	3	3	3	3	3	3	3	4	4	3	4	3	3	3
R9	3	3	4	3	4	3	3	3	3	3	3	3	4	4	4	3	3	3
R10	4	3	3	3	3	3	3	3	3	4	3	3	4	5	5	4	4	4
R11	4	4	4	4	4	4	5	5	5	4	3	4	3	3	4	3	4	4
R12	3	3	3	3	3	3	4	4	4	3	3	3	3	3	4	3	3	3
R13	3	3	3	3	3	3	3	3	3	3	3	4	3	3	4	3	3	3
R14	5	3	3	2	2	2	3	3	3	3	3	3	4	4	4	4	4	4
R15	4	3	3	3	3	3	4	4	4	5	5	5	4	3	4	3	4	5
R16	3	4	4	3	3	3	2	2	2	4	4	4	5	4	5	3	4	3
R17	2	3	3	3	3	3	3	3	3	5	5	5	4	5	4	3	4	4
R18	3	4	4	4	4	3	3	3	3	4	3	3	4	4	4	3	4	4
R19	3	4	3	4	4	4	2	2	2	3	3	3	4	4	4	3	3	3
R20	4	4	3	3	3	3	4	4	4	5	5	4	5	4	4	3	4	4
R21	4	4	3	4	4	4	3	3	3	3	3	4	4	4	4	4	4	4
R22	4	3	4	3	3	3	3	3	4	3	3	3	4	4	4	3	3	5
R23	3	4	3	3	3	4	3	3	3	4	4	4	4	4	4	3	4	4
R24	4	4	4	3	4	4	3	3	3	3	5	4	3	4	4	4	4	4
R25	3	4	4	2	2	4	2	2	3	4	4	3	3	4	4	3	3	3
JUMLAH	83	85	84	79	82	83	80	81	84	92	92	94	98	99	104	84	92	96
RATA2	3,32	3,4	3,36	3,16	3,28	3,32	3,2	3,24	3,36	3,68	3,68	3,76	3,92	3,96	4,16	3,36	3,68	3,84
TOtAL	3,36			3,25			3,27			3,71			4,01			3,63		
S.Deviasi	0,04			0,08			0,08			0,05			0,13			0,24		

Lampiran 7. Data Hasil Pengujian Organoleptik Aroma Produk Baruasa (Penelitian Tahap I)

R	AROMA																	
	BOV0			BOV1			BOV2			BOV3			BOV4			BOV5		
	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
R1	4	4	4	4	4	4	3	4	3	3	3	3	4	4	4	4	4	4
R2	4	4	4	4	3	4	3	3	3	4	4	3	3	4	4	3	3	3
R3	4	5	4	4	4	4	4	3	4	4	4	4	4	4	4	4	4	4
R4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	3	3	3
R5	4	4	5	4	4	4	4	4	4	5	4	4	5	5	5	4	4	4
R6	4	3	4	3	3	4	3	3	3	4	4	4	3	4	5	2	2	4
R7	3	4	3	3	3	3	3	4	4	4	4	4	4	4	5	4	4	4
R8	4	3	3	3	3	4	3	4	3	3	3	3	3	4	4	4	3	4
R9	3	4	3	4	3	3	4	4	4	4	4	4	4	4	4	4	4	4
R10	4	4	4	3	3	4	4	4	3	3	4	3	4	4	5	3	3	3
R11	3	4	4	5	3	3	3	4	5	5	5	5	4	4	4	5	5	5
R12	4	3	4	4	4	3	4	4	4	5	5	5	3	4	3	3	3	3
R13	3	3	4	4	3	4	4	4	4	3	3	5	4	4	4	4	4	4
R14	4	4	4	4	4	3	3	4	3	3	3	3	3	4	5	3	4	3
R15	4	3	4	4	4	4	3	3	4	4	4	4	3	4	4	4	4	4
R16	4	4	4	3	3	3	4	4	4	4	4	3	4	4	4	4	4	4
R17	4	4	4	3	4	3	3	4	5	4	4	4	5	4	4	3	3	3
R18	3	3	4	3	3	4	3	3	4	3	3	3	3	4	4	3	3	3
R19	3	4	3	4	3	4	4	4	4	2	2	4	4	3	4	4	4	4
R20	3	4	4	2	3	3	3	4	5	4	4	4	4	4	4	4	4	4
R21	4	3	4	3	3	3	4	4	4	4	4	4	4	3	4	4	4	4
R22	3	3	4	3	3	3	3	3	5	4	4	4	5	4	4	4	4	4
R23	4	4	4	3	3	3	4	4	4	3	4	3	4	4	4	5	5	4
R24	3	3	3	3	3	3	3	2	3	3	3	3	4	4	4	3	4	3
R25	3	4	3	3	3	3	4	4	4	3	4	3	4	4	4	4	4	4
JUMLAH	90	92	95	87	83	87	87	92	97	92	94	93	96	99	104	92	93	93
RATA2	3,60	3,68	3,8	3,48	3,32	3,48	3,48	3,68	3,88	3,68	3,76	3,72	3,84	3,96	4,16	3,68	3,72	3,72
TOTAL	3,69			3,43			3,68			3,72			3,99			3,71		
S.DEV	0,10			0,09			0,20			0,04			0,16			0,02		

Lampiran 8. Data Hasil Pengujian Organoleptik Tekstur Produk Baruasa (Penelitian Tahap I)

R	Tekstur																	
	BOV0			X1			X2			X3			X4			X5		
	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
R1	3	4	3	3	3	3	3	3	3	4	3	4	3	4	3	4	3	3
R2	4	4	3	4	4	4	4	4	4	3	3	4	4	4	4	3	4	4
R3	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	3	4	4
R4	4	4	4	3	3	3	4	4	2	4	3	4	3	3	4	3	3	3
R5	4	4	4	5	5	4	5	4	5	4	4	4	4	4	4	4	4	4
R6	4	4	4	3	4	4	5	4	5	4	4	4	4	4	4	3	3	4
R7	4	4	4	3	4	4	4	4	4	3	4	4	3	3	3	3	4	4
R8	4	4	5	3	4	3	3	4	4	3	4	3	3	4	4	4	4	4
R9	4	4	4	4	4	4	3	4	4	4	4	4	3	4	4	3	3	3
R10	3	4	4	4	4	4	3	4	4	4	4	3	3	4	4	3	4	4
R11	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	3	3	3
R12	3	4	4	5	5	4	4	4	3	4	4	4	3	3	3	2	3	4
R13	3	4	4	4	4	4	3	3	3	4	4	4	4	3	4	4	4	4
R14	4	4	5	3	4	4	3	4	4	4	4	4	4	4	4	2	2	3
R15	3	4	4	4	3	4	3	3	4	3	4	3	4	4	4	3	3	3
R16	4	4	4	4	3	4	4	4	3	4	4	4	5	4	4	3	4	4
R17	4	4	4	4	3	4	3	3	3	3	4	4	4	3	3	4	3	4
R18	4	3	4	4	4	4	3	4	4	3	3	3	4	4	4	3	3	3
R19	4	4	4	4	4	4	4	3	3	3	3	3	3	4	4	3	3	3
R20	4	4	4	4	4	4	5	4	4	4	4	4	4	4	4	3	3	4
R21	4	4	5	4	3	4	4	4	4	4	4	4	4	3	4	2	3	3
R22	4	4	5	4	4	4	4	4	3	3	3	3	4	4	3	3	4	3
R23	4	4	4	4	4	4	4	4	4	3	4	4	3	4	4	3	3	4
R24	4	4	4	3	4	4	3	4	4	4	4	4	3	3	3	3	3	3
R25	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	3	4	3
JUMLAH	95	99	102	95	96	97	93	95	93	91	94	94	91	93	94	77	84	88
RATA2	3,8	3,96	4,08	3,8	3,84	3,88	3,72	3,8	3,72	3,64	3,76	3,76	3,64	3,72	3,76	3,08	3,36	3,52
TOTAL	3,95			3,84			3,75			3,72			3,71			3,32		
S.DEV	0,14			0,04			0,05			0,07			0,06			0,22		

Lampiran 9. Data Hasil Pengujian Organoleptik Rasa Produk Baruasa (Penelitian Tahap I)

R	Rasa																	
	BOV0			BOV1			BOV2			BOV3			BOV4			BOV5		
R1	4	4	4	3	3	4	3	4	4	4	3	5	4	4	4	4	4	3
R2	4	5	5	4	4	3	4	4	4	4	4	4	5	4	4	4	4	5
R3	4	4	5	4	4	3	4	4	4	3	3	4	3	4	3	3	3	3
R4	4	4	4	3	3	4	3	3	5	5	4	3	4	4	4	4	4	4
R5	4	4	5	4	4	4	5	5	5	4	4	4	4	4	4	5	4	5
R6	4	4	4	4	4	4	5	4	5	4	4	4	4	4	4	5	4	5
R7	4	3	4	2	3	3	5	4	4	3	3	4	3	3	4	4	4	3
R8	4	4	4	3	3	3	3	3	3	2	2	4	4	4	4	3	3	3
R9	5	5	5	4	4	3	5	4	4	5	4	5	5	4	4	3	3	3
R10	5	4	4	4	4	3	3	3	3	4	4	4	4	5	4	4	4	4
R11	4	4	4	4	4	4	4	4	3	4	4	5	4	4	4	5	5	3
R12	4	4	4	4	3	3	5	4	4	5	4	4	5	4	4	2	3	2
R13	4	4	5	4	4	4	3	4	3	5	5	5	4	4	4	4	5	5
R14	4	4	4	3	4	3	3	3	4	4	4	4	4	4	4	4	5	4
R15	4	4	4	4	5	4	4	4	4	5	5	4	4	4	4	4	3	4
R16	4	4	5	3	3	3	4	4	4	4	4	4	4	4	4	4	4	4
R17	4	4	4	4	4	4	4	5	3	5	5	4	4	4	4	4	4	4
R18	4	4	5	3	3	4	4	5	3	3	5	4	4	4	4	2	4	4
R19	4	4	4	3	3	4	2	3	4	4	5	4	4	4	3	4	4	4
R20	4	4	5	2	3	3	5	5	5	4	4	4	4	4	4	4	4	4
R21	4	4	4	2	3	3	4	4	4	4	4	4	4	4	4	3	3	3
R22	4	4	4	4	4	4	4	4	4	3	4	4	3	4	4	3	3	4
R23	4	4	3	2	3	4	2	3	3	4	4	4	4	4	4	4	3	4
R24	4	4	3	3	3	4	3	3	3	3	3	4	4	4	4	3	3	4
R25	4	4	4	3	3	4	2	2	4	4	4	4	3	4	4	2	3	4
JUMLAH	102	101	106	83	88	89	93	95	96	99	99	103	99	100	98	91	93	95
RATA2	4,08	4,04	4,24	3,32	3,52	3,56	3,72	3,8	3,84	3,96	3,96	4,12	3,96	4	3,92	3,64	3,72	3,8
TOTAL	4,12			3,47			3,79			4,01			3,96			3,72		
S.DEV	0,11			0,13			0,06			0,09			0,04			0,08		

Lampiran 10. Data Hasil Rata-Rata Pengujian Organoleptik Produk Baruasa (Penelitian Tahap I)

Perlakuan	Warna		Aroma		Tekstur		Rasa		TOTAL	
	Rata2	S.Dev	Rata2	S.Dev	Rata2	S.Dev	Rata2	S.Dev	RATA2	S.DEV
BOV0 (100:0:0)	3,36	0,11	3,69	0,10	3,95	0,14	4,12	0,11	3,78	0,11
BOV1 (40:45:15)	3,25	0,08	3,43	0,09	3,84	0,04	3,47	0,13	3,50	0,09
BOV2 (30:55:15)	3,27	0,08	3,68	0,20	3,75	0,05	3,79	0,06	3,62	0,10
BOV3 (20:65:15)	3,71	0,05	3,72	0,04	3,72	0,07	4,01	0,09	3,79	0,06
BOV4 (10:75:15)	4,01	0,16	3,99	0,16	3,71	0,06	3,96	0,04	3,92	0,11
BOV5 (0:85:15)	3,63	0,25	3,71	0,02	3,32	0,22	3,72	0,08	3,59	0,14

Lampiran 11. Data Hasil Pengujian Kekerasan Produk Baruasa

Perlakuan	Ulangan	Kekerasan	Rata2
BSM	BSM1	368	
	BSM2	371,5	
	BSM3	327	355,50
BOV	BOV1	430,5	
	BOV2	382	
	BOV3	332,5	381,67
BHM	BHM1	612	
	BHM2	716,5	
	BHM3	661,5	663,33

Lampiran 12. Hasil Analisis Sidik Ragam Kekerasan Produk Baruasa

ANOVA

kekerasan

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	174641.375	2	87320.687	45.834	.000
Within Groups	11430.875	6	1905.146		
Total	186072.250	8			

Lampiran 13. Hasil Uji Lanjut Duncan Kekerasan Produk Baruasa

Kekerasan

Duncan[a]

		Subset for alpha = 0.05	
sampel	N	1	2
BSM	3	355.4167	
BOV	3	381.6667	
BHM	3		663.1667
Sig.		.489	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 14. Hasil Pengujian Warna Produk Baruasa

Perlakuan	Ulangan	L	Rata2	a	Rata2	b	Rata2
BSM	BOV1	43,94		6,94		10,8	
	BOV2	46,84	45,47	6,07	6,53	9,27	9,83
	BOV3	45,62		6,59		9,41	
BOV	BSM1	46,76		6,77		6,07	
	BSM2	42,2	45,08	6,67	6,81	7,3	6,52
	BSM3	46,27		6,99		6,18	
BHM	BHM1	50,17		6,04		9,18	
	BHM2	48,01	48,83	4,04	4,84	7,96	8,66
	BHM3	48,3		4,44		8,83	

Lampiran 15. Hasil Analisis Sidik Ragam Uji Warna Produk Baruasa

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
L	Between Groups	25.504	2	12.752	3.919	.082
	Within Groups	19.522	6	3.254		
	Total	45.026	8			
a	Between Groups	6.825	2	3.412	7.649	.022
	Within Groups	2.677	6	.446		
	Total	9.502	8			
b	Between Groups	16.905	2	8.452	16.117	.004
	Within Groups	3.147	6	.524		
	Total	20.051	8			

Lampiran 16. Hasil Uji Lanjut Duncan Warna Produk Baruasa

L

Duncan[a]

sampel	N	Subset for alpha = 0.05	
		1	2
BOV	3	45.0767	
BSM	3	45.4667	45.4667
BHM	3		48.8267
Sig.		.800	.063

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

a

Duncan[a]

sampel	N	Subset for alpha = 0.05	
		1	2
BHM	3	4.8400	
BSM	3		6.5333
BOV	3		6.8100
Sig.		1.000	.630

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

B

Duncan[a]

sampel	N	Subset for alpha = 0.05	
		1	2
BOV	3	6.5167	
BHM	3		8.6567
			9.8267
		1.000	.095

mogeneous subsets are

n Sample Size = 3.000.

Lampiran 17. Data Hasil Pengujian Organoleptik Warna Produk Baruasa (Penelitian Tahap II)

R	PERLAKUAN								
	BSM1	BSM2	BSM3	BOV1	BOV2	BOV3	BHM1	BHM2	BHM3
A1	3	2	2	3	4	4	2	4	3
A2	4	3	4	5	5	5	5	4	4
A3	4	4	4	4	4	4	4	4	4
A4	2	2	2	4	4	4	2	2	3
A5	3	3	4	4	3	4	3	4	3
A6	4	3	3	3	4	3	3	4	3
A7	3	3	3	3	4	4	4	3	4
A8	3	4	3	4	4	4	4	3	4
A9	3	3	3	3	3	3	3	3	3
A10	2	2	2	3	3	3	3	3	3
A11	2	3	2	3	4	4	4	4	2
A12	3	3	4	4	3	4	3	3	4
A13	5	3	3	4	3	4	4	3	5
A14	4	4	4	3	4	5	4	5	4
A15	3	3	4	4	3	3	3	4	4
A16	3	4	4	4	5	5	4	4	4
A17	3	3	4	4	5	4	4	4	4
A18	5	5	5	4	5	3	4	4	4
A19	4	5	4	5	5	5	4	5	4
A20	4	4	5	4	4	4	4	4	4
A21	4	4	4	4	4	4	4	4	4
A22	4	4	4	4	4	4	4	4	4
A23	4	4	4	4	4	4	4	4	4
A24	3	3	3	4	4	5	4	5	3
A25	4	3	3	4	3	4	4	3	4
A26	2	2	3	4	3	5	5	3	4
A27	4	3	2	5	4	4	5	5	4
A28	4	4	4	4	4	4	4	4	4
A29	3	3	3	4	4	4	3	3	3
A30	3	3	3	4	2	4	3	3	3
A31	4	4	4	4	4	4	3	3	4
A32	4	3	4	4	3	4	3	4	4
A33	4	3	3	4	4	3	4	4	4
A34	4	4	4	4	4	4	4	4	4
A35	4	4	4	4	4	4	4	4	4
A36	3	3	3	3	4	4	3	4	3
A37	4	4	4	4	5	5	5	4	4
A38	3	3	4	4	4	4	4	4	4
A39	5	4	5	5	4	5	5	5	5
A40	2	3	2	4	3	4	3	4	3
A41	4	4	4	4	4	4	5	3	5
A42	3	3	3	3	4	4	4	3	4
A43	4	4	4	4	4	4	3	4	4
A44	4	4	4	4	5	4	3	4	5
A45	3	3	4	3	4	4	3	4	4
JUMLAH	157	152	158	174	175	182	167	170	171
RATA-RATA	3,49	3,38	3,51	3,87	3,89	4,04	3,71	3,78	3,8
TOTAL	3,46			3,93			3,76		

Lampiran 18. Data Hasil Pengujian Organoleptik Aroma Produk Baruasa (Penelitian Tahap II)

R	PERLAKUAN								
	BSM1	BSM2	BSM3	BOV1	BOV2	BOV3	BHM1	BHM2	BHM3
A1	1	2	4	4	3	5	4	2	3
A2	4	3	3	4	5	4	3	3	4
A3	4	4	4	4	4	4	4	4	4
A4	2	2	3	3	4	4	3	3	4
A5	4	4	4	4	4	4	3	4	3
A6	2	3	3	4	4	4	4	4	4
A7	3	3	3	4	3	3	3	3	4
A8	3	3	3	4	3	3	4	3	3
A9	3	4	4	4	4	4	4	4	4
A10	3	3	3	4	4	4	4	3	4
A11	2	4	3	4	4	4	3	4	4
A12	3	3	3	4	3	4	3	3	3
A13	3	3	3	4	3	4	4	4	4
A14	4	5	4	5	4	5	4	4	4
A15	4	3	3	5	5	3	3	4	5
A16	4	4	4	5	4	4	4	4	4
A17	4	3	4	4	5	4	4	4	4
A18	5	4	4	4	4	3	4	4	4
A19	5	4	5	5	4	4	5	5	4
A20	4	4	4	4	4	5	4	4	4
A21	4	4	4	4	4	4	4	4	4
A22	4	4	4	4	4	4	4	4	4
A23	4	4	4	4	4	4	4	4	4
A24	4	4	4	4	5	4	4	5	4
A25	4	3	3	5	3	3	4	3	4
A26	4	2	3	4	4	4	3	4	5
A27	2	3	4	5	5	5	5	5	4
A28	4	4	4	4	4	4	4	4	4
A29	4	4	4	4	4	4	4	4	4
A30	2	4	4	4	2	3	3	4	4
A31	3	4	3	4	4	4	4	4	4
A32	3	3	3	4	4	4	3	4	4
A33	3	4	3	4	4	3	4	4	4
A34	4	4	4	3	4	4	4	4	4
A35	4	4	4	4	4	4	4	4	4
A36	4	4	4	3	2	3	3	3	3
A37	4	4	4	4	5	5	4	3	4
A38	4	3	3	3	3	3	3	4	4
A39	5	5	5	5	5	5	5	5	4
A40	4	2	4	4	3	4	3	2	3
A41	4	4	4	4	4	4	4	3	4
A42	3	3	3	3	4	4	3	4	3
A43	4	3	4	4	3	4	3	4	4
A44	5	4	4	4	4	4	4	4	4
[illegible]	[illegible]	4	3	4	4	2	4	4	4
[illegible]	[illegible]	159	164	182	174	175	168	170	175
[illegible]	[illegible]	3,53	3,64	4,04	3,87	3,89	3,73	3,78	3,89
			3,58			3,93			3,8

Lampiran 19. Data Hasil Pengujian Organoleptik Tekstur Produk Baruasa (Penelitian Tahap II)

R	PERLAKUAN								
	BSM1	BSM2	BSM3	BOV1	BOV2	BOV3	BHM1	BHM2	BHM3
A1	3	1	3	2	3	4	2	4	4
A2	4	4	2	4	5	5	4	4	4
A3	4	4	3	4	4	4	4	5	4
A4	3	2	3	4	4	4	3	4	4
A5	4	4	4	3	4	3	3	4	3
A6	2	3	3	4	4	4	3	4	4
A7	4	4	4	4	4	4	4	4	4
A8	4	3	3	3	4	4	4	4	3
A9	3	3	3	3	3	3	4	4	3
A10	3	3	4	3	3	4	4	3	4
A11	2	2	3	3	4	4	3	4	4
A12	4	3	4	4	4	4	4	3	4
A13	4	4	3	4	4	4	4	5	4
A14	4	4	4	4	5	5	3	4	4
A15	4	2	2	2	4	4	3	5	5
A16	3	4	4	4	4	3	4	4	4
A17	4	3	3	4	5	4	4	4	4
A18	3	5	5	4	5	4	4	4	4
A19	3	4	5	4	5	4	5	5	5
A20	4	4	4	4	4	4	4	5	4
A21	4	4	4	4	4	4	4	4	4
A22	4	4	4	4	4	4	4	4	4
A23	4	3	3	4	3	3	4	3	4
A24	4	4	3	4	3	4	3	4	5
A25	4	3	4	4	3	4	4	3	4
A26	3	3	5	3	3	4	4	4	4
A27	2	3	5	4	3	4	5	3	3
A28	4	4	4	4	4	4	3	4	3
A29	4	4	4	4	4	4	4	4	4
A30	4	4	3	4	4	4	4	4	3
A31	4	4	4	4	4	4	4	4	4
A32	3	2	5	3	4	3	4	3	4
A33	3	4	3	3	3	3	4	3	4
A34	4	4	4	4	4	4	4	4	4
A35	3	3	3	4	3	3	3	3	4
A36	4	3	4	4	4	4	4	4	4
A37	4	3	3	5	4	3	4	4	3
A38	4	3	3	4	4	3	4	4	4
A39	3	4	3	4	5	5	5	5	5
A40	3	2	4	4	2	4	4	5	4
A41	3	4	4	4	4	4	4	3	5
A42	3	3	5	4	4	5	4	4	5
A43	3	5	4	4	4	4	4	3	4
A44	4	5	4	4	4	4	5	5	5
[illegible]	[illegible]	4	4	4	4	4	4	5	4
[illegible]	[illegible]	155	165	169	174	175	173	179	180
[illegible]	[illegible]	3,44	3,67	3,76	3,87	3,89	3,84	3,98	4
		3,53			3,84			3,94	

Lampiran 20. Data Hasil Pengujian Organoleptik Rasa Produk Baruasa (Penelitian Tahap II)

R	PERLAKUAN								
	BSM1	BSM2	BSM3	BOV1	BOV2	BOV3	BHM1	BHM2	BHM3
A1	1	2	1	4	4	4	2	2	2
A2	3	2	2	4	4	4	4	5	5
A3	3	4	3	5	4	5	5	5	4
A4	3	2	3	4	4	4	3	3	4
A5	3	4	4	3	4	4	3	4	3
A6	2	3	3	3	4	4	4	4	4
A7	3	4	4	3	4	3	3	4	4
A8	2	2	2	3	4	4	4	4	4
A9	4	4	4	3	2	4	4	3	3
A10	3	3	4	3	3	3	3	2	3
A11	2	2	3	3	4	4	4	4	4
A12	3	3	3	3	4	4	3	3	3
A13	3	3	3	3	4	4	5	5	4
A14	5	4	4	4	4	5	4	4	3
A15	3	2	2	4	4	3	3	4	3
A16	4	4	4	4	4	4	4	4	4
A17	5	5	5	4	5	5	5	4	5
A18	5	5	5	4	5	4	4	4	4
A19	5	4	5	5	4	5	4	5	4
A20	4	4	4	4	4	4	4	5	4
A21	4	4	4	4	4	4	4	4	4
A22	4	4	4	4	4	4	4	4	4
A23	3	3	3	4	4	3	3	3	4
A24	4	3	5	5	4	4	3	5	3
A25	3	3	3	4	3	4	4	2	4
A26	3	3	4	4	4	4	3	3	4
A27	2	2	4	5	5	4	5	4	4
A28	4	4	4	4	4	4	4	4	4
A29	3	3	3	4	4	4	4	4	4
A30	3	4	4	4	3	4	3	3	3
A31	4	4	4	4	3	4	3	3	3
A32	3	5	2	4	4	5	4	5	4
A33	3	4	3	4	4	3	4	3	4
A34	3	4	5	4	4	4	4	4	4
A35	3	3	3	5	4	4	3	4	4
A36	3	3	3	5	4	4	4	3	4
A37	4	3	4	4	4	4	4	3	3
A38	4	3	3	4	4	5	4	4	4
A39	4	5	4	5	4	5	4	4	5
A40	4	4	4	4	4	5	2	4	4
A41	3	4	4	4	4	5	4	4	4
A42	4	4	3	4	5	5	4	4	4
A43	3	5	4	4	5	4	4	4	4
A44	4	4	4	4	4	4	4	4	5
[illegible]	[illegible]	2	3	4	4	4	5	4	4
[illegible]	[illegible]	156	159	178	179	185	169	171	172
[illegible]	[illegible]	3,47	3,53	3,96	3,98	4,11	3,76	3,8	3,82
		3,45			4,01			3,79	

Lampiran 21. Data Hasil Rata-Rata Pengujian Organoleptik Produk Baruasa (Penelitian Tahap II)

Perlakuan	Warna	Aroma	Tekstur	Rasa	Rata2
BSM	3,46	3,58	3,54	3,45	3,50
BOV	3,93	3,93	3,82	4,02	3,93
BHM	3,76	3,8	3,84	3,79	3,80

Lampiran 22. Hasil Pengujian Uji Kadar Air Tepung Ubi Jalar Ungu

Perlakuan	**Ulangan**	**Kadar Air**	**Rata2**
TSM	1	10,45	10,45
	2	10,24	
	3	10,65	
TOV	1	9,80	9,44
	2	9,39	
	3	9,15	
THM	1	9,73	9,67
	2	9,82	
	3	9,47	

Lampiran 23. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Air Tepung Ubi Jalar Ungu

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
Air	Between Groups	1.649	2	.825	13.512	.006
	Within Groups	.366	6	.061		
	Total	2.016	8			

Lampiran 24. Hasil Uji Duncan Terhadap Uji Kadar Air Tepung Ubi Jalar Ungu

Air

Duncan[a]

sampel	N	Subset for alpha = 0.05	
		1	2
TOV	3	9.4467	
THM	3	9.6733	
TSM	3		10.4467
Sig.		.304	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 25. Hasil Uji Kadar Abu Tepung Ubi Jalar Ungu

Perlakuan	Ulangan	Kadar Abu	Rata2
TSM	1	3,27	3,11
	2	3,12	
	3	2,93	
TOV	1	2,71	2,73
	2	2,68	
	3	2,80	
THM	1	2,77	2,72
	2	2,82	
	3	2,56	

Lampiran 26. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Abu Tepung Ubi Jalar Ungu

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulanan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
Abu	Between Groups	.294	2	.147	8.491	.018
	Within Groups	.104	6	.017		
	Total	.398	8			

Lampiran 27. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Abu Tepung Ubi Jalar Ungu

abu

Duncan[a]

		Subset for alpha = 0.05	
Sampel	N	1	2
THM	3	2.7167	
TOV	3	2.7300	
TSM	3		3.1067
Sig.		.905	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 28. Hasil Uji Kadar Protein Tepung Ubi Jalar Ungu

Perlakuan	Ulangan	Kadar Protein	Rata2
TSM	1	3,42	3,37
	2	3,39	
	3	3,29	
TOV	1	4,67	4,51
	2	4,81	
	3	4,04	
HM	1	4,63	4,79
	2	4,99	
	3	4,75	

Lampiran 29. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Protein Tepung Ubi Jalar Ungu

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
Protein	Between Groups	3.406	2	1.703	24.743	.001
	Within Groups	.413	6	.069		
	Total	3.819	8			

Lampiran 30. Hasil Uji Duncan Terhadap Uji Kadar Protein Tepung Ubi Jalar Ungu

protein

Duncan[a]

		Subset for alpha = 0.05	
Sampel	N	1	2
TSM	3	3.3667	
TOV	3		4.5067
THM	3		4.7900
Sig.		1.000	.234

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 31. Hasil Analisis Sidik Ragam Terhadap Uji Lemak Tepung Ubi Jalar Ungu

Perlakuan	Ulangan	Kadar Lemak	Rata2
TSM	1	0,89	0,92
	2	0,95	
	3	0,92	
TOV	1	0,51	0,57
	2	0,53	
	3	0,67	
THM	1	0,73	0,78
	2	0,84	
	3	0,78	

Lampiran 32. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Lemak Tepung Ubi Jalar Ungu

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
lemak	Between Groups	.179	2	.090	23.867	.001
	Within Groups	.023	6	.004		
	Total	.202	8			

Lampiran 33. Hasil Uji Duncan Terhadap Uji Kadar Lemak Tepung Ubi Jalar Ungu

lemak

Duncan[a]

sampel	N	Subset for alpha = 0.05		
		1	2	3
	3	.5700		
	3		.7767	
	3			.9133
		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 34. Hasil Analisis Sidik Ragam Terhadap Uji Serat kasar Tepung Ubi Jalar Ungu

Perlakuan	Ulangan	Kadar Serat Kasar	Rata2
TSM	1	1,88	1,74
	2	1,48	
	3	1,85	
TOV	1	1,87	1,73
	2	1,78	
	3	1,54	
THM	1	1,89	1,80
	2	1,88	
	3	1,64	

Lampiran 35. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Serat Tepung Ubi Jalar Ungu

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
serat_kasar	Between Groups	.010	2	.005	.150	.864
	Within Groups	.198	6	.033		
	Total	.207	8			

Lampiran 36. Hasil Uji Duncan Terhadap Uji Kadar Lemak Tepung Ubi Jalar Ungu

serat_kasar

Duncan[a]

sampel	N	Subset for alpha = 0.05 1
TOV	3	1.7300
TSM	3	1.7367
THM	3	1.8033
Sig.		.648

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 37. Hasil Analisis Sidik Ragam Terhadap Uji Karbohidrat Tepung Ubi Jalar Ungu

Perlakuan	Ulangan	Kadar KH	Rata2
TSM	1	80,20	80,58
	2	80,44	
	3	81,09	
TOV	1	80,24	80,18
	2	79,98	
	3	80,32	
THM	1	81,94	82,17
	2	82,34	
	3	82,23	

Lampiran 38. Hasil Analisis Sidik Ragam Terhadap Uji Karbohidrat Tepung Ubi Jalar Ungu

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
karbohidrat	Between Groups	6.656	2	3.328	34.869	.000
	Within Groups	.573	6	.095		
	Total	7.229	8			

Lampiran 39. Hasil Uji Duncan Terhadap Uji Kadar Lemak Tepung Ubi Jalar Ungu

karbohidrat

Duncan[a]

		Subset for alpha = 0.05	
sampel	N	1	2
TOV	3	80.1800	
TSM	3	80.5767	
THM	3		82.1700
Sig.		.167	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 40. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Antosianin Tepung Ubi Jalar Ungu

Perlakuan	Ulangan	Kadar Antosianin	Rata2
TSM	1	276,64	297,39
	2	298,61	
	3	316,92	
TOV	1	326,31	331,05
	2	332,45	
	3	334,39	
THM	1	318,21	325,48
	2	321,84	
	3	336,40	

Lampiran 41. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Antosianin Tepung Ubi Jalar Ungu

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
antosianin	Between Groups	1953.219	2	976.609	5.665	.042
	Within Groups	1034.404	6	172.401		
	Total	2987.623	8			

Lampiran 42. Hasil Uji Duncan Terhadap Uji Kadar Antosianin Tepung Ubi Jalar Ungu

antosianin

Duncan[a]

sampel	N	Subset for alpha = 0.05	
		1	2
TSM	3	297.3900	
THM	3		325.4833
TOV	3		331.0500
Sig.		1.000	.622

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 43. Hasil Pengujian Kadar Air Produk Baruasa

Perlakuan	Ulangan	Kadar Air	Rata2
BSM	1	11,28	
	2	11,33	
	3	10,61	11,07
BOV	1	10,12	
	2	10,15	
	3	9,47	9,91
BHM	1	10,65	
	2	10,17	
	3	9,96	10,26

Lampiran 44. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Air Produk Baruasa

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
kadar_air	Between Groups	2.127	2	1.064	7.346	.024
	Within Groups	.869	6	.145		
	Total	2.996	8			

Lampiran 45. Hasil Uji Duncan Terhadap Uji Kadar Air Produk Baruasa

kadar_air

Duncan[a]

		Subset for alpha = 0.05	
sampel	N	1	2
BOV	3	9.9133	
BHM	3	10.2600	
BSM	3		11.0733
Sig.		.307	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 46. Hasil Pengujian Kadar Abu Produk Baruasa

Perlakuan	Ulangan	Kadar Abu	Rata2
BSM	1	1,47	1,58
	2	1,61	
	3	1,65	
BOV	1	1,43	1,41
	2	1,38	
	3	1,41	
BHM	1	1,43	1,36
	2	1,34	
	3	1,32	

Lampiran 47. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Abu Produk Baruasa

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
kadar_abu	Between Groups	.076	2	.038	8.803	.016
	Within Groups	.026	6	.004		
	Total	.102	8			

Lampiran 48. Hasil Uji Duncan Terhadap Uji Kadar Abu Produk Baruasa

kadar_abu

Duncan[a]

		Subset for alpha = 0.05	
sampel	N	1	2
BHM	3	1.3633	
BOV	3	1.4067	
BSM	3		1.5767
Sig.		.451	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 49. Hasil Pengujian Kadar Protein Produk Baruasa

Perlakuan	Ulangan	Kadar Protein	Rata2
BSM	1	9,81	9,48
	2	9,31	
	3	9,33	
BOV	1	11,50	10,92
	2	10,91	
	3	10,34	
BHM	1	9,77	10,12
	2	10,28	
	3	10,30	

Lampiran 50. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Protein Produk Baruasa

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
Protein	Between Groups	3.096	2	1.548	9.162	.015
	Within Groups	1.014	6	.169		
	Total	4.109	8			

Lampiran 51. Hasil Uji Duncan Terhadap Uji Kadar Protein Produk Baruasa

protein

Duncan[a]

		Subset for alpha = 0.05	
sampel	N	1	2
BSM	3	9.4833	
BOV	3	10.1167	10.1167
BHM	3		10.9167
Sig.		.108	.054

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 52. Hasil Pengujian Kadar Lemak Produk Baruasa

Perlakuan	Ulangan	Kadar Lemak	Rata2
BSM	1	28,31	28,97
	2	29,01	
	3	29,58	
BOV	1	27,19	27,72
	2	28,09	
	3	27,87	
BHM	1	28,15	28,25
	2	28,29	
	3	28,31	

Lampiran 53. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Lemak Produk Baruasa

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
lemak	Between Groups	2.361	2	1.180	5.599	.042
	Within Groups	1.265	6	.211		
	Total	3.625	8			

Lampiran 54. Hasil Uji Duncan Terhadap Uji Kadar Lemak Produk Baruasa

lemak

Duncan[a]

		Subset for alpha = 0.05	
sampel	N	1	2
BOV	3	27.7167	
BHM	3	28.2500	28.2500
BSM	3		28.9667
Sig.		.205	.104

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 55. Hasil Pengujian Kadar Serat kasar Produk Baruasa

Perlakuan	Ulangan	Kadar Serat Kasar	Rata2
BSM	1	3,73	4,43
	2	4,71	
	3	4,84	
BOV	1	3,47	3,66
	2	3,56	
	3	3,95	
BHM	1	3,47	3,84
	2	3,89	
	3	4,17	

Lampiran 56. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Serat Kasar Produk Baruasa

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
serat_kasar	Between Groups	.962	2	.481	2.588	.155
	Within Groups	1.115	6	.186		
	Total	2.077	8			

Lampiran 57. Hasil Uji Duncan Terhadap Uji Kadar Serat Kasar Produk Baruasa

serat_kasar

Duncan[a]

sampel	N	Subset for alpha = 0.05 1
BOV	3	3.6600
BHM	3	3.8433
BSM	3	4.4267
Sig.		.080

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 58. Hasil Pengujian Kadar Karbohidrat Produk Baruasa

Perlakuan	Ulangan	Kadar Karbohidrat	Rata2
BSM	1	89,29	89,96
	2	89,67	
	3	90,92	
BOV	1	88,70	89,52
	2	89,67	
	3	90,19	
BHM	1	90,58	91,20
	2	91,69	
	3	91,34	

Lampiran 59. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Karbohidrat Tepung Ubi Jalar Ungu

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
lemak	Between Groups	2.361	2	1.180	5.599	.042
	Within Groups	1.265	6	.211		
	Total	3.625	8			

Lampiran 60. Hasil Uji Duncan Terhadap Uji Kadar Karbohidrat Produk Baruasa

karbohidrat

Duncan[a]

		Subset for alpha = 0.05	
sampel	N	1	2
BOV	3	89.5200	
BSM	3	89.9600	89.9600
BHM	3		91.1167
Sig.		.489	.101

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 61. Hasil Pengujian Kadar Fe Produk Baruasa

Perlakuan	Ulangan	Kadar Fe	Rata2
BSM	1	12,58	13,38
	2	13,18	
	3	14,37	
BOV	1	10,66	10,77
	2	10,87	
	3	10,79	
	1	11,42	11,06
	2	10,86	
	3	10,90	

Lampiran 62. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Fe Produk Baruasa

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
fe	Between Groups	12.226	2	6.113	19.534	.002
	Within Groups	1.878	6	.313		
	Total	14.104	8			

Lampiran 63. Hasil Uji Duncan Terhadap Uji Kadar Fe Produk Baruasa

fe

Duncan[a]

		Subset for alpha = 0.05	
sampel	N	1	2
BOV	3	10.7733	
BHM	3	11.0600	
BSM	3		13.3767
Sig.		.553	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 64. Hasil Pengujian Kadar Antosianin Produk Baruasa

Perlakuan	Ulangan	Kadar Antosianin	Rata2
BSM	1	27,81	29,26
	2	30,89	
	3	29,08	
BOV	1	31,71	32,33
	2	32,00	
	3	33,29	
BHM	1	30,52	31,99
	2	32,26	
	3	33,18	

Lampiran 65. Hasil Analisis Sidik Ragam Terhadap Uji Kadar Antosianin Tepung Ubi Jalar Ungu

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
antosianin	Between Groups	17.000	2	8.500	5.174	.049
	Within Groups	9.857	6	1.643		
	Total	26.857	8			

Lampiran 66. Hasil Uji Duncan Terhadap Uji Kadar Antosianin Produk Baruasa

antosianin

Duncan[a]

sampel	N	Subset for alpha = 0.05	
		1	2
BSM	3	29.2600	
BHM	3		31.9867
BOV	3		32.3333
Sig.		1.000	.752

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 67. Hasil Pengujian Aktivitas Antioksidan Produk Baruasa

Perlakuan	Ulangan	Kandungan Antioksidan	Rata2
BSM	1	2525,37	2230,74
	2	2028,76	
	3	2138,09	
BOV	1	1375,35	1504,87
	2	1336,10	
	3	1803,16	
BHM	1	1997,28	1660,42
	2	1589,04	
	3	1394,94	

Lampiran 68. Hasil Analisis Sidik Ragam Terhadap Uji Aktivitas Antioksidan Produk Baruasa

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
ulangan	Between Groups	.000	2	.000	.000	1.000
	Within Groups	6.000	6	1.000		
	Total	6.000	8			
antioksidan	Between Groups	1114440.916	2	557220.458	15.102	.005
	Within Groups	221378.887	6	36896.481		
	Total	1335819.803	8			

Lampiran 69. Hasil Uji Duncan Terhadap Kandungan Antioksidan Produk Baruasa

antioksidan

Duncan[a]

		Subset for alpha = 0.05		
sampel	N	1	2	3
BOV	3	1368.7967		
BHM	3		1796.4933	
BSM	3			2230.7400
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 70. Proses Pembuatan Tepung Ubi Jalar Ungu dengan Metode Pengeringan Oven













Lampiran 71. Proses Pembuatan Tepung Ubi Jalar Ungu dengan Metode HMT










Lampiran 72. Proses Pembuatan Tepung Ubi Jalar Ungu dengan Metode Sinar Matahari

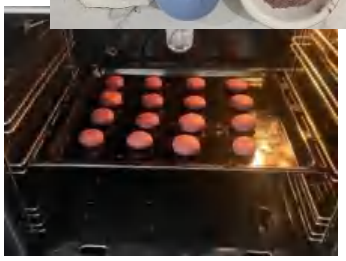


Lampiran 73. Proses Pembuatan Tepung Ikan Gabus

Lampiran 74. Proses Pembuatan Produk Baruasa







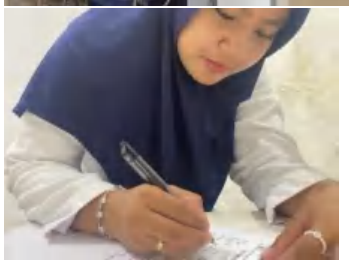
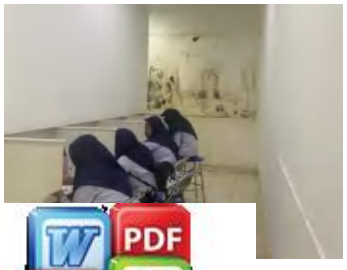

Lampiran 75. Proses Uji Organoleptik Produk Baruasa









Lampiran 76. Uji Kadar Air Produk Baruasa



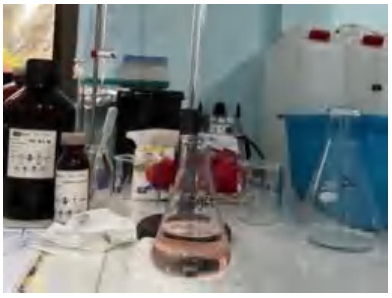

Lampiran 77. Uji Kadar Abu Produk Baruasa





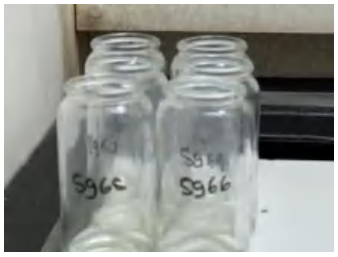
Lampiran 78. Uji Kadar Protein



Lampiran 79. Uji Kadar Lemak



Lampiran 80. Uji Kadar Serat

Lampiran 81. Uji Kadar Antioksidan




Lampiran 82. Kandungan Energi Produk Baruasa

Perlakuan	Protein %	Lemak %	KH%	Energi per 100 g	Energi per 1 keping baruasa(25g)
BSM	9,48	28,97	89,96	658,49	164,62
BOV	10,12	27,72	89,52	648,04	162,01
BHM	10,92	28,25	91,2	662,73	165,68