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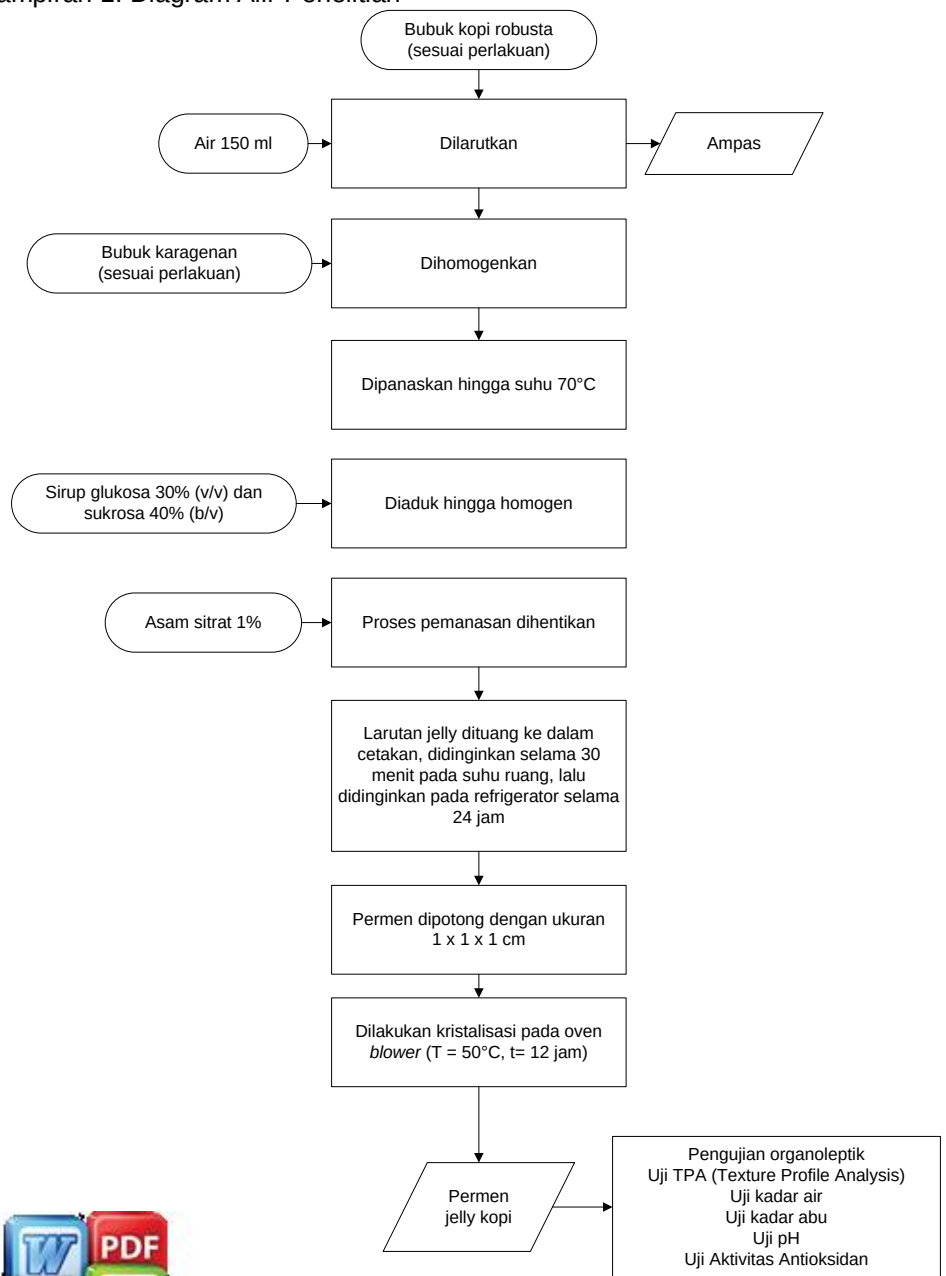
LAMPIRAN

Lampiran 1. Diagram Alir Penelitian



Lampiran 2. Hasil Pengujian Organoleptik Metode Hedonik Permen Jelly

1. Data Hasil Pengujian Organoleptik Metode Hedonik Parameter Warna

No.	Perlakuan																										
	A1B1			A1B2			A1B3			A2B1			A2B2			A2B3			A3B1			A3B2			A3B3		
	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
1	3	3	3	4	3	5	5	5	5	2	2	3	5	5	4	5	4	5	2	2	4	4	5	4	5	5	5
2	1	1	2	4	1	4	4	1	1	2	1	2	1	3	2	3	4	3	1	3	2	1	4	3	4	4	2
3	4	4	4	4	3	5	2	3	2	3	4	4	2	3	4	3	4	3	5	5	5	4	4	4	5	3	4
4	4	4	4	2	2	2	2	2	2	5	3	3	2	2	2	3	2	1	2	4	4	2	3	3	2	4	2
5	3	4	4	2	2	2	1	2	1	2	3	2	1	2	2	1	1	2	3	3	4	1	2	1	2	2	2
6	2	2	2	1	4	5	5	5	5	2	1	1	4	2	4	4	3	3	2	3	1	3	4	3	5	5	4
7	2	2	2	3	3	3	4	4	4	2	2	2	3	3	4	3	3	3	2	2	2	3	2	3	3	4	3
8	2	3	2	3	4	3	4	4	4	2	2	2	4	4	3	4	4	4	1	1	2	5	2	3	3	5	4
9	4	2	2	4	2	3	2	3	2	2	2	3	4	3	3	2	3	2	3	2	2	2	2	2	4	3	3
10	3	2	2	4	3	4	5	5	5	3	2	2	4	4	3	4	4	4	2	2	3	3	3	4	4	4	5
11	3	3	3	4	4	4	5	5	3	3	3	2	3	4	4	4	5	5	3	3	3	3	4	3	4	5	4
12	3	2	3	4	3	3	3	4	5	2	2	3	4	3	4	5	3	4	2	4	4	3	3	3	3	3	4
13	4	4	5	3	3	2	3	4	3	3	5	3	4	4	4	4	3	3	3	4	4	4	3	3	2	3	2
14	3	1	1	4	2	4	5	4	5	1	1	2	4	3	4	3	4	3	2	1	2	3	3	3	3	4	4
15	2	2	2	3	2	3	4	4	3	2	1	2	2	3	4	2	4	4	1	2	2	2	2	3	3	4	3
16	3	3	4	4	4	4	4	5	5	2	2	3	3	4	4	4	4	5	2	3	2	3	4	4	4	5	3
17	4	4	4	4	2	2	2	2	2	3	4	3	3	3	2	2	4	2	4	4	3	4	3	2	2	2	2
18	2	2	2	3	4	4	3	4	4	2	2	3	3	2	3	3	3	4	2	2	3	2	3	2	4	2	4
19	4	1	3	2	1	4	1	2	4	1	2	1	3	3	4	3	3	4	3	2	2	3	3	3	1	4	4
20	4	3	3	3	4	5	4	5	5	4	3	3	3	4	5	3	5	4	3	3	3	5	5	4	5	4	5
21	4	4	5	3	3	3	4	4	4	5	4	2	4	3	3	4	2	4	5	4	5	2	5	3	5	4	5
22	4	4	4	4	4	4	5	4	4	3	4	3	4	3	4	4	4	4	4	4	4	4	4	4	4	4	4
23	4	5	4	5	5	5	5	4	5	5	4	5	5	5	5	5	4	5	5	4	5	4	5	4	5	5	5
24	3	2	2	4	4	4	4	4	4	2	2	2	3	4	4	4	4	4	2	3	3	4	4	3	3	4	4
25	2	2	3	3	2	3	4	4	4	2	2	2	3	3	3	2	4	2	3	2	2	2	2	2	3	4	4
RATA-RATA	3.08	2.76	3	3.36	2.96	3.6	3.6	3.72	3.64	2.6	2.52	2.52	3.24	3.28	3.52	3.36	3.52	3.48	2.68	2.88	3.04	3.04	3.36	3.04	3.52	3.84	3.64

2. Data Hasil Pengujian Organoleptik Metode Hedonik Parameter Aroma

No.	Perlakuan																										
	A1B1			A1B2			A1B3			A2B1			A2B2			A2B3			A3B1			A3B2			A3B3		
	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
1	3	4	3	3	3	4	4	3	4	5	3	4	5	4	3	5	3	3	4	3	4	3	3	3	4	4	3
2	2	1	1	2	3	3	1	2	1	3	4	1	2	4	3	4	4	2	3	1	1	1	1	1	1	1	1
3	4	4	5	3	3	5	3	2	2	3	4	3	3	3	4	3	4	3	5	3	5	3	3	4	4	3	4
4	2	3	3	3	4	3	2	2	2	3	3	3	3	4	4	2	4	4	3	3	3	2	3	3	2	4	3
5	1	2	1	2	1	1	2	2	1	1	1	2	1	2	1	1	2	1	2	1	2	2	1	3	1	1	2
6	1	1	3	2	3	5	4	2	4	3	4	2	4	4	3	2	5	5	3	2	2	2	2	3	5	5	2
7	2	3	3	3	4	4	4	3	4	4	2	3	3	3	4	3	3	4	3	3	2	4	2	4	4	3	3
8	4	4	4	4	4	4	4	3	5	2	3	3	4	4	4	4	2	4	4	3	3	5	5	4	4	5	4
9	2	2	3	3	4	2	4	2	1	2	3	3	4	2	4	4	2	2	3	1	3	3	1	1	3	3	2
10	4	1	2	2	1	3	2	2	3	1	4	2	2	3	2	2	3	3	2	2	2	1	3	3	1	4	4
11	4	3	1	3	3	2	3	4	3	2	3	2	4	4	4	4	3	3	3	3	3	3	3	3	4	2	3
12	3	3	3	2	3	3	3	3	3	3	3	3	3	3	3	2	3	2	3	3	3	3	3	2	3	3	4
13	4	3	4	3	3	3	3	3	3	3	4	3	3	2	3	2	3	3	2	4	5	3	3	4	3	3	2
14	2	1	3	3	3	2	2	2	3	1	1	3	3	2	2	3	2	3	1	1	1	2	3	2	3	3	3
15	3	2	2	3	2	2	4	3	3	3	2	3	3	1	3	3	2	4	4	4	4	4	2	2	3	2	3
16	3	4	3	4	3	4	3	5	5	3	3	3	4	4	3	5	4	5	2	3	3	4	4	3	4	4	4
17	3	2	3	4	3	3	4	3	4	3	3	4	3	3	3	2	3	3	3	3	3	3	2	2	3	4	3
18	3	3	2	4	3	4	3	3	3	2	2	3	4	2	3	3	3	3	3	3	4	3	2	2	3	2	3
19	2	5	2	3	4	4	3	4	3	2	3	3	2	3	3	2	2	3	2	5	2	3	5	3	2	5	2
20	4	5	3	4	4	4	5	5	5	5	4	4	4	5	4	5	4	3	4	4	3	4	3	5	5	4	4
21	4	4	5	3	3	3	4	4	4	5	4	2	4	3	3	4	2	4	5	4	5	2	5	3	5	4	5
22	3	2	4	3	2	3	4	4	2	3	4	3	4	4	3	4	4	2	4	4	4	3	4	4	3	4	4
23	4	5	3	3	4	2	4	5	4	4	4	5	4	4	5	5	5	5	4	4	4	5	2	5	4	4	4
24	1	2	4	3	4	4	3	2	3	4	3	4	4	4	4	2	4	4	2	3	3	1	2	1	2	3	4
25	3	3	3	3	2	3	3	3	3	4	2	3	3	2	3	2	4	3	2	3	2	3	3	2	3	4	3
RATA-RATA	2.84	2.88	2.92	3	3.04	3.2	3.24	3.04	3.12	2.96	3.04	2.96	3.32	3.16	3.24	3.12	3.2	3.24	3.04	2.92	3.04	2.88	2.8	2.88	3.16	3.36	3.16

3. Data Hasil Pengujian Organoleptik Metode Hedonik Parameter Tekstur Permen Jelly

No.	Perlakuan																											
	A1B1			A1B2			A1B3			A2B1			A2B2			A2B3			A3B1			A3B2			A3B3		
	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
1	4	4	3	4	4	3	4	3	3	4	3	3	2	2	3	3	3	5	5	4	4	2	2	2	3	2	3
2	2	1	4	4	5	4	1	1	1	4	5	4	4	5	3	3	4	1	4	3	2	1	2	1	2	2	2
3	3	4	4	4	3	5	3	3	3	3	4	3	3	3	3	2	3	3	5	4	5	2	3	3	3	3	4
4	2	4	3	3	4	4	4	4	2	4	4	4	4	3	3	4	3	2	4	4	5	2	3	2	4	4	3
5	2	2	3	3	3	2	1	2	2	1	3	3	1	2	1	1	2	1	2	2	2	1	1	1	2	2	1
6	2	4	4	3	3	3	1	2	4	2	3	1	3	3	3	4	3	4	5	4	4	2	3	1	1	4	3
7	4	3	4	3	3	3	3	2	3	2	3	3	4	3	3	2	2	2	2	2	3	3	3	2	3	2	3
8	2	4	3	3	2	4	4	2	2	4	4	4	3	3	3	3	4	2	4	4	3	2	3	3	4	2	2
9	4	3	4	3	3	3	2	2	2	4	2	4	3	2	2	2	3	3	4	2	2	2	2	2	2	2	3
10	4	1	1	4	5	3	3	3	1	2	4	3	3	3	4	2	3	3	3	3	4	1	1	1	3	3	2
11	3	3	4	2	4	4	3	3	3	3	3	2	3	3	2	3	2	2	4	2	3	2	2	3	2	4	2
12	4	3	4	3	4	3	3	3	3	3	2	3	2	3	3	3	2	4	3	4	4	2	3	3	2	3	3
13	5	4	3	4	2	4	4	3	4	3	3	4	2	3	3	3	4	4	4	5	5	4	4	4	3	3	3
14	3	2	3	3	3	4	2	3	3	2	1	2	2	3	3	2	3	4	1	2	2	2	2	3	3	3	4
15	2	3	4	2	3	4	3	1	2	3	3	2	3	2	2	3	2	3	3	2	2	1	1	2	2	3	3
16	5	3	3	3	4	4	4	4	3	2	2	5	4	2	4	4	3	4	4	4	4	2	3	2	3	4	4
17	4	3	3	4	3	3	3	4	4	4	3	4	2	2	2	2	2	3	4	2	2	4	2	4	2	2	2
18	4	4	2	4	4	3	3	2	3	2	4	4	3	2	2	4	3	2	4	3	4	2	2	3	3	2	3
19	2	4	4	4	3	4	2	3	2	4	4	3	2	4	3	3	3	2	5	2	4	5	2	2	3	2	2
20	3	4	4	2	3	3	4	4	4	4	3	3	3	4	4	4	4	2	3	3	2	2	3	3	2	3	4
21	5	5	4	5	4	5	5	5	3	3	2	2	4	4	2	4	3	4	5	5	5	2	2	4	5	4	5
22	3	3	4	2	3	2	3	4	2	2	3	3	3	3	2	3	4	2	3	4	4	4	2	3	4	3	3
23	4	4	3	3	3	4	3	3	3	2	3	4	3	3	3	3	3	3	4	4	5	3	2	3	3	3	4
24	2	3	3	4	3	4	2	3	2	2	4	4	2	3	4	3	3	2	2	4	4	1	2	2	3	3	4
25	4	4	4	3	4	2	4	4	3	4	4	2	2	2	2	3	4	3	3	4	2	2	3	2	3	4	4
RATA-RATA	3.28	3.28	3.4	3.28	3.4	3.48	2.96	2.92	2.68	2.92	3.16	3.16	2.8	2.88	2.76	2.92	3	2.8	3.6	3.28	3.44	2.24	2.32	2.44	2.8	2.88	3.04

4. Data Hasil Pengujian Organoleptik Metode Hedonik Parameter Rasa Permen Jelly

No.	Perlakuan																											
	A1B1			A1B2			A1B3			A2B1			A2B2			A2B3			A3B1			A3B2			A3B3		
	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
1	3	4	5	2	4	3	3	2	2	3	3	3	5	3	4	3	3	5	3	4	3	3	3	3	4	4	3
2	1	1	1	2	2	2	1	1	1	3	1	2	2	3	1	2	1	1	2	3	1	1	2	1	2	3	1
3	3	4	4	2	3	3	2	1	2	2	4	4	1	2	3	2	3	2	5	3	4	2	2	3	2	2	3
4	3	2	3	2	2	2	2	1	1	1	1	2	1	1	2	1	1	1	2	3	3	1	1	1	1	2	1
5	2	3	3	1	1	1	1	1	1	2	2	2	1	1	1	1	1	1	2	1	1	1	1	1	1	1	1
6	3	5	5	2	3	3	1	1	1	2	4	2	4	1	4	3	1	3	2	2	3	2	1	3	1	2	1
7	3	2	3	3	2	4	2	4	2	3	3	4	2	2	2	3	3	2	3	4	3	2	2	2	3	2	2
8	3	4	5	4	2	2	1	1	1	4	5	5	3	2	4	4	2	4	4	5	4	3	2	4	1	1	2
9	2	2	3	3	2	2	4	2	3	2	1	3	2	1	3	3	2	2	3	1	1	2	1	1	1	2	2
10	4	4	3	4	3	3	3	1	3	3	3	3	3	3	2	1	2	2	3	3	2	1	1	1	1	1	3
11	3	3	2	2	2	3	3	3	2	2	2	3	2	2	2	2	3	2	2	2	2	2	1	2	1	2	3
12	3	3	4	4	2	3	3	2	4	4	2	4	3	2	4	2	2	3	2	3	2	2	2	2	3	4	2
13	3	4	4	3	2	3	3	2	2	4	4	4	3	2	3	2	2	2	3	3	4	2	1	2	2	2	3
14	2	2	2	3	2	3	2	2	4	2	1	3	2	2	3	2	3	3	4	3	3	2	1	3	3	3	4
15	2	3	3	1	3	3	3	3	3	3	4	4	2	3	4	3	1	2	2	3	3	2	2	2	2	2	2
16	4	3	4	3	2	5	4	4	4	3	3	2	4	3	2	3	4	4	2	2	4	3	4	2	4	4	3
17	4	3	3	4	3	2	2	3	3	3	4	4	2	3	2	2	2	3	3	2	2	4	2	3	2	2	2
18	4	4	2	4	4	2	3	3	2	2	4	3	3	2	2	4	2	2	4	2	4	2	2	2	3	2	3
19	2	2	2	2	2	2	2	2	1	3	3	3	4	2	2	1	2	1	3	1	3	2	1	2	2	1	1
20	3	5	4	3	3	3	4	3	3	4	4	4	3	3	3	3	3	3	4	2	3	2	3	4	2	3	4
21	4	5	5	3	3	4	2	2	3	5	2	4	3	2	4	2	3	3	5	5	5	2	2	3	3	2	2
22	2	4	4	1	2	1	1	2	1	2	3	3	2	3	2	2	2	2	3	4	4	2	2	2	3	3	3
23	2	4	4	1	2	2	1	2	3	1	3	5	2	1	4	3	2	2	4	4	2	2	2	3	2	3	2
24	3	3	3	4	4	4	3	4	3	2	3	3	2	3	3	3	3	2	1	3	4	1	2	3	2	1	3
25	2	1	4	2	1	1	3	1	2	3	2	4	1	2	2	2	3	2	3	4	4	1	3	2	3	4	4
RATA-RATA	2.8	3.2	3.4	2.6	2.44	2.64	2.36	2.12	2.28	2.72	2.84	3.32	2.48	2.16	2.72	2.36	2.24	2.36	2.96	2.88	2.96	1.96	1.84	2.28	2.16	2.32	2.4

5. Hasil Analisis Data Pengujian Organoleptik Metode Hedonik Parameter Warna Permen Jelly

Univariate Analysis of Variance

Between-Subjects Factors

		Value Label	N
karagenan	1.00	A1	9
	2.00	A2	9
	3.00	A3	9
bubuk_kopi	1.00	B1	9
	2.00	B2	9
	3.00	B3	9

Tests of Between-Subjects Effects

Dependent Variable: warna

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	4.296[a]	8	.537	7.250	.000
Intercept	293.370	1	293.370	3960.500	.000
karagenan	.519	2	.259	3.500	.052
bubuk_kopi	3.185	2	1.593	21.500	.000
karagenan * bubuk_kopi	.593	4	.148	2.000	.138
Error	1.333	18	.074		
Total	299.000	27			
Corrected Total	5.630	26			

a. R Squared = .763 (Adjusted R Squared = .658)

Homogeneous Subsets

bubuk_kopi

Multiple Comparisons

Dependent Variable: warna

LSD

(I) bubuk_kopi	(J) bubuk_kopi	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
					Lower Bound	Upper Bound
B1	B2	-.1111	.12830	.398	-.3807	.1584
	B3	-.7778*	.12830	.000	-1.0473	-.5082
B2	B1	.1111	.12830	.398	-.1584	.3807
	B3	-.6667*	.12830	.000	-.9362	-.3971
B3	B1	.7778*	.12830	.000	.5082	1.0473
	B2	.6667*	.12830	.000	.3971	.9362

Based on observed means.

The error term is Mean Square(Error) = .074.

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

6. Hasil Analisis Data Pengujian Organoleptik Metode Hedonik Parameter Aroma Permen Jelly

Univariate Analysis of Variance

Between-Subjects Factors

		Value Label	N
Karagenan	1	A1	9
	2	A2	9
	3	A3	9
Bubuk_Kopi	1	B1	9
	2	B2	9
	3	B3	9

Tests of Between-Subjects Effects

Dependent Variable: aroma

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.498[a]	8	.062	10.091	.000
Intercept	253.675	1	253.675	41161.163	.000
Karagenan	.071	2	.036	5.779	.012
Bubuk_Kopi	.232	2	.116	18.817	.000
Karagenan * Bubuk_Kopi	.194	4	.049	7.885	.001
Error	.111	18	.006		
Total	254.283	27			
Corrected Total	.608	26			

a. R Squared = .818 (Adjusted R Squared = .737)

Post Hoc Tests

Karagenan

Multiple Comparisons

Dependent Variable: aroma

Tukey HSD

(I) Karagenan	(J) Karagenan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
					Lower Bound	Upper Bound
A1	A2	-.1067*	.03701	.026	-.2011	-.0122
	A3	.0044	.03701	.992	-.0900	.0989
A2	A1	.1067*	.03701	.026	.0122	.2011
	A3	.1111*	.03701	.020	.0167	.2056
A3	A1	-.0044	.03701	.992	-.0989	.0900
		-.1111*	.03701	.020	-.2056	-.0167

are(Error) = .006.

gnificant at the .05 level.

Homogeneous Subsets

aroma

Tukey HSD[a,b]

Karagenan	N	Subset 1	Subset 2
A3	9	3.0267	
A1	9	3.0311	
A2	9		3.1378
Sig.		.992	1.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .006.

a. Uses Harmonic Mean Sample Size = 9.000.

b. Alpha = .05.

Bubuk_Kopi

Multiple Comparisons

Dependent Variable: aroma

Tukey HSD

(I) Bubuk_Kopi	(J) Bubuk_Kopi	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval Lower Bound	95% Confidence Interval Upper Bound
B1	B2	-.1022*	.03701	.033	-.1967	-.0078
	B3	-.2267*	.03701	.000	-.3211	-.1322
B2	B1	.1022*	.03701	.033	.0078	.1967
	B3	-.1244*	.03701	.009	-.2189	-.0300
B3	B1	.2267*	.03701	.000	.1322	.3211
	B2	.1244*	.03701	.009	.0300	.2189

Based on observed means.
The error term is Mean Square(Error) = .006.

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

Homogeneous Subsets

aroma

Tukey HSD[a,b]

Bubuk_Kopi	N	Subset 1	Subset 2	Subset 3
B1	9	2.9556		
B2	9		3.0578	
	9			3.1822
		1.000	1.000	1.000

mogeneous subsets are displayed.
eans.
Square(Error) = .006.
an Sample Size = 9.000.

Descriptives

Aroma

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A1B1	3	2.8800	.04000	.02309	2.7806	2.9794	2.84	2.92
A1B2	3	3.0800	.10583	.06110	2.8171	3.3429	3.00	3.20
A1B3	3	3.1333	.10066	.05812	2.8833	3.3834	3.04	3.24
A2B1	3	2.9867	.04619	.02667	2.8719	3.1014	2.96	3.04
A2B2	3	3.2400	.08000	.04619	3.0413	3.4387	3.16	3.32
A2B3	3	3.1867	.06110	.03528	3.0349	3.3384	3.12	3.24
A3B1	3	3.0000	.06928	.04000	2.8279	3.1721	2.92	3.04
A3B2	3	2.8533	.04619	.02667	2.7386	2.9681	2.80	2.88
A3B3	3	3.2267	.11547	.06667	2.9398	3.5135	3.16	3.36
Total	27	3.0652	.15298	.02944	3.0047	3.1257	2.80	3.36

ANOVA

Aroma

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.498	8	.062	10.091	.000
Within Groups	.111	18	.006		
Total	.608	26			

Aroma

Duncan[a]

Sampel	N	Subset for alpha = 0.05					
		1	2	3	4	5	6
A3B2	3	2.8533					
A1B1	3	2.8800	2.8800				
A2B1	3	2.9867	2.9867	2.9867			
A3B1	3		3.0000	3.0000	3.0000		
A1B2	3			3.0800	3.0800	3.0800	
A1B3	3				3.1333	3.1333	3.1333
A2B3	3					3.1867	3.1867
A3B3	3						3.2267
A2B2	3						3.2400
		.063	.092	.184	.063	.132	.143

eneous subsets are displayed.

mple Size = 3.000.

7. Hasil Analisis Data Pengujian Organoleptik Metode Hedonik Parameter Tekstur Permen Jelly

Univariate Analysis of Variance

Between-Subjects Factors

		Value Label	N
karagenan	1.00	A1	9
	2.00	A2	9
	3.00	A3	9
bubuk_kopi	1.00	B1	9
	2.00	B2	9
	3.00	B3	9

Tests of Between-Subjects Effects

Dependent Variable: tekstur

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	3.185[a]	8	.398	10.750	.000
Intercept	231.148	1	231.148	6241.000	.000
karagenan	.296	2	.148	4.000	.037
bubuk_kopi	.963	2	.481	13.000	.000
karagenan * bubuk_kopi	1.926	4	.481	13.000	.000
Error	.667	18	.037		
Total	235.000	27			
Corrected Total	3.852	26			

a. R Squared = .827 (Adjusted R Squared = .750)

Post Hoc Tests

karagenan

Multiple Comparisons

Dependent Variable: tekstur

LSD

(I) karagenan	(J) karagenan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
					Lower Bound	Upper Bound
A1	A2	.0000	.09072	1.000	-.1906	.1906
	A3	.2222*	.09072	.025	.0316	.4128
A2	A1	.0000	.09072	1.000	-.1906	.1906
	A3	.2222*	.09072	.025	.0316	.4128
		-.2222*	.09072	.025	-.4128	-.0316
		-.2222*	.09072	.025	-.4128	-.0316

s.

quare(Error) = .037.

significant at the .05 level.

Homogeneous Subsets

bubuk_kopi

Multiple Comparisons

Dependent Variable: tekstur

LSD

(I) bubuk_kopi	(J) bubuk_kopi	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
					Lower Bound	Upper Bound
B1	B2	.4444*	.09072	.000	.2538	.6350
	B3	.1111	.09072	.236	-.0795	.3017
B2	B1	-.4444*	.09072	.000	-.6350	-.2538
	B3	-.3333*	.09072	.002	-.5239	-.1427
B3	B1	-.1111	.09072	.236	-.3017	.0795
	B2	.3333*	.09072	.002	.1427	.5239

Based on observed means.
The error term is Mean Square(Error) = .037.

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

8. Hasil Analisis Data Pengujian Organoleptik Metode Hedonik Parameter Rasa Permen Jelly

Univariate Analysis of Variance

Between-Subjects Factors

		Value Label	N
karagenan	1.00	A1	9
	2.00	A2	9
	3.00	A3	9
bubuk_kopi	1.00	B1	9
	2.00	B2	9
	3.00	B3	9

Tests of Between-Subjects Effects

Dependent Variable: rasa

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	5.333[a]	8	.667	9.000	.000
Intercept	161.333	1	161.333	2178.000	.000
karagenan	.222	2	.111	1.500	.250
	4.667	2	2.333	31.500	.000
)i	.444	4	.111	1.500	.244
	1.333	18	.074		
	168.000	27			
	6.667	26			

djusted R Squared = .711)

Homogeneous Subsets

bubuk_kopi

Multiple Comparisons

Dependent Variable: rasa

LSD

(I) bubuk_kopi	(J) bubuk_kopi	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
					Lower Bound	Upper Bound
B1	B2	.6667*	.12830	.000	.3971	.9362
	B3	1.0000*	.12830	.000	.7305	1.2695
B2	B1	-.6667*	.12830	.000	-.9362	-.3971
	B3	.3333*	.12830	.018	.0638	.6029
B3	B1	-1.0000*	.12830	.000	-1.2695	-.7305
	B2	-.3333*	.12830	.018	-.6029	-.0638

Based on observed means.
The error term is Mean Square(Error) = .074.

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

Lampiran 3. Hasil Analisis Data Parameter Pengujian Analisis Profil Tekstur

1. *Cohesiveness*

Descriptives

cohesiveness

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
1	3	1.6133	.01528	.00882	1.5754	1.6513	1.60	1.63
2	3	1.4867	.01155	.00667	1.4580	1.5154	1.48	1.50
3	3	1.9233	.00577	.00333	1.9090	1.9377	1.92	1.93
Total	9	1.6744	.19481	.06494	1.5247	1.8242	1.48	1.93

ANOVA

cohesiveness

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.303	2	.151	1135.583	.000
Within Groups	.001	6	.000		
Total	.304	8			

cohesiveness

Duncan[a]

		Subset for alpha = 0.05		
		1	2	3
			1.6133	
				1.9233
		1.000	1.000	1.000

ts are displayed.

.000.

2. *Springiness*

Descriptives

springiness

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
1	3	3.3667	.05774	.03333	3.2232	3.5101	3.30	3.40
2	3	3.4000	.10000	.05774	3.1516	3.6484	3.30	3.50
3	3	3.7333	.25166	.14530	3.1082	4.3585	3.50	4.00
Total	9	3.5000	.22361	.07454	3.3281	3.6719	3.30	4.00

ANOVA

springiness

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.247	2	.123	4.826	.056
Within Groups	.153	6	.026		
Total	.400	8			

springiness

Duncan[a]

sampel	N	Subset for alpha = 0.05	
		1	2
1	3	3.3667	
2	3	3.4000	
3	3		3.7333
Sig.		.807	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 4. Hasil Analisis Data Parameter Pengujian Kadar Air

Descriptives

Kadar_Air

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A1B1	3	9.8257	.00600	.00346	9.8108	9.8406	9.82	9.83
A1B2	3	9.1404	.00610	.00352	9.1252	9.1555	9.13	9.15
A3B1	3	10.2263	.00541	.00312	10.2129	10.2397	10.22	10.23
Total	9	9.7308	.47560	.15853	9.3652	10.0964	9.13	10.23

ANOVA

Kadar_Air

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1.809	2	.905	26492.045	.000
Within Groups	.000	6	.000		
Total	1.810	8			

Kadar_Air

Duncan[a]

Sampel	N	Subset for alpha = 0.05		
		1	2	3
A1B2	3	9.1404		
A1B1	3		9.8257	
A3B1	3			10.2263
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 5. Hasil Analisis Data Parameter Pengujian Kadar Abu

Descriptives

Kadar_Abu

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A1B1	3	5.46700	.002646	.001528	5.46043	5.47357	5.465	5.470
A1B2	3	5.30833	.009713	.005608	5.28421	5.33246	5.300	5.319
A3B1	3	6.16100	.046519	.026858	6.04544	6.27656	6.119	6.211
Total	9	5.64544	.393443	.131148	5.34302	5.94787	5.300	6.211

ANOVA

Kadar_Abu

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1.234	2	.617	817.000	.000
Within Groups	.005	6	.001		
Total	1.238	8			

Kadar_Abu

Duncan[a]

Sampel	N	Subset for alpha = 0.05		
		1	2	3
A1B2	3	5.30833		
A1B1	3		5.46700	
A3B1	3			6.16100
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 6. Hasil Analisis Data Parameter Pengujian Derajat Keasaman

Descriptives

pH

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A1B1	3	6.3733	.02517	.01453	6.3108	6.4358	6.35	6.40
A1B2	3	5.9100	.01732	.01000	5.8670	5.9530	5.90	5.93
A3B1	3	6.5300	.02000	.01155	6.4803	6.5797	6.51	6.55
Total	9	6.2711	.27980	.09327	6.0560	6.4862	5.90	6.55

ANOVA

pH

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.624	2	.312	701.575	.000
Within Groups	.003	6	.000		
Total	.626	8			

pH

Duncan[a]

sampel	N	Subset for alpha = 0.05		
		1	2	3
A1B2	3	5.9100		
A1B1	3		6.3733	
A3B1	3			6.5300
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 7. Hasil Analisis Data Parameter Pengujian Aktivitas Antioksidan

Descriptives

Kadar_Antioksidan

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A1B1	3	488.928292	77.2768864	44.6158312	296.961864	680.894720	402.1549	550.3289
A1B2	3	627.352511	25.3041120	14.6093359	564.493612	690.211410	600.1842	650.2485
A3B1	3	907.969781	94.1021500	54.3299016	674.207081	1141.732480	800.1729	973.7041
Total	9	674.750194	195.0761216	65.0253739	524.801413	824.698976	402.1549	973.7041

ANOVA

Kadar_Antioksidan

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	273503.086	2	136751.543	26.524	.001
Within Groups	30934.460	6	5155.743		
Total	304437.546	8			

Kadar_Antioksidan

Duncan[a]

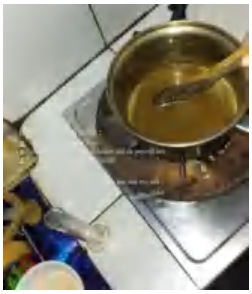
sampel	N	Subset for alpha = 0.05	
		1	2
A1B1	3	488.928292	
A1B2	3	627.352511	
A3B1	3		907.969781
Sig.		.056	1.000

Means for groups in homogeneous subsets are displayed.

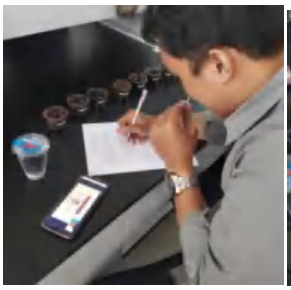
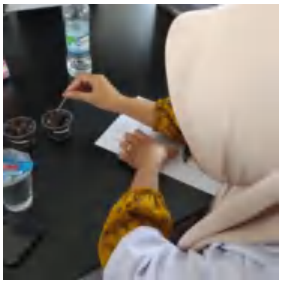
a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 8. Dokumentasi penelitian

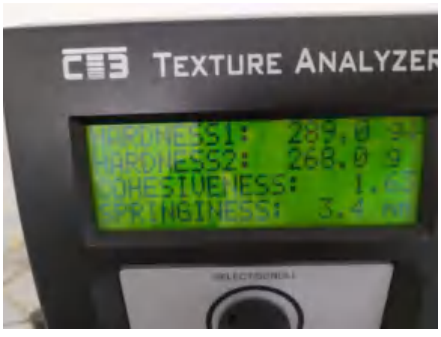
1. Pembuatan permen jelly kopi berbasis karagenan



2. Pengujian organoleptik

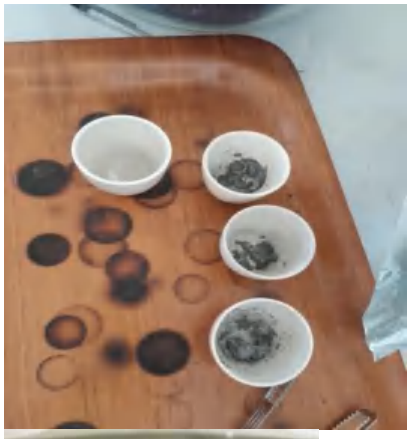
3. Pengujian *Texture Profile Analysis* (TPA)

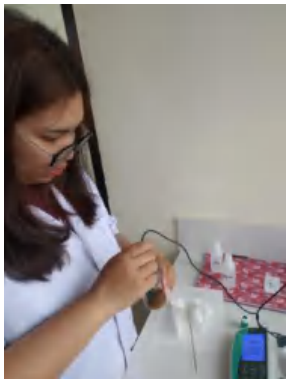
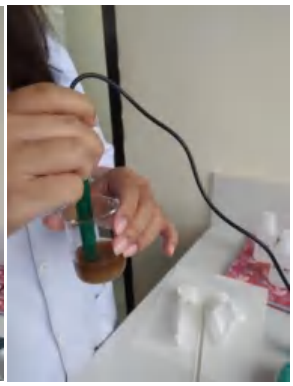
4. Pengujian kadar air



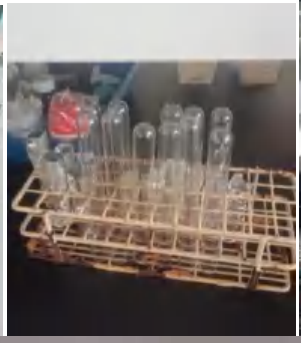
5. Pengujian kadar abu




6. Pengujian derajat keasaman

7. Pengujian aktivitas antioksidan


CURRICULUM VITAE

A. Data Pribadi

1. Nama : Erika Shirley Santosa
2. Tempat, tgl. lahir : Makassar, 12 April 2003
3. Alamat : Jl. Sultan Alauddin V No. 22
4. Kewarganegaraan : Warga Negara Indonesia

B. Riwayat Pendidikan

1. Tamat SD tahun 2014 di SD Katolik Mamajang
2. Tamat SMP tahun 2017 di SMP IPEKA
3. Tamat SMA tahun 2020 di SMA Katolik Rajawali

C. Pekerjaan dan Riwayat Pekerjaan

- Jenis Pekerjaan : Mahasiswa
- NIP atau identitas lain (NIK) : 7371105204030004
- Pangkat/jabatan : -