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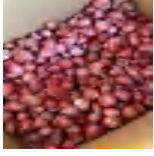
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LAMPIRAN

Lampiran 1. Dokumentasi Bawang Merah (*Allium ascalonicum* L.)

Tabel 6. Bawang merah sebelum dan sesudah pengolahan.

Varietas	Bawang Merah	Bawang Goreng
Kontrol		
Lokana (Bantaeng)		
Ketamonca (Bima)		
Lokal (Bone)		
F1 (Enrekang)		
Lembah (Palu)		



Lampiran 2. Hasil Analisis Data Anova

1. Nilai Rendemen

Tabel 7. Olah data nilai rendemen

ANOVA

Rendemen

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1781.600	5	356.320	747.825	.000
Within Groups	5.718	12	.476		
Total	1787.318	17			

2. Nilai L*, a*, b*

Tabel 8. Olah data nilai L*, a*, b*

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
WarnaL	Between Groups	243.712	5	48.742	23.731	.000
	Within Groups	24.647	12	2.054		
	Total	268.359	17			
WarnaA	Between Groups	112.516	5	22.503	71.075	.000
	Within Groups	3.799	12	.317		
	Total	116.316	17			
	Between Groups	96.672	5	19.334	13.090	.000
	Within Groups	17.724	12	1.477		
	Total	114.395	17			



3. Nilai Kadar Air

Tabel 9. Olah data nilai kadar air

		ANOVA				
		Sum of Squares	df	Mean Square	F	Sig.
KA3	Between Groups	.076	5	.015	194.514	.000
	Within Groups	.001	12	.000		
	Total	.077	17			
KA4	Between Groups	.081	5	.016	121.967	.000
	Within Groups	.002	12	.000		
	Total	.083	17			
KA5	Between Groups	.082	5	.016	246.150	.000
	Within Groups	.001	12	.000		
	Total	.083	17			
KA6	Between Groups	.084	5	.017	126.075	.000
	Within Groups	.002	12	.000		
	Total	.086	17			
KA7	Between Groups	.089	5	.018	229.543	.000
	Within Groups	.001	12	.000		
	Total	.090	17			
KA8	Between Groups	.087	5	.017	135.730	.000
	Within Groups	.002	12	.000		
	Total	.088	17			
KA9	Between Groups	.088	5	.018	227.386	.000
	Within Groups	.001	12	.000		
	Total	.089	17			
KA10	Between Groups	.085	5	.017	122.664	.000
	Within Groups	.002	12	.000		



Lanjutan Tabel 9.

	Total	.087	17			
KA11	Between Groups	.088	5	.018	197.200	.000
	Within Groups	.001	12	.000		
	Total	.089	17			
KA12	Between Groups	.084	5	.017	151.760	.000
	Within Groups	.001	12	.000		
	Total	.086	17			
KA13	Between Groups	.086	5	.017	147.429	.000
	Within Groups	.001	12	.000		
	Total	.087	17			
KA14	Between Groups	.085	5	.017	306.660	.000
	Within Groups	.001	12	.000		
	Total	.086	17			
KA15	Between Groups	.085	5	.017	117.362	.000
	Within Groups	.002	12	.000		
	Total	.086	17			
KA16	Between Groups	.081	5	.016	209.086	.000
	Within Groups	.001	12	.000		
	Total	.082	17			
KA17	Between Groups	.084	5	.017	178.682	.000
	Within Groups	.001	12	.000		
	Total	.086	17			
KA18	Between Groups	.081	5	.016	126.965	.000
	Within Groups	.002	12	.000		
	Total	.083	17			
	Between Groups	.081	5	.016	162.489	.000
	Within Groups	.001	12	.000		
	Total	.082	17			



Lanjutan Tabel 9.

	Total	.082	17			
KA20	Between Groups	.085	5	.017	132.670	.000
	Within Groups	.002	12	.000		
	Total	.086	17			
KA21	Between Groups	.080	5	.016	152.042	.000
	Within Groups	.001	12	.000		
	Total	.082	17			
KA22	Between Groups	.079	5	.016	129.900	.000
	Within Groups	.001	12	.000		
	Total	.081	17			
KA23	Between Groups	51.077	5	10.215	108162.8 82	.000
	Within Groups	.001	12	.000		
	Total	51.078	17			
KA24	Between Groups	51.032	5	10.206	167013.3 82	.000
	Within Groups	.001	12	.000		
	Total	51.033	17			
KA25	Between Groups	50.985	5	10.197	114715.3 12	.000
	Within Groups	.001	12	.000		
	Total	50.986	17			
KA26	Between Groups	81.872	5	16.374	294740.5 60	.000
	Within Groups	.001	12	.000		
	Total	81.873	17			
	Between Groups	81.812	5	16.362	245437.3 33	.000
	Within Groups	.001	12	.000		
	Total					



Lanjutan Tabel 9.

	Total	81.813	17			
KA28	Between Groups	92.723	5	18.545	370891.578	.000
	Within Groups	.001	12	.000		
	Total	92.723	17			
KA29	Between Groups	92.585	5	18.517	476150.629	.000
	Within Groups	.000	12	.000		
	Total	92.585	17			
KA30	Between Groups	82.999	5	16.600	497996.700	.000
	Within Groups	.000	12	.000		
	Total	83.000	17			
KA31	Between Groups	82.938	5	16.588	426538.514	.000
	Within Groups	.000	12	.000		
	Total	82.939	17			

Lampiran 3. Dokumentasi Penelitian



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Penggorengan konvensional bawang merah (kontrol).



Gambar 9. Pengukuran kadar air bawang goreng.



Gambar 10. Pengukuran berat bawang goreng.





Gambar 11. Alat penggorengan *air fryer*.



DAFTAR RIWAYAT HIDUP

A. Data Pribadi

1. Nama : Nurul Fadillah Anwar
2. Tempat, tgl. lahir : Maroanging, 11 Maret 2002
3. Alamat : Bumi Tamalanrea Permai (BTP), Blok M No.56B
4. Kewarganegaraan : Warga Negara Indonesia

B. Riwayat Pendidikan

1. Tamat SMA tahun 2020 di SMAN 9 WAJO
2. Tamat SMP tahun 2017 di SMPN 2 PAMMANA
3. Tamat SD tahun 2014 di SDN 205 PAMMANA

C. Pekerjaan dan Riwayat Pekerjaan/Organisasi

1. Jenis pekerjaan : Anggota Himpunan Mahasiswa Teknologi Pertanian Universitas Hasanuddin
2. NIP atau identitas lain (NIK) : 7313021103020001
3. Pangkat/Jabatan : Anggota Divisi Data dan Informasi

