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LAMPIRAN

Lampiran 1. Hasil Uji Statistik Warna

ANOVA

Warna					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	139.923	3	46.641	60.904	.000
Within Groups	235.872	308	.766		
Total	375.795	311			

Warna

Duncan

Perlakuan	N	Subset for alpha = 0.05		
		1	2	3
75% beras berkecambah : 25% Terigu	78	2.3333	3.3974	3.9359
50% beras berkecambah : 50% terigu	78	2.4359		
25% beras berkecambah : 75% Terigu	78			
0% beras berkecambah : 100% Terigu	78			
Sig.		.465	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 2. Hasil Uji Statistik Aroma

ANOVA

Aroma					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1.471	3	.490	.679	.566
Within Groups	222.603	308	.723		
Total	224.074	311			

Lampiran 3. Hasil Uji Statistik Tekstur

ANOVA

Tekstur					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	206.936	3	68.979	90.624	.000
Within Groups	234.436	308	.761		
Total	441.372	311			

Tekstur

Duncan

Perlakuan	N	Subset for alpha = 0.05		
		1	2	3
75% beras berkecambah : 25% Terigu	78	2.1154	3.1795	4.0769
50% beras berkecambah : 50% terigu	78	2.1410		
25% beras berkecambah : 75% Terigu	78			
0% beras berkecambah : 100% Terigu	78			
Sig.		.854	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 4. Hasil Uji Statistik Rasa

ANOVA

Rasa					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	7.574	3	2.525	2.286	.079
Within Groups	340.090	308	1.104		
Total	347.663	311			

Rasa

Duncan

Perlakuan	N	Subset for alpha = 0.05	
		1	2
75% beras berkecambah : 25% Terigu	78	3.1410	
50% beras berkecambah : 50% terigu	78	3.3077	3.3077
0% beras berkecambah : 100% Terigu	78	3.3205	3.3205
25% beras berkecambah : 75% Terigu	78		3.5769
Sig.		.318	.132

Means for groups in homogeneous subsets are displayed.

Lampiran 5. Hasil Uji Statistik Texture Profile Analisis

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Hardness	Between Groups	720592.844	3	240197.615	50.733	.001
	Within Groups	18938.125	4	4734.531		
	Total	739530.969	7			
Cohesiveness	Between Groups	.050	3	.017	5.819	.061
	Within Groups	.011	4	.003		
	Total	.061	7			
Springiness	Between Groups	.350	3	.117	46.667	.001
	Within Groups	.010	4	.002		
	Total	.360	7			

ANOVA

Gumminess					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	407510.635	3	135836.878	18.853	.008
Within Groups	28820.237	4	7205.059		
Total	436330.872	7			

Hardness

Duncan

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
75% Tepung Beras Merah Berkecambah : 25% Tepung Terigu	2	4.7700E2			
50% Tepung Beras Merah Berkecambah : 50% Tepung Terigu	2		7.2250E2		
25% Tepung Beras Merah Berkecambah : 75% Tepung Terigu	2			1.0500E3	
0% Tepung Beras Merah Berkecambah : 100% Tepung Terigu	2				1.2598E3
Sig.		1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Springiness

Duncan

Perlakuan	N	Subset for alpha = 0.05		
		1	2	3
75% Tepung Beras Merah Berkecambah : 25% Tepung Terigu	2	.8000		
50% Tepung Beras Merah Berkecambah : 50% Tepung Terigu	2	.9000	.9000	
25% Tepung Beras Merah Berkecambah : 75% Tepung Terigu	2		.9500	
0% Tepung Beras Merah Berkecambah : 100% Tepung Terigu	2			1.3500
Sig.		.116	.374	1.000

Means for groups in homogeneous subsets are displayed.

Gumminess

Duncan

Perlakuan	N	Subset for alpha = 0.05	
		1	2
75% beras berkecambah : 25% Terigu	2	309.5100	
50% beras berkecambah : 50% Terigu	2	463.4500	
25% beras berkecambah : 75% Terigu	2	533.6000	
0% beras berkecambah : 100% Terigu	2		921.9725
Sig.		.061	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 6. Hasil Uji Statistik Daya Serap Air

ANOVA

Daya Serap Air					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	921.108	3	307.036	3.365	.075
Within Groups	730.013	8	91.252		
Total	1651.121	11			

Daya Serap Air

Duncan

Perlakuan	N	Subset for alpha = 0.05	
		1	2
25% beras berkecambah : 75% Terigu	3	82.9547	103.9780
75% beras berkecambah : 25% Terigu	3	83.4540	
50% beras berkecambah : 50% Terigu	3	85.0673	
0% beras berkecambah : 100% Terigu	3		
Sig.		.801	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 7. Hasil Uji Statistik Cooking Time

ANOVA

Cooking time					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	2.229	3	.743	11.889	.003
Within Groups	.500	8	.062		
Total	2.729	11			

Cooking time

Duncan

Perlakuan	N	Subset for alpha = 0.05		
		1	2	3
75% beras berkecambah : 25% Terigu	3	3.6667	4.1667	4.5000
50% beras berkecambah : 50% Terigu	3			
25% beras berkecambah : 75% Terigu	3		4.5000	
0% beras berkecambah : 100% Terigu	3			4.8333
Sig.		1.000	.141	.141

Means for groups in homogeneous subsets are displayed.

Lampiran 8. Hasil Uji Statistik Kadar Air

Independent Samples Test

	Levene's Test for Equality of Variances		t-test for Equality of Means						
	F	Sig.	t	df	Sig. (2- tailed)	Mean Differen ce	Std. Error Differen ce	95% Confidence Interval of the Difference	
								Lower	Upper
kadar Equal variances air assumed	2.200	.212	.508	4	.638	.23333	.45947	-1.04236	1.50902
Equal variances not assumed			.508	3.078	.646	.23333	.45947	-1.20820	1.67487

Lampiran 9. Hasil Uji Statistik Kadar Abu

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
kadar abu	Equal variances assumed	1.976	.233	-5.356	4	.006	-.20667	.03859	-.31380	-.09953
	Equal variances not assumed			-5.356	3.104	.012	-.20667	.03859	-.32717	-.08616

Lampiran 10. Hasil Uji Statistik Kadar Lemak

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
lemak	Equal variances assumed	2.163	.215	-5.357	4	.006	-2.04000	.38079	-3.09724	-.98276
	Equal variances not assumed			-5.357	3.195	.011	-2.04000	.38079	-3.21111	-.86889

Lampiran 11. Hasil Uji Statistik Kadar Protein

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
kadar protein	Equal variances assumed	.786	.425	-3.096	4	.036	-1.69333	.54691	-3.21180	-.17487
	Equal variances not assumed			-3.096	3.053	.052	-1.69333	.54691	-3.41703	.03036

Lampiran 12. Hasil Uji Statistik Kadar Karbohidrat

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
kadar karbohidrat	Equal variances assumed	2.518	.188	4.948	4	.008	3.70667	.74916	1.62666	5.78668
	Equal variances not assumed			4.948	3.037	.015	3.70667	.74916	1.33897	6.07436

Lampiran 13 Hasil Uji Statistik Kadar Serat Kasar

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
kadar serat kasar	Equal variances assumed	2.038	.227	-6.506	4	.003	-2.16333	.33250	-3.08650	-1.24017
	Equal variances not assumed			-6.506	3.077	.007	-2.16333	.33250	-3.20660	-1.12007

Lampiran 14 Hasil Uji Statistik GABA

Independent Samples Test

	Levene's Test for Equality of Variances		t-test for Equality of Means						
	F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
								Lower	Upper
GA Equal variances assumed	8.366E15	.000	-28.697	2	.001	-10.4300	.36346	-11.99382	-8.86618
BA Equal variances not assumed			-28.697	1.039	.020	-10.4300	.36346	-14.66197	-6.19803

Lampiran 15 Dokumentasi Penelitian

Kegiatan	Dokumentasi
Pemeraman dan perendaman gabah	
Pengeringan gabah	 

Penggilingan gabah dan penepungan	
Pembuatan adonan sesuai formulasi	  
Pencetakan menggunakan ekstruder	   
Penggorengan	

Mi instan setelah rehidrasi	
Waktu Rehidrasi	
Daya Serap Air	
Texture Profile Analysis	

Organoleptik



Kadar Air

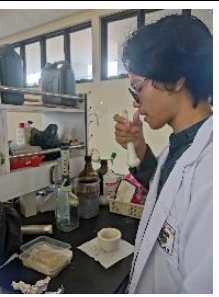


Kadar Abu



Kadar Lemak



Kadar Protein	  
Kadar Serat Kasar	  