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## Lampiran

Lampiran 1. Hasil Pengujian Kadar Air *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

Perlakuan	Ulangan 1	Ulangan 2	Ulangan 3	Rata-rata
G1O1	28.53	29.86	27.08	28.49
G1O2	25.56	27.22	29.40	27.39
G1O3	29.12	30.40	31.31	30.28
G2O1	22.87	20.25	25.41	22.84
G2O2	24.70	24.30	26.27	25.09
G2O3	27.00	27.10	27.00	27.03
G3O1	23.70	21.30	23.10	22.70
G3O2	22.70	21.40	25.95	23.35
G3O3	33.85	34.45	32.08	33.46

Lampiran 2. Hasil Analisis Kadar Air *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

Kadar Air					
Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	320.886 <sup>a</sup>	8	40.111	15.582	.000
Intercept	19302.002	1	19302.002	7498.177	.000
Gluten	63.385	2	31.693	12.311	.000
Minyak_Oregano	168.820	2	84.410	32.790	.000
Gluten * Minyak_Oregano	88.681	4	22.170	8.612	.000
Error	46.336	18	2.574		
Total	19669.224	27			
Corrected Total	367.222	26			

a. R Squared = ,874 (Adjusted R Squared = ,818)

Lampiran 3. Hasil Uji Lanjut Metode Duncan Kadar Air (%) *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

**kadar\_air**

Duncan<sup>a,b</sup>

Penambahan Gluten	N	Subset	
		1	2
5 gram	9	24.9889	
15 gram	9	26.5033	
0 gram	9		28.7200
Sig.		.061	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 2,574.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = 0,05.

**kadar\_air**

Duncan<sup>a,b</sup>

penambahan oregano oil	minyak	N	Subset	
			1	2
0 mg/ml		9	24.6778	
15,7 mg/ml		9	25.2778	
36,1 mg/ml		9		30.2567
Sig.			.438	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 2,574.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = 0,05.

Gluten	Minyak Oregano Oil			NP DMRT
	0 mg/mL (O1)	15,7 mg/mL (O2)	36,1 mg/mL (O3)	
0 g (G1)	28.49 <sup>b</sup> <sub>pq</sub>	27.39 <sup>b</sup> <sub>p</sub>	30.28 <sup>b</sup> <sub>q</sub>	2.67
5 g (G2)	22.84 <sup>a</sup> <sub>p</sub>	25.09 <sup>ab</sup> <sub>pq</sub>	27.03 <sup>a</sup> <sub>q</sub>	2.80
15 g (G3)	<b>22.70<sup>a</sup></b> <sub>p</sub>	23.35 <sup>a</sup> <sub>p</sub>	33.46 <sup>c</sup> <sub>q</sub>	
NP DMRT	2.67	2.80		

Lampiran 4. Hasil Pengujian Kuat Tarik *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

Perlakuan	Ulangan 1	Ulangan 2	Ulangan 3	Rata-rata
G1O1	0.0646	0.0451	0.0594	0.0564
G1O2	0.1510	0.1608	0.1541	0.1553
G1O3	0.1488	0.1771	0.2026	0.1762
G2O1	0.1940	0.1053	0.1830	0.1608
G2O2	0.1810	0.1819	0.2507	0.2045
G2O3	0.0639	0.0630	0.0675	0.0648
G3O1	0.1783	0.1779	0.1779	0.1780
G3O2	0.1104	0.0984	0.2163	0.1417
G3O3	0.1649	0.1891	0.1993	0.1844

Lampiran 5. Hasil Analisa Kuat Tarik *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

Kuat_tarik					
Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.065 <sup>a</sup>	8	.008	7.892	.000
Intercept	.583	1	.583	562.918	.000
Gluten	.007	2	.003	3.350	.058
Minyak_Oregano	.006	2	.003	2.902	.081
Gluten * Minyak_Oregano	.052	4	.013	12.658	.000
Error	.019	18	.001		
Total	.667	27			
Corrected Total	.084	26			

a. R Squared = ,778 (Adjusted R Squared = ,680)

Lampiran 6. Hasil Uji Lanjut Metode Duncan Kuat Tarik (g/jam.m<sup>2</sup>) *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

**Kuat tarik**

Duncan<sup>a,b</sup>

Penambahan Gluten	N	Subset	
		1	2
0 gram	9	.129278	
5 gram	9	.143367	.143367
15 gram	9		.168056
Sig.		.365	.121

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,001.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = 0,05.

**Kuat tarik**

Duncan<sup>a,b</sup>

penambahan oregano oil	minyak	N	Subset	
			1	2
0 mg/ml		9	.131722	
36,1 mg/ml		9	.141800	.141800
15,7 mg/ml		9		.167178
Sig.			.515	.112

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,001.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = 0,05.

Gluten	Minyak Oregano Oil			NP DMRT
	0 mg/mL (O1)	15,7 mg/mL (O2)	36,1 mg/mL (O3)	
0 g (G1)	0,0564 <sup>a</sup> <sub>p</sub>	0,1553 <sup>ab</sup> <sub>q</sub>	0,1762 <sup>b</sup> <sub>q</sub>	0,0483
5 g (G2)	0,1608 <sup>b</sup> <sub>p</sub>	<b>0,2045</b> <sup>b</sup> <sub>p</sub>	0,0648 <sup>a</sup> <sub>p</sub>	0,0506
15 g (G3)	0,1765 <sup>b</sup> <sub>p</sub>	0,1417 <sup>a</sup> <sub>p</sub>	0,1844 <sup>b</sup> <sub>p</sub>	
NP DMRT	0,0483	0,0506		

Lampiran 7. Hasil Pengujian Persen Panjang *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

perlakuan	Ulangan 1	Ulangan 2	Ulangan 3	Rata-rata
G1O1	141.53	129.86	137.98	136.46
G1O2	266.61	216.66	265.75	249.67
G1O3	21.95	17.56	23.44	20.98
G2O1	29.98	20.91	28.83	26.57
G2O2	189.92	157.03	148.18	165.04
G2O3	113.31	109.45	121.68	114.81
G3O1	178.12	149.58	149.58	159.09
G3O2	130.24	161.59	134.73	142.19

Lampiran 8. Hasil Analisis Sidik Ragam Persen Panjang *Edible film* Sodium Alginate/Gum Arabic Penambahan Gluten dan Minyak Oregano

Persen_panjang					
Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	145751.189 <sup>a</sup>	8	18218.899	82.993	.000
Intercept	360246.813	1	360246.813	1641.033	.000
Gluten	5698.054	2	2849.027	12.978	.000
Minyak_Oregano	79437.466	2	39718.733	180.931	.000
Gluten * Minyak_Oregano	60615.670	4	15153.917	69.031	.000
Error	3951.439	18	219.524		
Total	509949.441	27			
Corrected Total	149702.628	26			

a. R Squared = ,974 (Adjusted R Squared = ,962)

Lampiran 9. Hasil Uji Lanjut Metode Duncan Persen Panjang *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

**Persen\_panjang**

Duncan<sup>a,b</sup>

Penambahan Gluten	N	Subset	
		1	2
5 gram	9	102.1433	
15 gram	9	108.6811	
0 gram	9		135.7044
Sig.		.362	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 219,524.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = 0,05.

**Persen\_panjang**

Duncan<sup>a,b</sup>

penambahan minyak oregano oil	N	Subset		
		1	2	3
36,1 mg/ml	9	53.5200		
0 mg/ml	9		107.3744	
15,7 mg/ml	9			185.6344
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 219,524.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = 0,05.



Gluten	Minyak Oregano Oil			NP DMRT
	0 mg/mL (O1)	15,7 mg/mL (O2)	36,1 mg/mL (O3)	
0 g (G1)	136,46 <sup>bq</sup>	<b>249,67<sup>br</sup></b>	20,98 <sup>ap</sup>	24,63
5 g (G2)	26,57 <sup>ap</sup>	165,04 <sup>ar</sup>	114,81 <sup>cq</sup>	25,83
15 g (G3)	159,09 <sup>bq</sup>	142,19 <sup>aq</sup>	24,76 <sup>abp</sup>	
NP DMRT	24,63	25,83		

Lampiran 10. Hasil Pengujian Ketebalan *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

Perlakuan	Ulangan 1	Ulangan 2	Ulangan 3	Rata-rata
G1O1	0.19	0.17	0.18	0.18
G1O2	0.16	0.15	0.13	0.15
G1O3	0.18	0.19	0.19	0.19
G2O1	0.18	0.17	0.16	0.17
G2O2	0.15	0.15	0.15	0.15
G2O3	0.17	0.17	0.19	0.18
G3O1	0.16	0.16	0.16	0.16
G3O2	0.19	0.21	0.23	0.21
G3O3	0.18	0.15	0.15	0.16

Lampiran 11. Hasil Analisis Sidik Ragam Ketebalan *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

Ketebalan Film					
Source	Type III Sum of Squares	Df	Mean Square	F	Sig.
Corrected Model	.044 <sup>a</sup>	8	.006	1.256	.325
Intercept	.678	1	.678	153.292	.000
Gluten	.013	2	.006	1.457	.259
Minyak_Oregano	.009	2	.005	1.070	.364
Gluten * Minyak_Oregano	.022	4	.006	1.249	.326
Error	.080	18	.004		
Total	.803	27			
Corrected Total	.124	26			

a. R Squared = ,358 (Adjusted R Squared = ,073)

Lampiran 12. Hasil Pengujian Daya Larut *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

Perlakuan	Ulangan 1	Ulangan 2	Ulangan 3	rata-rata
G1O1	88.51	83.20	87.16	86.29
G1O2	90.30	88.56	90.13	89.66
G1O3	84.68	83.33	82.58	83.53
G2O1	71.48	70.28	73.99	72.14
G2O2	73.97	73.96	70.49	72.81
G2O3	82.19	83.59	80.47	82.08
G3O1	70.98	72.58	71.70	71.75
G3O2	79.27	76.30	75.61	77.06
G3O3	62.77	64.92	67.45	65.05

Lampiran 13. Hasil Analisis Sidik Ragam Daya Larut *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

**Tests of Between-Subjects Effects**

Dependent Variable: Nilai Daya larut

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	1569.908 <sup>a</sup>	8	196.238	59.601	.000
Intercept	163403.341	1	163403.341	4.963E4	.000
Gluten	1105.623	2	552.812	167.899	.000
Minyak_Oregano	56.917	2	28.459	8.643	.002
Gluten * Minyak_Oregano	407.368	4	101.842	30.931	.000
Error	59.265	18	3.293		
Total	165032.514	27			
Corrected Total	1629.173	26			

a. R Squared = .964 (Adjusted R Squared = .947)

Lampiran 14. Hasil Uji Lanjut Metode Duncan Daya Larut *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan Gluten dan Minyak Oregano

**Nilai Daya larut**

Duncan<sup>a,b</sup>

Penambahan Gluten	N	Subset		
		1	2	3
15 gram	9	71.2867		
5 gram	9		75.6022	
0 gram	9			86.4944
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 3,293.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = 0,05.

**Nilai Daya larut**

Duncan<sup>a,b</sup>

penambahan oregano oil	minyak	N	Subset	
			1	2
0 mg/ml		9	76.6533	
36,1 mg/ml		9	76.8867	
15,7 mg/ml		9		79.8433
Sig.			.788	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 3,293.

a. Uses Harmonic Mean Sample Size = 9,000.

b. Alpha = 0,05.

Lampiran 15. Hasil Pengujian Laju Transmisi Uap Air (LTUA) *Edible film* Sodium Alginate/Gum Arabic dengan Penambahan dan Minyak Oregano

Perlakuan	Ulangan	Waktu								Slope	Luas permukaan cawan (m <sup>2</sup> )	Slope/Luas Permukaan (g/jam.m <sup>2</sup> )	rata-rata
		0	1	2	3	4	5	6	7				
A1B1	1	24.3759	24.4357	24.4655	24.4909	24.5203	24.5452	24.5737	24.6022	0.0303	0.0016	18.9375	17.9375
A1B1	2	24.1749	24.2367	24.2723	24.2994	24.3277	24.3545	24.3841	24.4137	0.0319	0.0016	19.9375	
A1B1	3	25.9778	26.0112	26.0389	26.0586	26.0842	26.1053	26.1272	26.1493	0.0239	0.0016	14.9375	
A1B2	1	26.3120	26.3440	26.3665	26.3862	26.4158	26.4376	26.4628	26.4774	0.0237	0.0016	14.8125	15.1875
A1B2	2	24.3528	24.3800	24.4062	24.4273	24.4597	24.4803	24.5076	24.5226	0.0248	0.0016	15.5000	
A1B2	3	24.8898	24.9196	24.9462	24.9655	24.9966	25.0191	25.0437	25.0581	0.0244	0.0016	15.2500	
A1B3	1	23.5320	23.5752	23.6033	23.6286	23.6547	23.6787	23.7041	23.7295	0.0271	0.0016	16.9375	16.7917
A1B3	2	24.7759	24.8198	24.8497	24.8726	24.8982	24.9231	24.9471	24.9711	0.0268	0.0016	16.7500	
A1B3	3	24.7104	24.7600	24.7887	24.8121	24.8353	24.8595	24.8842	24.9089	0.0267	0.0016	16.6875	
A2B1	1	25.2466	25.2665	25.2906	25.3091	25.3387	25.3502	25.3870	25.4013	0.0229	0.0016	14.3125	14.4792
A2B1	2	24.4567	24.4890	24.5155	24.5334	24.5606	24.5813	24.6049	24.6267	0.0237	0.0016	14.8125	
A2B1	3	24.6739	24.6926	24.7119	24.7273	24.7542	24.7746	24.7982	24.8131	0.0229	0.0016	14.3125	
A2B2	1	26.5136	26.5512	26.5719	26.5968	26.6246	26.6450	26.6674	26.6866	0.0243	0.0016	15.1875	14.3125
A2B2	2	26.7346	26.7734	26.7928	26.8168	26.8356	26.8568	26.8757	26.8898	0.0215	0.0016	13.4375	
A2B2	3	25.5306	25.5684	25.5901	25.6146	25.6374	25.6596	25.6784	25.6942	0.0229	0.0016	14.3125	
A2B3	1	27.0608	27.1033	27.1300	27.1441	27.1725	27.1924	27.2121	27.22330	0.0234	0.0016	14.6250	13.7708
A2B3	2	23.9491	23.9820	24.0066	24.0205	24.0423	24.0631	24.0806	24.0976	0.0205	0.0016	12.8125	
A2B3	3	24.8692	24.9145	24.9395	24.9568	24.9795	25.0002	25.0158	25.0345	0.0222	0.0016	13.8750	
A3B1	1	27.7566	27.7895	27.8147	27.8389	27.8595	27.8786	27.9010	27.9196	0.0227	0.0016	14.1875	13.4583
A3B1	2	24.8958	24.9248	24.9464	24.9696	24.9907	25.0095	25.0294	25.0457	0.0212	0.0016	13.2500	
A3B1	3	27.2761	27.3068	27.3256	27.3492	27.3693	27.3891	27.4071	27.4224	0.0207	0.0016	12.9375	
A3B2	1	27.3793	27.4101	27.4296	27.4500	27.4661	27.4831	27.4981	27.5115	0.0184	0.0016	11.5000	13.2708
A3B2	2	26.3079	26.3391	26.3574	26.3795	26.3991	26.4166	26.4343	26.4477	0.0197	0.0016	12.3125	
A3B2	3	26.0413	26.0968	26.1250	26.1457	26.1680	26.1899	26.2123	26.2347	0.0256	0.0016	16.0000	
A3B3	1	24.7969	24.8461	24.8712	24.8912	24.9146	24.9351	24.9583	24.9815	0.0246	0.0016	15.3750	15.3958
A3B3	2	24.8086	24.8594	24.884	24.9029	24.9244	24.9439	24.9662	24.9885	0.0237	0.0016	14.8125	
A3B3	3	24.3069	24.3585	24.3865	24.4077	24.4305	24.4527	24.4756	24.4985	0.0256	0.0016	16.0000	

Lampiran 16. Hasil Analisis Sidik Ragam Laju Transmisi Uap Air (LTUA) *Edible film Sodium Alginate/Gum Arabic* dengan Penambahan Gluten dan Minyak Oregano

LTUA					
Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.967 <sup>a</sup>	10	.097	7.536	.000
Intercept	34.824	1	34.824	2714.376	.000
Kelompok	.005	2	.002	.184	.834
Gluten	.218	2	.109	8.501	.003
Oregano	.670	2	.335	26.097	.000
Gluten * Oregano	.074	4	.019	1.450	.263
Error	.205	16	.013		
Total	35.996	27			
Corrected Total	1.172	26			

a. R Squared = .825 (Adjusted R Squared = .715)

Lampiran 17. Hasil Uji Lanjut Metode Duncan Laju Transmisi Uap Air (LTUA) *Edible film Sodium Alginate/Gum Arabic* dengan Penambahan Gluten dan Minyak Oregano

LTUA			
Duncan <sup>a,b</sup>			
Gluten	N	Subset	
		1	2
15 gram	9	1.038011	
5 gram	9	1.114056	
0 gram	9		1.254967
Sig.		.174	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .013.

a. Uses Harmonic Mean Sample Size = 9.000.

b. Alpha = 0.05.

LTUA

Duncan<sup>a,b</sup>

Minyak Oregano	N	Subset	
		1	2
36,1 mg/mL	9	.918722	
15,7 mg/mL	9		1.200589
0 mg/mL	9		1.287722
Sig.		1.000	.122

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .013.

a. Uses Harmonic Mean Sample Size = 9.000.

b. Alpha = 0.05.

Lampiran 18. Hasil Pengujian Warna Daging Sapi

Perlakuan	ulangan	Nilai Koordinat L*				
		H-0	H-2	H-4	H-6	H-8
Kontrol	1	47.90	39.27	30.22	25.99	24.44
Kontrol	2	47.30	38.12	29.99	28.72	24.30
Kontrol	3	47.21	37.22	27.80	25.51	23.99
Daging sapi yang lapisan <i>edible film</i>	1	47.21	46.12	43.67	39.43	36.22
Daging sapi yang lapisan <i>edible film</i>	2	47.60	45.98	43.99	39.22	33.55
Daging sapi yang lapisan <i>edible film</i>	3	47.89	46.33	41.88	38.39	34.09

Perlakuan	Ulangan	Nilai Koordinat a*				
		H-0	H-2	H-4	H-6	H-8
Kontrol	1	15.39	12.19	7.66	5.33	1.19
Kontrol	2	15.36	11.98	6.98	5.12	1.22
Kontrol	3	12.90	12.55	5.21	4.11	1.11
Daging sapi yang lapisan <i>edible film</i>	1	15.39	15.02	11.34	10.89	4.21
Daging sapi yang lapisan <i>edible film</i>	2	15.46	14.96	11.52	10.78	4.66
Daging sapi yang lapisan <i>edible film</i>	3	13.20	13.16	11.02	11.01	4.98

Perlakuan	Ulangan	Nilai Koordinat b*				
		H-0	H-2	H-4	H-6	H-8
Kontrol	1	6.07	6.01	5.37	3.22	2.27
Kontrol	2	6.27	6.08	5.38	3.12	2.38
Kontrol	3	7.14	6.02	5.24	2.98	2.12
Daging sapi yang lapisan <i>edible film</i>	1	6.22	6.29	6.02	5.36	5.11
Daging sapi yang lapisan <i>edible film</i>	2	7.12	6.88	6.12	5.77	5.10
Daging sapi yang lapisan <i>edible film</i>	3	6.39	6.97	6.40	5.21	5.22

Lampiran 19. Hasil Uji Paired Tes Warna Daging Sapi

**Koordinat L\***

	Paired Differences					t	df	Sig. (2-tailed)
	Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference				
				Lower	Upper			
Pair 1 <i>Edible film</i> tanpa pemberian minyak oregano - <i>Edible film</i> dengan penambahan minyak oregano	-8.97200	5.25803	2.35146	15.50071	-2.44329	-3.815	4	.019

**Koordinat a\***

	Paired Differences					t	df	Sig. (2-tailed)
	Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference				
				Lower	Upper			
Pair 1 <i>Edible film</i> tanpa pemberian minyak oregano - <i>Edible film</i> dengan penambahan minyak oregano	3.28600	2.28038	1.01982	-6.11746	-.45454	-3.222	4	.032

Koordinat b\*

	Paired Differences					t	df	Sig. (2-tailed)
	Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference				
				Lower	Upper			
Pair 1 <i>Edible film</i> tanpa pemberian minyak oregano - <i>Edible film</i> dengan penambahan minyak oregano	-1.36400	1.18677	.53074	-2.83757	.10957	-2.570	4	.062

Lampiran 20. Hasil Pengujian Daya Hambat Mikroba *Edible film* Sodium Alginate/Gum *Arabic* dengan Variasi Konsentrasi Gluten dan Minyak Oregano Essensial

Minyak Oregano pada <i>edible film</i> (mg/mL)	Zona Hambat Mikroba (mm)	
	E. Coli	S. Aureus
Gluten 15 g dan Tanpa Oregano	0	0
Gluten 15 g dan 36.1 mg/mL Oregano	22,36 ± 8,3	24,46 ± 9

Lampiran 21. Hasil Pengujian *Total Viable Count* Daging Sapi

Perlakuan	Nilai TVC (Log CFU/g)				
	Hari -0	Hari -2	Hari -4	Hari -6	Hari 8
Kontrol (U1)	4	4.6	5.6	6.6	7.1
Kontrol (U2)	4	5	5.4	6.6	6.9
Kontrol (U3)	4	4.7	5.3	6.6	6.7
A2B3 (U1)	4	4.3	4.6	4.9	6
A2B3 (U2)	4	4	4.4	4.7	6.1
A2B3 (U3)	4	4.4	4.7	4.8	6.6



Lampiran 22. Hasil Uji Paired Test *Total Viable Count* (TVC) Daging Sapi

**Total Viable Count Hari ke-2**

	Paired Differences					T	Sig. (2-tailed)
	Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference			
				Lower	Upper		
Pair 1 <i>Edible film</i> tanpa Pemberian Minyak Oregano - <i>Edible film</i> dengan Penambahan Minyak Oregano	.5333	.4041	.2333	-.4706	1.5373	2.286	.150

**Total Viable Count Hari ke-4**

	Paired Differences					T	Sig. (2-tailed)
	Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference			
				Lower	Upper		
Pair 1 <i>Edible film</i> tanpa Pemberian Minyak Oregano - <i>Edible film</i> dengan Penambahan Minyak Oregano	.8667	.2309	.1333	.2930	1.4404	6.500	.023

**Total Viable Count Hari ke-6**

	Paired Differences					t	df	Sig. (2-tailed)
	Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference				
				Lower	Upper			
Pair 1 <i>Edible film</i> tanpa Pemberian Minyak Oregano - <i>Edible film</i> dengan Penambahan Minyak Oregano	1.8000	.1000	.0577	1.5516	2.0484	31.177	2	.001

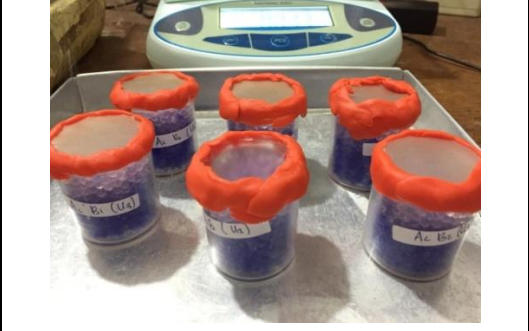
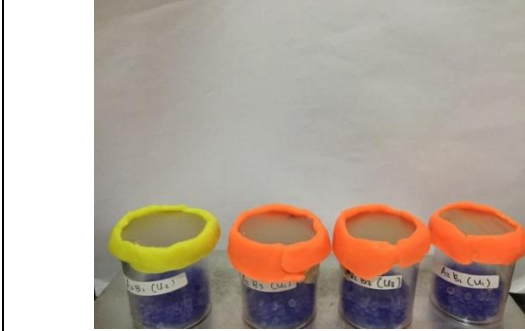
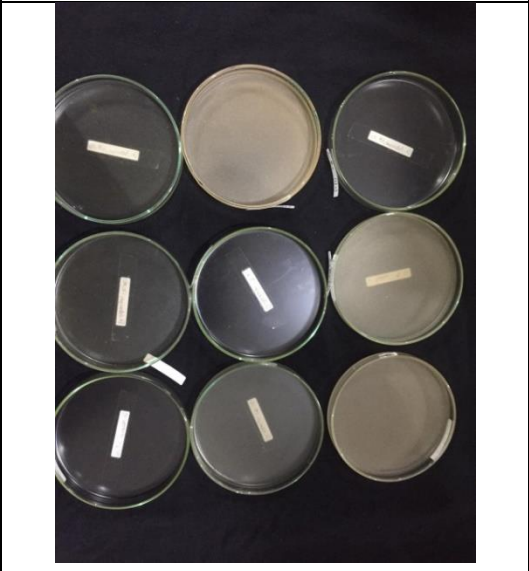
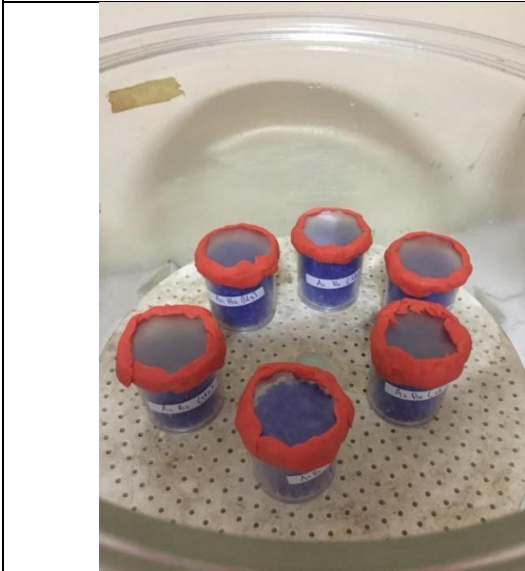
**Total Viable Count Hari ke-8**

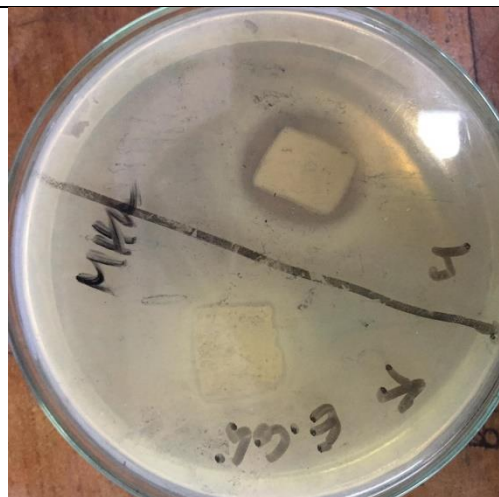
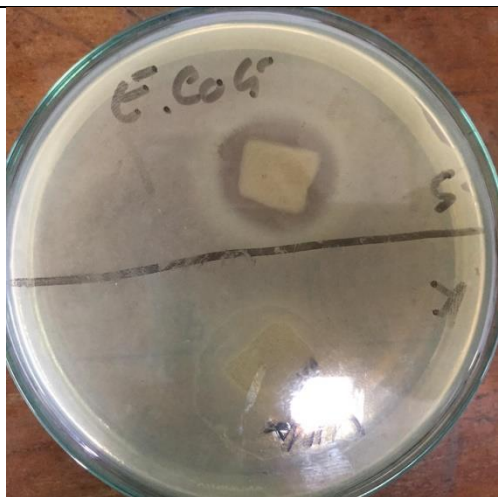
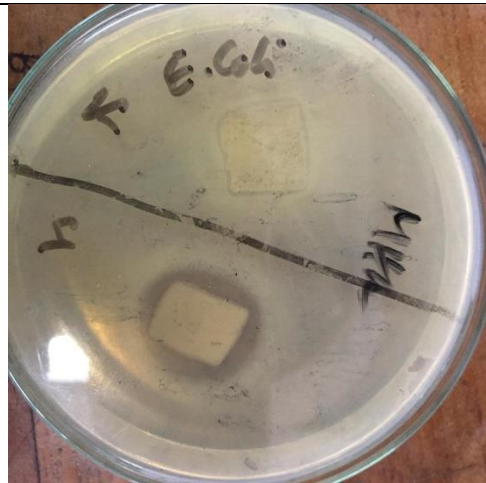
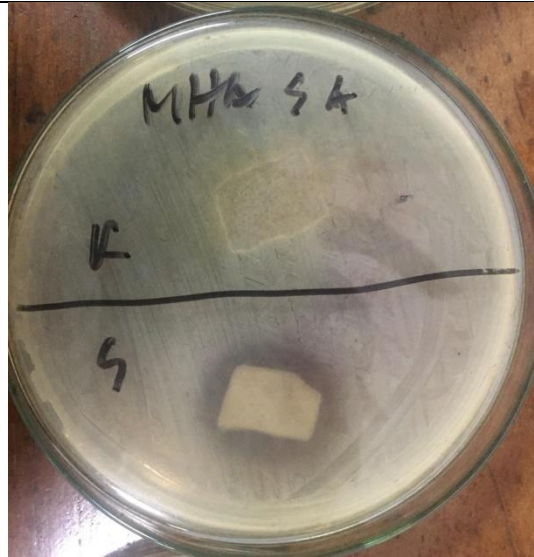
	Paired Differences					t	df	Sig. (2-tailed)
	Mean	Std. Deviation	Std. Error Mean	95% Confidence Interval of the Difference				
				Lower	Upper			
Pair 1 <i>Edible film</i> tanpa Pemberian Minyak Oregano - <i>Edible film</i> dengan Penambahan Minyak Oregano	.6667	.5132	.2963	-.6081	1.9414	2.250	2	.153

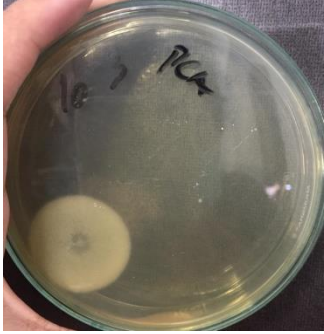
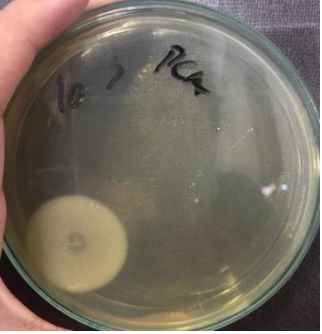
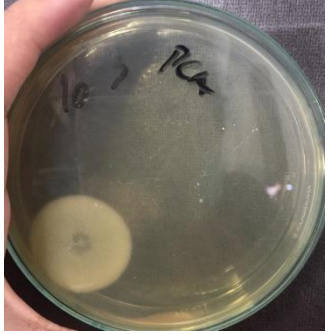
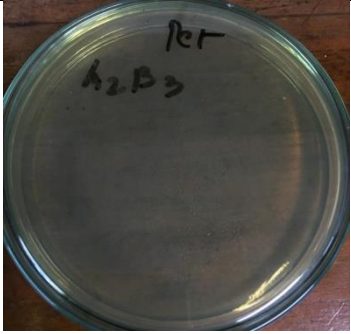
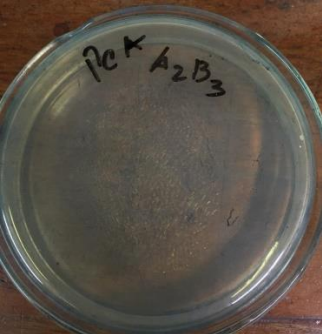
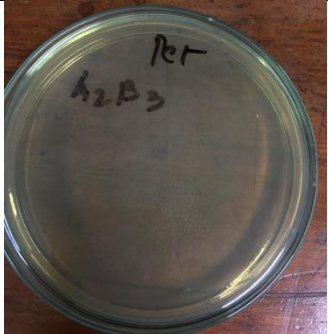
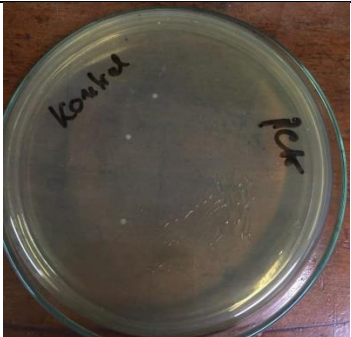

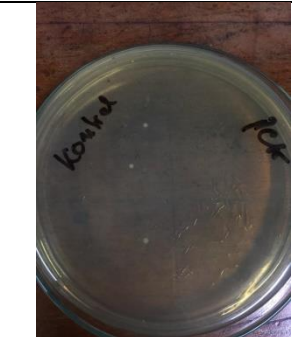
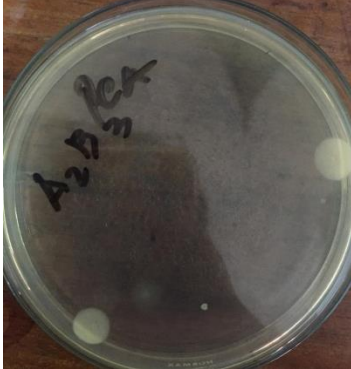
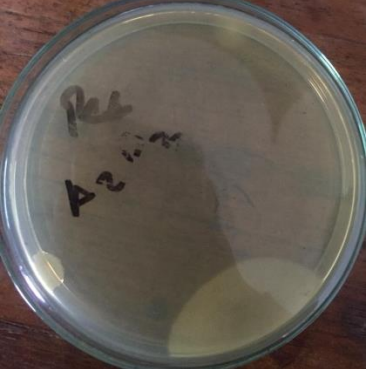
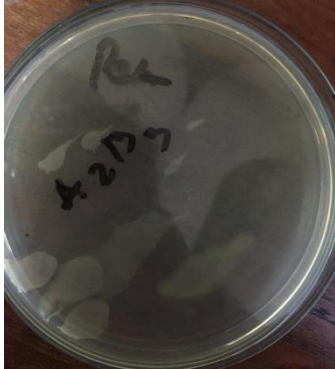
Lampiran 23. Dokumentasi Kegiatan Penelitian




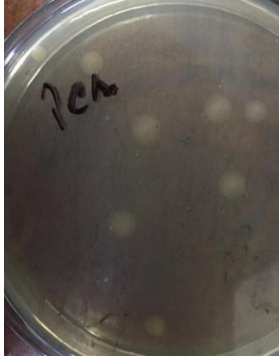

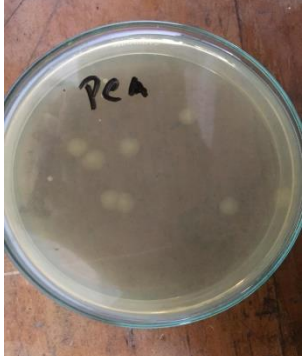

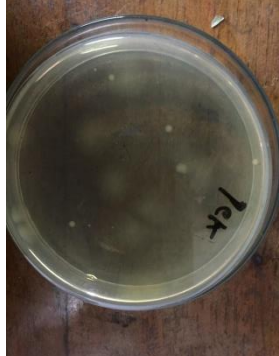
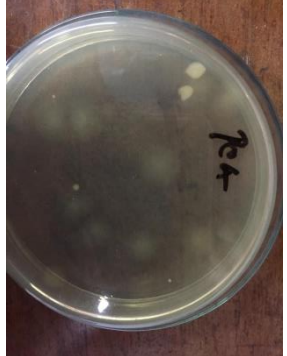




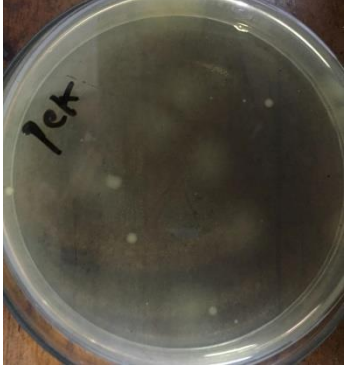

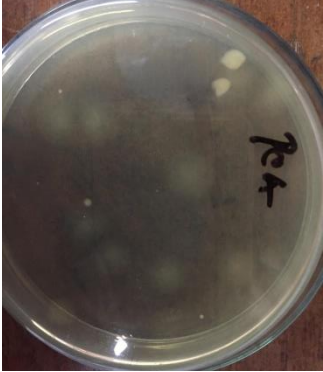









		
H-0 U1	H-0 U2	H-0 U3
		
H-2 U1 dengan lapisan <i>edible film</i>	H-2 U2 dengan lapisan <i>edible film</i>	H2- U3 dgn lapisan <i>edible film</i>
		
H-2 U1 Kontrol	H-2 U2 Kontrol	H-2 U3 Kontrol
		

<p>H-4 U1 Dengan <i>edible film</i></p>	<p>H-4 U2 Dengan <i>edible film</i></p>	<p>H-4 U3 Dengan <i>edible film</i></p>
		
<p>H-4 U1 Kontrol</p>	<p>H-4 U2 Kontrol</p>	<p>H-4 U3 Kontrol</p>
		
<p>H-6 U1 Dengan lapisan <i>edible film</i></p>	<p>H-6 U2 Dengan lapisan <i>edible film</i></p>	<p>H-6 U3 Dengan lapisan <i>edible film</i></p>
		
<p>H-6 U1 Kontrol</p>	<p>H-6 U2 Kontrol</p>	<p>H-6 U3 Kontrol</p>



		
<p>H-8 U1 Dengan lapisan <i>edible film</i></p>	<p>H-8 U2 Dengan lapisan <i>edible film</i></p>	<p>H-8 U3 Dengan lapisan <i>edible film</i></p>
		
<p>H-8 U1 Kontrol</p>	<p>H-8 U2 Kontrol</p>	<p>H-8 U3 Kontrol</p>

Daging yang dilapisi <i>edible film</i>	Daging tanpa dilapisi <i>edible film</i>
	
<p>Hari ke-0</p>	<p>Hari ke-0</p>



Hari ke-2



Hari ke-2



Hari ke-4



Hari ke-4



Hari ke-6



Hari ke-6



Hari ke-8



Hari ke-8