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LAMPIRAN – LAMPIRAN

1. Hasil olah data spps versi 21 tahap 1.

11. a. Analisis sidik ragam *pretretament L. plantarum* dan asam asetat, umur kulit kambing dan lama fermentasi terhadap pH

Dependent Variable: pH KULIT

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	1276,333	1	1276,333	23105,703	,000
	Error	,110	2	,055[a]		
Ulangan	Hypothesis	,110	2	,055	,130	,885
	Error	,850	2	,425[b]		
FermentasiLp_Aa	Hypothesis	30,031	1	30,031	70,622	,014
	Error	,850	2	,425[b]		
FermentasiLp_Aa * Ulangan	Hypothesis	,850	2	,425	28,828	,000
	Error	,118	8	,015[c]		
UmurKambing	Hypothesis	1,436	2	,718	48,671	,000
	Error	,118	8	,015[c]		
FermentasiLp_Aa * UmurKambing * Ulangan	Hypothesis	,118	8	,015	,383	,919
	Error	,925	24	,039[d]		
WaktuFermentasi	Hypothesis	,051	2	,026	,667	,523
	Error	,925	24	,039[d]		
FermentasiLp_Aa * WaktuFermentasi	Hypothesis	,313	2	,157	4,066	,030
	Error	,925	24	,039[d]		
UmurKambing * WaktuFermentasi	Hypothesis	,054	4	,014	,352	,840
	Error	,925	24	,039[d]		
FermentasiLp_Aa * UmurKambing * WaktuFermentasi	Hypothesis	,252	4	,063	1,633	,198
	Error	,925	24	,039[d]		

pH KULIT

Duncan[a,b]

Anak Petak: Umur Kambing	N	Subset	
		1	2
1 tahun	18	4,6422	
2 tahun	18		4,9100
3 tahun	18		5,0328
Sig.		1,000	,073

Estimated Marginal Means of pH KULIT at Anak Anak Petak Waktu Fermentasi = 24 jam

Estimated Marginal Means of pH KULIT at Anak Anak Petak Waktu Fermentasi = 48 jam

Estimated Marginal Means of pH KULIT at Anak Anak Petak Waktu Fermentasi = 72 jam

11. b. Analisis sidik ragam *pretretament L. plantarum* dan asam asetat, umur tulang kambing dan lama fermentasi terhadap pH

Tests of Between-Subjects Effects

Dependent Variable: pH Tulang

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	1490,476	1	1490,476	150272,013	,000
	Error	,020	2	,010[a]		
Ulangan	Hypothesis	,020	2	,010	3,274	,234
	Error	,006	2	,003[b]		
FermentasiLp_Aa	Hypothesis	43,273	1	43,273	14283,347	,000
	Error	,006	2	,003[b]		
FermentasiLp_Aa * Ulangan	Hypothesis	,006	2	,003	,079	,924
	Error	,305	8	,038[c]		
UmurKambing	Hypothesis	,222	2	,111	2,909	,112
	Error	,305	8	,038[c]		
FermentasiLp_Aa * UmurKambing * Ulangan	Hypothesis	,305	8	,038	2,159	,069
	Error	,424	24	,018[d]		
WaktuFermentasi	Hypothesis	3,264	2	1,632	92,305	,000
	Error	,424	24	,018[d]		
FermentasiLp_Aa * WaktuFermentasi	Hypothesis	2,931	2	1,465	82,873	,000
	Error	,424	24	,018[d]		
UmurKambing * WaktuFermentasi	Hypothesis	,100	4	,025	1,416	,259
	Error	,424	24	,018[d]		
FermentasiLp_Aa * UmurKambing * WaktuFermentasi	Hypothesis	,138	4	,035	1,958	,133
	Error	,424	24	,018[d]		

pH Tulang

Duncan[a,b]

Anak Anak Petak Waktu Fermentasi	N	Subset		
		1	2	3
24 jam	18	4,9106		
72 jam	18		5,3767	
48 jam	18			5,4739
Sig.		1,000	1,000	1,000

Estimated Marginal Means of pH Tulang at Anak Anak Petak Waktu Fermentasi = 24 jam

Estimated Marginal Means of pH Tulang at Anak Anak Petak Waktu Fermentasi = 48 jam

Estimated Marginal Means of pH Tulang at Anak Anak Petak Waktu Fermentasi = 72 jam

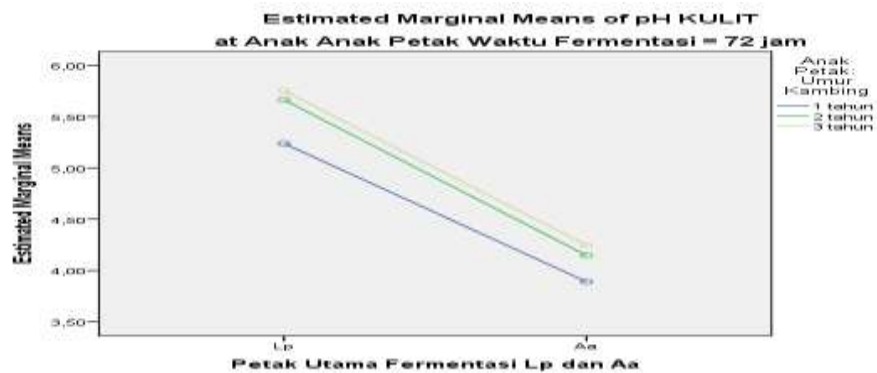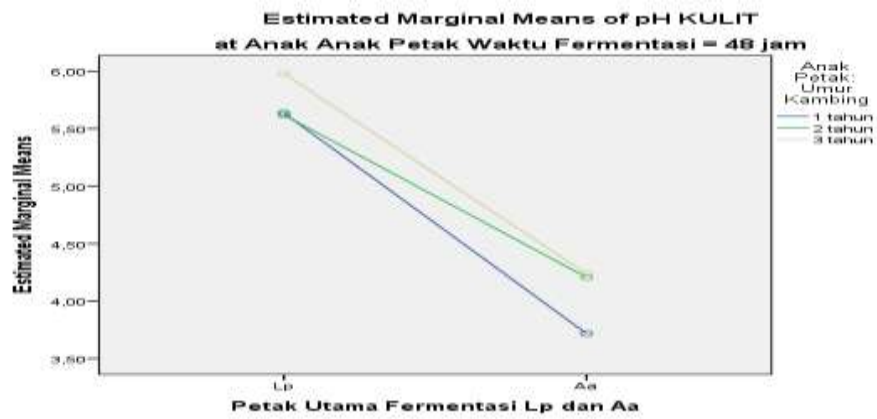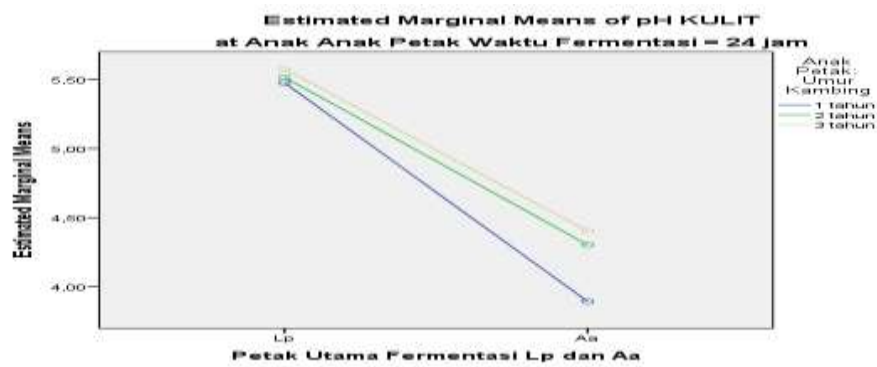**11.c.** Analisis sidik ragam *pretretament L. plantarum* dan asam asetat, umur kulit kambing dan lama fermentasi terhadap asam laktat
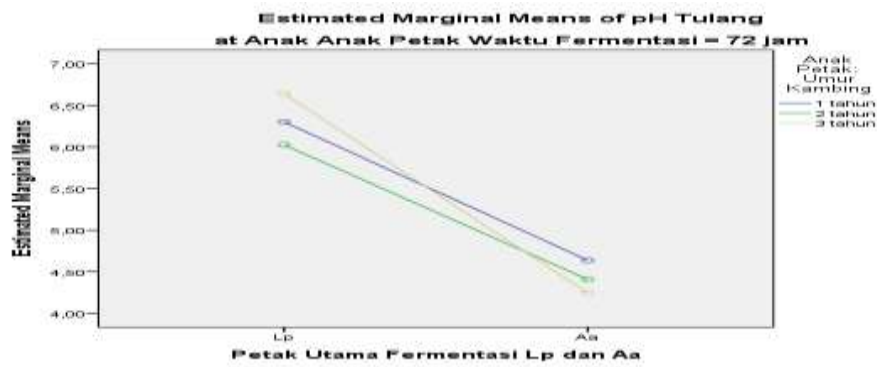
Tests of Between-Subjects Effects

Dependent Variable: Asam Laktat KULIT

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	154,405	1	154,405	49,759	,020
	Error	6,206	2	3,103[a]		
Ulangan	Hypothesis	6,206	2	3,103	,821	,549
	Error	7,564	2	3,782[b]		
FermentasiLp_Aa	Hypothesis	19,132	1	19,132	5,059	,153
	Error	7,564	2	3,782[b]		
FermentasiLp_Aa * Ulangan	Hypothesis	7,564	2	3,782	22,891	,000
	Error	1,322	8	,165[c]		
UmurKambing	Hypothesis	1,779	2	,890	5,384	,033
	Error	1,322	8	,165[c]		
FermentasiLp_Aa * UmurKambing * Ulangan	Hypothesis	1,322	8	,165	1,385	,253
	Error	2,864	24	,119[d]		
WaktuFermentasi	Hypothesis	,706	2	,353	2,958	,071
	Error	2,864	24	,119[d]		
FermentasiLp_Aa * WaktuFermentasi	Hypothesis	,646	2	,323	2,708	,087
	Error	2,864	24	,119[d]		
UmurKambing * WaktuFermentasi	Hypothesis	,070	4	,018	,147	,963
	Error	2,864	24	,119[d]		
FermentasiLp_Aa * UmurKambing * WaktuFermentasi	Hypothesis	,114	4	,028	,239	,914
	Error	2,864	24	,119[d]		

Asam Laktat KULIT

Duncan[a,b]

Anak Petak: Umur Kambing	N	Subset	
		1	2
2 tahun	18	1,5620	
3 tahun	18	1,5633	
1 tahun	18		1,9477
Sig.		,991	1,000

Asam Laktat KULIT

Duncan[a,b]

Anak Anak Petak Waktu Fermentasi	N	Subset	
		1	2
48 jam	18	1,5311	
72 jam	18	1,7496	1,7496
24 jam	18		1,7921
Sig.		,070	,716

Estimated Marginal Means of Asam Laktat KULIT at Anak Anak Petak Waktu Fermentasi = 24 jam

Estimated Marginal Means of Asam Laktat KULIT at Anak Anak Petak Waktu Fermentasi = 48 jam

Estimated Marginal Means of Asam Laktat KULIT at Anak Anak Petak Waktu Fermentasi = 72 jam
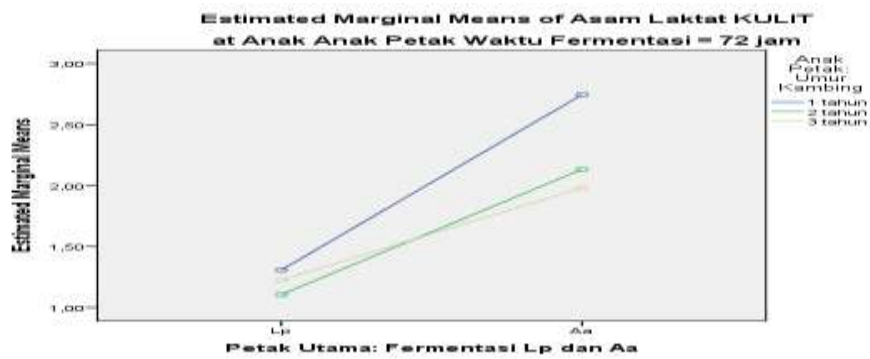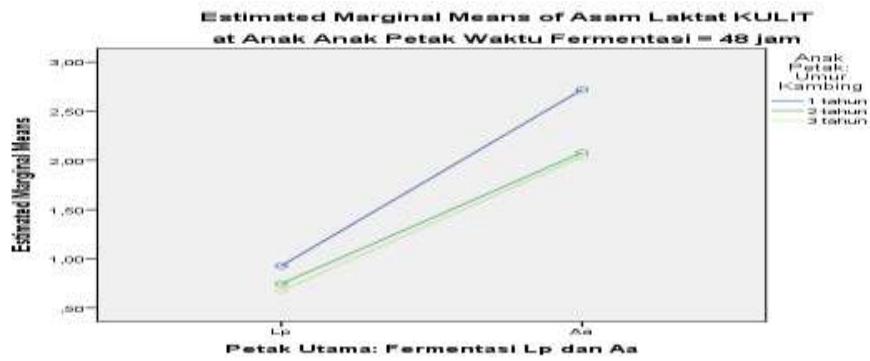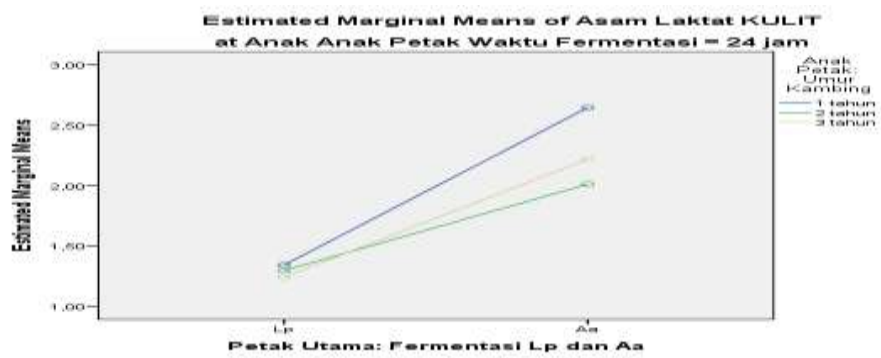
11. d. Analisis sidik ragam *pretretament L. plantarum* dan asam asetat, umur tulang kambing dan lama fermentasi terhadap total asam
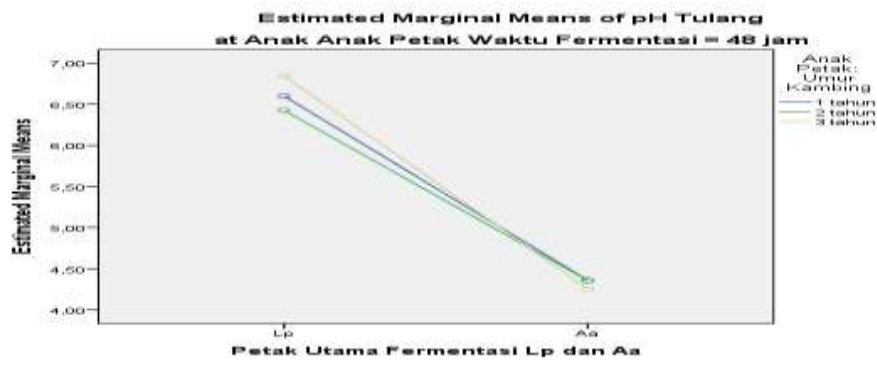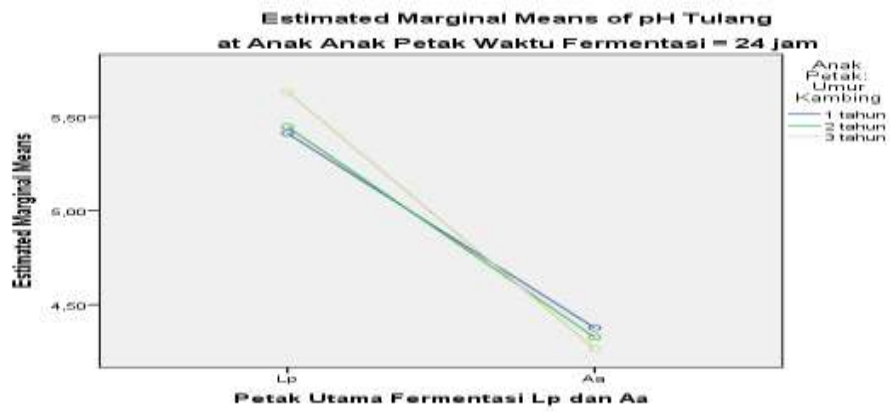
Tests of Between-Subjects Effects

Dependent Variable: Asam Laktat TULANG

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	78,257	1	78,257	325,371	,003
	Error	,481	2	,241[a]		
Ulangan	Hypothesis	,481	2	,241	,870	,535
	Error	,553	2	,276[b]		
FermentasiLp_Aa	Hypothesis	8,923	1	8,923	32,287	,030
	Error	,553	2	,276[b]		
FermentasiLp_Aa * Ulangan	Hypothesis	,553	2	,276	1,654	,250
	Error	1,336	8	,167[c]		
UmurKambing	Hypothesis	,048	2	,024	,144	,868
	Error	1,336	8	,167[c]		
FermentasiLp_Aa * UmurKambing * Ulangan	Hypothesis	1,336	8	,167	5,032	,001
	Error	,797	24	,033[d]		
WaktuFermentasi	Hypothesis	,129	2	,064	1,943	,165
	Error	,797	24	,033[d]		
FermentasiLp_Aa * WaktuFermentasi	Hypothesis	,187	2	,093	2,816	,080
	Error	,797	24	,033[d]		
UmurKambing * WaktuFermentasi	Hypothesis	,074	4	,019	,559	,694
	Error	,797	24	,033[d]		
FermentasiLp_Aa * UmurKambing * WaktuFermentasi	Hypothesis	,028	4	,007	,209	,931
	Error	,797	24	,033[d]		

11. e. Analisis sidik ragam *pretretament L. plantarum* dan asam asetat, umur kulit kambing dan lama fermentasi terhadap Protein Terukur

Tests of Between-Subjects Effects

Dependent Variable: Protein Terukur KULIT

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	32633,883	1	32633,883	61121,467	,000
	Error	1,068	2	,534[a]		
Ulangan	Hypothesis	1,068	2	,534	5,498	,154
	Error	,194	2	,097[b]		
FermentasiLp_Aa	Hypothesis	5193,415	1	5193,415	53475,018	,000
	Error	,194	2	,097[b]		
FermentasiLp_Aa * Ulangan	Hypothesis	,194	2	,097	2,423	,150
	Error	,321	8	,040[c]		
UmurKambing	Hypothesis	129,874	2	64,937	1619,981	,000
	Error	,321	8	,040[c]		
FermentasiLp_Aa * UmurKambing * Ulangan	Hypothesis	,321	8	,040	,710	,680
	Error	1,355	24	,056[d]		
WaktuFermentasi	Hypothesis	5,427	2	2,714	48,077	,000
	Error	1,355	24	,056[d]		
FermentasiLp_Aa * WaktuFermentasi	Hypothesis	214,013	2	107,006	1895,721	,000
	Error	1,355	24	,056[d]		
UmurKambing * WaktuFermentasi	Hypothesis	212,859	4	53,215	942,748	,000
	Error	1,355	24	,056[d]		
FermentasiLp_Aa * UmurKambing * WaktuFermentasi	Hypothesis	73,694	4	18,424	326,390	,000
	Error	1,355	24	,056[d]		

Protein Terukur KULIT

Duncan[a,b]

Anak Petak: Umur Kambing	N	Subset	
		1	2
2 tahun	18	22,3900	
1 tahun	18		25,6656
3 tahun	18		25,6939
Sig.		1,000	,724

Protein Terukur KULIT

Duncan[a,b]

Anak Anak Petak Waktu Fermentasi	N	Subset	
		1	2
48 jam	18	24,1350	
24 jam	18		24,7956
72 jam	18		24,8189
Sig.		1,000	,771

Estimated Marginal Means of Protein Terlarut KULIT at Anak Anak Petak Waktu Fermentasi = 24 jam

Estimated Marginal Means of Protein Terlarut KULIT at Anak Anak Petak Waktu Fermentasi = 48 jam

Estimated Marginal Means of Protein Terlarut KULIT at Anak Anak Petak Waktu Fermentasi = 72 jam
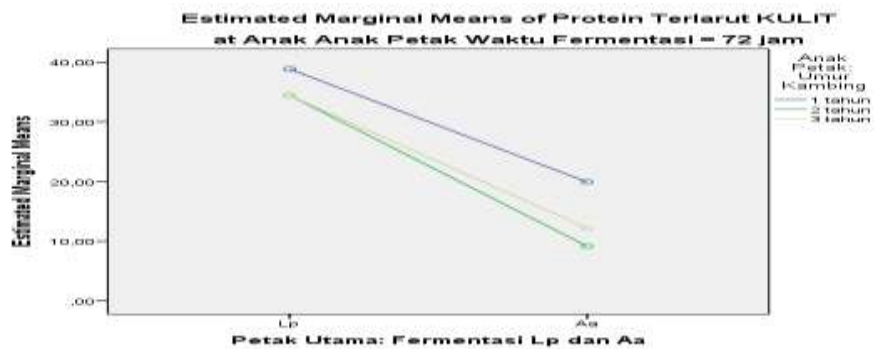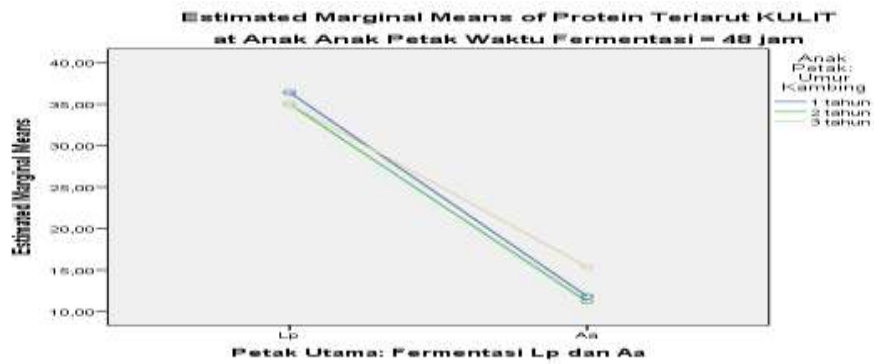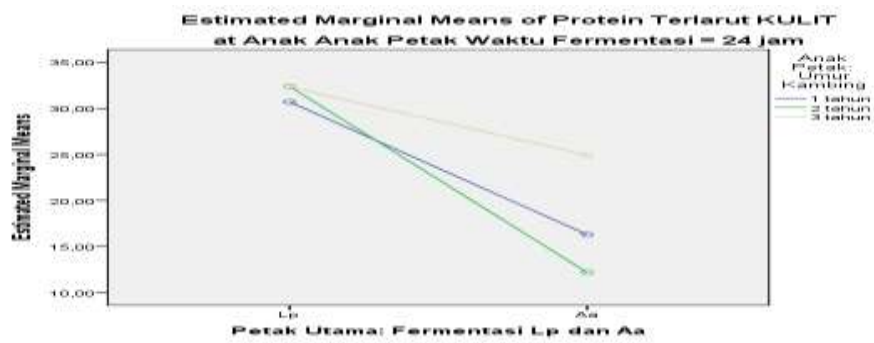
11. f. Analisis sidik ragam *pretretament L. plantarum* dan asam asetat, umur tulang kambing dan lama fermentasi terhadap Protein Terukur

Tests of Between-Subjects Effects

Dependent Variable: Protein Terukur TULANG

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	22092,374	1	22092,374	21389,377	,000
	Error	2,066	2	1,033[a]		
Ulangan	Hypothesis	2,066	2	1,033	,611	,621
	Error	3,379	2	1,690[b]		
FermentasiLp_Aa	Hypothesis	6519,928	1	6519,928	3858,842	,000
	Error	3,379	2	1,690[b]		
FermentasiLp_Aa * Ulangan	Hypothesis	3,379	2	1,690	1,078	,385
	Error	12,539	8	1,567[c]		
UmurKambing	Hypothesis	322,690	2	161,345	102,939	,000
	Error	12,539	8	1,567[c]		
FermentasiLp_Aa * UmurKambing * Ulangan	Hypothesis	12,539	8	1,567	,775	,628
	Error	48,536	24	2,022[d]		
WaktuFermentasi	Hypothesis	66,465	2	33,233	16,433	,000
	Error	48,536	24	2,022[d]		
FermentasiLp_Aa * WaktuFermentasi	Hypothesis	184,206	2	92,103	45,543	,000
	Error	48,536	24	2,022[d]		
UmurKambing * WaktuFermentasi	Hypothesis	17,659	4	4,415	2,183	,101
	Error	48,536	24	2,022[d]		
FermentasiLp_Aa * UmurKambing * WaktuFermentasi	Hypothesis	46,349	4	11,587	5,730	,002
	Error	48,536	24	2,022[d]		

Protein Terukur TULANG

Duncan[a,b]

Anak Petak: Umur Kambing	N	Subset		
		1	2	3
3 tahun	18	17,4883		
2 tahun	18		19,7683	
1 tahun	18			23,4233
Sig.		1,000	1,000	1,000

Protein Terukur TULANG

Duncan[a,b]

Anak Anak Petak Waktu Fermentasi	N	Subset		
		1	2	3
72 jam	18	18,7639		
48 jam	18		20,4667	
24 jam	18			21,4494
Sig.		1,000	1,000	1,000

Estimated Marginal Means of Protein Terlarut TULANG at Anak Anak Petak Waktu Fermentasi = 24 jam

Estimated Marginal Means of Protein Terlarut TULANG at Anak Anak Petak Waktu Fermentasi = 48 jam

Estimated Marginal Means of Protein Terlarut TULANG at Anak Anak Petak Waktu Fermentasi = 72 jam
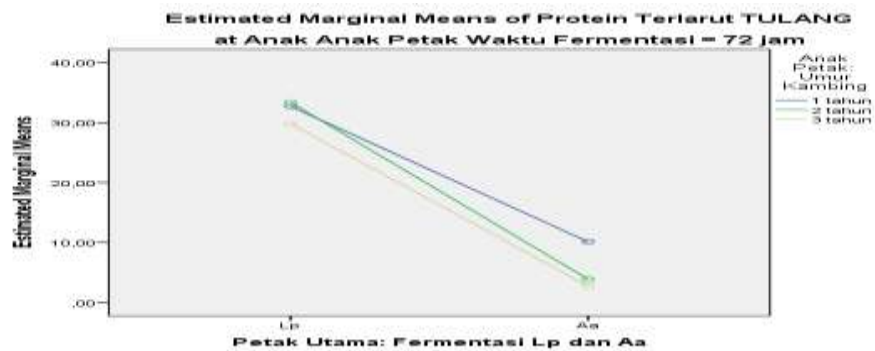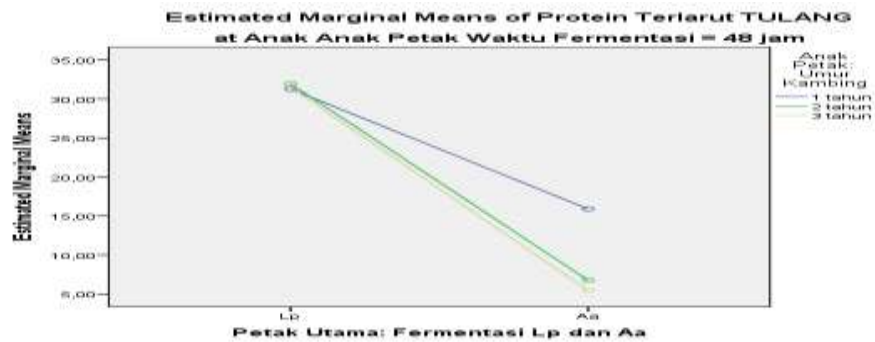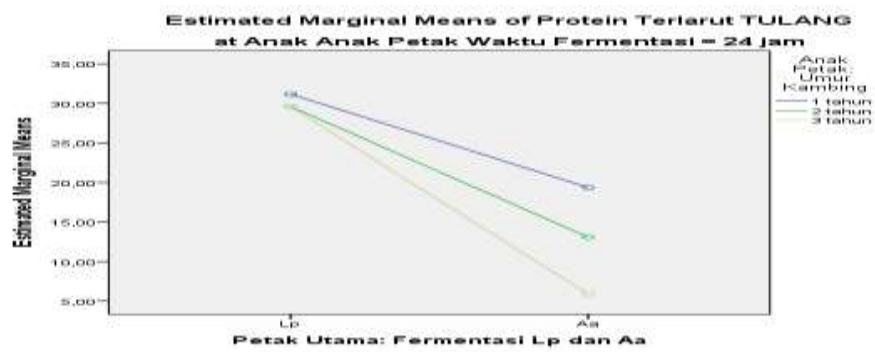
11. g. Analisis sidik ragam *pretretament L. plantarum*, umur kulit kambing dan lama fermentasi terhadap total bakteri (TPC)

Tests of Between-Subjects Effects

Dependent Variable: TPC

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	5,340[a]	8	,667	3,725	,010
Intercept	2149,713	1	2149,713	11998,043	,000
FaktorA	,257	2	,128	,716	,502
FaktorB	4,314	2	2,157	12,038	,000
FaktorA * FaktorB	,769	4	,192	1,073	,399
Error	3,225	18	,179		
Total	2158,278	27			
Corrected Total	8,565	26			

TPC

	Waktu Fermentasi	N	Subset		
			1	2	3
Duncan[a,b]	24 jam	9	8,4299		
	48 Jam	9		8,9299	
	72 jam	9			9,4090
	Sig.		1,000	1,000	1,000

Estimated Marginal Means of TPC
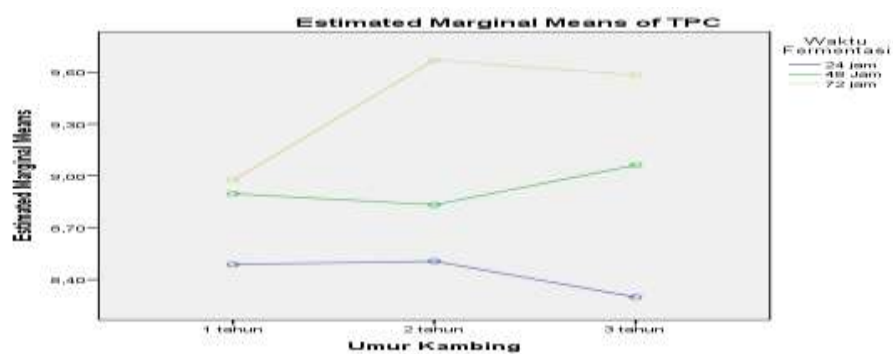
11. h. Analisis sidik ragam *pretretament L. plantarum*, umur tulang kambing dan lama fermentasi terhadap total bakteri (TPC)

Tests of Between-Subjects Effects

Dependent Variable: Tulang

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	7,201[a]	8	,900	12,149	,000
Intercept	2303,485	1	2303,485	31088,715	,000
FaktorA	,160	2	,080	1,078	,361
FaktorB	6,586	2	3,293	44,444	,000
FaktorA * FaktorB	,455	4	,114	1,537	,234
Error	1,334	18	,074		
Total	2312,020	27			
Corrected Total	8,535	26			

Tulang

	Waktu Fermentasi	N	Subset	
			1	2
	24 jam	9	8,5468	
Duncan[a,b]	48 Jam	9		9,4865
	72 jam	9		9,6764
	Sig.		1,000	,156

Estimated Marginal Means of Tulang
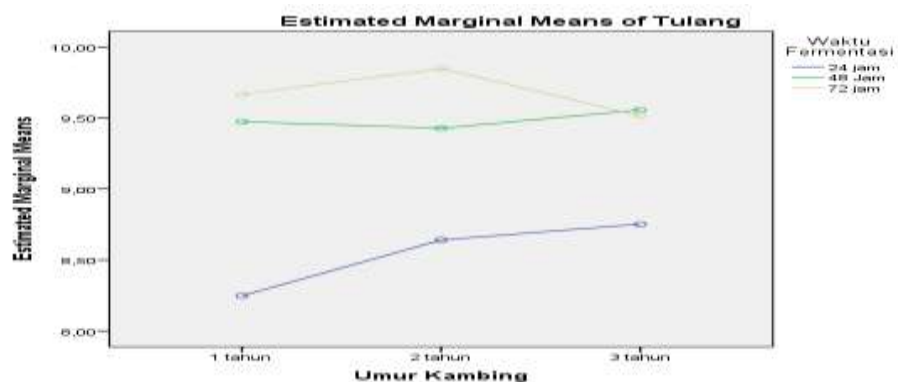
12. Hasil olah data spps versi 21 tahap 2.

12. a. Analisis sidik ragam kulit dan tulang kambing*, preteratment (L. plantarum* dan asam asetat) dan umur kambing yang berbeda terhadap rendemen

Dependent Variable: Rendemen

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	22208,947	1	22208,947	12204,153	,000
	Error	3,640	2	1,820[a]		
Ulangan	Hypothesis	3,640	2	1,820	,195	,837
	Error	18,655	2	9,327[b]		
BagianKambing	Hypothesis	12412,188	1	12412,188	1330,743	,001
	Error	18,655	2	9,327[b]		
BagianKambing * Ulangan	Hypothesis	18,655	2	9,327	14,956	,014
	Error	2,495	4	,624[c]		
FermentasiAsam	Hypothesis	15,393	1	15,393	24,682	,008
	Error	2,495	4	,624[c]		
BagianKambing * FermentasiAsam	Hypothesis	30,397	1	30,397	48,741	,002
	Error	2,495	4	,624[c]		
BagianKambing * FermentasiAsam * Ulangan	Hypothesis	2,495	4	,624	,239	,912
	Error	41,731	16	2,608[d]		
UmurKambing	Hypothesis	1322,162	2	661,081	253,463	,000
	Error	41,731	16	2,608[d]		
BagianKambing * UmurKambing	Hypothesis	523,215	2	261,608	100,302	,000
	Error	41,731	16	2,608[d]		
FermentasiAsam * UmurKambing	Hypothesis	94,826	2	47,413	18,178	,000
	Error	41,731	16	2,608[d]		
BagianKambing * FermentasiAsam * UmurKambing	Hypothesis	17,389	2	8,694	3,333	,062
	Error	41,731	16	2,608[d]		

Rendemen

Duncan[a,b]

Umur Kambing	N	Subset	
		1	2
3 tahun	12	20,0175	
2 tahun	12	21,1108	
1 tahun	12		33,3850
Sig.		,117	1,000

Estimated Marginal Means of Rendemen at Umur Kambing = 1 tahun

Estimated Marginal Means of Rendemen at Umur Kambing = 2 tahun

Estimated Marginal Means of Rendemen at Umur Kambing = 3 tahun

12.b. Analisis sidik ragam kulit dan tulang kambing, *preteratment (L. plantarum* dan asam asetat) dan umur kambing yang berbeda terhadap antioksidan dengan DPPH

Tests of Between-Subjects Effects

Dependent Variable: DPPH

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	3170,065	1	3170,065	17239,286	,000
	Error	,368	2	,184[a]		
BagianKambing	Hypothesis	201,167	1	201,167	3144,735	,000
	Error	,128	2	,064[b]		
FermentasiAsam	Hypothesis	488,852	1	488,852	14945,797	,000
	Error	,065	2	,033[c]		
UmurKambing	Hypothesis	634,694	2	317,347	6876,013	,000
	Error	,185	4	,046[d]		
Ulangan	Hypothesis	,368	2	,184	2,238	,309
	Error	,164	2,000	,082[e]		
BagianKambing * FermentasiAsam	Hypothesis	53,729	1	53,729	1771,584	,000
	Error	,425	14	,030[f]		
BagianKambing * UmurKambing	Hypothesis	38,774	2	19,387	639,235	,000
	Error	,425	14	,030[f]		
BagianKambing * FermentasiAsam * UmurKambing	Hypothesis	168,087	4	42,022	1385,564	,000
	Error	,425	14	,030[f]		
BagianKambing * Ulangan	Hypothesis	,128	2	,064	2,109	,158
	Error	,425	14	,030[f]		
FermentasiAsam * Ulangan	Hypothesis	,065	2	,033	1,078	,367
	Error	,425	14	,030[f]		
UmurKambing * Ulangan	Hypothesis	,185	4	,046	1,522	,249
	Error	,425	14	,030[f]		

DPPH

Duncan[a,b]

Umur Kambing	N	Subset		
		1	2	3
3 tahun	12	5,4608		
2 tahun	12		7,4850	
1 tahun	12			15,2058
Sig.		1,000	1,000	1,000

12.c. Analisis sidik ragam kulit dan tulang kambing, *preteratment (L. plantarum* dan asam asetat) dan umur kambing yang berbeda terhadap viskositas
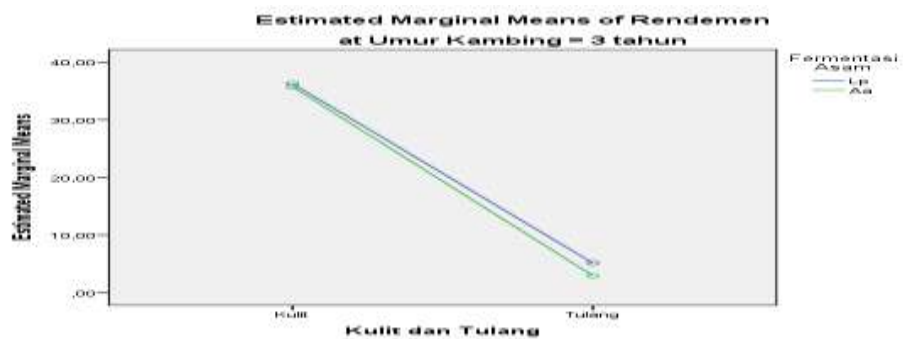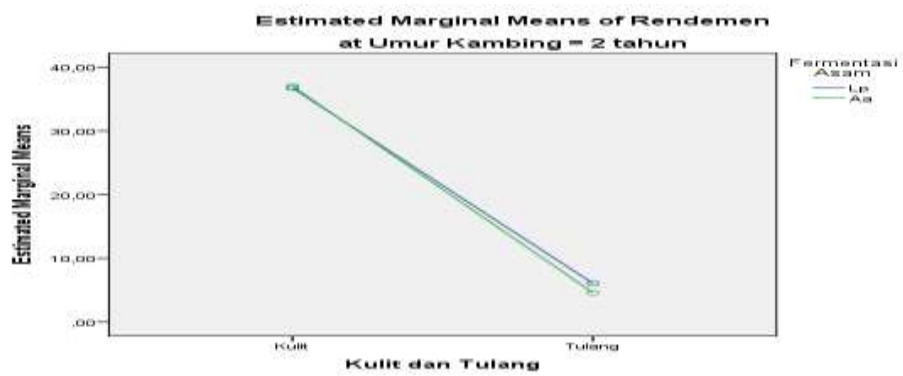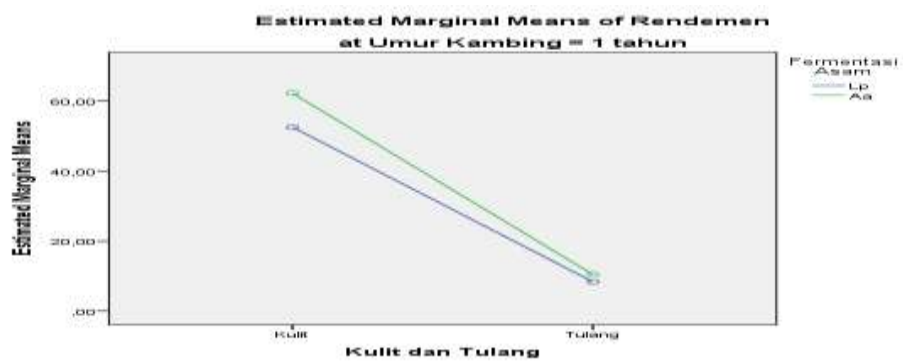
Tests of Between-Subjects Effects

Dependent Variable: Viscositas

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	2151,414	1	2151,414	383990,530	,000
	Error	,011	2	,006[a]		
Ulangan	Hypothesis	,011	2	,006	,022	,978
	Error	,506	2	,253[b]		
BagianKambing	Hypothesis	,001	1	,001	,005	,949
	Error	,506	2	,253[b]		
BagianKambing * Ulangan	Hypothesis	,506	2	,253	11,719	,021
	Error	,086	4	,022[c]		
FermentasiAsam	Hypothesis	1,742	1	1,742	80,677	,001
	Error	,086	4	,022[c]		
BagianKambing * FermentasiAsam	Hypothesis	7,471	1	7,471	345,929	,000
	Error	,086	4	,022[c]		
BagianKambing * FermentasiAsam * Ulangan	Hypothesis	,086	4	,022	,379	,821
	Error	,912	16	,057[d]		
UmurKambing	Hypothesis	31,793	2	15,897	278,743	,000
	Error	,912	16	,057[d]		
BagianKambing * UmurKambing	Hypothesis	2,908	2	1,454	25,498	,000
	Error	,912	16	,057[d]		
FermentasiAsam * UmurKambing	Hypothesis	5,104	2	2,552	44,746	,000
	Error	,912	16	,057[d]		
BagianKambing * FermentasiAsam * UmurKambing	Hypothesis	7,462	2	3,731	65,420	,000
	Error	,912	16	,057[d]		

Viscositas

Duncan[a,b]

Umur Kambing	N	Subset		
		1	2	3
3 tahun	12	6,5200		
2 tahun	12		7,8608	
1 tahun	12			8,8108
Sig.		1,000	1,000	1,000

Estimated Marginal Means of Viscositas
at Umur Kambing = 1 tahun

Estimated Marginal Means of Viscositas
at Umur Kambing = 2 tahun

Estimated Marginal Means of Viscositas
at Umur Kambing = 3 tahun

12.d. Analisis sidik ragam kulit dan tulang kambing*, preteratment (L. plantarum* dan asam asetat) dan umur kambing yang berbeda terhadap kekuatan gel
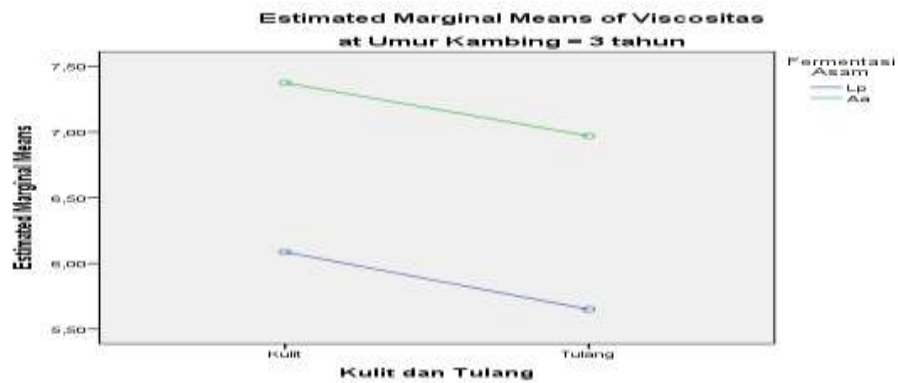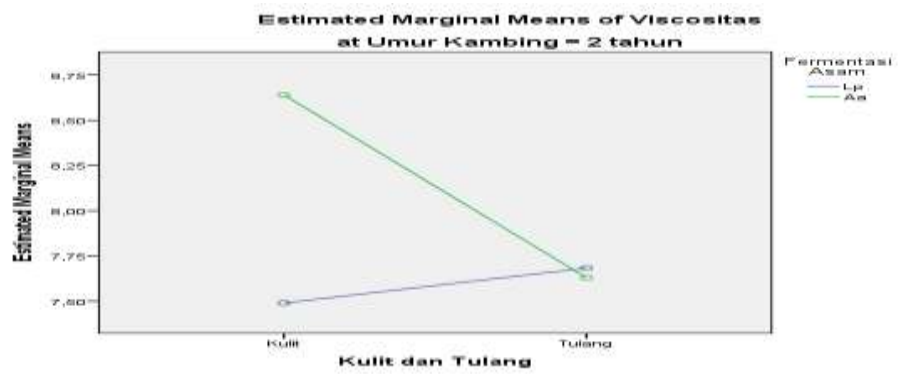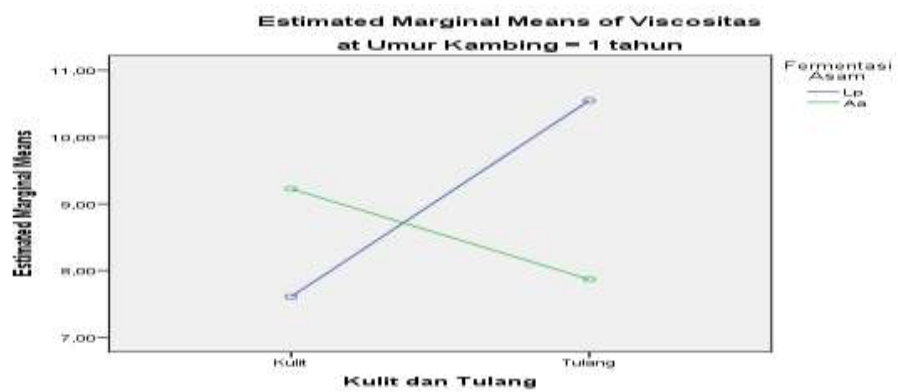
Tests of Between-Subjects Effects

Dependent Variable: Kekuatan Gel

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	372453,640	1	372453,640	915112,171	,000
	Error	,814	2	,407[a]		
Ulangan	Hypothesis	,814	2	,407	1,493	,401
	Error	,545	2	,273[b]		
BagianKambing	Hypothesis	145,666	1	145,666	534,386	,002
	Error	,545	2	,273[b]		
BagianKambing * Ulangan	Hypothesis	,545	2	,273	,512	,634
	Error	2,130	4	,532[c]		
FermentasiAsam	Hypothesis	4400,058	1	4400,058	8264,908	,000
	Error	2,130	4	,532[c]		
BagianKambing * FermentasiAsam	Hypothesis	2615,947	1	2615,947	4913,700	,000
	Error	2,130	4	,532[c]		
BagianKambing * FermentasiAsam * Ulangan	Hypothesis	2,130	4	,532	1,102	,390
	Error	7,733	16	,483[d]		
UmurKambing	Hypothesis	22138,768	2	11069,384	22904,256	,000
	Error	7,733	16	,483[d]		
BagianKambing * UmurKambing	Hypothesis	131,746	2	65,873	136,301	,000
	Error	7,733	16	,483[d]		
FermentasiAsam * UmurKambing	Hypothesis	21,379	2	10,690	22,119	,000
	Error	7,733	16	,483[d]		
BagianKambing * FermentasiAsam * UmurKambing	Hypothesis	1399,235	2	699,617	1447,616	,000
	Error	7,733	16	,483[d]		

Kekuatan Gel

Duncan[a,b]

Umur Kambing	N	Subset		
		1	2	3
3 tahun	12	74,9835		
2 tahun	12		95,4206	
1 tahun	12			134,7408
Sig.		1,000	1,000	1,000

Estimated Marginal Means of Kekuatan Gel at Umur Kambing = 1 tahun

Estimated Marginal Means of Kekuatan Gel at Umur Kambing = 2 tahun

Estimated Marginal Means of Kekuatan Gel at Umur Kambing = 3 tahun

12.e. Analisis sidik ragam kulit dan tulang kambing*, preteratment (L. plantarum* dan asam asetat) dan umur kambing yang berbeda terhadap pH
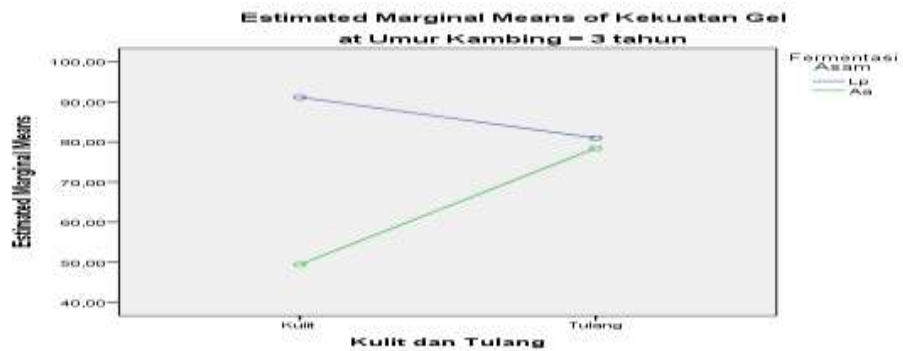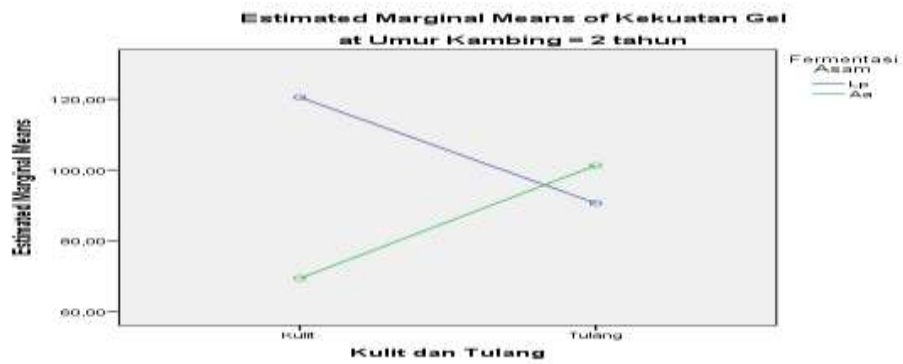
Tests of Between-Subjects Effects

Dependent Variable: pH Gelatin

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	1119,293	1	1119,293	2006,759	,000
	Error	1,116	2	,558[a]		
Ulangan	Hypothesis	1,116	2	,558	3,546	,220
	Error	,315	2	,157[b]		
BagianKambing	Hypothesis	,306	1	,306	1,948	,298
	Error	,315	2	,157[b]		
BagianKambing * Ulangan	Hypothesis	,315	2	,157	1,819	,274
	Error	,346	4	,086[c]		
FermentasiAsam	Hypothesis	,453	1	,453	5,241	,084
	Error	,346	4	,086[c]		
BagianKambing * FermentasiAsam	Hypothesis	,442	1	,442	5,112	,087
	Error	,346	4	,086[c]		
BagianKambing * FermentasiAsam * Ulangan	Hypothesis	,346	4	,086	2,757	,064
	Error	,502	16	,031[d]		
UmurKambing	Hypothesis	,786	2	,393	12,526	,001
	Error	,502	16	,031[d]		
BagianKambing * UmurKambing	Hypothesis	,066	2	,033	1,046	,374
	Error	,502	16	,031[d]		
FermentasiAsam * UmurKambing	Hypothesis	,081	2	,040	1,290	,302
	Error	,502	16	,031[d]		
BagianKambing * FermentasiAsam * UmurKambing	Hypothesis	,087	2	,043	1,383	,279
	Error	,502	16	,031[d]		

pH Gelatin

Duncan[a,b]

Umur Kambing	N	Subset	
		1	2
1 tahun	12	5,3856	
2 tahun	12		5,5967
3 tahun	12		5,7457
Sig.		1,000	,056

Estimated Marginal Means of pH Gelatin at Umur Kambing = 1 tahun

Estimated Marginal Means of pH Gelatin at Umur Kambing = 2 tahun

Estimated Marginal Means of pH Gelatin at Umur Kambing = 3 tahun

12.f. Analisis sidik ragam kulit dan tulang kambing, *preteratment (L. plantarum* dan asam asetat) dan umur kambing yang berbeda terhadap kecerahan L*
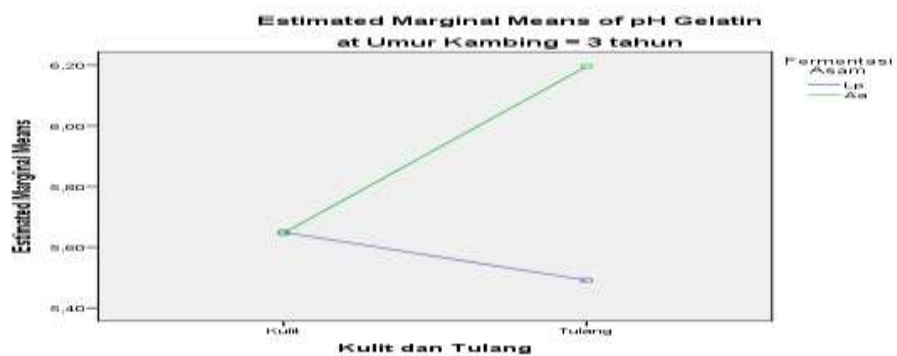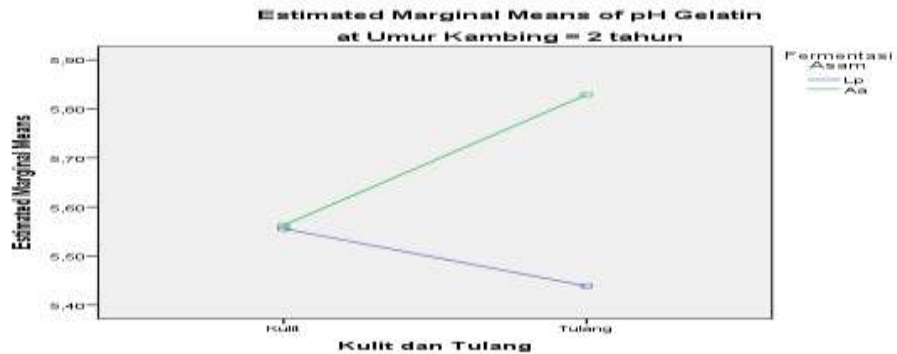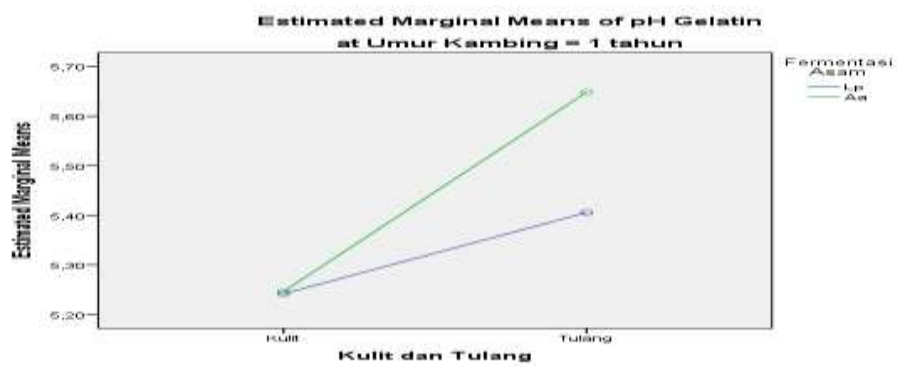
Tests of Between-Subjects Effects

Dependent Variable: Kecerahan L*

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	180020,590	1	180020,590	37562,829	,000
	Error	9,585	2	4,793[a]		
Ulangan	Hypothesis	9,585	2	4,793	1,070	,483
	Error	8,960	2	4,480[b]		
BagianKambing	Hypothesis	72,903	1	72,903	16,272	,056
	Error	8,960	2	4,480[b]		
BagianKambing * Ulangan	Hypothesis	8,960	2	4,480	5,822	,065
	Error	3,078	4	,770[c]		
FermentasiAsam	Hypothesis	74,333	1	74,333	96,594	,001
	Error	3,078	4	,770[c]		
BagianKambing * FermentasiAsam	Hypothesis	4,673	1	4,673	6,072	,069
	Error	3,078	4	,770[c]		
BagianKambing * FermentasiAsam * Ulangan	Hypothesis	3,078	4	,770	,321	,860
	Error	38,348	16	2,397[d]		
UmurKambing	Hypothesis	302,718	2	151,359	63,151	,000
	Error	38,348	16	2,397[d]		
BagianKambing * UmurKambing	Hypothesis	75,484	2	37,742	15,747	,000
	Error	38,348	16	2,397[d]		
FermentasiAsam * UmurKambing	Hypothesis	98,413	2	49,206	20,530	,000
	Error	38,348	16	2,397[d]		
BagianKambing * FermentasiAsam * UmurKambing	Hypothesis	180,118	2	90,059	37,575	,000
	Error	38,348	16	2,397[d]		

Kecerahan L*

Duncan[a,b]

Umur Kambing	N	Subset		
		1	2	3
1 tahun	12	66,7358		
3 tahun	12		71,8442	
2 tahun	12			73,5642
Sig.		1,000	1,000	1,000

Estimated Marginal Means of Kecerahan L* at Umur Kambing = 1 tahun

Estimated Marginal Means of Kecerahan L* at Umur Kambing = 2 tahun

Estimated Marginal Means of Kecerahan L* at Umur Kambing = 3 tahun

12.g. Analisis sidik ragam kulit dan tulang kambing*, preteratment (L. plantarum* dan asam asetat) pada umur kambing yang berbeda terhadap kemerahan a*
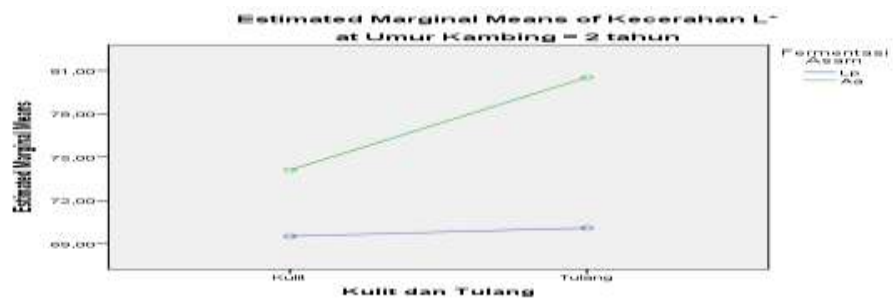
Tests of Between-Subjects Effects

Dependent Variable: Kemerahan a*

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	3320,621	1	3320,621	4660,592	,000
	Error	1,425	2	,712[a]		
Ulangan	Hypothesis	1,425	2	,712	,167	,857
	Error	8,553	2	4,277[b]		
BagianKambing	Hypothesis	6,249	1	6,249	1,461	,350
	Error	8,553	2	4,277[b]		
BagianKambing * Ulangan	Hypothesis	8,553	2	4,277	2,336	,213
	Error	7,323	4	1,831[c]		
FermentasiAsam	Hypothesis	26,917	1	26,917	14,702	,019
	Error	7,323	4	1,831[c]		
BagianKambing * FermentasiAsam	Hypothesis	18,808	1	18,808	10,273	,033
	Error	7,323	4	1,831[c]		
BagianKambing * FermentasiAsam * Ulangan	Hypothesis	7,323	4	1,831	,962	,455
	Error	30,451	16	1,903[d]		
UmurKambing	Hypothesis	10,472	2	5,236	2,751	,094
	Error	30,451	16	1,903[d]		
BagianKambing * UmurKambing	Hypothesis	16,563	2	8,282	4,352	,031
	Error	30,451	16	1,903[d]		
FermentasiAsam * UmurKambing	Hypothesis	6,800	2	3,400	1,786	,199
	Error	30,451	16	1,903[d]		
BagianKambing * FermentasiAsam * UmurKambing	Hypothesis	36,488	2	18,244	9,586	,002
	Error	30,451	16	1,903[d]		

12.h. Analisis sidik ragam kulit dan tulang kambing, *preteratment (L. plantarum* dan asam asetat) dan umur kambing yang berbeda terhadap kekuningan b*
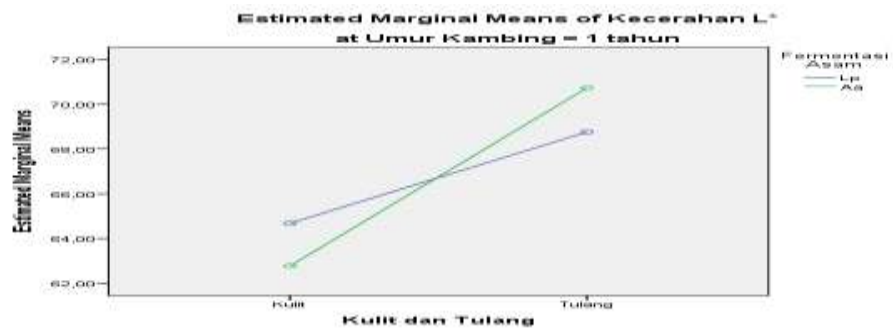
Tests of Between-Subjects Effects

Dependent Variable: Kekuningan b*

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	36834,566	1	36834,566	30301,898	,000
	Error	2,431	2	1,216[a]		
Ulangan	Hypothesis	2,431	2	1,216	1,988	,335
	Error	1,223	2	,611[b]		
BagianKambing	Hypothesis	72,363	1	72,363	118,363	,008
	Error	1,223	2	,611[b]		
BagianKambing * Ulangan	Hypothesis	1,223	2	,611	,451	,666
	Error	5,421	4	1,355[c]		
FermentasiAsam	Hypothesis	17,893	1	17,893	13,202	,022
	Error	5,421	4	1,355[c]		
BagianKambing * FermentasiAsam	Hypothesis	32,490	1	32,490	23,973	,008
	Error	5,421	4	1,355[c]		
BagianKambing * FermentasiAsam * Ulangan	Hypothesis	5,421	4	1,355	1,483	,254
	Error	14,618	16	,914[d]		
UmurKambing	Hypothesis	31,775	2	15,887	17,390	,000
	Error	14,618	16	,914[d]		
BagianKambing * UmurKambing	Hypothesis	19,112	2	9,556	10,459	,001
	Error	14,618	16	,914[d]		
FermentasiAsam * UmurKambing	Hypothesis	15,910	2	7,955	8,707	,003
	Error	14,618	16	,914[d]		
BagianKambing * FermentasiAsam * UmurKambing	Hypothesis	18,753	2	9,377	10,263	,001
	Error	14,618	16	,914[d]		

Kekuningan b*

Duncan[a,b]

Umur Kambing	N	Subset	
		1	2
2 tahun	12	31,3167	
3 tahun	12	31,3292	
1 tahun	12		33,3158
Sig.		,975	1,000

Estimated Marginal Means of Kekuningan b* at Umur Kambing = 1 tahun

Estimated Marginal Means of Kekuningan b* at Umur Kambing = 2 tahun

Estimated Marginal Means of Kekuningan b* at Umur Kambing = 3 tahun

12.i. Analisis sidik ragam kulit dan tulang kambing*, preteratment (L. plantarum* dan asam asetat) dan umur kambing yang berbeda terhadap kadar lemak
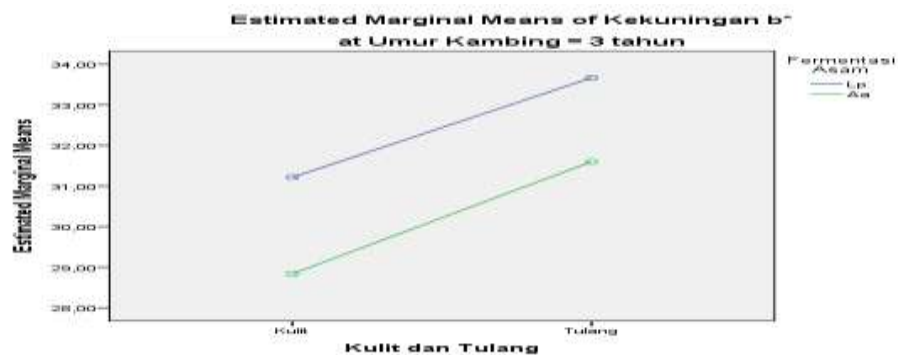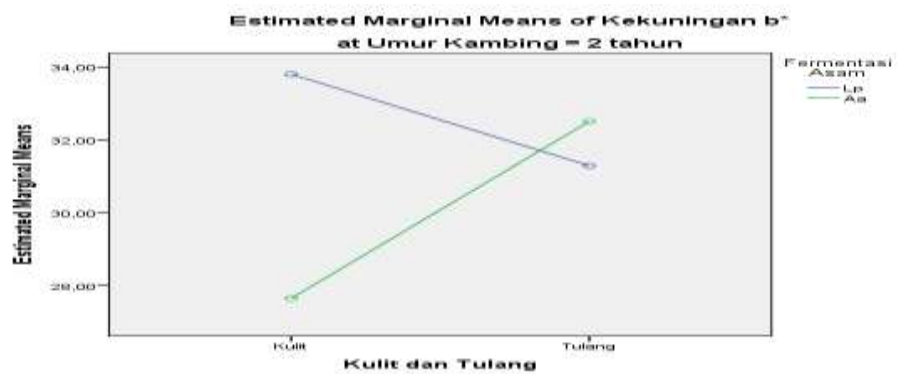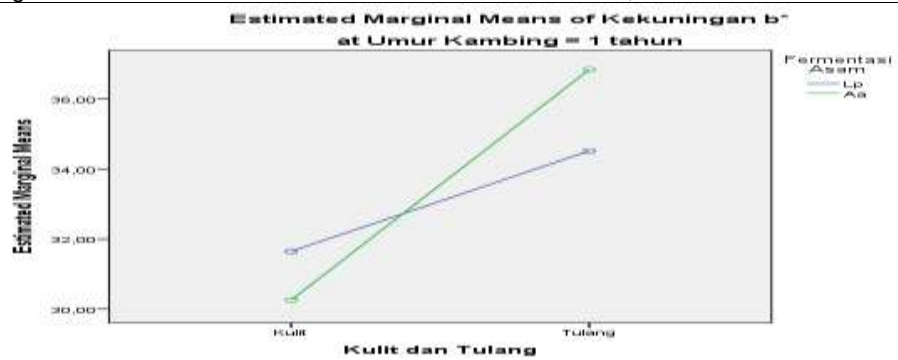
Tests of Between-Subjects Effects

Dependent Variable: Kadar Lemak

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	11,234	1	11,234	7960,868	,000
	Error	,003	2	,001[a]		
Ulangan	Hypothesis	,003	2	,001	2,442	,291
	Error	,001	2	,001[b]		
BagianKambing	Hypothesis	1,342	1	1,342	2322,236	,000
	Error	,001	2	,001[b]		
BagianKambing * Ulangan	Hypothesis	,001	2	,001	4,727	,088
	Error	,000	4	,000[c]		
FermentasiAsam	Hypothesis	1,288	1	1,288	10540,023	,000
	Error	,000	4	,000[c]		
BagianKambing * FermentasiAsam	Hypothesis	,178	1	,178	1454,750	,000
	Error	,000	4	,000[c]		
BagianKambing * FermentasiAsam * Ulangan	Hypothesis	,000	4	,000	,210	,929
	Error	,009	16	,001[d]		
UmurKambing	Hypothesis	,708	2	,354	606,462	,000
	Error	,009	16	,001[d]		
BagianKambing * UmurKambing	Hypothesis	,022	2	,011	18,633	,000
	Error	,009	16	,001[d]		
FermentasiAsam * UmurKambing	Hypothesis	,104	2	,052	89,014	,000
	Error	,009	16	,001[d]		
BagianKambing * FermentasiAsam * UmurKambing	Hypothesis	,011	2	,006	9,719	,002
	Error	,009	16	,001[d]		

Kadar Lemak

Duncan[a,b]

Umur Kambing	N	Subset		
		1	2	3
1 tahun	12	,3700		
2 tahun	12		,6000	
3 tahun	12			,7058
Sig.		1,000	1,000	1,000

Estimated Marginal Means of Kadar Lemak at Umur Kambing = 1 tahun

Estimated Marginal Means of Kadar Lemak at Umur Kambing = 2 tahun

Estimated Marginal Means of Kadar Lemak at Umur Kambing = 3 tahun

12.j. Analisis sidik ragam kulit dan tulang kambing, *preteratment (L. plantarum* dan asam asetat) dan umur kambing yang berbeda terhadap kadar protein
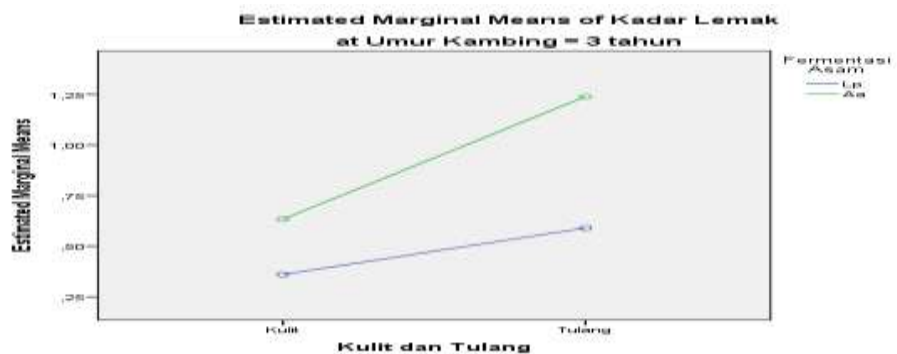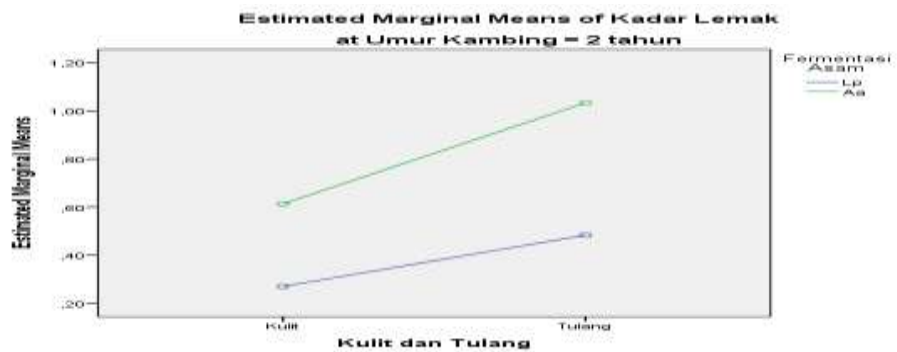
Tests of Between-Subjects Effects

Dependent Variable: Kadar Protein

Source		Type III Sum of Squares	df	Mean Square	F	Sig.
Intercept	Hypothesis	206477,845	1	206477,845	534497,439	,000
	Error	,773	2	,386[a]		
Ulangan	Hypothesis	,773	2	,386	,232	,812
	Error	3,332	2	1,666[b]		
BagianKambing	Hypothesis	662,290	1	662,290	397,519	,003
	Error	3,332	2	1,666[b]		
BagianKambing * Ulangan	Hypothesis	3,332	2	1,666	,755	,527
	Error	8,831	4	2,208[c]		
FermentasiAsam	Hypothesis	5,530	1	5,530	2,505	,189
	Error	8,831	4	2,208[c]		
BagianKambing * FermentasiAsam	Hypothesis	17,126	1	17,126	7,757	,050
	Error	8,831	4	2,208[c]		
BagianKambing * FermentasiAsam * Ulangan	Hypothesis	8,831	4	2,208	2,066	,133
	Error	17,093	16	1,068[d]		
UmurKambing	Hypothesis	20,067	2	10,033	9,392	,002
	Error	17,093	16	1,068[d]		
BagianKambing * UmurKambing	Hypothesis	15,826	2	7,913	7,407	,005
	Error	17,093	16	1,068[d]		
FermentasiAsam * UmurKambing	Hypothesis	201,350	2	100,675	94,236	,000
	Error	17,093	16	1,068[d]		
BagianKambing * FermentasiAsam * UmurKambing	Hypothesis	48,843	2	24,422	22,860	,000
	Error	17,093	16	1,068[d]		

Kadar Protein

Duncan[a,b]

Umur Kambing	N	Subset	
		1	2
2 tahun	12	74,7675	
3 tahun	12		75,8458
1 tahun	12		76,5858
Sig.		1,000	,099

Estimated Marginal Means of Kadar Protein at Umur Kambing = 1 tahun

Estimated Marginal Means of Kadar Protein at Umur Kambing = 2 tahun

Estimated Marginal Means of Kadar Protein at Umur Kambing = 3 tahun
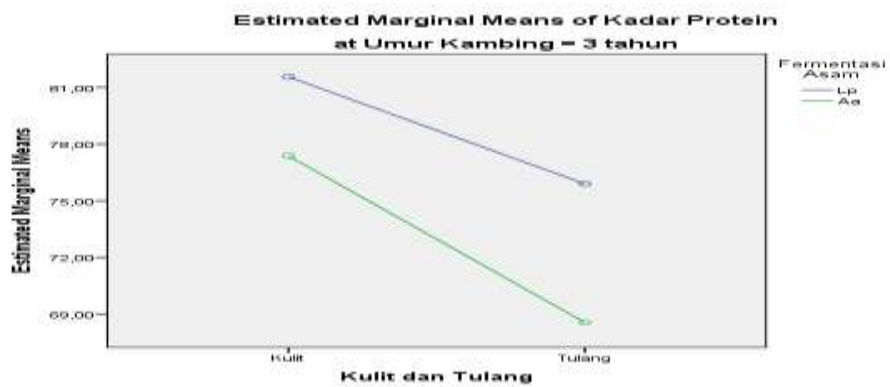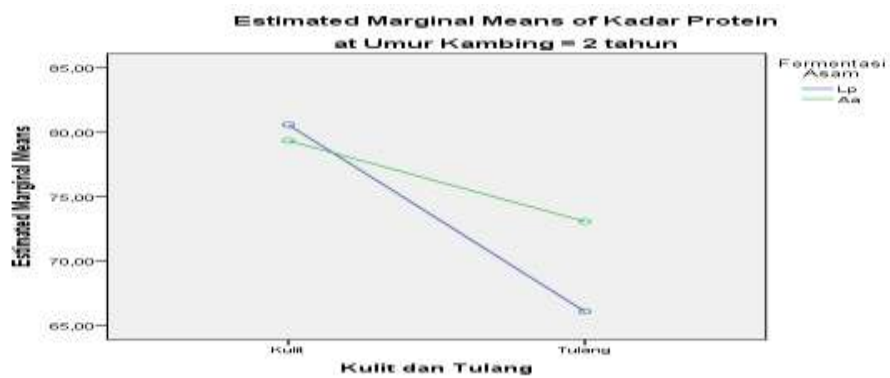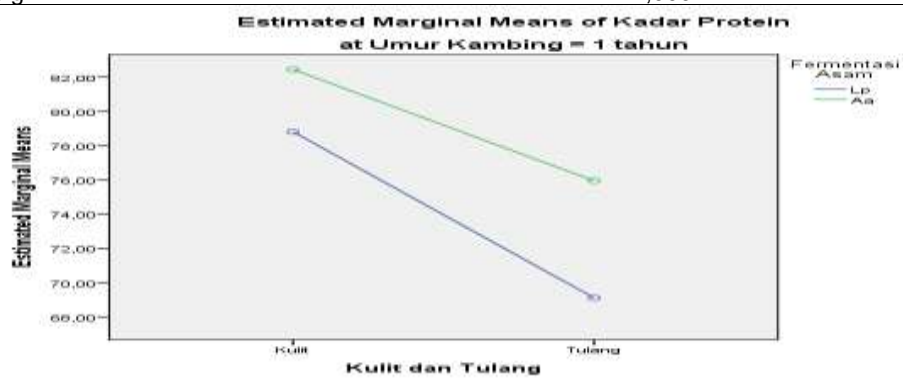
13. Hasil olah data spps versi 21 tahap 3.

13.a. Analisis sidik ragam pada perlakuan penambahan gelatin (Kontrol, KLp, Kaa, TLp dan TAa) terhadap susut masak *chicken nugget*

Tests of Between-Subjects Effects

Dependent Variable: Susut Masak

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	112,297[a]	4	28,074	3,316	,057
Intercept	327,470	1	327,470	38,678	,000
Perlakuan	112,297	4	28,074	3,316	,057
Error	84,666	10	8,467		
Total	524,433	15			
Corrected Total	196,963	14			

Susut Masak

Duncan[a,b]

Perlakuan	N	Subset	
		1	2
Kontrol	3	1,7720	
TLp	3	2,4733	
TAa	3	3,4133	3,4133
KAa	3	6,7600	6,7600
KLp	3		8,9433
Sig.		,079	,050

13.b. Analisis sidik ragam pada perlakuan penambahan gelatin (Kontrol, KLp, Kaa, TLp dan TAa) terhadap antioksidan dengan DPPH *chicken nugget*

Tests of Between-Subjects Effects

Dependent Variable: DPPH

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	206,100[a]	4	51,525	346,085	,000
Intercept	3600,961	1	3600,961	24187,000	,000
Perlakuan	206,100	4	51,525	346,085	,000
Error	1,489	10	,149		
Total	3808,550	15			
Corrected Total	207,589	14			

DPPH

Duncan[a,b]

Perlakuan	N	Subset			
		1	2	3	4
Kontrol	3	10,3100			
KAa	3		13,6500		
TAa	3		14,2700		
KLp	3			18,4200	
TLp	3				20,8200
Sig.		1,000	,077	1,000	1,000

13.c. Analisis sidik ragam pada perlakuan penambahan gelatin (Kontrol, KLp, Kaa, TLp dan TAa) terhadap pH *chicken nugget*

Tests of Between-Subjects Effects

Dependent Variable: pH

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	,259[a]	4	,065	2,043	,164
Intercept	662,407	1	662,407	20861,017	,000
Perlakuan	,259	4	,065	2,043	,164
Error	,318	10	,032		
Total	662,984	15			
Corrected Total	,577	14			

pH

Duncan[a,b]

Perlakuan	N	Subset	
		1	2
Kontrol	3	6,4033	
TAa	3	6,6367	6,6367
KLp	3	6,6633	6,6633
KAa	3	6,7467	6,7467
TLp	3		6,7767
Sig.		,052	,390

13.d. Analisis sidik ragam pada perlakuan penambahan gelatin (Kontrol, KLp, Kaa, TLp dan TAa) terhadap susut masak *chicken nugget*

Tests of Between-Subjects Effects

Dependent Variable: Susut Masak

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	112,297[a]	4	28,074	3,316	,057
Intercept	327,470	1	327,470	38,678	,000
Perlakuan	112,297	4	28,074	3,316	,057
Error	84,666	10	8,467		
Total	524,433	15			
Corrected Total	196,963	14			

Susut Masak

Duncan[a,b]

Perlakuan	N	Subset	
		1	2
Kontrol	3	1,7720	
TLp	3	2,4733	
TAa	3	3,4133	3,4133
KAa	3	6,7600	6,7600
KLp	3		8,9433
Sig.		,079	,050

13.e. Analisis sidik ragam pada perlakuan penambahan gelatin (Kontrol, KLp, Kaa, TLp dan TAa) terhadap daya putus *chicken nugget*

Tests of Between-Subjects Effects

Dependent Variable: Daya Putus Daging

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	,081[a]	4	,020	39,757	,000
Intercept	1,279	1	1,279	2524,263	,000
Perlakuan	,081	4	,020	39,757	,000
Error	,005	10	,001		
Total	1,365	15			
Corrected Total	,086	14			

Daya Putus Daging

Duncan[a,b]

Perlakuan	N	Subset	
		1	2
TLp	3	,2400	
KLp	3	,2533	
KAa	3	,2533	
TAa	3	,2767	
Kontrol	3		,4367
Sig.		,092	1,000

13.f. Analisis sidik ragam pada perlakuan penambahan gelatin (Kontrol, KLp, Kaa, TLp dan TAa) terhadap kecerahan L* *chicken nugget*

Tests of Between-Subjects Effects

Dependent Variable: Kecerahan L*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	102,540[a]	4	25,635	116,523	,000
Intercept	91728,600	1	91728,600	416948,182	,000
Perlakuan	102,540	4	25,635	116,523	,000
Error	2,200	10	,220		
Total	91833,340	15			
Corrected Total	104,740	14			

Kecerahan L*

Duncan[a,b]

Perlakuan	N	Subset				
		1	2	3	4	5
Kontrol	3	74,6667				
TAa	3		76,1667			
KAa	3			78,2000		
KLp	3				79,9667	
TLp	3					82,0000
Sig.		1,000	1,000	1,000	1,000	1,000

13.g. Analisis sidik ragam pada perlakuan penambahan gelatin (Kontrol, KLp, Kaa, TLp dan TAa) terhadap kemerahan a* *chicken nugget*

Tests of Between-Subjects Effects

Dependent Variable: Kemerahan a*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	33,007[a]	4	8,252	19,523	,000
Intercept	50,417	1	50,417	119,282	,000
Perlakuan	33,007	4	8,252	19,523	,000
Error	4,227	10	,423		
Total	87,650	15			
Corrected Total	37,233	14			

Kemerahan a*

Duncan[a,b]

Perlakuan	N	Subset		
		1	2	3
KLp	3	,5000		
Kontrol	3	,7667		
KAa	3	,8000		
TLp	3		2,8000	
TAa	3			4,3000
Sig.		,601	1,000	1,000

13.h. Analisis sidik ragam pada perlakuan penambahan gelatin (Kontrol, KLp, Kaa, TLp dan TAa) terhadap kekuningan b* *chicken nugget*

Tests of Between-Subjects Effects

Dependent Variable: Kekuningan b*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	38,579[a]	4	9,645	5,158	,016
Intercept	3407,176	1	3407,176	1822,312	,000
Perlakuan	38,579	4	9,645	5,158	,016
Error	18,697	10	1,870		
Total	3464,453	15			
Corrected Total	57,276	14			

Kekuningan b*

Duncan[a,b]

Perlakuan	N	Subset		
		1	2	3
Kontrol	3	12,7667		
TAa	3	14,2633	14,2633	
KAa	3	14,7000	14,7000	
TLp	3		16,2267	16,2267
KLp	3			17,4000
Sig.		,129	,124	,318

13.i. Analisis sidik ragam pada perlakuan penambahan gelatin (Kontrol, KLp, Kaa, TLp dan TAa) terhadap kadar lemak *chicken nugget*

Tests of Between-Subjects Effects

Dependent Variable: Lemak

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	4,588[a]	4	1,147	4,115	,032
Intercept	96,419	1	96,419	345,909	,000
Perlakuan	4,588	4	1,147	4,115	,032
Error	2,787	10	,279		
Total	103,794	15			
Corrected Total	7,376	14			

Lemak

Duncan[a,b]

Perlakuan	N	Subset	
		1	2
KAa	3	1,9167	
KLp	3	1,9667	
Kontrol	3	2,6233	2,6233
TLp	3	2,7600	2,7600
TAa	3		3,4100
Sig.		,098	,112

13.j. Analisis sidik ragam pada perlakuan penambahan gelatin (Kontrol, KLp, Kaa, TLp dan TAa) terhadap kadar protein *chicken nugget*

Tests of Between-Subjects Effects

Dependent Variable: Protein

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	165,018[a]	4	41,255	12,316	,001
Intercept	42491,913	1	42491,913	12684,885	,000
Perlakuan	165,018	4	41,255	12,316	,001
Error	33,498	10	3,350		
Total	42690,429	15			
Corrected Total	198,517	14			

Protein

Duncan[a,b]

Perlakuan	N	Subset	
		1	2
Kontrol	3	48,5667	
TAa	3	50,3433	
KAa	3		54,1200
KLp	3		55,5067
TLp	3		57,5833
Sig.		,262	,051

13.k. Analisis sidik ragam pada perlakuan penambahan gelatin (Kontrol, KLp, KAa, TLp dan TAa) terhadap cita rasa *chicken nugget*

Tests of Between-Subjects Effects

Dependent Variable: Flavour

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	1,863[a]	4	,466	3,358	,055
Intercept	208,321	1	208,321	1502,312	,000
Perlakuan	1,863	4	,466	3,358	,055
Error	1,387	10	,139		
Total	211,570	15			
Corrected Total	3,249	14			

Flavour

Duncan[a,b]

Perlakuan	N	Subset	
		1	2
TAa	3	3,2333	
KLp	3	3,3667	3,3667
Kontrol	3		3,9667
KAa	3		4,0000
TLp	3		4,0667
Sig.		,670	,057

13.l. Analisis sidik ragam pada perlakuan penambahan gelatin (Kontrol, KLp, Kaa, TLp dan TAa) terhadap kesukaan *chicken nugget*

Tests of Between-Subjects Effects

Dependent Variable: Kesukaan

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	,811[a]	4	,203	1,767	,212
Intercept	266,283	1	266,283	2322,233	,000
Perlakuan	,811	4	,203	1,767	,212
Error	1,147	10	,115		
Total	268,240	15			
Corrected Total	1,957	14			