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LAMPIRAN

Lampiran 1. Hasil Anlisis karakteristik fisik beras merah instan berkecambah

Perlakuan	Ulangan	Densitas Kamba (Gr/Ml)	Daya Serap (%)	Waktu Rehidrasi (Detik)
M8:B0	Ulangan 1	0,5756	243	264
	Ulangan 2	0,,5104	287,5	-
M8:B24	Ulangan 1	0,5088	239,6	217
	Ulangan 2	0,5814	285,5	-
M8:B48	Ulangan 1	0,3624	266,6	208
	Ulangan 2	0,4094	320	-
M10:B0	Ulangan 1	0,5862	207,9	298
	Ulangan 2	0,603	247,5	-
M10:B24	Ulangan 1	0,344	387,6	203
	Ulangan 2	0,4412	243,6	-
M10:B48	Ulangan 1	0,442	345,5	205
	Ulangan 2	0,4706	332	-
M12:B0	Ulangan 1	0,4358	158,6	237
	Ulangan 2	0,3882	332	-
M12:B24	Ulangan 1	0,4126	291	220
	Ulangan 2	0,5068	276,1	-
M12:B48	Ulangan 1	0,5072	297	241
	Ulangan 2	0,511	298	-

Lampiran 2. Hasil Uji Anova Parameter Densitas Kamba Pada Beras Merah nstan Berkecambah

Between-Subjects Factors

		Value Label	N
Pemasakan_Pembekuan	1	M8:B0	2
	2	M8:B24	2
	3	M8:B48	2
	4	M10:B0	2
	5	M10:B24	2
	6	M10:B48	2
	7	M12:B0	2
	8	M12:B24	2
	9	M12:B48	2

Tests of Between-Subjects Effects

Dependent Variable:Densitas Kamba

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.088[a]	8	.011	5.953	.008
Intercept	4.106	1	4.106	2.210E3	.000
Perlakuan	.088	8	.011	5.953	.008
Error	.017	9	.002		
Total	4.211	18			
Corrected Total	.105	17			

a. R Squared = ,841 (Adjusted R Squared = ,700)

Densitas Kamba

Duncan

Pemasakan_Pembekuan	N	Subset			
		1	2	3	4
M8:B48	2	.385900			

M10:B424	2	.392600			
M12:B0	2	.412000	.412000		
M10:B48	2	.456300	.456300	.456300	
M12:B24	2	.459700	.459700	.459700	
M12:B48	2		.509100	.509100	.509100
M8:B0	2			.543000	.543000
M8:B12	2			.545100	.545100
M10:B0	2				.594600
Sig.		.148	.064	.090	.096

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,002.

Lampiran 3. Hasil Uji Anova Parameter Daya Serap Pada Beras Merah nstan Berkecambah

Between-Subjects Factors

		Value Label	N
Pemasakan_Pembekuan	1	M8:B0	2
	2	M8:B24	2
	3	M8:B48	2
	4	M10:B0	2
	5	M10:B24	2
	6	M10:B48	2
	7	M12:B0	2
	8	M12:B24	2
	9	M12:B48	2

Tests of Between-Subjects Effects

Dependent Variable:Daya Serap Air

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	20004.220[a]	8	2500.528	.802	.617
Intercept	1417928.000	1	1417928.000	455.035	.000

Perlakuan	20004.220	8	2500.527	.802	.617
Error	28044.800	9	3116.089		
Total	1465977.020	18			
Corrected Total	48049.020	17			

a. R Squared = ,416 (Adjusted R Squared = -,102)

Daya Serap Air

Duncan

Pemasakan_Pembekuan	N	Subset 1
M8:B0	2	2.2770E2
M8:B24	2	2.4030E2
M8:B48	2	2.6255E2
M10:B0	2	2.6675E2
M10:B24	2	2.8355E2
M10:B48	2	2.9330E2
M12:B0	2	2.9750E2
M12:B24	2	3.1560E2
M12:B48	2	3.3875E2
Sig.		.103

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 3116,089.

Lampiran 4. Hasil Uji Anova Parameter Daya Pengembangan Pada Beras Merah nstan Berkecambah

Between-Subjects Factors

		Value Label	N
Pemasakan_Pembekuan	1	M8:B0	2
	2	M8:B24	2
	3	M8:B48	2
	4	M10:B0	2

	5	M10:B24	2
	6	M10:B48	2
	7	M12:B0	2
	8	M12:B24	2
	9	M12:B48	2

Tests of Between-Subjects Effects

Dependent Variable:Daya Pengembangan

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	1033.123[a]	8	129.140	2.427	.104
Intercept	27354.371	1	27354.371	514.133	.000
Perlakuan	1033.123	8	129.140	2.427	.104
Error	478.843	9	53.205		
Total	28866.337	18			
Corrected Total	1511.966	17			

a. R Squared = ,683 (Adjusted R Squared = ,402)

Daya Pengembangan

Duncan

Pemasakan_Pembekuan	N	Subset 1	Subset 2
M8:B0	2	2.16380E1	
M8:B24	2	3.32145E1	3.32145E1
M10:B0	2	3.54055E1	3.54055E1
M12:B0	2		3.93915E1
M10:B48	2		4.07575E1
M8:B48	2		4.31435E1
M12:B24	2		4.32945E1
M12:B48	2		4.60470E1
M10:B24	2		4.79565E1
Sig.		.104	.099

Daya Pengembangan

Duncan

Pemasakan_Pembekuan	N	Subset 1	Subset 2
M8:B0	2	2.16380E1	
M8:B24	2	3.32145E1	3.32145E1
M10:B0	2	3.54055E1	3.54055E1
M12:B0	2		3.93915E1
M10:B48	2		4.07575E1
M8:B48	2		4.31435E1
M12:B24	2		4.32945E1
M12:B48	2		4.60470E1
M10:B24	2		4.79565E1
Sig.		.104	.099

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 53,205.

Lampiran 5. Hasil Uji Anova Parameter Waktu Rehidrasi Pada Beras Merah nstan Berkecambah

Descriptive Statistics

Dependent Variable: Nilai

Waktu Rehidrasi	Mean	Std. Deviation	N
M8B0	132.00	.000	2
M8B24	153.00	67.882	2
M8B48	104.00	.000	2
M10B0	149.00	5.657	2
M10B24	101.50	2.121	2
M10B48	102.00	1.414	2
M12B0	118.00	.000	2
M12B24	110.00	14.142	2
M12B48	120.00	28.284	2
Total	121.06	26.376	18

Tests of Between-Subjects Effects

Dependent Variable: Nilai

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	6180.444[a]	8	772.556	1.231	.379
Intercept	263780.056	1	263780.056	420.441	.000
Perlakuan	6180.444	8	772.556	1.231	.379
Error	5646.500	9	627.389		
Total	275607.000	18			
Corrected Total	11826.944	17			

a. R Squared = .523 (Adjusted R Squared = .098)

Nilai

Duncan[a,b]

Waktu Rehidrasi	N	Subset 1
M10B24	2	101.50
M10B48	2	102.00
M8B48	2	104.00
M12B24	2	110.00
M12B0	2	118.00
M12B48	2	120.00
M8B0	2	132.00
M10B0	2	149.00
M8B24	2	153.00
Sig.		.094

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 627.389.

a. Uses Harmonic Mean Sample Size = 2.000.

b. Alpha = .05.

Lampiran 6. Hasil Uji Anova Parameter Organoleptik Rasa Pada Beras Merah nstan Berkecambah

Perlakuan	Ulangan		Total	Rata-Rata
	U1	U2		
M8:BO (8 menit pemasakan, langsung dikeringkan)	2.81	2.94	5.75	2.88
M8:B24 (8 menit pemasakan, 24 jam pemebekuan)	2.83	2.50	5.33	2.67
M8:B48 (8 menit pemasakan, 48 jam pemebekuan)	3.00	2.75	5.75	2.88
M10:B0 (10 menit pemasakan, langsung dikeringkan)	2.50	2.44	4.94	2.47
M10:B24 (10 menit pemasakan, 24 jam pemebekuan)	3.44	3.38	6.82	3.41
M10:B48 (10 menit pemasakan, 48 jam pemebekuan)	3.31	2.88	6.19	3.10
M12:B0 (12 menit pemasakan, langsung dikeringkan)	3.00	2.81	5.81	2.91
M12:B24 (12 menit pemasakan, 24 jam pemebekuan)	3.19	3.19	6.38	3.19
M12:B48 (12 menit pemasakan, 48 jam pemebekuan)	3.13	3.13	6.26	3.13
Kontrol	3.13	3.25	6.38	3.19
Total	**30.34**	**29.27**	**59.61**	

Sumber:Data Promer Hasil Penelitian Beras Merah Instan Berkecambah, 2022

Between-Subjects Factors

		Value Label	N
Pemasakan_Pembekuan	1	M8:B0	2
	2	M8:B24	2
	3	M8:B48	2
	4	M10:B0	2
	5	M10:B24	2
	6	M10:B48	2
	7	M12:B0	2
	8	M12:B24	2
	9	M12:B48	2

Tests of Between-Subjects Effects

Dependent Variable:Organol Rasa

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	1.294[a]	8	.162	6.991	.004
Intercept	157.413	1	157.413	6.803E3	.000

Perlakuan	1.294	8	.162	6.991	.004
Error	.208	9	.023		
Total	158.915	18			
Corrected Total	1.502	17			

a. R Squared = ,861 (Adjusted R Squared = ,738)

Organol Rasa

Duncan

Pemasakan_Pembekuan	N	Subset 1	2	3	4
M10:B0	2	2.47000			
M8:B24	2	2.66500	2.66500		
M8:B0	2		2.87500	2.87500	
M8:B48	2		2.87500	2.87500	
M12:B0	2		2.90500	2.90500	
M10:B48	2			3.09500	3.09500
M12:B48	2			3.13000	3.13000
M12:B24	2			3.19000	3.19000
M10:B24	2				3.41000
Sig.		.232	.174	.090	.085

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,023.

Lampiran 7. Hasil Uji Anova Parameter Organoleptik Warna Pada Beras Merah nstan Berkecambah

Perlakuan	Ulangan		Total	Rata-Rata
	U1	U2		
M8:BO (8 menit pemasakan, langsung dikeringkan)	3.50	3.63	7.13	3.57
M8:B24 (8 menit pemasakan, 24 jam pemebekuan)	3.25	3.00	6.25	3.13
M8:B48 (8 menit pemasakan, 48 jam pemebekuan)	3.06	3.19	6.25	3.13
M10:B0 (10 menit pemasakan, langsung dikeringkan)	3.06	3.13	6.19	3.10
M10:B24 (10 menit pemasakan, 24 jam pemebekuan)	3.00	3.44	6.44	3.22
M10:B48 (10 menit pemasakan, 48 jam pemebekuan)	3.56	3.00	6.56	3.28

M12:B0 (12 menit pemasakan, langsung dikeringkan)	3.31	3.25	6.56	3.28
M12:B24 (12 menit pemasakan, 24 jam pemebekuan)	3.50	3.63	7.13	3.57
M12:B48 (12 menit pemasakan, 48 jam pemebekuan)	3.44	3.25	6.69	3.35
Kontrol	2.69	3.19	5.88	2.94
Total	32.37	32.71	**65.08**	

Sumber:Data Promer Hasil Penelitian Beras Merah Instan Berkecambah, 2022

Between-Subjects Factors

		Value Label	N
Pemasakan_Pembekuan	1	M8:B0	2
	2	M8:B24	2
	3	M8:B48	2
	4	M10:B0	2
	5	M10:B24	2
	6	M10:B48	2
	7	M12:B0	2
	8	M12:B24	2
	9	M12:B48	2

Tests of Between-Subjects Effects

Dependent Variable:Organol Warna

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.504[a]	8	.063	1.704	.222
Intercept	194.702	1	194.702	5.270E3	.000
Perlakuan	.504	8	.063	1.704	.222
Error	.332	9	.037		
Total	195.538	18			
Corrected Total	.836	17			

a. R Squared = ,602 (Adjusted R Squared = ,249)

Organol Warna

Duncan

Pemasakan_Pembekuan	N	Subset 1
M12:B0	2	3.09500
M8:B24	2	3.12500
M8:B48	2	3.12500
M10:B24	2	3.22000
M10:B48	2	3.28000
M12:B0	2	3.28000
M12:B48	2	3.34500
M8:B0	2	3.56500
M12:B24	2	3.56500
Sig.		.054

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,037.

Lampiran 8. Hasil Uji Anova Parameter Organoleptik Aroma Pada Beras Merah nstan Berkecambah

Perlakuan	Ulangan		Total	Rata-Rata
	U1	U2		
M8:BO (8 menit pemasakan, langsung dikeringkan)	2.75	3.19	5.94	2.97
M8:B24 (8 menit pemasakan, 24 jam pemebekuan)	2.94	2.94	5.88	2.94
M8:B48 (8 menit pemasakan, 48 jam pemebekuan)	3.00	3.13	6.13	3.07
M10:B0 (10 menit pemasakan, langsung dikeringkan)	2.94	3.06	6.00	3.00
M10:B24 (10 menit pemasakan, 24 jam pemebekuan)	3.50	3.38	6.88	3.44
M10:B48 (10 menit pemasakan, 48 jam pemebekuan)	3.44	3.19	6.63	3.32
M12:B0 (12 menit pemasakan, langsung dikeringkan)	3.19	3.00	6.19	3.10
M12:B24 (12 menit pemasakan, 24 jam pemebekuan)	2.88	3.19	6.07	3.04
M12:B48 (12 menit pemasakan, 48 jam pemebekuan)	3.06	3.13	6.19	3.10
Kontrol	2.94	3.13	6.07	3.04
Total	**30.64**	**31.34**	**61.98**	

Sumber:Data Promer Hasil Penelitian Beras Merah Instan Berkecambah, 2022

Between-Subjects Factors

		Value Label	N
Pemasakan_Pembekuan	1	M8:B0	2
	2	M8:B24	2
	3	M8:B48	2
	4	M10:B0	2
	5	M10:B24	2
	6	M10:B48	2
	7	M12:B0	2
	8	M12:B24	2
	9	M12:B48	2

Tests of Between-Subjects Effects

Dependent Variable:Organol Aroma

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.439[a]	8	.055	2.250	.124
Intercept	173.663	1	173.663	7.122E3	.000
Perlakuan	.439	8	.055	2.250	.124
Error	.219	9	.024		
Total	174.321	18			
Corrected Total	.658	17			

a. R Squared = ,667 (Adjusted R Squared = ,370)

Organol Aroma

Duncan

		Subset	
Pemasakan_Pembekuan	N	1	2
M8:B24	2	2.94000	
M8:B0	2	2.97000	
M10:B0	2	3.00000	
M12:B24	2	3.03500	

M8:B48	2	3.06500	3.06500
M12:B0	2	3.09500	3.09500
M12:B48	2	3.09500	3.09500
M10:B48	2	3.31500	3.31500
M10:B24	2		3.44000
Sig.		.058	.054

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,024.

Lampiran 9. Hasil Uji Anova Parameter Organoleptik Tekstur Pada Beras Merah nstan Berkecambah

Perlakuan	Ulangan		Total	Rata-Rata
	U1	U2		
M8:BO (8 menit pemasakan, langsung dikeringkan)	2.31	2.18	4.49	2.25
M8:B24 (8 menit pemasakan, 24 jam pemebekuan)	2.13	2.50	4.63	2.32
M8:B48 (8 menit pemasakan, 48 jam pemebekuan)	3.13	3.25	6.38	3.19
M10:B0 (10 menit pemasakan, langsung dikeringkan)	2.13	2.19	4.32	2.16
M10:B24 (10 menit pemasakan, 24 jam pemebekuan)	3.69	3.19	6.88	3.44
M10:B48 (10 menit pemasakan, 48 jam pemebekuan)	3.13	3.00	6.13	3.07
M12:B0 (12 menit pemasakan, langsung dikeringkan)	2.94	3.06	6.00	3.00
M12:B24 (12 menit pemasakan, 24 jam pemebekuan)	3.31	3.44	6.75	3.38
M12:B48 (12 menit pemasakan, 48 jam pemebekuan)	3.19	3.19	6.38	3.19
Kontrol	3.06	2.81	5.87	2.94
Total	**29.02**	**28.81**	**57.83**	

Sumber:Data Promer Hasil Penelitian Beras Merah Instan Berkecambah, 2022

Between-Subjects Factors

		Value Label	N
Pemasakan_Pembekuan	1	M8:B0	2
	2	M8:B24	2
	3	M8:B48	2
	4	M10:B0	2
	5	M10:B24	2
	6	M10:B48	2

	7	M12:B0	2
	8	M12:B24	2
	9	M12:B48	2

Tests of Between-Subjects Effects

Dependent Variable:Organol Tekstur

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	4.080[a]	8	.510	19.531	.000
Intercept	149.991	1	149.991	5.744E3	.000
Perlakuan	4.080	8	.510	19.531	.000
Error	.235	9	.026		
Total	154.306	18			
Corrected Total	4.315	17			

a. R Squared = ,946 (Adjusted R Squared = ,897)

Organol Tekstur

Duncan

Pemasakan_ Pembekuan	N	Subset 1	Subset 2	Subset 3
M10:B0	2	2.16000		
M8:B0	2	2.24500		
M8:B12	2	2.31500		
M12:B0	2		3.00000	
M10:B48	2		3.06500	3.06500
M8:B48	2		3.19000	3.19000
M12:B48	2		3.19000	3.19000
M12:B24	2		3.37500	3.37500
M10:B24	2			3.44000
Sig.		.383	.061	.061

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,026.

Lampiran 10. Hasil Anlisis karakteristik kimia beras merah instan berkecambah

No.	Parameter	Unit	Result		Total	Rata-rata	Limit of Detection	Method
			Simplo	Duplo				
1	Protein	%	7.29	7.54	14.83	7.41	-	18-8-31/MU/SMM - SIG (Kjeltec)
2	Serat pangan larut	%	3.36	3.34	6.7	3.35	-	18-8-6-2/MU/SMM-SIG
3	Gamma aminobutyric acid (GABA)	mg / kg	21.32	20.14	41.46	20.73	-	18-5-35/MU/SMM-SIG (UPLC)
4	Lemak Total	%	1.75	1.80	3.55	1.77	-	18-8-5/MU/SMM-SIG point 3.2.2 (Weibull)
5	Kadar air	%	9.13	9.66	18.79	9.39		
6	Kadar abu	%	1.244	0,226	1.47	0.73		
7	karbohidrat	%	80.59	80.78	161.37	80.68		

Beras Merah Instan (Control)

No.	Parameter	Unit	Result		Total	rata-rata	Limit of Detection	Method
			Simplo	Duplo				
1	Protein	%	7.29	7.41	14.7	7.35	-	18-8-31/MU/SMM – SIG (Kjeltec)
2	Serat pangan larut	%	3.13	3.19	6.32	3.16	-	18-8-6-2/MU/SMM-SIG
3	Gamma aminobutyric acid (GABA)	mg / kg	15.05	14.25	29.3	14.65	-	18-5-35/MU/SMM-SIG (UPLC)
4	Lemak Total	%	2.23	2.21	4.44	2.22	-	18-8-5/MU/SMM-SIG point 3.2.2

5.	Kadar air	%	9.63	10.44	20.07	10.03		
6.	Kadar abu	%	0.073	1,172	1.24	0.62		
7	karbohidrat	%	80.77	78.77	159.54	79.77		

Lampiran 11. Hasil uji T-tes parameter kadar abu pada beras merah instan berkecambah.

Group Statistics

	Kontrol_A2B2	N	Mean	Std. Deviation	Std. Error Mean
Kadar Abu	A1	2	.6200	.77782	.55000
	A2	2	.7350	.71418	.50500

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
									95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean ifference	Std. Error Difference	Lower	Upper
Kadar Abu	Equal variances assumed	.	.	-.154	2	.892	-.11500	.74668	-3.32769	3.09769
	Equal variances not assumed			-.154	1.986	.892	-.11500	.74668	-3.35011	3.12011

Lampiran 12. Hasil uji T-tes parameter kadar air pada beras merah instan berkecambah.

Group Statistics

	Kontrol_A2B2	N	Mean	Std. Deviation	Std. Error Mean
Kadar Air	A1	2	10.0350	.57276	.40500

Group Statistics

	Kontrol_A2B2	N	Mean	Std. Deviation	Std. Error Mean
Kadar Air	A1	2	10.0350	.57276	.40500
	A2	2	9.3950	.37477	.26500

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
									95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper
Kadar Air	Equal variances assumed	.	.	1.322	2	.317	.64000	.48399	-1.44246	2.72246
	Equal variances not assumed			1.322	1.724	.334	.64000	.48399	-1.79757	3.07757

Lampiran 13. Hasil uji T-tes parameter karbohidrat pada beras merah instan berkecambah.

Group Statistics

	Kontrol_A2B2	N	Mean	Std. Deviation	Std. Error Mean
Karbohidrat	A1	2	79.7700	1.41421	1.00000
	A2	2	80.6850	.13435	.09500

Independent Samples Test

	Levene's Test for Equality of Variances		t-test for Equality of Means						
								95% Confidence Interval of the Difference	
	F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper

Karbohidrat	Equal variances assumed		.	.	-.911	2	.459	-.91500	1.00450	-5.23702	3.40702
	Equal variances not assumed				-.911	1.018	.527	-.91500	1.00450	-13.15592	11.32592

Lampiran 14. Hasil uji T-tes parameter kadar protein pada beras merah instan berkecambah.

Group Statistics

	Kontrol_A2B2	N	Mean	Std. Deviation	Std. Error Mean
Protein	A1	2	7.3500	.08485	.06000
	A2	2	7.4150	.17678	.12500

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
									95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper
Protein	Equal variances assumed	3.563E17	.000	-.469	2	.685	-.06500	.13865	-.66158	.53158
	Equal variances not assumed			-.469	1.438	.700	-.06500	.13865	-.95191	.82191

Lampiran 10. Hasil uji T-tes parameter kadar lemak pada beras merah instan berkecambah.

Group Statistics

	Kontrol_A2B2	N	Mean	Std. Deviation	Std. Error Mean
Lemak	A1	2	2.2200	.01414	.01000
	A2	2	1.7750	.03536	.02500

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
									95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper
Lemak	Equal variances assumed	6.733E16	.000	16.527	2	.004	.44500	.02693	.32915	.56085
	Equal variances not assumed			16.527	1.312	.018	.44500	.02693	.24614	.64386

Lampiran 15. Hasil uji T-tes parameter kadar GABA pada beras merah instan berkecambah.

Group Statistics

	Kontrol_A2B2	N	Mean	Std. Deviation	Std. Error Mean
Gaba	A1	2	14.6500	.56569	.40000
	A2	2	20.7300	.83439	.59000

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
									95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper
Gaba	Equal variances assumed	1.665E15	.000	-8.530	2	.013	-6.08000	.71281	-9.14698	-3.01302
	Equal variances not assumed			-8.530	1.759	.020	-6.08000	.71281	-9.58718	-2.57282

Lampiran 16. Hasil uji T-tes parameter kadar serat terlarut pada beras merah instan berkecambah

Group Statistics

	Kontrol_A2B2	N	Mean	Std. Deviation	Std. Error Mean
Serat Pangan	A1	2	3.1600	.04243	.03000
	A2	2	3.3500	.01414	.01000

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
									95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper
Serat Pangan	Equal variances assumed	6.343E16	.000	-6.008	2	.027	-.19000	.03162	-.32606	-.05394
	Equal variances not assumed			-6.008	1.220	.075	-.19000	.03162	-.45544	.07544

Lampiran 18. Dokumentasi penelitian

- **Perkeambahan beras**

pengsortiran beras dari kotoran

perendaman beras selama 48 jam

pemeraman beras merah

Beras merah berkecambah

- **Pembuatan Beras Merah Instan**

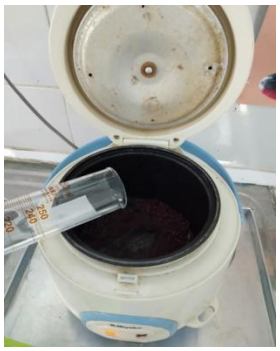
Pencucian beras merah

pemasakan bertekanan

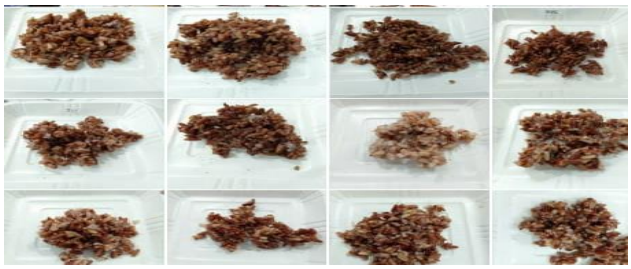
pembekuan selama 24 dan 48 jam

Pengeringan

penimbangan beras instan



pemasakan/ pengujian



Beras merah instan berkecambah

- **Analisis fisik, kimia dan uji organoleptik**