

## DAFTAR PUSTAKA

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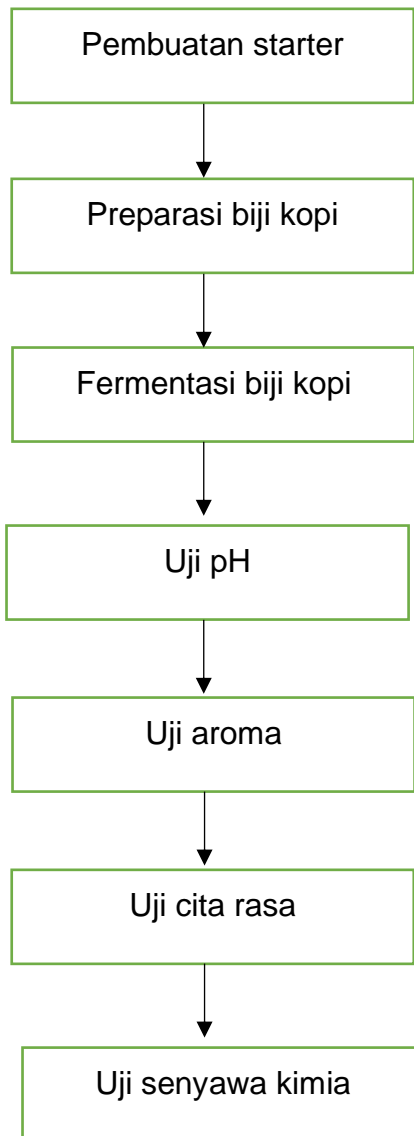
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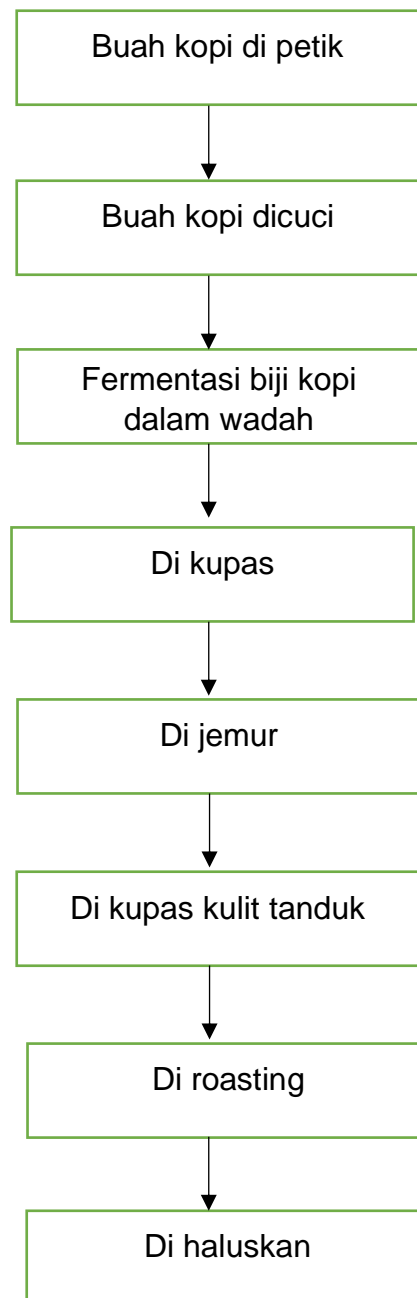
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## LAMPIRAN

### Lampiran 1. Skema Penelitian:

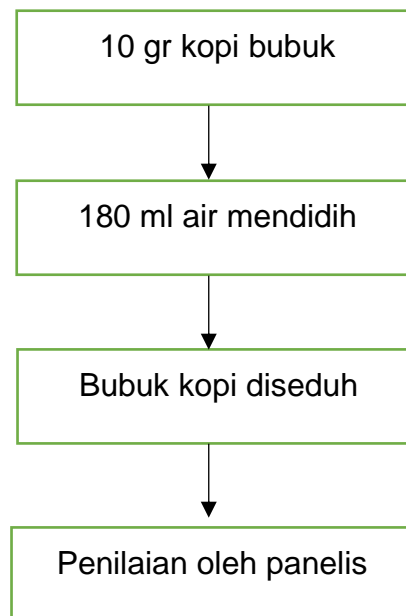


## Lampiran 2. Skema Fermentasi Kopi:





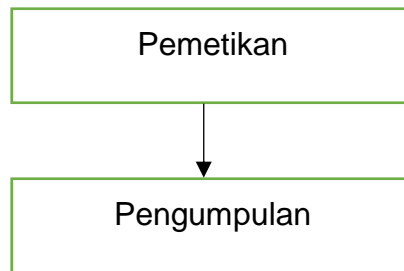
### Lampiran 3. Uji organoleptik:



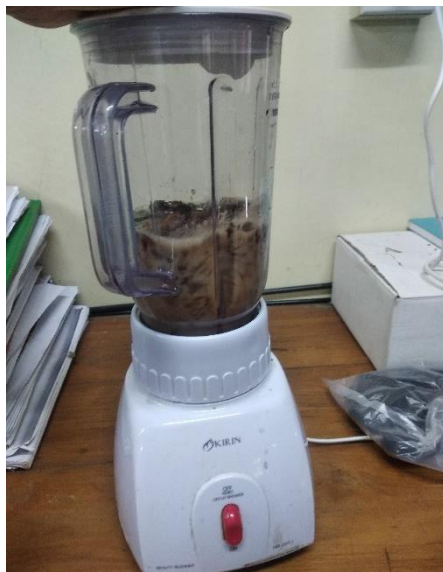
Meliputi:

1. Aroma
2. Rasa

#### Lampiran 4. Penanganan Pasca Panen



**Lampiran 5. Proses Pembuatan Starter Dari Kulit Kopi**



## Lampiran 6. Fermentasi Kopi



## Lampiran 7. Penanganan setelah fermentasi





Pengupasan kulit luar



## Pengeringan



Biji setelah di Roasting kopi



Proses roasting biji kopi



Bubuk



## Lampiran 8. Proses Maserasi





## Lampiran 9. Hasil Frekuensi Dan Persentase Aroma Kopi

### Kontrol 24 jam

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	Aroma Normal	13	65.0	65.0	65.0
	Agak Tajam	4	20.0	20.0	85.0
	Sangat Tajam	3	15.0	15.0	100.0
	Total	20	100.0	100.0	

### Fermentasi 24 jam ulangan 1

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	agak kurang tajam	4	20.0	20.0	20.0
	aroma normal	8	40.0	40.0	60.0
	agak tajam	7	35.0	35.0	95.0
	sangat tajam	1	5.0	5.0	100.0
	Total	20	100.0	100.0	

### Fermentasi 24 jam ulangan 2

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	sangat kurang tajam	2	10.0	10.0	10.0
	agak kurang tajam	4	20.0	20.0	30.0
	aroma normal	11	55.0	55.0	85.0

agak tajam	1	5.0	5.0	90.0
sangat tajam	2	10.0	10.0	100.0
Total	20	100.0	100.0	

### Kontrol 36 jam

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	sangat kurang tajam	4	20.0	20.0	20.0
	agak kurang tajam	1	5.0	5.0	25.0
	aroma normal	10	50.0	50.0	75.0
	agak tajam	5	25.0	25.0	100.0
	Total	20	100.0	100.0	

### Fermentasi 36 jam ulangan 1

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	sangat kurang tajam	1	5.0	5.0	5.0
	agak kurang tajam	4	20.0	20.0	25.0
	aroma normal	9	45.0	45.0	70.0
	agak tajam	5	25.0	25.0	95.0
	sangat tajam	1	5.0	5.0	100.0
	Total	20	100.0	100.0	

### Fermentasi 36 jam Ulangan 2

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	sangat kurang tajam	3	15.0	15.0	15.0
	agak kurang tajam	3	15.0	15.0	30.0
	aroma normal	8	40.0	40.0	70.0
	agak tajam	4	20.0	20.0	90.0
	sangat tajam	2	10.0	10.0	100.0
	Total	20	100.0	100.0	

### Kontrol 48 jam

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	agak kurang tajam	2	10.0	10.0	10.0
	aroma normal	10	50.0	50.0	60.0
	agak tajam	7	35.0	35.0	95.0
	sangat tajam	1	5.0	5.0	100.0
	Total	20	100.0	100.0	

### Fermentasi 48 jam Ulangan 1

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	sangat kurang tajam	1	5.0	5.0	5.0
	aroma normal	10	50.0	50.0	55.0
	agak tajam	9	45.0	45.0	100.0
	Total	20	100.0	100.0	

### Fermentasi 48 jam Ulangan 2

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	kurang tajam	2	10.0	10.0	10.0
	agak kurang asam	4	20.0	20.0	30.0
	rasa normal	6	30.0	30.0	60.0
	agak asam	7	35.0	35.0	95.0
	sangat asam	1	5.0	5.0	100.0
	Total		20	100.0	100.0

## Lampiran 10. Hasil Frekuensi Dan Persentase Cita Rasa Kopi

### Kontrol 24 jam

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	sangat kurang asam	1	5.0	5.0	5.0
	agak kurang asam	2	10.0	10.0	15.0
	rasa normal	6	30.0	30.0	45.0
	agak asam	10	50.0	50.0	95.0
	sangat asam	1	5.0	5.0	100.0
	Total	20	100.0	100.0	

### Fermentasi 24 jam Ulangan 1

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	sangat kurang asam	1	5.0	5.0	5.0
	agak kurang asam	2	10.0	10.0	15.0
	rasa normal	7	35.0	35.0	50.0
	agak asam	5	25.0	25.0	75.0
	sangat asam	5	25.0	25.0	100.0
	Total	20	100.0	100.0	

### Fermentasi 24 jam Ulangan 2

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	sangat kurang asam	2	10.0	10.0	10.0
	agak kurang asam	4	20.0	20.0	30.0
	rasa normal	7	35.0	35.0	65.0
	agak asam	4	20.0	20.0	85.0
	sangat asam	3	15.0	15.0	100.0
	Total	20	100.0	100.0	

### Kontrol 36 jam

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	sangat kurang asam	4	20.0	20.0	20.0
	agak kurang asam	1	5.0	5.0	25.0
	rasa normal	9	45.0	45.0	70.0
	agak asam	5	25.0	25.0	95.0
	sangat asam	1	5.0	5.0	100.0
	Total	20	100.0	100.0	

### Fermentasi 36 jam Ulangan 1

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	sangat kurang asam	1	5.0	5.0	5.0
	agak kurang asam	3	15.0	15.0	20.0
	rasa normal	6	30.0	30.0	50.0

agak asam	9	45.0	45.0	95.0
sangat asam	1	5.0	5.0	100.0
Total	20	100.0	100.0	

### Fermentasi 36 jam Ulangan 2

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	sangat kurang asam	2	10.0	10.0	10.0
	agak kurang asam	2	10.0	10.0	20.0
	rasa normal	9	45.0	45.0	65.0
	agak asam	4	20.0	20.0	85.0
	sangat asam	3	15.0	15.0	100.0
	Total	20	100.0	100.0	

### Kontrol 48 jam

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	sangat kurang asam	1	5.0	5.0	5.0
	agak kurang asam	4	20.0	20.0	25.0
	rasa normal	6	30.0	30.0	55.0
	agak asam	5	25.0	25.0	80.0
	sangat asam	4	20.0	20.0	100.0
	Total	20	100.0	100.0	

### Fermentasi 48 jam Ulangan 1

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	agak asam	7	35.0	35.0	35.0
	rasa normal	7	35.0	35.0	70.0
	Sangat asam	6	30.0	30.0	100.0
	Total	20	100.0	100.0	

### Fermentasi 48 jam Ulangan 2

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	agak kurang asam	3	15.0	15.0	15.0
	rasa normal	4	20.0	20.0	35.0
	agak asam	6	30.0	30.0	65.0
	sangat asam	7	35.0	35.0	100.0
	Total	20	100.0	100.0	



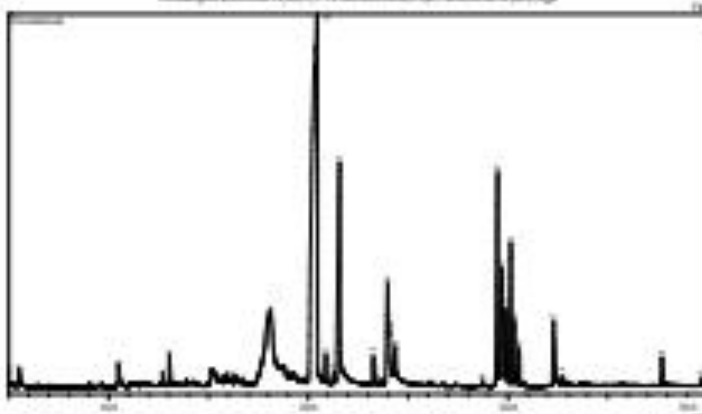


DATA REPORT GCMS-QP2010 ULTRA SHIMADZU

Analyst: [Name]  
 Date: [Date]  
 Sample No: [Number]  
 Sample Name: [Name]  
 Method: [Method]  
 Report No: [Number]

Sample Information

Chromatogram showing peaks at retention times from 0 to 20 minutes.



Peak	Retention Time (min)	Area	Area%	GC Name
1	0.523	980236	0.44	1,4-Dioxane
2	0.632	470934	0.20	1,4-Dioxane
3	0.758	930379	0.40	1,4-Dioxane
4	1.043	470883	0.20	1,4-Dioxane
5	0.148	851133	0.36	1,4-Dioxane
6	0.192	470340	0.20	1,4-Dioxane
7	0.134	129730	0.05	1,4-Dioxane
8	0.767	1096736	0.47	1,4-Dioxane
9	0.108	1070489	0.46	1,4-Dioxane
10	0.440	3647120	1.58	1,4-Dioxane
11	0.896	2527623	1.09	1,4-Dioxane
12	0.248	100831	0.04	1,4-Dioxane
13	0.478	499303	0.21	1,4-Dioxane
14	0.189	106017	0.04	1,4-Dioxane
15	0.183	126709	0.05	1,4-Dioxane
16	0.190	106302	0.04	1,4-Dioxane
17	0.090	190771	0.08	1,4-Dioxane
18	0.108	981431	0.42	1,4-Dioxane
19	0.134	90100	0.03	1,4-Dioxane
20	0.496	470701	0.20	1,4-Dioxane
21	0.718	100000	0.04	1,4-Dioxane
22	0.917	100000	0.04	1,4-Dioxane
23	0.117	100000	0.04	1,4-Dioxane
24	0.131	100000	0.04	1,4-Dioxane
25	0.400	100000	0.04	1,4-Dioxane
26	0.517	100000	0.04	1,4-Dioxane

Konsorsium 24 jam (1)



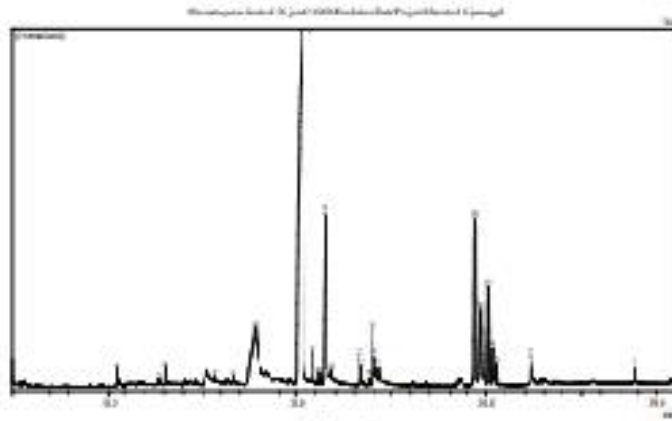
Posisi	Id. Nama	Jenis	Uang	Uang	Uang
27	12.240	177.000.000	10.000	10.000	10.000
28	12.240	100.000.000	10.000	10.000	10.000
29	12.240	100.000.000	10.000	10.000	10.000
30	12.240	100.000.000	10.000	10.000	10.000

### Konsorsium 24 jam (2)

DATA REPORT GCMS QP20 10 ULTRA SHIMADZU

Analisis by : Miki  
 Sampled : 2022-08-22 08  
 Sample Type : Unknown  
 Inlet : 1  
 Sample Name : Unknown (Sample)  
 Injection No :  
 Concentration : 100  
 Sample Amount : 1

Search Reference



Peak	Retention Time	Area	Area%	Library Name
1	10.721	4394094	3.18	6,10-Di-2-pyrone-1,2-diol (beta-D-glucopyranosyl)-beta-D-glucopyranoside
2	12.141	817544	0.23	1,2-Di-O-acetyl-3-O-methyl-4-O-benzoyl-beta-D-glucopyranoside
3	14.666	948071	0.19	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
4	15.704	447317	0.12	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
5	16.780	691823	0.17	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
6	17.793	5127289	0.09	1,4,5-Tetra-O-acetyl-beta-D-glucopyranoside
7	18.174	16111771	40.15	1,4,5-Tetra-O-acetyl-beta-D-glucopyranoside
8	18.676	107706	0.09	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
9	21.241	170060	0.04	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
10	21.580	3307201	0.14	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
11	21.880	301909	0.01	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
12	23.241	205240	0.09	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
13	23.321	102247	0.01	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
14	23.720	100000	0.01	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
15	25.076	110213	0.12	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
16	24.680	106487	0.11	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
17	26.332	202100	0.09	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
18	26.450	2420077	0.01	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
19	26.640	1077041	0.19	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
20	26.653	700000	0.01	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
21	27.138	100000	0.01	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
22	27.281	100000	0.01	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside
23	27.540	100000	0.01	1,2-Di-O-acetyl-3-O-methyl-beta-D-glucopyranoside

Kontrol 36 jam

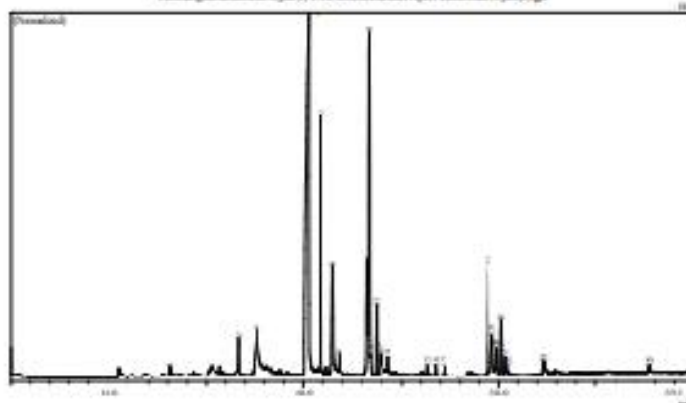


## DATA REPORT GCMS-QP2010ULTRA SHIMADZU

Analyzed by : Akmawati  
 Analyzed : 2016-06-01 10:00:00  
 Sample Type : Likutan  
 Lot# : 1  
 Sample Name : Konsorsium 36 jam (2)  
 Sample ID : 1014  
 Reference :  
 Sample Amount : 1

Sample Information

Chromatogram Konsorsium 36 jam (2) C:\GCMS\data\2016\Projek17\Referensi\1014.ms (2) ug



Peak#	R. Time	Area	Area%	Library Name
1	11.687	175969	6.41	426 2-ACETAMINO-4-VINYLPIRIDINE
2	16.761	772918	6.86	288 Picronic acid, 2-methyl-, -[1, -dimethyl(1)-2-methyl-1,3-propanediol ester
3	17.588	1307878	5.39	1139 1,3,5-TRIAZIN-2(1H)-YL-4-CHLOROBENZOIC ACID
4	20.264	1309943.8	10.84	848 11-POUNIC-2,6-DIONE, 1,7-DIHYDRO-1,2,7-TRIAZINYL
5	20.687	2967668	6.31	111 9,10-DICARBOIC ACID, METHYL ESTER
6	21.478	1349989	5.51	435 (+)-Ascorbic acid 2,6-dihydroxyacetone
7	21.869	270703.2	6.81	147 9,10-DICARBOIC ACID, ETHYL ESTER
8	21.272	171123.2	4.29	135 9,10-DICARBOIC ACID, Z,Z'-, METHYL ESTER
9	21.882	469988.8	1.89	145 9,10-DICARBOIC ACID, ETHYL ESTER, (Z,Z')
10	21.188	1923.89	6.69	261 9-Oxododecanoic acid (2S, methyl ester
11	21.718	67980.3	2.11	269 Octadecanoic acid, methyl ester
12	21.912	2615.86	6.81	352 9,10-Octadecanedioic acid, Z,Z'-
13	21.985	75371.7	6.86	435 OCTADECANOIC ACID
14	24.348	117284	6.41	277 Ethyl Oleate
15	28.492	1251.82	6.49	481 9-CIS-1,19-DICARBOIC ACID (Z), METHYLENE DIK
16	29.788	80366.2	6.39	176 18-OXOHEPTANOIC ACID, METHYL ESTER
17	27.234	112863	6.31	144 PENTALENE, OCTADECYL-4-(OCTYLDECYL)
18	26.444	141475.6	4.46	352 2,3-DIMETHYLBENZO[1,4-B]DIAN
19	26.688	527969	2.41	639 2-(21)phosphorylcholine, 1,3-diox
20	26.915	202851	1.24	489 11-INDOLE-2,3-DIHYDRO-4,7-DIMETHYL-
21	26.116	309688	2.21	149 PRIGN-5-4S-28(2S), 5-ACETYL(2S), (3S, 2S)-
22	26.289	269682	6.79	413 PRIGN-1-2S, 28(2S), 5-ACETYL(2S), (3S, 2S)-
23	26.554	175278	6.51	438 PRIGN-5-4S-28(2S), 5-ACETYL(2S), (3S, 2S)-
24	32.284	117532	1.89	726 9,10-Octadecanedioic acid, Z,Z', 2,3-dihydroxypropyl ester
25	37.726	48968.2	6.51	477 2H-1,2,4-TRIAZIN-3(2H)-YL, 5-(4-DIHYDRO-2,6-THIOPYR-2(1,4,5,6-TETRAHYD
		3130112.2	100.00	

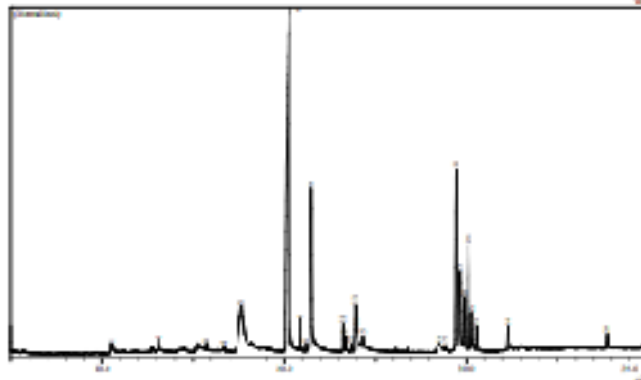
Konsorsium 36 jam (2)

DATA REPORT GCMS-QP2010 ULTRA SHIMADZU

Analysis by: Alvin  
 Analysis: 202303100200 AM  
 Sample Name: Unknown  
 Date: 1  
 Sample State: Kontrol 48 jam  
 Sample ID: 004  
 Sample Source: 1

Sample Information

Chemical Name of 48 jam (GCMS) Data Report (Sample ID: 004)



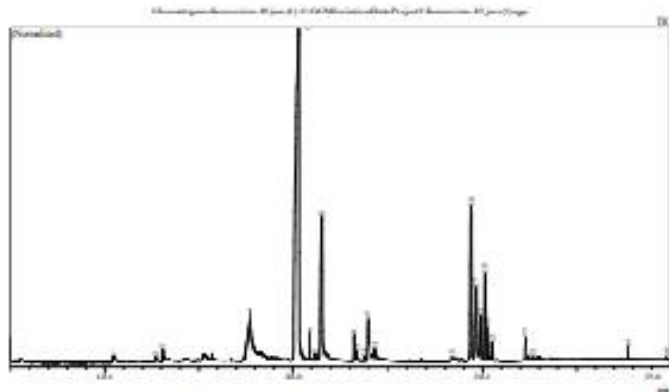
Index	RT (min)	Area	Area%	MS Name
1	12.241	15674.2	0.81	48-PYRRO-L-PROLINE-2-GLUTAMYL-GLUTAMINE
2	11.879	22014.9	0.88	4-AMINO-2-METHOXY-5-VINYLPYRIDINE
3	15.701	4057.0	0.36	7-DECAHYDRO-2,4,6-TRIMETHYLPYRIMIDINE
4	15.701	4200.0	0.32	2,3-DIISOPROPYL-5-METHYL-1,1-DIMETHYLBUTANE-2,3-DIOL
5	17.067	248911.7	7.73	1,3,5-TRIFLUOROBENZENE-2-CYCLONONANECARBOXYLIC ACID
6	20.248	196070.0	4.43	18-PURINE-2,6-DIOL-3,7-DIHYDRO-4,7-TRIMETHYL-
7	23.271	27317.9	0.36	10,10-DIETHYL-9H-PURINE-2,6-DIOL
8	25.189	16311.1	0.32	Propyl 1,2-dioxepan-3-ylcarbamate-92-methylpropyl
9	25.485	22174.1	1.02	1-(+)-Nicotinamide 2,3-dimethylsuccinimide
10	25.261	27827.4	0.61	2,6-OCTADECANOIC ACID (Z)-, METHYL ESTER
11	25.277	13627.4	0.31	9-OCTADECANOIC ACID, METHYL ESTER
12	25.189	6183.7	0.28	1,2-DIETHANOLAMINE
13	25.525	36130.4	0.87	5,5-DIETHANOLAMINE
14	26.466	54411.0	1.76	6-Tetradecanoic acid (E)
15	26.124	22877.9	0.69	Octadecanoic acid
16	26.980	27024.7	1.36	1,3-CYCLOHEPTANEDICARBOXYLIC ACID (1,3-DIETHYL-)
17	26.987	14375.6	0.32	1,6-HEXANE, 1-METHYL-4-(2,2,2-TRIFLUOROETHYLPHENYL)- (E)
18	28.037	28360.0	0.89	2,3-DIMETHYLBENZOFURAN
19	28.889	19379.7	0.21	4-(3-HYDROXY-2-METHYLPHENYL)-2,3-DIMETHYLBENZOFURAN
20	29.921	6726.7	0.09	2,3-DIMETHYLBENZOFURAN
21	30.734	15017.0	0.48	1,5-DIETHANOLAMINE-1,4-DIETHANOLAMINE, 2,2-DIETHYL-
22	30.287	67490.2	1.88	1,6-HEXANE, 1-(ACETYLAMINO)-, 2,2-DIETHYL-
23	30.231	94660.3	1.86	1,7-FURFURYL-2-OXO-1-(ACETYLAMINO)-, 2,2-DIETHYL-
24	32.284	50994.9	1.17	5,5-DIETHANOLAMINE (E,C)-, 2-(2-HYDROXYETHYL)AMINE
25	37.720	24523.6	0.76	3,3'-BIS(2-PYRIDYL)PROPANE, 3,3'-BIS(2,2,2-TRIFLUORO-1,1,1-TRIMETHYLETHYL)-TRIMETHYLETHYL (4,4,4-TRIMETHYL)
		2210411.9	86.88	

Kontrol 48 jam



## DATA REPORT GCMS-QP2010ULTRA SHIMADZU

**Analyzed by:** Sample Information  
**Analyst:** Date/Time: 4/21/2014 14:44  
**Sample Type:** Injection  
**Label:** Konsorsium 48 jam (1)  
**Sample Name:** Konsorsium 48 jam (1)  
**Sample ID:** 0294  
**Injection:** 1



Peak#	RTmin	Area	Area%	Library Name
1	10.154	180627	0.47	681 4H-7Hia-4-mu, 7-allylra-1,3-dihydro-4-methyl
2	12.708	1114304	0.24	404 7-(2-pyridoxymethyl)-2'-thioxanthopyridoxin
3	13.472	2036050	0.43	420 2-METHYLOXY-5-NITROBENZOL
4	17.692	13744224	0.93	1740 1,2,4,5-TETRAHYDROXY-CYCLOHEXANECARBOXYLIC ACID
5	20.291	16652625	7.15	1125 2H-PURINE-2,6-DIONE, 9,7-DIHYDRO-1,3,7-TRIMETHYL-
6	20.173	2494909	0.77	132 3-(2-HYDROXY-2-PROPENYL)-ACID METHYL ESTER
7	20.191	1177407	0.31	272 Pyridoxal, 2'-deoxyribose, 3,4-dioxo, hexahydro-2'-(2-methylpropyl)-
8	21.490	1698941	0.12	514 1-(4-Amino-4-oxo-2,6-dioxocyclohex-2-en-1-yl)ethanol
9	22.258	2880357	0.81	251 8,11-DIOXADECANIC ACID (2,2'), METHYL ESTER
10	23.131	1387507	0.31	208 8-Oxododecanoic acid (2'), methyl ester
11	23.790	116626	0.11	740 8-Oxododecanoic acid, methyl ester
12	23.818	647670	1.99	383 8,11-Dioxadecanoic acid (2,2')
13	23.892	582387	1.56	568 8-OXADECANIC ACID
14	24.127	223420	0.74	602 Oxododecanoic acid
15	26.447	1786424	0.48	3706 CYTARABINE, LAY, (D, DTA, 5AG)
16	26.449	2686323	7.04	408 2,3-DIMETHYLENORISAN
17	26.486	1777861	5.01	551 ISOLONGOLIN, 4,5-EPIIMBIS
18	28.911	697288	2.01	427 2H-5-DIONE, 2,3-DIHYDRO-4-(7-0448ETHYL-
19	30.14	154709	0.36	743 8-(2-OXO-2-PROPENYL)-2,6-DIHYDRO-1,3,7-TRIMETHYL-
20	30.269	614780	1.91	451 8-(2-OXO-2-PROPENYL)-2,6-DIHYDRO-1,3,7-TRIMETHYL-
21	30.547	301951	0.89	363 8-(2-OXO-2-PROPENYL)-2,6-DIHYDRO-1,3,7-TRIMETHYL-
22	32.274	683703	2.03	699 8,11-Dioxadecanoic acid (2,2'), 2,3-dihydroxypropyl ester
23	37.687	431394	0.19	507 Oxododecanoic acid, 9,10-dihydroxypropyl ester
24	37.708	237726	0.71	456 2H-5-DIONE, 2,3-DIHYDRO-4-(7-0448ETHYL-
25	38.756	186859	0.28	511 alpha-Isopropyl-beta-D-glucoside
		330123760	100.00	

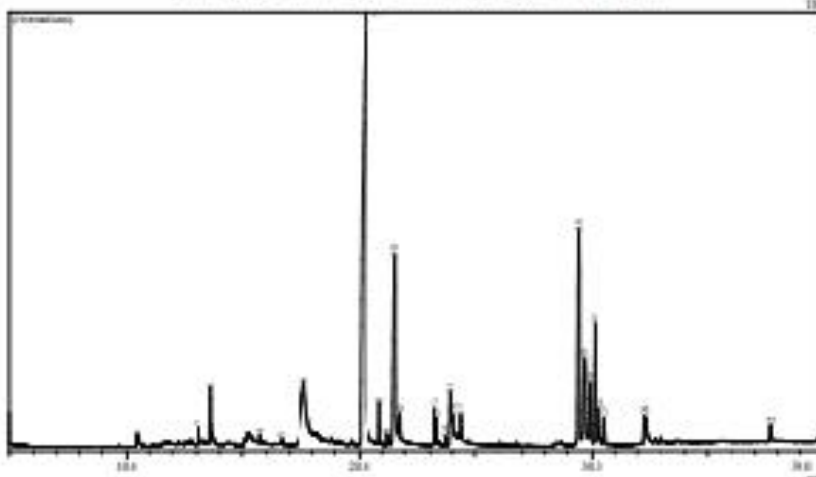
Konsorsium 48 jam (1)

# DATA REPORT GCMS-QP2010 ULTRA SHIMADZU

**Analisis by** *Andreas*  
**Sample Type** *Ukiran*  
**Sample Name** *Konsorsium 48 jam(2)*  
**Sample ID** *197-1*  
**Sample Amount** *1*

**Sample Information**

C:\msdchem\Konsorsium 48 jam(2)\197-1\GCMS\Raw Data\Print7\_Konsorsium 48 jam(2).pdf



Peak#	R. Time	Area	Area%	Alt Name
1	15.511	7568.24	0.0	41-Diphenylacetone, 7,8-Dihydro-2,4-Dihydroxy-4-oxoethyl
2	11.072	20796.7	0.5	2-METHOXY-4-VINYLBENZOL
3	17.214	6750.03	0.0	1,4-Diethylbenzene
4	12.719	4349.1	0.1	PHENOL, 2,4-BIS(1,1-DIMETHYLETHYL)-
5	14.761	148.04	0.0	DIETHYLENE GLYCOL DIACRYLATE, 1,1'-DIISOBUTYLENE (1,2-DIETHYL-1,3-DIISOPROPYL-4,5-TETRAHYDROBICYCLOHEXANECARBOXYLIC ACID
6	17.658	25491.08	0.7	16.59 11-PURINE 2,6-DIAMINO-3,7-DIHYDRO-1,2,3-TRIAZIN-4(3H)-ONE
7	26.282	117632.6	3.0	2.15 Dipropyl 7-oxoheptanoate diethyl acetylacrylate (2-methylpropyl)
8	26.878	27905.2	0.7	5.29 14)-Acetic acid, 2,4-dichloroacetic
9	21.194	11493.7	0.3	3.46 DIETHYLENE GLYCOL DIACRYLATE
10	21.496	112517.8	3.0	2.11 9, 3-OCTADECADIENOIC ACID (2,2)-, METHYL ESTER
11	21.464	20745.7	0.6	7.45 6-OCTADECADIENOIC ACID, METHYL ESTER
12	21.265	28346.3	0.8	2.17 Octadecanoic acid, methyl ester
13	21.154	103767.6	2.8	7.46 9, 10-Octadecadienoic acid (Z, Z)
14	21.716	5950.9	0.2	5.17 OCTADECADIENOIC ACID
15	21.074	67013.4	1.8	4.16 Diethyl ether
16	24.085	53695.9	1.5	3.86 2, -DIMETHYLBENZENURACIL
17	24.146	30747.6	0.9	8.18 1,3-DIHYDRO-2-HYDROXY-2-PROPENE
18	26.459	26532.75	0.8	3.85 2, -DIMETHYLBENZENURACIL
19	26.697	14267.6	0.4	3.14 PREGN-5-EN-20-ONE, 3-(ACETYL-OXY), (3R)-
20	26.921	75112.7	2.1	4.89 PREGN-5-EN-20-ONE, 3-(ACETYL-OXY), (3R)-
21	26.123	13490.0	0.4	3.18 PREGN-5-EN-20-ONE, 3-(ACETYL-OXY), (3R)-
22	36.300	50530.7	1.4	7.43 9, 3-OCTADECADIENOIC ACID (2,2)-, 1,3-DIHYDROXYPROPYL ESTER
23	36.827	36470.9	1.0	4.20 20, 1-DECAHYDRO-10-H, 1,1-DIHYDRO-2,2'-BI(1,3,4-OXADIAZOLE) 2,2'-DIACETYL
24	32.287	62379.7	1.8	
25	37.723	20908.2	0.6	
		1197510.7	100.00	

Konsorsium 48 jam (2)