

## DAFTAR PUSTAKA

- Afify, A., Abdalla, A., Elsayed, A., Gamuhay, B., Abu- Khadra, A., Hassan, M., Ataalla, M., & Mohamed, A. (2017). Survey on the Moisture and Ash Contents in Agricultural Commodities in Al-Rass Governorate, Saudi Arabia in 2017. *Assiut Journal of Agricultural Sciences*, 48(6), 55–62.
- Agatha, V., Sirait, A., Tripeni, T., & Lande, M. L. (2017). Pengaruh Penambahan Asam Sitrat Terhadap Proses Non-Enzimatis Browning Jus Buah Pir Yali (*Pyrus bretschneideri* Rehd.). *Jurnal Penelitian Pertanian Terapan*, 18(03).
- Ameliya, R., & Handito, D. (2018). The Effect of Boiling Time on Vitamin C , Antioxidant Activity and Sensory Properties of Singapore Cherry (*Muntingia calabura* L.) Syrup. *Jurnal Ilmu Dan Teknologi Pangan*, 4(1), 289–297.
- Anggraini, M. (2016). *Pengaruh Konsentrasi Carboxymethyl Cellulose (CMC) dan Lama Penyimpanan pada Suhu Dingin terhadap Stabilitas dan Karakteristik Minuman Probiotik Sari Buah Nanas*. Skripsi. Universitas Lampung : Bandar Lampung.
- Apriyanti, D., & Fithriyah, N. H. (2013). Pengaruh Suhu Aplikasi Terhadap Viskositas Lem Rokok Dari Tepung Kentang. *Jurnal Konversi*, 2(2), 23–34.
- Arsa, Made. 2016. *Proses Pencoklatan (Browning Process) pada Bahan Pangan*. Universitas Udayana : Denpasar.
- Aventi. (2015). Penelitian pengukuran kadar air buah. *Seminar Nasional Cendekiawan*, 12–27.
- Bawinto, A. S., Mongi, E., & Kaseger, B. (2015). The Analysis of Moisture, pH, Sensory, and Mold Value of Smoked Tuna (*Thunnus* sp.) at Girian Bawah District, Bitung City, North Sulawesi. *Jurnal Media Teknologi Hasil Perikanan*, 3(2), 55–65.
- Bayu, M. K., Rizqiati, H., & Nurwantoro. (2017). Analisis Total Padatan Terlarut, Keasaman, Kadar Lemak, dan Tingkat Viskositas pada Kefir Optima dengan Lama Fermentasi yang Berbeda. *Jurnal Teknologi Pangan*, 1, 33–38.
- Belgis, Maria. 2016. *Profil Komponen Volatil Dan Deskripsi Sensori Flavor dari Beberapa Kultivar Durian (*Durio zibethinus* Murr.) dan Lai (*Durio kutejensis* Hassk.)*. Tesis. Institut Pertanian Bogor : Bogor.
- Charoenkiatkul, S., Thiyajai, P., & Judprasong, K. (2016). Nutrients and Bioactive Compounds in Popular and Indigenous Durian (*Durio Zibethinus* murr.). *Food Chemistry*, 193, 181–186.
- Darmawan, E. W. (2013). *Kualitas Selai Lembaran Durian (*Durio zibethinus* Murr.) dengan Kombinasi Daging Buah dan Albedo Durian*. Skripsi. Universitas Atma Jaya Yogyakarta : Yogyakarta.
- Farikha, I. N., Choirul, A., & Widowati, E. (2013). The Effect of Natural Stabilizer Type and Concentration Toward Physicochemical Characteristics of Red Dragon ( *Hylocereus polyrhizus* ) Fruit Juice During Storage. *Jurnal Teknosains Pangan*, 2(1), 30–38.

- Gea, S., Kerista, S. dan Alief, A. 2016. Peningkatan Kualitas Produksi Santan Kelapa sebagai Bahan Baku Industri Kuliner di Kota Medan. *Abdimas Talenta* 1 (1) : 92-96.
- Hidayat, D., Rinawati, Suprianto, R., & Sari Dewi, P. (2016). Penentuan Kandungan Zat Padat (Total Dissolve Solid dan Total Suspended Solid) di Perairan Teluk Lampung. *Jurnal Analytical and Environmental Chemistry*, 1(1), 36–46.
- Ho, L. H., & Bhat, R. (2015). Exploring The Potential Nutraceutical Values Of Durian (*Durio Zibethinus L.*) - An exotic tropical fruit. *Food Chemistry*, 168, 80–89.
- Irawati. (2014). *Karakterisasi Morfologi Daun Durian Lokal ( Durio zibethinus Murr.) di Kecamatan Kerumutan Kabupaten Pelalawan*. Skripsi. Universitas Islam Negeri Sultan Syarif Kasi Riau : Pekanbaru.
- Julianto, T. S. (2013). *Biomolekul dalam Perspektif Al- Qur'an* (1st ed.). Deepublish.
- Kane, S. N., Mishra, A., & Dutta, A. K. (2016). Preface: International Conference on Recent Trends in Physics (ICRTP 2016). *Journal of Physics: Conference Series*, 755(1), 3–10.
- Kurnia, D. (2019). *Kandungan Gula dalam Jus Buah yang Dijual di Kantin Universitas Soegijapranata dan Sekitarnya*. Skripsi. Universitas Soegijapranata Semarang : Semarang.
- Lawalata, V. N., Budiastira, I. W., & Haryanto, B. (2004). Peningkatan Nilai Gizi, Sifat Organoleptik dan Fisik Sagu Mutiara dengan Penambahan Buah Kenari (*Canarium ovatum*). *Jurnal Agritech*, 24(1), 9–16.
- Lopulalan, C. G. (2016). Pengaruh penambahan tepung ketan terhadap sifat kimia dodol tepung biji durian. *Jurnal Agroforestri*, 9(3), 195–204.
- Megavitry, R., Laga, A., Syarifuddin, A., & Widodo, S. (2019). Pengaruh Suhu Gelatinisasi dan Waktu Sakarifikasi terhadap Produksi Sirup Glukosa Sagu. *Prosiding Seminar Nasional 2019 Sinergitas Multidisiplin Ilmu Pengetahuan Dan Teknologi*, 2, 125–128.
- Mohammed, A. (2010). Suitability of Viscosity Measurement Methods for Liquid Food Variety and Applicability in Food Industry - A review. *Journal of Food Agriculture & Environment*, 8(3), 100–107.
- Mulyadi, A. F., & Wijana, S. (2014). *Studi Proses Pengolahan Pasta Mangga Podang Urang ( Mangifera indica L. ) ( Kajian Konsentrasi Dekstrin dan Metode Pengawetan Termal )*. Universitas Brawijaya : Malang.
- Negara, J. ., Sio, A. ., Rifkhan, Arifin, M., A.Y, O., Wihansah, & Yusuf, M. (2016). Aspek Mikrobiologis serta Sensori ( Rasa , Warna , Tekstur , Aroma ) pada Dua Bentuk Penyajian Keju yang Berbeda. *Jurnal Ilmu Produksi Dan Teknologi Hasil Peternakan*, 04(2), 286–290.
- Nilasari, O. W., Susanto, W. H., & Maligan, J. M. (2017). Pengaruh Suhu dan Lama Pemasakan terhadap Karakteristik Lempok Labu Kuning (Waluh). *Jurnal Pangan Dan Agroindustri*, 5(3), 15–26.
- Novia, R., Amantor, B. S., & Praseptiangga, D. (2014). Formulasi dan Evaluasi Sifat Sensoris

- dan Fisikokimia Produk Flakes Komposit Berbahan Dasar Tepung Tapioka, Tepung Kacang Merah (*Phaseolus vulgaris* L.) dan Tepung Konjac (*Amorphophallus oncophillus*). *Jurnal Teknosains Pangan*, 3(1).
- Nurhayati, S., Islam, U., Sultan, N., Kasim, S., & Pekanbaru, R. (2018). Determining the Content of Nutrition and Organoleptic Test of Chips from Jackfruit Seed and Durian Seed. *Journal of Chemical Science and Technology*, 01(1).
- Nuritasari, Y. I. (2016). *Prarancangan Pabrik High Fructose Syrup (HFS) dari Tepung Tapioka Kapasitas Produksi 100.000 Ton/Tahun*. Skripsi. Universitas Muhammadiyah Surakarta : Surakarta.
- Nurlaila, N., Ilyas, A., & Sahardi, N. (2019). Inventory and Morphological Diversity Characterization of Local Durian (*Durio zibethinus* Murr.) in South Sulawesi Province. *Buletin Plasma Nutfah*, 25(1), 53.
- Oktalina, R., Taruna, I., & Sutarsi. (2014). Teknologi Pertanian Reologi Puree Buah Jambu Biji Merah ( *Psidium guajava* L .) pada Berbagai Konsentrasi. *Jurnal Teknologi Pertanian*, 1(1), 1–4.
- Pertanian, K. (2018). *Berita Resmi Pendaftaran Varietas Tanaman*.
- Promosiana, A., & Atomojo, H. D. (Eds.). (2015). *Statistik Produksi Holtikultura Tahun 2014*. Direktorat Jenderal Hrtikultura Kementerian Pertanian.
- Putri, W. S. (2015). *Karakterisasi Buah Durian Lokal Kabupaten Pelalawan Kultivar Belimbing*. Skripsi. Universitas Islam Negeri Sultan Syarif Kasim Riau : Pekanbaru.
- Rahim, A., Alimuddin, & Erwin. (2016). Analisis Kandungan Asam Askorbat dalam Buah Naga Merah (*Hylocereus polyrhizus*) dengan Iodimetri. *Jurnal Kimia Mulawarman*, 14(1), 42–45.
- Rasbi, S. (2017). *Total Padatan Terlarut ( Sifat Fisik) pada Sirup Buah Nipah (Nypa Fruticans)*. Karya Tulis Ilmiah. Politeknik Kesehatan Makassar : Makassar.
- Rijal, M., Natsir, N. A., & Sere, I. (2019). Analisis Kandungan Zat Gizi pada Tepung Ubi Ungu (*Ipomoea batatas* var *Ayumurasaki*) dengan Pengeringan Sinar Matahari Oven. *Jurnal Biotek*, 7(1), 48–57.
- Siddiq, M. (Ed.). (2012). *Tropical and Subtropical Fruits Postharvers Physiology, Processing and Packaging* (First Pusb). A John Wiley & Sons. <https://doi.org/10.2212/spr.2009.5.5>
- Sipayung, M., Suparni, & Dahlia. (2019). Pengaruh Suhu Pengukusan terhadap Sifat Fisika Kimia Tepung Ikan Rucah. *Jurnal Ilmu Kelautan*.
- Soo, J., & Peng, M. (2019). Volatile Esters and Sulfur Compunds in Durians & Suggested Approach to Enhancing Economic Value of Durians. *Journal of Sustainable Agriculture*, 3(2), 5–15.
- Suhartina, S. (2018). *Studi Kualitas Fisis Minyak Jelantah dan Efek Bagi Kesehatan Tubuh di Kecamatan Bontonompo*. Universitas Islam Negeri Alauiddin Makassar.
- Suliyanti. (2016). *Rancang bangun alat pengukur tingkat kesuburan tanah paska panen*.

Laporan Akhir. Politeknik Negeri Sriwijaya : Palembang.

- Sundari, D., Almasyhuri, A., & Lamid, A. (2015). Pengaruh Proses Pemasakan Terhadap Komposisi Zat Gizi Bahan Pangan Sumber Protein. *Jurnal Media Penelitian Dan Pengembangan Kesehatan*, 25(4), 235–242.
- Susi. (2017). Identifikasi Komponen Kimia dan Fitokimia Durian Lahung ( *Durio dulcis* ) Indigenous Kalimantan. *Jurnal Al Ulum Sains Dan Teknologi*, 3(1), 49–56.
- Terada, Y., Hosono, T., Seki, T., Ariga, T., Ito, S., Narukawa, M., & Watanabe, T. (2014). Sulphur-Containing Compounds of Durian Activate The Thermogenesis-Inducing Receptors TRPA1 and TRPV1. *Journal Food Chemistry*, 157, 213–220.
- Voon, Y. Y., Hamid, N. S. A., Rusul, G., Osman, A., & Quek, S. Y. (2006). Physicochemical, Microbial and Sensory Changes of Minimally Processed Durian (*Durio Zibethinus* Cv. D24) During Storage at 4 and 28°C. *Journal Postharvest Biology and Technology*, 42(2), 168–175.
- Wahyuni, S., Syukri, M., Teknologi, F., Pertanian, I., & Oleo, U. H. (2016). Analisis Penilaian Organoleptik Cake Brownies Substitusi Tepung Wikau Maombo. *Jurnal Sains Dan Teknologi Pangan*, 1(1), 58–66.
- Wardhani, G. E. K. I. (2020). *Pengaruh gum xanthan terhadap sifat fisikokimia dan organoleptik susu kedelai*. Skripsi. Universitas Katolik Widya Mandala Surabaya : Surabaya.
- Yenrina, R. (2015). *Metode Analisis Bahan Pangan dan Komponen Bioaktif*. Andalas University Press.

## LAMPIRAN

### Lampiran 1. Pengujian Organoleptik Metode Hedonik Parameter Warna Pasta Durian

Lampiran 1a. Tabel Data Hasil Pengujian Organoleptik Parameter Warna

Jenis Durian	Suhu (°C)	Waktu (menit)	Ulangan			Rata-Rata
			1	2	3	
Montong	60	10	3.53	3.6	3.8	3.64
		15	3.53	3.8	3.67	3.67
		20	3.53	3.73	3.6	3.62
	70	10	3.8	3.8	4	3.87
		15	3.4	3.67	3.87	3.65
		20	3.6	3.73	3.93	3.75
	80	10	3.53	3.87	3.73	3.71
		15	3.67	3.8	3.93	3.80
		20	3.47	3.8	4	3.76
Lokal	60	10	2.47	2.4	2.47	2.45
		15	2.2	2.13	2.2	2.18
		20	2.2	1.93	2.2	2.11
	70	10	2.13	2.27	2.4	2.27
		15	2.13	2.53	2.53	2.40
		20	2.2	2.73	2.47	2.47
	80	10	2.47	2.47	2.53	2.49
		15	2.13	2.67	2.6	2.47
		20	2.07	2.6	2.67	2.45

Lampiran 1b. Analisa Sidik Ragam Pasta Durian Terhadap Organoleptik Parameter Warna

#### Tests of Between-Subjects Effects

Dependent Variable: Warna

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	25.122 <sup>a</sup>	9	2.791	78.186	.000
Intercept	499.229	1	499.229	13983.539	.000
Jenis	24.793	1	24.793	694.462	.000
Lama	.024	2	.012	.340	.713
Suhu	.271	2	.135	3.795	.030
Lama * Jenis	.002	2	.001	.029	.971
Suhu * Jenis	.032	2	.016	.442	.645
Error	1.571	44	.036		
Total	525.922	54			
Corrected Total	26.693	53			

## Lampiran 1c. Uji Lanjut Duncan Parameter Warna

**Warna**Duncan<sup>a,b</sup>

Suhu Pemanasan	N	Subset	
		1	2
Suhu 60 Derajat	18	2.9439	
Suhu 70 Derajat	18	3.0661	3.0661
Suhu 80 Derajat	18		3.1117
Sig.		.059	.473

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .036.

a. Uses Harmonic Mean Sample Size = 18.000.

b. Alpha = .05.

**Warna**Duncan<sup>a,b</sup>

Lama Pemanasan	N	Subset
		1
Pemanasan 15 Menit	18	3.0256
Pemanasan 20 Menit	18	3.0256
Pemanasan 10 Menit	18	3.0706
Sig.		.506

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .036.

a. Uses Harmonic Mean Sample Size = 18.000.

## Lampiran 2. Pengujian Organoleptik Metodek Hedonik Parameter Rasa Pasta Durian

Lampiran 2a. Tabel Data Hasil Pengujian Organoleptik Parameter Rasa

Jenis Durian	Suhu (°C)	Waktu (menit)	Ulangan			Rata-Rata
			1	2	3	
Montong	60	10	3.27	3.53	3.8	3.53
		15	3.07	3.67	3.67	3.47
		20	3.27	3.53	3.6	3.47
	70	10	3.27	3.53	4	3.60
		15	3.13	3.33	3.87	3.44
		20	3.47	3.53	3.93	3.64
	80	10	3.4	3.33	3.67	3.47
		15	3.47	3.6	3.67	3.58
		20	3.73	3.33	3.93	3.66
Lokal	60	10	2.73	3.13	3.33	3.06
		15	3.07	2.6	3	2.89
		20	2.53	2.67	3.13	2.78
	70	10	2.22	2.87	3.07	2.72
		15	2.67	3.47	3.27	3.14
		20	2.53	3.4	3.2	3.04
	80	10	3	3	3.33	3.11
		15	2.73	3.07	3.2	3.00
		20	2.87	3.07	3.07	3.00

Lampiran 2b. Analisa Sidik Ragam Pasta Durian Terhadap Organoleptik Parameter Rasa

### Tests of Between-Subjects Effects

Dependent Variable: Rasa

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	4.545 <sup>a</sup>	9	.505	5.850	.000
Intercept	572.522	1	572.522	6631.943	.000
Jenis	4.375	1	4.375	50.676	.000
Lama	.003	2	.001	.017	.983
Suhu	.099	2	.050	.573	.568
Lama * Jenis	.058	2	.029	.338	.715
Suhu * Jenis	.010	2	.005	.057	.945
Error	3.798	44	.086		
Total	580.865	54			
Corrected Total	8.343	53			

## Lampiran 2c. Uji Lanjut Duncan Parameter Rasa

**Rasa**Duncan<sup>a,b</sup>

Suhu Pemanasan	N	Subset
		1
Suhu 60 Derajat	18	3.2000
Suhu 70 Derajat	18	3.2644
Suhu 80 Derajat	18	3.3039
Sig.		.324

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .086.

a. Uses Harmonic Mean Sample Size = 18.000.

b. Alpha = .05.

**Rasa**Duncan<sup>a,b</sup>

Lama Pemanasan	N	Subset
		1
Pemanasan 10 Menit	18	3.2489
Pemanasan 15 Menit	18	3.2533
Pemanasan 20 Menit	18	3.2661
Sig.		.870

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .086.

a. Uses Harmonic Mean Sample Size = 18.000.

b. Alpha = .05.



### Lampiran 3. Pengujian Organoleptik Metode Hedonik Parameter Aroma Pasta Durian

Lampiran 3a. Tabel Data Hasil Pengujian Organoleptik Parameter Aroma

Jenis Durian	Suhu (°C)	Waktu (menit)	Ulangan			Rata-Rata
			1	2	3	
Montong	60	10	3.27	3.2	3.27	3.25
		15	3.07	3.53	3.67	3.42
		20	3	3.33	3.27	3.20
	70	10	3.2	3.27	3.47	3.31
		15	3.27	3.27	3.4	3.31
		20	3.13	3.2	3.33	3.22
	80	10	2.93	3.4	3.67	3.33
		15	3.13	3.47	3.67	3.42
		20	3.47	3.67	3.33	3.49
Lokal	60	10	2.6	2.8	2.93	2.78
		15	2.67	2.53	3.2	2.80
		20	2.4	2.27	2.87	2.51
	70	10	2.53	2.47	2.47	2.49
		15	2.4	2.8	2.67	2.62
		20	2.73	2.6	2.8	2.71
	80	10	2.4	2.93	2.87	2.73
		15	2.47	2.87	2.8	2.71
		20	2.6	2.93	3	2.84

Lampiran 3b. Analisa Sidik Ragam Pasta Durian Terhadap Organoleptik Parameter Aroma

#### Tests of Between-Subjects Effects

Dependent Variable: Aroma

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	5.794 <sup>a</sup>	9	.644	13.350	.000
Intercept	489.005	1	489.005	10140.720	.000
Jenis	5.530	1	5.530	114.670	.000
Lama	.045	2	.023	.470	.628
Suhu	.195	2	.097	2.018	.145
Lama * Jenis	.009	2	.004	.090	.915
Suhu * Jenis	.016	2	.008	.164	.849
Error	2.122	44	.048		
Total	496.920	54			
Corrected Total	7.916	53			

## Lampiran 3c. Uji Lanjut Duncan Parameter Aroma

**Aroma**Duncan<sup>a,b</sup>

Suhu Pemanasan	N	Subset
		1
Suhu 70 Derajat	18	2.9450
Suhu 60 Derajat	18	2.9933
Suhu 80 Derajat	18	3.0894
Sig.		.068

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .048.

a. Uses Harmonic Mean Sample Size = 18.000.

b. Alpha = .05.

**Aroma**Duncan<sup>a,b</sup>

Lama Pemanasan	N	Subset
		1
Pemanasan 10 Menit	18	2.9822
Pemanasan 20 Menit	18	2.9961
Pemanasan 15 Menit	18	3.0494
Sig.		.393

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .048.

a. Uses Harmonic Mean Sample Size = 18.000.

b. Alpha = .05.

### Lampiran 4. Pengujian Organoleptik Metode Hedonik Parameter Tekstur Pasta Durian

Lampiran 4a. Tabel Data Hasil Pengujian Organoleptik Parameter Tekstur

Jenis Durian	Suhu (°C)	Waktu (menit)	Ulangan			Rata-Rata
			1	2	3	
Montong	60	10	3.33	3.67	3.27	3.42
		15	3.2	3.8	3.73	3.58
		20	3.27	3.47	3.8	3.51
	70	10	3.67	3.53	4	3.73
		15	3.4	3.4	3.93	3.58
		20	3.47	3.4	3.67	3.51
	80	10	3.2	3.53	3.73	3.49
		15	3.4	3.67	3.87	3.65
		20	3.53	3.67	3.73	3.64
Lokal	60	10	2.4	2.47	3.13	2.67
		15	2.4	2.6	3.13	2.71
		20	2.4	2.47	3.13	2.67
	70	10	2.2	2.8	3.13	2.71
		15	2.2	3.13	2.93	2.75
		20	2.47	2.86	3.13	2.82
	80	10	2.73	2.93	3.2	2.95
		15	2.53	3.2	3.27	3.00
		20	2.47	3.07	3	2.85

Lampiran 4b. Analisa Sidik Ragam Pasta Durian Terhadap Organoleptik Parameter Tekstur

#### Tests of Between-Subjects Effects

Dependent Variable: Tekstur

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	8.516 <sup>a</sup>	9	.946	10.397	.000
Intercept	546.070	1	546.070	6000.021	.000
Jenis	8.136	1	8.136	89.391	.000
Lama	.025	2	.013	.140	.870
Suhu	.261	2	.130	1.432	.250
Lama * Jenis	.000	2	9.074E-5	.001	.999
Suhu * Jenis	.094	2	.047	.518	.599
Error	4.004	44	.091		
Total	558.590	54			
Corrected Total	12.521	53			

## Lampiran 4c. Uji Lanjut Duncan Parameter Tekstur

**Tekstur**Duncan<sup>a,b</sup>

Suhu Pemanasan	N	Subset
		1
Suhu 60 Derajat	18	3.0928
Suhu 70 Derajat	18	3.1844
Suhu 80 Derajat	18	3.2628
Sig.		.117

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .091.

a. Uses Harmonic Mean Sample Size = 18.000.

b. Alpha = .05.

**Tekstur**Duncan<sup>a,b</sup>

Lama Pemanasan	N	Subset
		1
Pemanasan 10 Menit	18	3.1622
Pemanasan 20 Menit	18	3.1672
Pemanasan 15 Menit	18	3.2106
Sig.		.655

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .091.

a. Uses Harmonic Mean Sample Size = 18.000.

b. Alpha = .05.

**Lampiran 5. Pengamatan Terhadap Kadar Air Pasta Durian**

## Lampiran 5a. Tabel Data Hasil Pengujian Kadar Air

Pasta Durian	Kadar Air (%)			Rata-Rata (%)
	1	2	3	
Montong	63,07	62,43	62,03	62,51
Lokal	61,14	60,97	61,71	61,27

## Lampiran 5b. Hasil Uji T-Tes Kadar Air

Group Statistics

pasta		N	Mean	Std. Deviation	Std. Error Mean
kadarair	montong	3	62.5100	.52460	.30288
	lokal	3	61.2733	.38760	.22378

Independent Samples Test

	Levene's Test for Equality of Variances	t-test for Equality of Means								
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
kadar air	Equal variances assumed	.227	.658	3.284	4	.030	1.23667	.37658	.19112	2.28222
	Equal variances not assumed			3.284	3.682	.034	1.23667	.37658	.15456	2.31877

## Lampiran 6. Pengamatan Terhadap Kadar Abu Pasta Durian

## Lampiran 6a. Tabel Data Hasil Pengujian Kadar Abu

Pasta Durian	Kadar Abu (%)			Rata-Rata (%)
	1	2	3	
Montong	1,44	1,56	1,52	1,51
Lokal	1,64	1,74	1,68	1,69

## Lampiran 6b. Hasil Uji T-Tes Kadar Abu

Group Statistics

pasta		N	Mean	Std. Deviation	Std. Error Mean
kadarabu	montong	3	1.5067	.06110	.03528
	lokal	3	1.6867	.05033	.02906

## Independent Samples Test

	Levene's Test for Equality of Variances		t-test for Equality of Means							
	F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference		
								Lower	Upper	
Kadar abu	Equal variances assumed	.168	.703	-3.938	4	.017	-.18000	.04570	-.30690	-.05310
	Equal variances not assumed			-3.938	3.859	.018	-.18000	.04570	-.30875	-.05125

## Lampiran 7. Pengamatan Terhadap Kadar Lemak Pasta Durian

Lampiran 7a. Tabel Data Hasil Pengujian Kadar Lemak

Pasta Durian	Lemak (%)			Rata-Rata (%)
	1	2	3	
Montong	3,90	3,38	3,37	3,55
Lokal	0,93	1,28	0,91	1,04

Lampiran 7b. Hasil Uji T-Tes Kadar Lemak

## Group Statistics

		N	Mean	Std. Deviation	Std. Error Mean
lemak	montong	3	3.5500	.30315	.17502
	lokal	3	1.0400	.20809	.12014

## Independent Samples Test

	Levene's Test for Equality of Variances		t-test for Equality of Means						
	F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
								Lower	Upper
lemak Equal variances assumed	1.066	.360	11.823	4	.000	2.51000	.21229	1.92059	3.09941
Equal variances not assumed			11.823	3.542	.001	2.51000	.21229	1.88930	3.13070

**Lampiran 8. Pengamatan Terhadap Kadar Protein Pasta Durian**

Lampiran 8a. Tabel Data Hasil Pengujian Kadar Protein

Pasta Durian	Protein (%)			Rata-Rata (%)
	1	2	3	
Montong	2,70	1,88	2,10	2,23
Lokal	2,66	2,57	3,25	2,82

Lampiran 8b. Hasil Uji T-Tes Kadar Protein

## Group Statistics

pasta		N	Mean	Std. Deviation	Std. Error Mean
protein	montong	3	2.2267	.42442	.24504
	lokal	3	2.8267	.36937	.21326

## Independent Samples Test

	Levene's Test for Equality of Variances		t-test for Equality of Means						
	F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
								Lower	Upper
protein Equal variances assumed	.070	.805	-1.847	4	.138	-.60000	.32484	-1.50191	.30191
protein Equal variances not assumed			-1.847	3.925	.140	-.60000	.32484	-1.50872	.30872

## Lampiran 9. Pengamatan Terhadap Total Karbohidrat Pasta Durian

Lampiran 9a. Tabel Data Hasil Pengujian Total Karbohidrat

Pasta Durian	Karbohidrat (%)			Rata-Rata (%)
	1	2	3	
Montong	28,89	30,75	30,98	30,20
Lokal	33,63	33,44	32,45	33,17

Lampiran 9b. Hasil Uji T-Tes Total Karbohidrat

## Group Statistics

perlakuan		N	Mean	Std. Deviation	Std. Error Mean
karbohidrat	Pasta Durian Montong	3	30.2067	1.14605	.66167
	Pasta Durian Lokal	3	33.1733	.63359	.36580



## Independent Samples Test

	Levene's Test for Equality of Variances		t-test for Equality of Means						
	F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
								Lower	Upper
karbohidrat Equal variances assumed	2.232	.209	-3.924	4	.017	-2.96667	.75606	-5.06582	-.86752
Equal variances not assumed			-3.924	3.118	.027	-2.96667	.75606	-5.32203	-.61130

## Lampiran 10. Pengamatan Terhadap Gula Pereduksi Pasta Durian

Lampiran 10a. Tabel Data Hasil Pengujian Gula Pereduksi

Pasta Durian	Gula Pereduksi (%)			Rata-Rata (%)
	1	2	3	
Montong	10,63	11,90	11,45	11,32
Lokal	14,14	15,03	14,04	14,40

Lampiran 10b. Hasil Uji T-Tes Gula Pereduksi

## Group Statistics

pasta		N	Mean	Std. Deviation	Std. Error Mean
gulapereduksi	montong	3	11.3267	.64392	.37177
	lokal	3	14.4033	.54501	.31466

## Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Gula pereduksi	Equal variances assumed	.052	.831	-6.317	4	.003	-3.07667	.48705	-4.42895	-1.72439
	Equal variances not assumed			-6.317	3.894	.004	-3.07667	.48705	-4.44364	-1.70970

## Lampiran 11. Pengamatan Terhadap Vitamin C Pasta Durian

Lampiran 11a. Tabel Data Hasil Pengujian Vitamin C

Pasta Durian	Vitamin C (%)			Rata-Rata (%)
	1	2	3	
Montong	0,091	0,098	0,105	0,098
Lokal	0,147	0,112	0,098	0,119

Lampiran 11b. Hasil Uji T-Tes Vitamin C

## Group Statistics

pasta		N	Mean	Std. Deviation	Std. Error Mean
Vitamin C	montong	3	.09800	.007000	.004041
	lokal	3	.11900	.025239	.014572

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
vitamin C	Equal variances assumed	4.500	.101	-1.389	4	.237	-.021000	.015122	-.062985	.020985
	Equal variances not assumed			-1.389	2.306	.284	-.021000	.015122	-.078454	.036454

### Lampiran 12. Pengamatan Terhadap Derajat Keasaman (pH) Pasta Durian

Lampiran 12a. Tabel Data Hasil Pengujian Derajat Keasaman (pH)

Pasta Durian	pH			Rata-Rata
	1	2	3	
Montong	5,91	5,76	5,64	5,77
Lokal	6,94	6,13	6,60	6,56

Lampiran 12b. Hasil Uji T-Tes Derajat Keasaman (pH)

Group Statistics					
pasta		N	Mean	Std. Deviation	Std. Error Mean
pH	montong	3	5.7700	.13528	.07810
	lokal	3	6.5567	.40673	.23483

## Independent Samples Test

	Levene's Test for Equality of Variances		t-test for Equality of Means						
	F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
								Lower	Upper
pH Equal variances assumed	2.222	.210	-3.179	4	.034	-.78667	.24748	-1.47377	-.09956
Equal variances not assumed			-3.179	2.437	.067	-.78667	.24748	-1.68785	.11452

## Lampiran 13. Pengamatan Terhadap Total Padatan Terlarut Pasta Durian

Lampiran 13a. Tabel Data Hasil Pengujian Total Padatan Terlarut

Pasta Durian	Total Padatan Terlarut (°Brix)			Rata-Rata (°Brix)
	1	2	3	
Montong	23,9	24	24,1	24
Lokal	25	25,1	24,9	25

Lampiran 13b. Hasil Uji T-Tes Total Padatan Terlarut

## Group Statistics

Pasta	N	Mean	Std. Deviation	Std. Error Mean
TPT Durian Montong	3	24.0000	.10000	.05774
Durian Lokal	3	25.0000	.20000	.11547

## Independent Samples Test

	Levene's Test for Equality of Variances		t-test for Equality of Means						
	F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
								Lower	Upper
TPT Equal variances assumed	.800	.422	-7.746	4	.001	-1.00000	.12910	-1.35844	-.64156
Equal variances not assumed			-7.746	2.941	.005	-1.00000	.12910	-1.41554	-.58446

Pasta Durian	Total Padatan Terlarut (ppm)			Rata-Rata (ppm)
	1	2	3	
Montong	227,0	235,0	241,0	234,3
Lokal	244,0	260,0	252,0	252

## Group Statistics

pasta		N	Mean	Std. Deviation	Std. Error Mean
TPT	montong	3	2.3433E2	7.02377	4.05518
	lokal	3	2.5200E2	8.00000	4.61880

## Independent Samples Test

	Levene's Test for Equality of Variances		t-test for Equality of Means						
	F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
								Lower	Upper
TPT Equal variances assumed	.017	.902	-2.874	4	.045	-17.66667	6.14636	34.73171	-.60163
Equal variances not assumed			-2.874	3.934	.046	-17.66667	6.14636	34.84501	-.48832

### Lampiran 14. Pengamatan Terhadap Viskositas Pasta Durian

Lampiran 14a. Tabel Data Hasil Pengujian Viskositas

Pasta Durian	Viskositas (Cpc)			Rata-Rata
	1	2	3	
Montong	27,34	28,00	20,80	25,38
Lokal	46,54	52,26	27,20	42

Lampiran 14b. Hasil Uji T-Tes Viskositas

#### Group Statistics

pasta		N	Mean	Std. Deviation	Std. Error Mean
viskositas	pasta durian montong	3	25.3800	3.98010	2.29791
	pasta durian lokal	3	42.0000	13.13239	7.58199

#### Independent Samples Test

	Levene's Test for Equality of Variances		t-test for Equality of Means						
	F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
								Lower	Upper
viskositas Equal variances assumed	4.923	.091	-2.098	4	.104	-16.62000	7.92256	38.61655	5.37655
viskositas Equal variances not assumed			-2.098	2.364	.151	-16.62000	7.92256	46.13749	12.89749

Lampiran 15. Dokumentasi (Gambar) Penelitian



