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Lampiran

Lampiran 1. Nilai konstanta dan R² untuk model pengeringan lapisan tipis.

Suhu	Ukuran (cm)	Model	a	k	n	R-Square
55 °C	3x2x1	Newton		0.657571		0.993718
	3x2x1	Henderson-Pabis	1.054191	0.691408		0.994098
		Page		0.59007069	1.179408133	0.997889338
	3x2x2	Newton		0.544079		0.996172
	3x2x2	Henderson-Pabis	0.930535	0.504662		0.996568
		Page		0.608440431	0.871189493	0.998333643
45 °C	3x2x1	Newton		0.599848		0.988854
	3x2x1	Henderson-Pabis	0.903666	0.599848		0.989917
		Page		0.692677	0.817989	0.995665
	3x2x2	Newton		0.425472		0.989016
	3x2x2	Henderson-Pabis	0.931198357	0.395906352		0.991172211
		Page		0.481059	0.890993	0.99152

Lampiran 2. Kadar Air Basis Basah (KA-bb) Ubi Jalar Ungu Ukuran 3x2x2 dengan Suhu 55 °C

Pengaturan Waktu	KA BB Sampel 1 (%)	KA BB Sampel 2 (%)	KA BB Sampel 3 (%)	KA BB Sampel 4 (%)	Rata-rata KA BB Sampel 1, 2, 3 & 4
0.00	73%	74%	71%	74%	73%
0.15	70%	71%	69%	72%	71%
0.30	69%	69%	67%	70%	69%
0.45	67%	67%	65%	68%	67%
0.60	65%	65%	63%	66%	65%
0.75	62%	64%	62%	65%	63%
0.90	62%	62%	60%	63%	62%
1.05	61%	61%	59%	62%	60%
1.20	60%	59%	58%	60%	59%
1.35	58%	58%	56%	59%	58%
1.50	57%	57%	55%	57%	57%
1.65	56%	55%	54%	56%	55%
1.80	55%	54%	53%	55%	54%
1.95	51%	50%	49%	51%	50%
2.10	49%	48%	47%	49%	48%
2.25	48%	47%	46%	48%	47%
2.40	47%	45%	45%	46%	46%
2.55	45%	44%	44%	45%	45%
2.70	44%	43%	43%	44%	44%
2.85	43%	42%	42%	43%	43%
3.00	42%	41%	41%	42%	42%
3.15	41%	40%	41%	41%	41%
3.30	40%	39%	40%	40%	40%
3.45	40%	38%	39%	39%	39%
3.60	39%	37%	38%	38%	38%
3.75	38%	36%	37%	37%	37%
3.90	37%	35%	36%	36%	36%
4.05	36%	34%	36%	35%	35%
4.20	33%	31%	33%	32%	32%
4.35	32%	30%	32%	31%	31%
4.50	31%	29%	31%	30%	30%
4.65	30%	28%	30%	29%	29%
4.80	29%	28%	30%	28%	29%
4.95	29%	27%	29%	28%	28%
5.10	28%	26%	28%	27%	27%
5.25	27%	26%	28%	27%	27%
5.40	27%	25%	27%	26%	26%

5.55	26%	25%	27%	26%	26%
5.70	26%	24%	26%	25%	25%
5.85	25%	24%	26%	25%	25%
6.00	25%	24%	26%	24%	25%
6.15	25%	23%	25%	24%	24%
6.30	24%	23%	25%	23%	24%
6.45	22%	22%	23%	22%	22%
6.60	22%	21%	22%	21%	22%
6.75	21%	21%	22%	21%	21%
6.90	21%	20%	21%	21%	21%
7.05	21%	20%	21%	20%	20%
7.20	21%	20%	21%	20%	20%
7.35	20%	19%	20%	20%	20%
7.50	20%	19%	20%	19%	20%
7.65	20%	19%	20%	19%	19%
7.80	19%	19%	20%	19%	19%
7.95	19%	18%	19%	19%	19%
8.10	19%	18%	19%	18%	19%
8.25	19%	18%	19%	18%	18%
8.40	19%	18%	19%	18%	18%
8.55	19%	18%	18%	18%	18%
8.70	18%	17%	18%	18%	18%
8.85	18%	17%	17%	17%	17%
9.00	17%	17%	17%	17%	17%
9.15	17%	16%	17%	17%	17%
9.30	17%	16%	17%	17%	17%
9.45	17%	16%	16%	16%	16%
9.60	17%	16%	16%	16%	16%
9.75	17%	16%	16%	16%	16%
9.90	17%	16%	16%	16%	16%
10.05	16%	16%	16%	16%	16%
10.20	16%	15%	16%	16%	16%
10.35	16%	15%	16%	16%	16%

Lampiran 3. Kadar Air Basis Basah (KA-bb) Ubi Jalar Ungu Ukuran 3x2x2 dengan Suhu 45 °C.

Pengaturan Waktu	KA BB Sampel 1 (%)	KA BB Sampel 2 (%)	KA BB Sampel 3 (%)	KA BB Sampel 4 (%)	Rata-rata KA BB Sampel 1, 2, 3 & 4
0.00	76%	77%	77%	74%	76%
0.15	74%	75%	75%	72%	74%
0.30	73%	74%	74%	70%	73%
0.45	71%	72%	73%	69%	71%
0.60	70%	71%	71%	68%	70%
0.75	68%	69%	70%	66%	68%
0.90	67%	68%	69%	65%	67%
1.05	65%	66%	67%	63%	65%
1.20	64%	64%	66%	62%	64%
1.35	63%	63%	65%	61%	63%
1.50	62%	62%	64%	60%	62%
1.65	61%	61%	63%	60%	61%
1.80	60%	60%	62%	59%	60%
1.95	59%	59%	61%	58%	60%
2.10	59%	59%	61%	58%	59%
2.25	58%	58%	60%	57%	58%
2.40	57%	57%	59%	56%	57%
2.55	56%	56%	59%	56%	57%
2.70	56%	55%	58%	55%	56%
2.85	55%	55%	57%	55%	55%
3.00	54%	54%	56%	54%	55%
3.15	53%	53%	55%	53%	54%
3.30	51%	50%	51%	51%	51%
3.45	50%	49%	50%	50%	50%
3.60	49%	48%	48%	50%	49%
3.75	48%	47%	47%	49%	48%
3.90	48%	46%	46%	48%	47%
4.05	47%	46%	45%	48%	46%
4.20	46%	45%	44%	47%	46%
4.35	46%	44%	43%	47%	45%
4.50	45%	43%	42%	46%	44%
4.65	44%	42%	41%	45%	43%
4.80	43%	41%	40%	45%	42%
4.95	43%	41%	40%	44%	42%
5.10	40%	38%	36%	41%	39%
5.25	38%	36%	34%	40%	37%
5.40	37%	35%	33%	39%	36%

5.55	36%	33%	32%	38%	35%
5.70	35%	33%	31%	38%	34%
5.85	34%	32%	30%	37%	34%
6.00	35%	31%	30%	37%	33%
6.15	33%	31%	28%	36%	32%
6.30	32%	30%	28%	36%	31%
6.45	32%	29%	28%	35%	31%
6.60	31%	29%	27%	35%	30%
6.75	31%	28%	26%	34%	30%
6.90	30%	28%	26%	34%	29%
7.05	30%	27%	26%	33%	29%
7.20	29%	27%	25%	33%	28%
7.35	27%	26%	24%	30%	27%
7.50	26%	25%	23%	29%	26%
7.65	25%	24%	23%	29%	25%
7.80	25%	24%	22%	28%	25%
7.95	24%	23%	22%	28%	24%
8.10	24%	23%	22%	27%	24%
8.25	24%	22%	21%	27%	24%
8.40	23%	22%	21%	27%	23%
8.55	23%	22%	21%	26%	23%
8.70	23%	22%	21%	26%	23%
8.85	22%	21%	20%	26%	22%
9.00	22%	21%	20%	26%	22%
9.15	22%	21%	20%	25%	22%
9.30	22%	21%	20%	25%	22%
9.45	22%	20%	20%	25%	22%
9.60	21%	20%	19%	25%	21%
9.75	21%	20%	19%	24%	21%
9.90	21%	20%	19%	24%	21%

Lampiran 4. Kadar Air Basis Basah (KA-bb) Ubi Jalar Ungu Ukuran 3x2x1 dengan Suhu 45 °C.

Pengaturan Waktu	KA BB Sampel 1 (%)	KA BB Sampel 2 (%)	KA BB Sampel 3 (%)	KA BB Sampel 4 (%)	Rata-rata KA BB Sampel 1, 2, 3 & 4
0.00	74%	77%	75%	76%	76%
0.15	72%	74%	73%	74%	73%
0.30	69%	72%	71%	71%	71%
0.45	67%	70%	69%	68%	68%
0.60	65%	68%	67%	66%	67%
0.75	64%	66%	65%	64%	65%
0.90	62%	64%	64%	62%	63%
1.05	59%	61%	61%	59%	60%
1.20	57%	60%	60%	57%	58%
1.35	56%	58%	59%	55%	57%
1.50	54%	57%	57%	53%	55%
1.65	53%	56%	56%	51%	54%
1.80	52%	55%	56%	50%	53%
1.95	51%	54%	55%	49%	52%
2.10	50%	53%	54%	47%	51%
2.25	48%	52%	53%	46%	50%
2.40	47%	51%	52%	45%	49%
2.55	46%	50%	51%	44%	48%
2.70	45%	50%	50%	43%	47%
2.85	44%	48%	49%	41%	46%
3.00	43%	47%	49%	40%	45%
3.15	42%	46%	48%	39%	44%
3.30	39%	42%	44%	36%	40%
3.45	37%	41%	42%	34%	38%
3.60	36%	40%	41%	32%	37%
3.75	35%	39%	40%	31%	36%
3.90	34%	38%	39%	30%	35%
4.05	33%	37%	38%	28%	34%
4.20	32%	36%	37%	28%	33%
4.35	31%	35%	36%	26%	32%
4.50	30%	34%	36%	26%	31%
4.65	29%	33%	35%	25%	30%
4.80	28%	32%	34%	24%	30%
4.95	28%	32%	33%	24%	29%
5.10	26%	28%	29%	22%	26%
5.25	24%	27%	27%	21%	25%
5.40	23%	26%	26%	21%	24%

5.55	22%	25%	26%	20%	23%
5.70	22%	25%	25%	20%	23%
5.85	22%	24%	24%	19%	22%
6.00	21%	24%	24%	19%	22%
6.15	21%	23%	24%	19%	22%
6.30	20%	22%	23%	19%	21%
6.45	20%	22%	23%	19%	21%
6.60	19%	22%	22%	18%	20%
6.75	19%	21%	22%	18%	20%
6.90	19%	21%	22%	18%	20%
7.05	18%	21%	21%	18%	20%
7.20	18%	20%	21%	17%	19%
7.35	17%	19%	19%	17%	18%
7.50	17%	18%	19%	17%	18%
7.65	16%	18%	19%	17%	17%
7.80	16%	18%	19%	16%	17%
7.95	16%	18%	18%	16%	17%
8.10	16%	17%	18%	16%	17%
8.25	16%	17%	18%	16%	17%
8.40	15%	17%	18%	16%	17%
8.55	15%	17%	18%	16%	16%
8.70	15%	17%	18%	15%	16%
8.85	15%	17%	17%	15%	16%
9.00	15%	16%	17%	15%	16%
9.15	15%	16%	17%	15%	16%
9.30	15%	16%	17%	15%	16%
9.45	15%	16%	17%	15%	16%
9.60	15%	16%	17%	15%	16%
9.75	14%	16%	17%	15%	16%
9.90	14%	16%	17%	15%	16%

Lampiran 5. Kadar Air Basis Basah (KA-bb) Ubi Jalar Ungu Ukuran 3x2x1 dengan Suhu 55 °C.

Pengaturan Waktu	KA BB Sampel 1 (%)	KA BB Sampel 2 (%)	KA BB Sampel 3 (%)	KA BB Sampel 4 (%)	Rata-rata KA BB Sampel 1, 2, 3 & 4
0.00	74%	74%	75%	76%	75%
0.15	71%	70%	71%	72%	71%
0.30	68%	67%	68%	69%	68%
0.45	65%	64%	66%	66%	65%
0.60	62%	62%	63%	63%	63%
0.75	60%	59%	61%	60%	60%
0.90	57%	56%	58%	58%	57%
1.05	55%	54%	56%	55%	55%
1.20	53%	52%	54%	53%	53%
1.35	51%	49%	52%	50%	51%
1.50	48%	47%	50%	48%	48%
1.65	46%	44%	48%	45%	46%
1.80	44%	42%	46%	43%	44%
1.95	38%	37%	40%	37%	38%
2.10	36%	34%	38%	34%	35%
2.25	34%	33%	36%	32%	34%
2.40	32%	31%	35%	30%	32%
2.55	31%	30%	33%	28%	31%
2.70	29%	28%	32%	27%	29%
2.85	28%	27%	31%	26%	28%
3.00	27%	26%	30%	25%	27%
3.15	26%	25%	28%	24%	26%
3.30	25%	24%	27%	23%	25%
3.45	24%	23%	26%	22%	24%
3.60	23%	22%	25%	21%	23%
3.75	22%	22%	25%	21%	22%
3.90	22%	21%	24%	20%	22%
4.05	21%	21%	23%	19%	21%
4.20	19%	19%	21%	19%	20%
4.35	19%	18%	20%	18%	19%
4.50	18%	18%	20%	17%	18%
4.65	18%	18%	19%	17%	18%
4.80	18%	17%	19%	17%	18%
4.95	17%	17%	18%	17%	17%
5.10	17%	17%	18%	16%	17%
5.25	17%	17%	18%	16%	17%
5.40	17%	16%	18%	16%	17%

5.55	16%	16%	18%	16%	16%
5.70	16%	16%	17%	15%	16%
5.85	16%	16%	17%	15%	16%
6.00	16%	16%	17%	15%	16%
6.15	16%	16%	17%	15%	16%
6.30	15%	15%	17%	15%	16%
6.45	15%	15%	16%	15%	15%
6.60	15%	15%	16%	14%	15%
6.75	15%	15%	15%	14%	15%
6.90	14%	14%	15%	14%	14%
7.05	14%	14%	15%	14%	14%
7.20	14%	14%	15%	14%	14%
7.35	14%	14%	15%	13%	14%
7.50	14%	14%	15%	13%	14%
7.65	14%	14%	15%	13%	14%
7.80	14%	14%	15%	13%	14%
7.95	13%	13%	14%	13%	14%
8.10	13%	13%	14%	13%	14%
8.25	13%	13%	14%	13%	14%
8.40	13%	13%	14%	13%	13%
8.55	13%	13%	14%	13%	13%
8.70	13%	13%	14%	13%	13%
8.85	13%	13%	14%	12%	13%
9.00	13%	13%	14%	12%	13%
9.15	13%	13%	13%	12%	13%
9.30	13%	12%	13%	12%	13%
9.45	13%	12%	13%	12%	13%
9.60	13%	12%	13%	12%	13%
9.75	13%	12%	13%	12%	13%
9.90	13%	12%	13%	12%	13%
10.05	13%	12%	13%	12%	12%
10.20	13%	12%	13%	12%	12%
10.35	13%	12%	13%	12%	12%

Lampiran 6. Kadar Air Basis Kering (KA-bk) Ubi Jalar Ungu Ukuran 3x2x2 dengan Suhu 45 °C

KA BK Sampel 1 (g)	KA BK Sampel 2 (g)	KA BK Sampel 3 (g)	KA BK Sampel 4 (g)	Rata-rata KA BK Sampel 1, 2, 3, & 4
315%	329%	333%	279%	314%
292%	301%	307%	255%	289%
267%	278%	283%	237%	266%
251%	260%	267%	223%	250%
234%	241%	250%	210%	234%
217%	223%	232%	196%	217%
205%	210%	219%	188%	205%
188%	191%	201%	173%	188%
179%	180%	191%	165%	178%
171%	171%	183%	159%	171%
163%	164%	176%	152%	164%
156%	157%	170%	148%	158%
150%	151%	164%	143%	152%
145%	146%	159%	139%	147%
141%	141%	155%	136%	143%
136%	137%	150%	132%	139%
132%	132%	146%	129%	135%
129%	128%	141%	126%	131%
125%	124%	136%	123%	127%
122%	120%	132%	120%	124%
118%	117%	128%	118%	120%
115%	113%	122%	114%	116%
104%	102%	105%	105%	104%
100%	97%	98%	101%	99%
96%	93%	93%	98%	95%

94%	89%	89%	96%	92%
91%	87%	86%	94%	89%
88%	84%	82%	91%	86%
86%	81%	79%	89%	84%
84%	78%	77%	88%	82%
81%	76%	73%	85%	79%
79%	73%	70%	83%	76%
77%	70%	67%	81%	74%
75%	68%	65%	79%	72%
65%	61%	57%	71%	63%
61%	56%	53%	67%	59%
58%	53%	49%	64%	56%
56%	50%	47%	62%	54%
54%	49%	45%	60%	52%
52%	47%	44%	59%	51%
54%	45%	43%	59%	50%
49%	44%	39%	57%	47%
48%	43%	38%	55%	46%
46%	41%	38%	54%	45%
45%	40%	37%	53%	44%
44%	39%	36%	52%	43%
43%	38%	35%	51%	42%
42%	38%	35%	50%	41%
41%	37%	34%	49%	40%
37%	34%	32%	43%	36%
35%	33%	30%	41%	35%
34%	32%	29%	40%	34%
33%	31%	29%	39%	33%
32%	30%	28%	39%	32%
32%	30%	28%	38%	32%
31%	29%	27%	37%	31%
31%	29%	27%	36%	31%

30%	28%	26%	36%	30%
29%	28%	26%	35%	30%
29%	27%	25%	35%	29%
29%	27%	25%	34%	29%
28%	26%	25%	34%	28%
28%	26%	25%	33%	28%
27%	26%	24%	33%	28%
27%	25%	24%	32%	27%
27%	25%	24%	32%	27%
26%	25%	23%	32%	27%

Lampiran 7. Kadar Air Basis Kering (KA-bk) Ubi Jalar Ungu Ukuran 3x2x2 dengan Suhu 55 °C

KA BK Sampel 1 (g)	KA BK Sampel 2 (g)	KA BK Sampel 3 (g)	KA BK Sampel 4 (g)	Rata-rata KA BK Sampel 1, 2, 3, & 4
268%	278%	248%	291%	271%
239%	247%	222%	257%	241%
218%	222%	202%	231%	218%
201%	203%	186%	212%	201%
188%	188%	173%	196%	186%
161%	175%	161%	182%	170%
164%	164%	152%	170%	163%
156%	154%	143%	160%	153%
148%	146%	136%	151%	145%
140%	138%	129%	143%	138%
133%	131%	122%	134%	130%
126%	123%	116%	127%	123%
120%	117%	111%	120%	117%
104%	101%	97%	105%	101%
96%	93%	90%	97%	94%
91%	88%	86%	91%	89%
87%	83%	83%	87%	85%
83%	79%	79%	83%	81%
80%	76%	76%	79%	78%
76%	72%	73%	76%	74%
74%	69%	70%	72%	71%
70%	67%	68%	69%	69%
68%	63%	65%	66%	66%
65%	61%	63%	64%	63%
63%	58%	61%	61%	61%
60%	56%	59%	59%	59%
58%	54%	57%	57%	57%
56%	52%	56%	55%	55%

49%	46%	49%	48%	48%
46%	43%	47%	45%	45%
44%	42%	45%	43%	43%
43%	39%	43%	41%	42%
41%	38%	42%	40%	40%
40%	37%	41%	39%	39%
39%	36%	40%	38%	38%
38%	35%	39%	36%	37%
37%	34%	38%	35%	36%
36%	33%	37%	34%	35%
35%	32%	36%	33%	34%
34%	31%	35%	33%	33%
33%	31%	34%	32%	33%
33%	30%	34%	31%	32%
32%	29%	33%	31%	31%
29%	28%	30%	28%	29%
28%	27%	29%	27%	28%
27%	26%	28%	27%	27%
27%	25%	27%	26%	26%
26%	25%	26%	25%	26%
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25%	24%	25%	24%	24%
25%	23%	25%	24%	24%
24%	23%	24%	23%	24%
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24%	22%	24%	23%	23%
23%	22%	23%	22%	23%
23%	22%	23%	22%	22%
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21%	20%	20%	20%	20%
20%	19%	20%	20%	20%
20%	19%	20%	20%	20%
20%	19%	19%	19%	19%
20%	19%	19%	19%	19%
20%	19%	19%	19%	19%
19%	18%	19%	19%	19%
19%	18%	19%	19%	19%
19%	18%	18%	18%	19%

Lampiran 8. Kadar Air Basis Kering (KA-bk) Ubi Jalar Ungu Ukuran 3x2x1 dengan Suhu 45 °C

KA BK Sampel 1 (g)	KA BK Sampel 2 (g)	KA BK Sampel 3 (g)	KA BK Sampel 4 (g)	Rata-rata KA BK Sampel 1, 2, 3, & 4
288%	326%	304%	319%	309%
255%	292%	272%	278%	274%
226%	254%	240%	242%	240%
206%	228%	219%	215%	217%
189%	212%	204%	198%	201%
178%	194%	188%	180%	185%
166%	179%	175%	165%	171%
144%	159%	157%	141%	150%
134%	149%	148%	130%	140%
126%	141%	141%	121%	132%
118%	133%	135%	113%	125%
113%	127%	129%	106%	119%
108%	122%	125%	101%	114%
103%	117%	120%	95%	109%
98%	112%	116%	90%	104%
94%	108%	112%	86%	100%
90%	104%	107%	81%	96%
86%	100%	105%	78%	92%
83%	100%	101%	74%	90%
80%	93%	98%	70%	85%
76%	90%	94%	67%	82%
73%	86%	91%	63%	78%
63%	73%	77%	55%	67%
59%	69%	73%	51%	63%
56%	66%	69%	47%	59%
53%	63%	67%	44%	57%
51%	60%	64%	42%	54%
49%	58%	62%	40%	52%
47%	56%	60%	38%	50%

45%	54%	57%	36%	48%
43%	52%	55%	34%	46%
41%	50%	53%	33%	44%
39%	48%	51%	32%	43%
38%	47%	49%	31%	41%
34%	39%	40%	29%	36%
32%	37%	38%	27%	33%
30%	35%	36%	27%	32%
29%	33%	35%	26%	31%
29%	33%	34%	25%	30%
28%	32%	32%	24%	29%
27%	31%	32%	24%	28%
26%	30%	31%	23%	28%
25%	29%	30%	23%	27%
24%	28%	29%	23%	26%
24%	28%	29%	22%	26%
23%	27%	28%	22%	25%
23%	27%	28%	22%	25%
23%	26%	27%	21%	24%
22%	25%	27%	21%	24%
21%	23%	24%	20%	22%
20%	23%	23%	20%	22%
20%	22%	23%	20%	21%
19%	22%	23%	19%	21%
19%	21%	22%	19%	21%
19%	21%	22%	19%	20%
19%	21%	22%	19%	20%
18%	21%	22%	19%	20%
18%	20%	22%	19%	20%
18%	20%	21%	18%	19%
18%	20%	21%	18%	19%
18%	20%	21%	18%	19%

18%	20%	21%	18%	19%
17%	20%	21%	18%	19%
17%	19%	21%	18%	19%
17%	19%	21%	18%	19%
17%	19%	20%	18%	19%
17%	19%	20%	18%	18%

Lampiran 9. Kadar Air Basis Kering (KA-bk) Ubi Jalar Ungu Ukuran 3x2x1 dengan Suhu 55 °C

KA BK Sampel 1 (g)	KA BK Sampel 2 (g)	KA BK Sampel 3 (g)	KA BK Sampel 4 (g)	Rata-rata KA BK Sampel 1, 2, 3, & 4
290%	290%	296%	316%	290%
242%	238%	247%	257%	265%
209%	205%	216%	221%	246%
185%	181%	191%	193%	230%
166%	161%	172%	172%	223%
149%	144%	155%	153%	210%
134%	130%	141%	136%	183%
123%	117%	129%	123%	163%
112%	107%	118%	112%	146%
103%	98%	109%	101%	132%
94%	89%	100%	92%	120%
85%	80%	91%	83%	109%
79%	73%	84%	76%	99%
62%	58%	67%	58%	89%
55%	52%	61%	51%	79%
51%	48%	57%	47%	71%
47%	45%	53%	43%	63%
45%	42%	50%	40%	56%
41%	39%	47%	37%	50%
39%	37%	44%	35%	46%
37%	35%	42%	33%	43%
35%	33%	40%	31%	40%
33%	32%	38%	29%	38%
32%	31%	36%	28%	36%
30%	29%	34%	27%	34%
29%	28%	33%	26%	32%
28%	27%	32%	25%	31%
27%	26%	30%	24%	30%
24%	24%	26%	23%	28%

23%	22%	25%	22%	27%
22%	22%	24%	21%	26%
22%	21%	24%	21%	24%
21%	21%	23%	20%	23%
21%	21%	23%	20%	22%
20%	20%	22%	19%	22%
20%	20%	22%	19%	21%
20%	20%	22%	19%	21%
20%	19%	21%	18%	20%
19%	19%	21%	18%	20%
19%	19%	20%	18%	20%
19%	19%	20%	18%	19%
19%	18%	20%	18%	19%
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15%	14%	15%	13%	14%
14%	14%	15%	13%	14%
14%	14%	15%	13%	14%

Lampiran 10. Nilai Moisture Ratio (MR)

MR Ubi jalar Ungu Ukuran 3x2x1 (55°C)	MR Ubi jalar Ungu Ukuran 3x2x2 (55°C)	MR Ubi jalar Ungu Ukuran 3x2x1 (45°C)	MR Ubi jalar Ungu Ukuran 3x2x2 (45°C)
1	1	1	1
0.908701515	0.880583669	0.912197862	0.878816904
0.838414976	0.78937402	0.833927473	0.76332893
0.781511302	0.72019	0.778001891	0.682532764
0.75405643	0.663740858	0.721673703	0.625864983
0.710521299	0.599889793	0.662465824	0.572866351
0.612126313	0.569890454	0.621630587	0.525033216
0.537911829	0.533040306	0.562518583	0.453741702
0.477232503	0.500304245	0.52830555	0.418439105
0.426103159	0.471014649	0.50189619	0.390469859
0.381247122	0.441884375	0.476622611	0.364950357
0.341762583	0.413737698	0.455776794	0.344986206
0.307238929	0.389877209	0.437069077	0.327401785
0.269995728	0.327692992	0.420564656	0.310608629
0.235401413	0.299025057	0.406061723	0.294100931
0.204042021	0.279889933	0.390743744	0.280684769
0.17592511	0.263264852	0.376570608	0.265446616
0.151256775	0.2479353	0.363769154	0.254282827
0.128942615	0.234397693	0.350263796	0.244407914
0.115257497	0.221075081	0.337572544	0.229344642
0.104344294	0.209230653	0.325623162	0.217433114
0.094647456	0.198212316	0.310911336	0.205592367
0.08607472	0.186803005	0.269720343	0.167474486
0.078532625	0.176781147	0.252353074	0.152492798
0.071830944	0.167663524	0.238219979	0.140468939
0.065818234	0.159118683	0.227469929	0.131155319
0.060403008	0.151230019	0.218054824	0.123555469
0.055607281	0.143677596	0.2083	0.115529291
0.050443801	0.117170585	0.199936987	0.108850532

0.045316902	0.105990698	0.191436053	0.101262223
0.040692609	0.098824899	0.182470379	0.094989455
0.036486784	0.091439426	0.172714309	0.08869249
0.032674804	0.086046874	0.164400788	0.082683545
0.029202632	0.081509015	0.15747976	0.078241565
0.026942603	0.076839842	0.128349954	0.059463838
0.025149224	0.073151168	0.113396612	0.051573388
0.023697688	0.068698194	0.102654971	0.046544159
0.022361149	0.065054146	0.094540265	0.041696635
0.021071497	0.061545471	0.088160185	0.039639677
0.019756564	0.058434676	0.083987464	0.036170743
0.018714487	0.055988168	0.082820067	0.033691382
0.017880483	0.053571571	0.071911442	0.031034894
0.016996816	0.049913236	0.067686955	0.028430676
0.015859188	0.04033307	0.064075234	0.026694934
0.014673695	0.036205656	0.060200566	0.024763876
0.013692364	0.033194423	0.05614861	0.022947364
0.012461861	0.030795053	0.053107303	0.021467373
0.011190219	0.02850191	0.05026527	0.020440996
0.010067276	0.02689481	0.046921128	0.018030836
0.009171623	0.024937496	0.034390718	0.011835713
0.008468257	0.023277106	0.028884249	0.010356686
0.007748775	0.021789325	0.025043022	0.008977131
0.00726126	0.020392229	0.022519361	0.007780297
0.006635905	0.018760614	0.019565881	0.006917013
0.006010549	0.017750519	0.017709846	0.00589528
0.005611291	0.016274262	0.0155454	0.005545244
0.005152291	0.015347485	0.013811415	0.005037182
0.004771676	0.014226361	0.011909487	0.004174441
0.004416565	0.013119115	0.010275759	0.003149226
0.004065551	0.009185432	0.008692846	0.002996513
0.003592322	0.007577039	0.007711462	0.002196497

0.00302768	0.006625233	0.006083388	0.002196497
0.002555089	0.005482786	0.005099228	0.001584733
0.002051684	0.004531412	0.00390244	0.000789834
0.001531376	0.003809266	0.002452077	0.000617447
0.001119359	0.002734457	0.001340739	0.000243983
0.000812352	0.002337419	0	0
0.000555671	0.001297102		
0.000271031	0.000710328		
0	0		

Lampiran 11. Dokumentasi Penelitian.



(a) Pengupasan dan Pemoongan Ubi Jalar Ungu.



(b) Pemberian Nama Sampel Bahan.



(c) Penimbangan Sampel.



(d) Penyimpanan Sampel dalam Desikator.



(e) Pengovenan.