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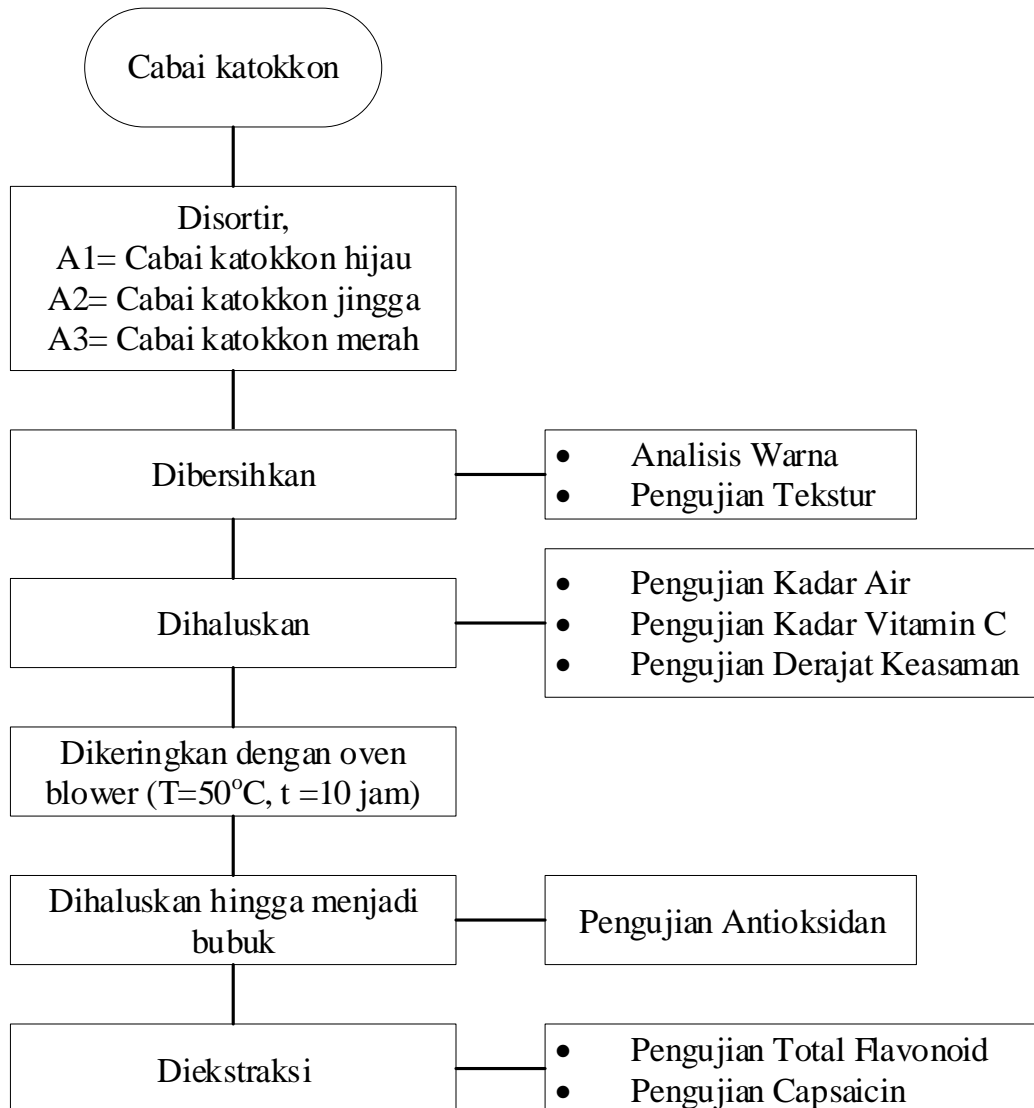
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## LAMPIRAN

### Lampiran 1. Diagram alir penelitian



### Lampiran 2a. Data hasil pengujian warna

Kecerahan (L*)				
Perlakuan	U1	U2	U3	Rata-rata
A1	53,42	53,85	51,38	52,88
A2	42,07	45,36	37,62	41,68
A3	35,41	33,46	31,51	33,46
Kemerahan (a*)				
Perlakuan	U1	U2	U3	Rata-rata
A1	-15,61	-17,05	-17,93	-16,33
A2	35,74	26,37	24,04	31,06
A3	47,83	45,84	40,42	46,84
Kekuningan (b*)				
Perlakuan	U1	U2	U3	Rata-rata

A1	33,66	38,87	38,84	36,27
A2	23,82	27,15	22,96	25,49
A3	11,20	9,98	7,62	10,59

**Lampiran 2b. Rata-rata hasil pengujian warna**

Perlakuan	L*	a*	b*
A1	53,00	-16,33	36,27
A2	41,68	31,06	25,49
A3	33,46	46,84	10,59

**Lampiran 2c. Hasil analisis ANOVA warna kecerahan (L\*)**

Kecerahan_L	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	590.967	2	295.483	45.546	.000
Within Groups	38.926	6	6.488		
Total	629.892	8			

**Lampiran 2d. Hasil uji lanjut DMRT warna kecerahan (L\*)**

PERLAKUAN	N	Subset for alpha = 0.05		
		1	2	3
A3=Cabai merah	3	33.4600		
A2=Cabai jingga	3		41.6833	
A1=Cabai hijau	3			53.2167
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

**Lampiran 2e. Hasil analisis ANOVA warna kemerahan (a\*)**

Kemerahan_a	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	6122.530	2	3061.265	168.721	.000
Within Groups	108.864	6	18.144		
Total	6231.394	8			

**Lampiran 2f. Hasil uji lanjut DMRT warna kemerahan (a\*)**

PERLAKUAN	N	Subset for alpha = 0.05		
		1	2	3
A1=Cabai hijau	3	-16.8633		
A2=Cabai jingga	3		28.7167	
A3=Cabai merah	3			44.6967
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

**Lampiran 2g. Hasil analisis ANOVA warna kekuningan (b\*)**

Kekuningan_b	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1057.264	2	528.632	111.168	.000
Within Groups	28.532	6	4.755		
Total	1085.796	8			

**Lampiran 2h. Hasil uji lanjut DMRT warna kekuningan (b\*)**

PERLAKUAN	N	Subset for alpha = 0.05		
		1	2	3
A3=Cabai merah	3	10.5900		
A2=Cabai jingga	3		24.6433	
A1=Cabai hijau	3			37.1233
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

**Lampiran 3a. Data hasil pengujian tekstur**

Perlakuan	Tekstur (mm/g/d)	Rata-rata
A1U1	5,28	5,26
A1U2	5,17	
A1U3	5,34	
A2U1	5,91	5,46
A2U2	5,24	
A2U3	5,24	
A3U1	4,66	4,70
A3U2	4,51	
A3U3	4,93	

**Lampiran 3b. Hasil analisis ANOVA pengujian tekstur**

Tekstur	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.940	2	.470	6.968	.027
Within Groups	.405	6	.067		
Total	1.345	8			

**Lampiran 3c. Hasil uji lanjut DMRT tekstur**

PERLAKUAN	N	Subset for alpha = 0.05	
		1	2
A3= Cabai merah	3	4.7000	
A1= Cabai hijau	3		5.2633
A2=Cabai jingga	3		5.4633
Sig.		1.000	.382



PERLAKUAN	N	Subset for alpha = 0.05	
		1	2
A3= Cabai merah	3	4.7000	
A1= Cabai hijau	3		5.2633
A2=Cabai jingga	3		5.4633
Sig.		1.000	.382

Means for groups in homogeneous subsets are displayed.

#### Lampiran 4a. Data hasil pengujian kadar air

Perlakuan	Kadar Air (%)	Rata-rata
A1U1	87,90	87,07
A1U2	86,70	
A1U3	86,60	
A2U1	88,00	88,47
A2U2	88,30	
A2U3	89,10	
A3U1	86,70	86,73
A3U2	86,80	
A3U3	86,70	

#### Lampiran 4b. Hasil analisis ANOVA kadar air

Kadar Air	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	9.556	2	4.778	21.500	.002
Within Groups	1.333	6	.222		
Total	10.889	8			

#### Lampiran 4c. Hasil uji lanjut DMRT kadar air

PERLAKUAN	N	Subset for alpha = 0.05	
		1	2
A3= Cabai merah	3	86.0000	
A1= Cabai hijau	3	86.3333	
A2=Cabai jingga	3		88.3333
Sig.		.420	1.000

Means for groups in homogeneous subsets are displayed.

#### Lampiran 5a. Data hasil pengujian kadar vitamin C

Perlakuan	Berat Bahan (mg)	Volume Titran	Vit C (%) dalam g/100gram	mg/100gram	Rata-rata
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A1U1	5000	1,40	0,123	123,2	121,7
A1U2	5000	1,50	0,132	132,0	
A1U3	5000	1,25	0,110	110,0	
A2U1	5000	1,20	0,106	105,6	114,4
A2U2	5000	1,30	0,114	114,4	
A2U3	5000	1,40	0,123	123,2	
A3U1	5000	1,25	0,110	110,0	104,1
A3U2	5000	1,15	0,101	101,2	
A3U3	5000	1,15	0,101	101,2	

#### Lampiran 5b. Hasil analisis ANOVA kadar vitamin C

Vitamin C	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	468.942	2	234.471	3.114	.118
Within Groups	451.733	6	75.289		
Total	920.676	8			

#### Lampiran 5c. Hasil uji lanjut DMRT pengujian kadar vitamin C

PERLAKUAN	N	Subset for alpha = 0.05
		1
A3= Cabai merah	3	104.1333
A2=Cabai jingga	3	114.4000
A1= Cabai hijau	3	121.7333
Sig.		.054

Means for groups in homogeneous subsets are displayed.

#### Lampiran 6a. Data hasil pengujian derajat keasaman

Perlakuan	Nilai pH	Rata-rata
A1U1	5,53	5,86
A1U2	6,01	
A1U3	6,04	
A2U1	5,59	5,68
A2U2	5,64	
A2U3	5,80	
A3U1	5,57	5,59
A3U2	5,61	
A3U3	5,58	

#### Lampiran 6b. Hasil analisis ANOVA derajat keasaman

pH	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.116	2	.058	1.851	.237

Within Groups	.189	6	.031		
Total	.305	8			
Total	920.676	8			

**Lampiran 6c. Hasil uji lanjut DMRT derajat keasaman**

PERLAKUAN	N	Subset for alpha = 0.05
		1
A3= Cabai merah	3	5.5867
A2=Cabai jingga	3	5.6767
A1= Cabai hijau	3	5.8600
Sig.		.118

Means for groups in homogeneous subsets are displayed.

**Lampiran 7a. Data hasil pengujian IC50 antioksidan**

Perlakuan	IC50	Rata-rata
A1U1	515,90	386,78
A1U2	308,63	
A1U3	335,79	
A2U1	595,75	404,26
A2U2	360,86	
A2U3	256,18	
A3U1	365,74	323,62
A3U2	296,48	
A3U3	308,63	

**Lampiran 7b. Hasil analisis ANOVA IC50 antioksidan**

IC50 Antioksidan	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	10798.549	2	5399.275	.366	.708
Within Groups	88594.417	6	14765.736		
Total	99392.967	8			

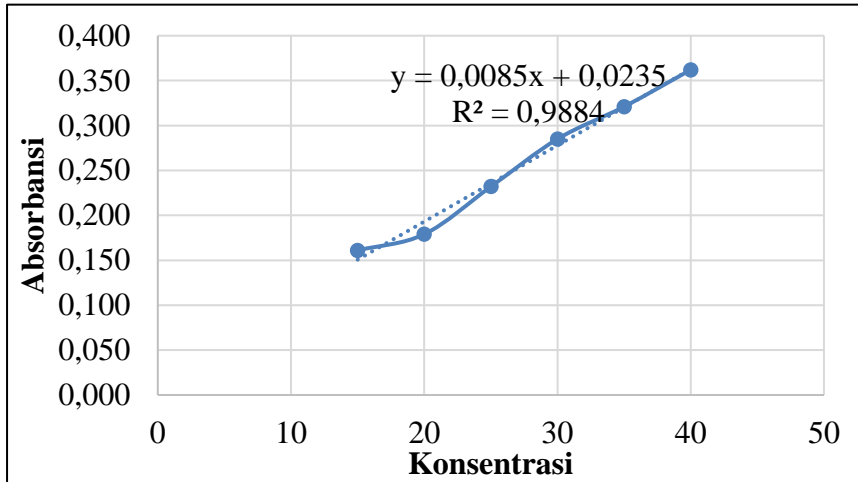
**Lampiran 7c. Hasil uji lanjut DMRT IC50 antioksidan**

PERLAKUAN	N	Subset for alpha = 0.05
		1
A3= Cabai merah	3	323.6167
A1= Cabai hijau	3	386.7733
A2=Cabai jingga	3	404.2633

Sig.		.461
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Means for groups in homogeneous subsets are displayed.

#### Lampiran 8A. Kurva standar larutan baku kuersetin



#### Lampiran 8b. Data hasil pengujian total flavonoid

Perlakuan	ABS	Nilai x ( $\mu\text{g/ml}$ )	FP	Berat sampel (g)	Konsentrasi Flavonoid (mg)	Total Flavonoid (mg QE/g)	Rata-rata
A1U1	0,198	20,529	1	0,104	0,021	0,20	0,19
A1U2	0,167	16,882	1	0,103	0,017	0,16	
A1U3	0,218	22,882	1	0,105	0,023	0,22	
A2U1	0,304	33,000	1	0,105	0,033	0,31	0,33
A2U2	0,340	37,235	1	0,103	0,037	0,36	
A2U3	0,309	33,588	1	0,107	0,034	0,31	
A3U1	0,314	34,176	1	0,103	0,034	0,33	0,29
A3U2	0,277	29,824	1	0,103	0,030	0,29	
A3U3	0,248	26,412	1	0,105	0,026	0,25	

#### Lampiran 8c. Hasil analisis ANOVA total flavonoid

Total Flavonoid	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.028	2	.014	12.683	.007
Within Groups	.007	6	.001		
Total	.035	8			

#### Lampiran 8d. Hasil uji lanjut DMRT total flavonoid

PERLAKUAN	N	Subset for alpha = 0.05	
		1	2
A1= Cabai hijau	3	.1933	
A2=Cabai jingga	3		.2900

A3= Cabai merah	3		.3267
Sig.		1.000	.229

Means for groups in homogeneous subsets are displayed.

### Lampiran 9a. Hasil analisis pengujian capsaicin



KEMENTERIAN PERTANIAN  
BADAN PENELITIAN DAN PENGEMBANGAN PERTANIAN

F.05

BALAI BESAR PENELITIAN DAN PENGEMBANGAN PASCAPANEN PERTANIAN  
LABORATORIUM PENGUJIAN

Jalan Tentara Pelajar 12  
Bogor 16114  
Jalan Surotokuntho No. 56  
Rawagabus Karawang 41313

Telp. 0251-8321762, 0251-8346367  
Fax. 0251-8346367  
Telp. 0267-401294  
Fax. 0267-402357

#### LAPORAN PENGUJIAN LABORATORIUM

No. Administrasi /Number	:	24/LBBPSC/I/23
Nama/Instansi Pengirim/Name	:	Husnul Khatimah Murti
No. Surat Permohonan Number of letter	:	-
Alamat Pengirim/Address	:	Jl. AbdQuddus Bontoa No. 6 90225, Makassar
Tanggal Penerimaan Sampel/Date of receive	:	24 Januari 2023
Jenis Produk/Type of product	:	Bubuk Cabai
Unit Kemasan/Packaging unit	:	Plastik
Berat bersih/Netto	:	-

No.	Nama Sampel Sample name	Jenis Analisis Type of Analysis	Metode Method	Hasil Result	Satuan Unit
1.	Bubuk Cabai Merah	Capsaicin	HPLC	398,54	mg/100g
2.	Bubuk Cabai Hijau			584,94	
3.	Bubuk Cabai Orange			450,25	

Bogor, 30 Januari 2023  
Deputi Manajer Teknis,

Dr. Winda Haliza, S.P., M.Si. 

Laporan ini dilarang diperbanyak tanpa persetujuan tertulis dari Laboratorium Pengujian BBPP, Pascapanen Pertanian  
Laporan ini hanya berlaku pada contoh yang diuji  
Laporan ini merupakan hasil pengujian bukan penelitian  
Sisa contoh akan kami simpan selama satu bulan dari tanggal terbit laporan

### Lampiran 9b. Hasil pegujian capsaicin dalam satuan Scoville Heat Units (SHU)

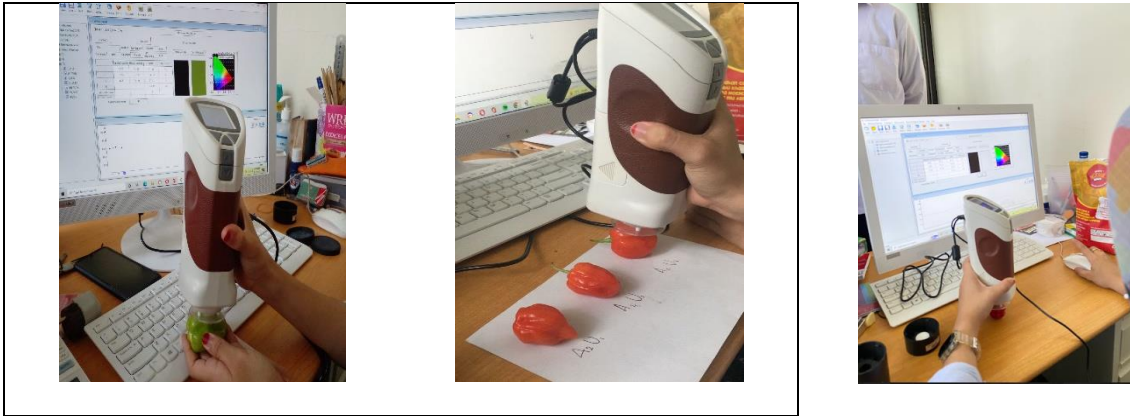
Perlakuan	SHU	Kategori
A1=Cabai Hijau	94175,34	Sangat Pedas
A2=Cabai jingga	72490,25	Pedas
A3=Cabai merah	64164,94	Pedas

## Lampiran 10. Dokumentasi Penelitian

- Preparasi sampel



- Analisis warna



- Pengujian tekstur



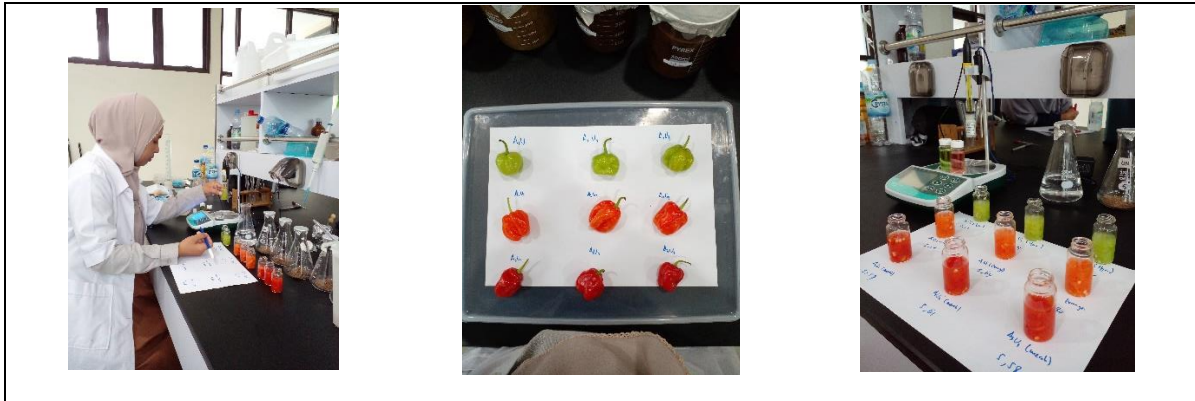
- Pengujian kadar air



- Pengujian vitamin C



- Pengujian derajat keasaman (pH)

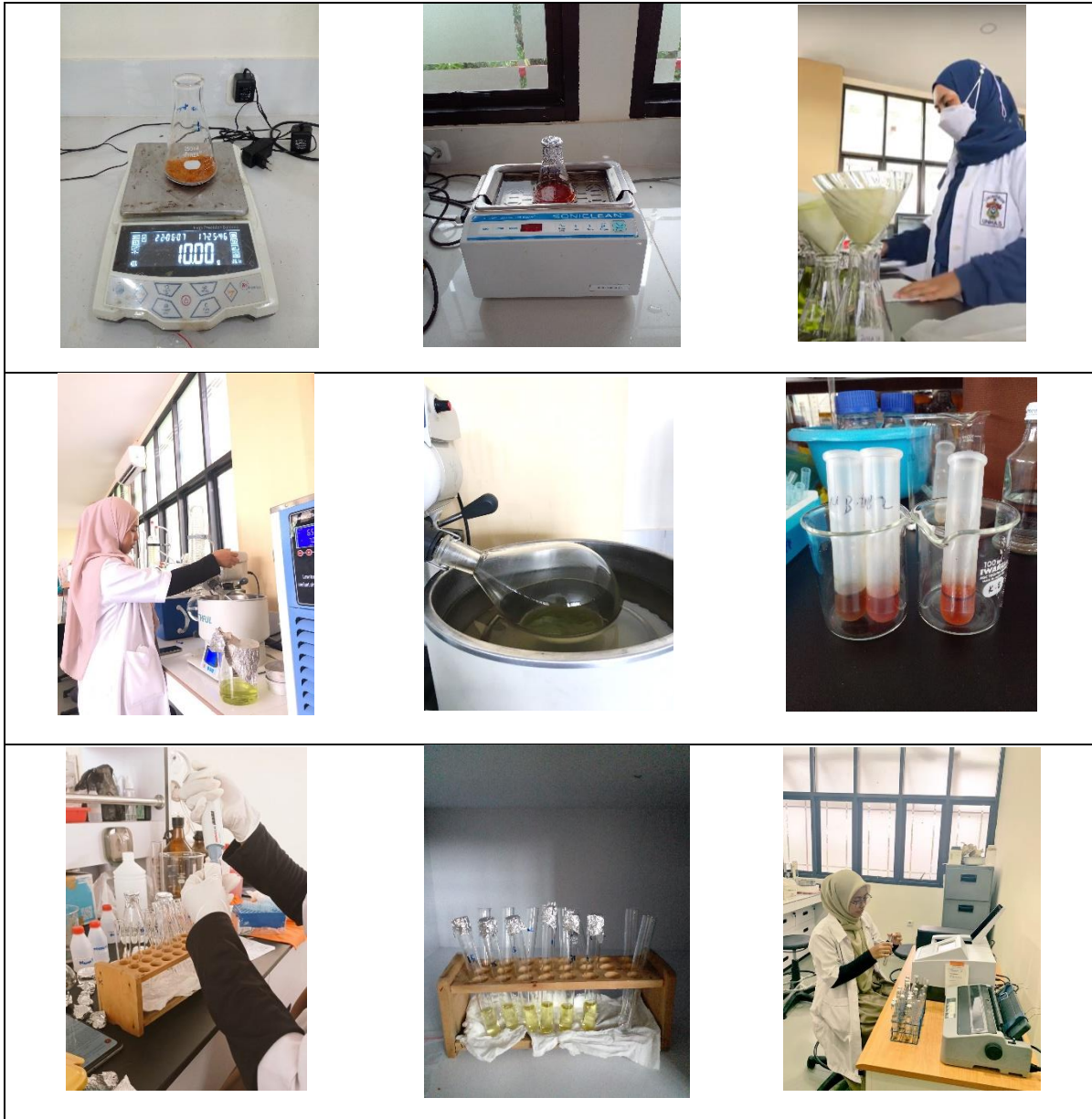


- Pengujian antioksidan



- Pengujian total flavonoid





• Pengujian capsaicin



