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LAMPIRAN 1
PROSES PENGOLAHAN BAHAN BAKU KACANG HIJAU, LABU KUNING, JAGUNG UNGU, DAN UWI UNGU MENJADI TEPUNG



Lampiran 1a. Proses pengeringan kacang hijau dan labu kuning menggunakan oven blower suhu 60 °C



Lampiran 1b. Proses penggilingan menggunakan *disc mill*

LAMPIRAN 2

PROSES PENGOLAHAN BERAS ANALOG



Lampiran 2a. Proses pengukusan bahan baku tepung untuk beras analog



Lampiran 2b. Proses ekstruksi bahan baku beras analog



Lampiran 2c. Proses pengeringan menggunakan oven blower beras yang telah diekstruksi

LAMPIRAN 3

Analisa Karakteristik Fisik dan Kimia Beras analog



Lampiran 3a. Analisis Daya Serap Air



Lampiran 3b. Uji organoleptik



Lampiran 3c. Analisis kadar air dan Kadar abu



Lampiran 3d. analisis protein dan serat kasar

LAMPIRAN 4

Data mentah Analisis Fisik beras analog labu kuning, jagung ungu, dan uwi ungu

4.1 Tabel Hasil Daya Pengembangan formula beras analog

No.	Formula	DP % Ulangan 1	DP % Ulangan 2	DP % Ulangan 2	Rerata
1	Labu kuning 20%	11%	4%	4%	6%
2	Labu Kuning 30%	13%	13%	20%	15%
3	Labu Kuning 40%	13%	5%	13%	10%
4	Jagung Ungu 20%	9%	9%	13%	10%
5	Jagung Ungu 30%	12%	12%	13%	12%
6	Jagung Ungu 40%	8%	15%	11%	11%
7	Uwi Ungu 20%	4%	14%	7%	8%
8	Uwi Ungu 30%	4%	19%	7%	10%
9	Uwi Ungu 40%	4%	17%	4%	8%

4.2 Tabel data Densitas kamba (gr/ml) beberapa perlakuan

No.	Formula beras analog	Berat sampel (gr)	Volume sampel (ml)		
			UL1	UL2	UL3
1	L1	20	37	36	36
2	L2	20	39	38	37
3	L3	20	38	39	37
4	J1	20	35	36	36
5	J2	20	37	36	35
6	J3	20	36	37	38
7	U1	20	36	37	36
8	U2	20	35	36	34
9	U3	20	35	36	35

4.3 Tabel Hasil perhitungan densitas kamba beras analog (gram/ml)

No.	Formula beras analog	Densitas Kamba (gr/ml)		
		UI1	UI2	UI3
1	L1	0,541	0,556	0,556
2	L2	0,513	0,526	0,541
3	L3	0,526	0,513	0,541
4	J1	0,571	0,556	0,556
5	J2	0,541	0,556	0,571
6	J3	0,556	0,541	0,526
7	U1	0,556	0,541	0,556
8	U2	0,571	0,556	0,588
9	U3	0,571	0,556	0,571

4.4 Tabel Hasil daya serap air (%)

Formula beras analog	UL1	UL2	UL3
L1	76.9%	75.3%	75.3%
L2	73.3%	75.8%	74.0%
L3	70.9%	60.0%	73.0%
J1	72.1%	70.8%	72.1%
J2	65.2%	59.5%	68.6%
J3	68.8%	67.2%	69.4%
U1	69.3%	72.1%	77.4%
U2	53.9%	66.7%	71.8%
U3	72.8%	59.5%	74.5%

Keterangan:

- L1 = Formula Labu Kuning 20%
- L2 = Formula Labu Kuning 30%
- L3 = Formula Labu Kuning 40%
- J1 = Formula Jagung Ungu 20%
- J2 = Formula Jagung Ungu 30%
- J3 = Formula Jagung Ungu 40%
- U1 = Formula Uwi Ungu 20%
- U2 = Formula Uwi Ungu 30%
- U3 = Formula Uwi Ungu 40%
- UI1 = Ulangan 1
- UI2 = Ulangan 2
- UI3 = Ulangan 3

4.5 UJI HEDONIK

Nama :

Tanggal :

Nama produk :

Amati warna, aroma, tekstur serta cicipi produk yang disajikan didepan anda. Tentukan tingkat kesukaan anda terhadap warna, aroma, tekstur dan rasa pada produk tersebut dengan memberi penilaian yang disajikan dibawah ini :

Indikator	Kode Sampel								
	661	367	335	814	205	771	228	632	728
Warna									
Aroma									
Rasa									
Tekstur									

Keterangan :

Sangat suka = 5

Suka = 4

Agak Suka = 3

Kurang Suka = 2

Tidak Suka = 1

UJI HEDONIK

Nama :

Tanggal :

Nama produk :

Amati warna, aroma, tekstur serta cicipi produk yang disajikan didepan anda. Tentukan tingkat kesukaan anda terhadap warna, aroma, tekstur dan rasa pada produk tersebut dengan memberi penilaian yang disajikan dibawah ini :

Indikator	Kode Sampel								
	643	345	321	353	564	765	235	612	734
Warna									
Aroma									
Rasa									
Tekstur									

Keterangan :

Sangat suka = 5

Suka = 4

Agak Suka = 3

Kurang Suka = 2

Tidak Suka = 1

4.6 Tabel Hasil Uji Organoleptik Nasi dari beras analog

Perlakuan	Rata-rata			
	Warna	Rasa	Aroma	Tekstur
Labu kuning 20%	2,89	2,56	2,56	2,67
Labu kuning 30%	3,67	3,28	2,89	3,44
Labu kuning 40%	3,28	3,06	2,78	3,11

Perlakuan	Rata-rata			
	Warna	Rasa	Aroma	Tekstur
Uwi Ungu 20%	2,67	3,11	3,00	2,83
Uwi Ungu 30%	3,06	3,17	3,11	3,67
Uwi Ungu 40%	2,67	3,00	3,00	3,50

Perlakuan	Rata-rata			
	Warna	Rasa	Aroma	Tekstur
Jagung Ungu 20%	2,61	2,72	2,78	2,94
Jagung Ungu 30%	2,50	2,61	2,78	2,83
Jagung Ungu 40%	2,72	2,78	2,83	3,06

Berdasarkan pengujian organoleptik Uji hedonik didapatkan sampel nasi analog yang terbaik dari tiap jenis beras yaitu : Beras analog Labu Kuning 30%, Beras analog jagung ungu 40%, beras analog uwi ungu 30%

LAMPIRAN 5

Data mentah Analisis Kimia hasil uji terbaik beras analog labu kuning, jagung ungu, dan uwi ungu

5.1 Kadar Air

Formulasi Beras analog	Kadar Air			Rerata
	UL 1	UL 2	UL 3	
Labu kuning 30%	8.69	9.29	9.21	9.06
Jagung Ungu 40	8.60	8.44	8.77	8.60
Uwi Ungu 30%	6.95	7.21	7.09	7.08

5.2 Kadar Protein

Formulasi Beras analog	Kadar Protein			Rerata
	UL 1	UL 2	UL 3	
Jagung Ungu 40%	11.36	11.27	11.39	11.34
Uwi Ungu 30%	9.15	9.18	9.19	9.17
Labu kuning 30%	8.04	8.40	8.11	8.18

5.3 Kadar Abu

Formulasi Beras analog	Kadar Protein			Rerata
	UL 1	UL 2	UL 3	
Jagung Ungu 40%	1.53	1.49	1.54	1.52
Uwi Ungu 30%	2.12	2.03	2.06	2.07
Labu kuning 30%	2.98	3.01	3.11	3.03

5.4 Kadar Karbohidrat

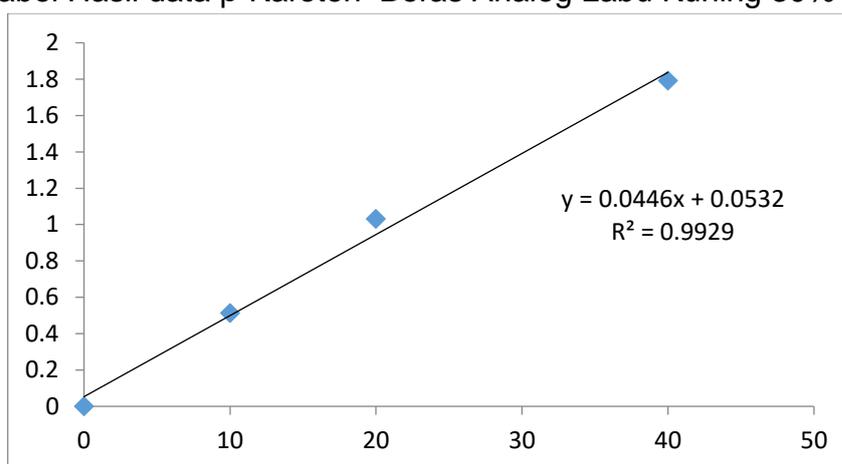
Formulasi Beras analog	Kadar karbohidrat			Rerata
	UL 1	UL 2	UL 3	
Jagung Ungu 40%	73.91	73.88	73.08	73.62
Uwi Ungu 30%	75.92	76.54	75.96	76.14
Labu kuning 30%	73.61	73.49	73.18	73.43

5.5 Kadar Lemak

Formulasi Beras analog	Kadar			Rerata
	UL 1	UL 2	UL 3	
Jagung Ungu 40%	3.19	3.83	3.90	3.64
Uwi Ungu 30%	3.65	2.74	3.41	3.27
Labu kuning 30%	2.67	2.69	2.87	2.74

5.6 Kadar Serat

Formulasi Beras analog	Kadar			Rerata
	UL 1	UL 2	UL 3	
Jagung Ungu 40%	1.41	1.09	1.32	1.27
Uwi Ungu 30%	2.21	2.30	2.29	2.27
Labu kuning 30%	4.01	3.12	3.52	3.55

5.7 Tabel Hasil data β -Karoten Beras Analog Labu Kuning 30%

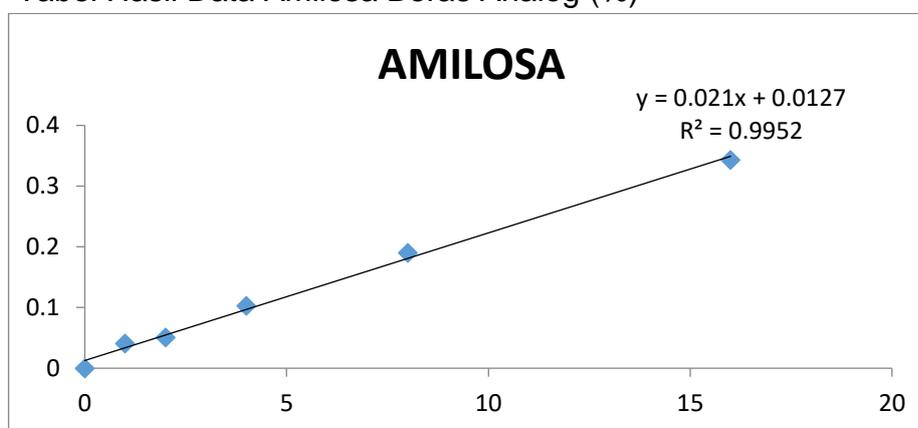
Labu Kuning 30%	UL 1	UL 2	UL 3	Rerata Kadar β -Karoten (ppm)
Tepung	424.35	447.10	442.49	437.98
Beras	332.94	313.73	345.93	330.87
Nasi	193.81	220.64	245.15	219.87

5.8 Tabel Hasil data Antosianin Beras Analog Uwi Ungu 30% dan Jagung Ungu 40%

Uwi Ungu 30%	UL 1	UL 2	UL 3	Rerata Kadar Antosianin (CyE/g)
Tepung	25.39	25.64	26.49	25.84

Beras	11.36	12.82	12.75	12.31
Nasi	4,25	5.30	5.24	4.93
Jagung Ungu 40%	UL 1	UL 2	UL 3	Rerata Kadar Antosianin (CyE/g)
Tepung	36.58	37.07	37.31	36.99
Beras	27.83	27.27	26.36	27.15
Nasi	8.44	8.20	8.70	8.45

5.9 Tabel Hasil Data Amilosa Beras Analog (%)



Formula	Beras			Rerata Kadar Amilosa	Nasi			Rerata Kadar Amilosa
	UL 1	UL 2	UL 3		UL 1	UL 2	UL 3	
Labu Kuning 30%	6,97	7,81	7,07	7,28	4,57	5,40	5,10	5,02
Jagung Ungu 40%	15,15	14,93	14,52	14,87	6,62	6,30	6,08	6,33
Uwi Ungu 30%	10,95	10,07	10,48	10,50	4,77	4,23	4,68	4,56

5.10 Tabel Hasil Data Amilopektin Beras Analog (%)

Formula	Beras			Rerata Kadar Amilopektin	Nasi			Rerata Kadar Amilopektin
	UL 1	UL 2	UL 3		UL 1	UL 2	UL 3	
Labu Kuning 30%	68.85	66.03	66.54	67.14	29.85	28.50	28.70	29.02
Jagung Ungu 40%	59.39	58.95	59.12	59.15	29.85	30.02	29.59	29.82
Uwi Ungu 30%	63.30	63.77	63.58	63.55	34.70	34.98	34.85	34.84



LABORATORIUM KIMIA MAKANAN TERNAK
JURUSAN NUTRISI DAN MAKANAN TERNAK
FAKULTAS PETERNAKAN
UNIVERSITAS HASANUDDIN

HASIL ANALISIS BAHAN

No	Kode Sampel	KOMPOSISI			
		Antosianin (CyE/g)	Amilosa (%)	Amilopektin (%)	Betacaroten (mg/Kg)
1	P. Jagung Ungu 40%	8.44	6.62	29.85	-
2	P. Jagung Ungu 40%	8.20	6.30	30.02	-
3	P. Jagung Ungu 40%	8.70	6.08	29.59	-
4	T. Jagung Ungu 40% 1	26.36	14.52	59.39	-
5	T. Jagung Ungu 40% 2	27.27	14.93	58.95	-
6	T. Jagung Ungu 40% 3	27.83	15.15	59.12	-
7	T. Jagung Ungu	37.31	-	-	-
8	T. Jagung Ungu	37.07	-	-	-
9	T. Jagung Ungu	36.58	-	-	-
10	P. Uwi Ungu 30% 1	4.25	4.77	34.70	-
11	P. Uwi Ungu 30% 2	5.30	4.23	34.98	-
12	P. Uwi Ungu 30% 3	5.24	4.68	34.85	-
13	T. Uwi Ungu 30.1	12.75	10.48	63.13	-
14	T. Uwi Ungu 30.2	12.82	10.07	63.77	-
15	T. Uwi Ungu 30.3	11.36	10.95	63.58	-
16	T. Uwi Ungu. 1	26.49	-	-	-
17	T. Uwi Ungu. 2	25.64	-	-	-
18	T. Uwi Ungu. 3	25.39	-	-	-
19	P. Labu Kuning 30% 1	-	4.57	29.85	193.81
20	P. Labu Kuning 30% 2	-	5.40	28.50	220.64
21	P. Labu Kuning 30% 3	-	5.10	28.70	245.15
22	T. Labu Kuning 30 % 1	-	7.07	68.85	332.94
23	T. Labu Kuning 30 % 2	-	7.81	66.03	313.73
24	T. Labu Kuning 30 % 3	-	6.97	66.54	345.93
25	T. Labu Kuning.1	-	-	-	424.35
26	T. Labu Kuning.2	-	-	-	447.10
27	T. Labu Kuning.3	-	-	-	442.49

: 1. Semua Fraksi Dinyatakan Dalam Sampel Asli

Keterangan



LAMPIRAN 6
Analisis Sidik Ragam dan Uji Lanjut Duncan dari Data Hasil Analisa
Karakteristik Beras Analog

6.1 Densitas Kamba

Descriptives								
DENSITAS KAMBA								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
Labu Kuning 20%	3	.55100	.008660	.005000	.52949	.57251	.541	.556
Labu Kuning 30%	3	.52667	.014012	.008090	.49186	.56147	.513	.541
Labu Kuning 40%	3	.52667	.014012	.008090	.49186	.56147	.513	.541
Jagung Ungu 20%	3	.56100	.008660	.005000	.53949	.58251	.556	.571
Jagung Ungu 30%	3	.55600	.015000	.008660	.51874	.59326	.541	.571
Jagung Ungu 40%	3	.54100	.015000	.008660	.50374	.57826	.526	.556
Uwi Ungu 20%	3	.55100	.008660	.005000	.52949	.57251	.541	.556
Uwi Ungu 30%	3	.57167	.016010	.009244	.53189	.61144	.556	.588
Uwi Ungu 40%	3	.56600	.008660	.005000	.54449	.58751	.556	.571
Total	27	.55011	.018565	.003573	.54277	.55745	.513	.588

ANOVA					
DENSITAS KAMBA					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.006	8	.001	4.956	.002
Within Groups	.003	18	.000		
Total	.009	26			

DENSITAS KAMBA				
Duncan ^a				
FORMULASI	N	Subset for alpha = 0.01		
		1	2	
Labu Kuning 30%	3	.52667		
Labu Kuning 40%	3	.52667		
Jagung Ungu 40%	3	.54100	.54100	

Labu Kuning 20%	3	.55100	.55100
Uwi Ungu 20%	3	.55100	.55100
Jagung Ungu 30%	3	.55600	.55600
Jagung Ungu 20%	3		.56100
Uwi Ungu 40%	3		.56600
Uwi Ungu 30%	3		.57167
Sig.		.018	.015

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

6.2 Daya Pengembangan

Descriptives

DAYA PENGEMBANGAN

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
Labu Kuning 20%	3	6.33	4.041	2.333	-3.71	16.37	4	11
Labu Kuning 30%	3	15.33	4.041	2.333	5.29	25.37	13	20
Labu Kuning 40%	3	10.33	4.619	2.667	-1.14	21.81	5	13
Jagung Ungu 20%	3	10.33	2.309	1.333	4.60	16.07	9	13
Jagung Ungu 30%	3	12.33	.577	.333	10.90	13.77	12	13
Jagung Ungu 40%	3	11.33	3.512	2.028	2.61	20.06	8	15
Uwi Ungu 20%	3	8.33	5.132	2.963	-4.41	21.08	4	14
Uwi Ungu 30%	3	10.00	7.937	4.583	-9.72	29.72	4	19
Uwi Ungu 40%	3	8.33	7.506	4.333	-10.31	26.98	4	17
Total	27	10.30	4.794	.923	8.40	12.19	4	20

DAYA PENGEMBANGAN

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	162.296	8	20.287	.839	.581
Within Groups	435.333	18	24.185		
Total	597.630	26			

6.3 Daya Serap Air

7 Descriptives

DAYA SERAP AIR

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
Labu Kuning 20%	3	75.833	.9238	.5333	73.539	78.128	75.3	76.9
Labu Kuning 30%	3	74.367	1.2897	.7446	71.163	77.570	73.3	75.8
Labu Kuning 40%	3	67.967	6.9788	4.0292	50.630	85.303	60.0	73.0
Jagung Ungu 20%	3	71.667	.7506	.4333	69.802	73.531	70.8	72.1
Jagung Ungu 30%	3	64.433	4.5982	2.6548	53.011	75.856	59.5	68.6
Jagung Ungu 40%	3	68.467	1.1372	.6566	65.642	71.292	67.2	69.4
Uwi Ungu 20%	3	72.933	4.1138	2.3751	62.714	83.153	69.3	77.4
Uwi Ungu 30%	3	64.133	9.2219	5.3243	41.225	87.042	53.9	71.8
Uwi Ungu 40%	3	68.933	8.2136	4.7421	48.530	89.337	59.5	74.5
Total	27	69.859	5.8811	1.1318	67.533	72.186	53.9	77.4

ANOVA

DAYA SERAP AIR

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	411.985	8	51.498	1.902	.123
Within Groups	487.300	18	27.072		
Total	899.285	26			

6.4 Anova Parameter Warna

6.4.1 Labu Kuning

Tests of Between-Subjects Effects

Dependent Variable: *Parameter Warna*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	1.003 ^a	2	.501	34.608	.001
Intercept	96.040	1	96.040	6.629E3	.000
Formulasi	1.003	2	.501	34.608	.001
Error	.087	6	.014		
Total	97.130	9			
Corrected Total	1.090	8			

a. R Squared = .920 (Adjusted R Squared = .894)

Uji Lanjut Parameter Warna

Parameter Warna

Duncan

Formulasi Labu Kuning	N	Subset		
		1	2	3
20	3	2.8700		
40	3		3.2433	
30	3			3.6867
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .014.

6.4.2 Jagung Ungu

Tests of Between-Subjects Effects

Dependent Variable: *Parameter Warna*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.060 ^a	2	.030	6.689	.030
Intercept	66.422	1	66.422	1.476E4	.000
Formulasi	.060	2	.030	6.689	.030
Error	.027	6	.004		
Total	66.510	9			
Corrected Total	.087	8			

a. R Squared = .690 (Adjusted R Squared = .587)

6.4.3 Uwi Ungu

Tests of Between-Subjects EffectsDependent Variable: *Parameter Warna*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.304 ^a	2	.152	11.072	.010
Intercept	67.623	1	67.623	4.932E3	.000
Formulasi	.304	2	.152	11.072	.010
Error	.082	6	.014		
Total	68.009	9			
Corrected Total	.386	8			

a. R Squared = .787 (Adjusted R Squared = .716)

Uji Lanjut Parameter Warna

Parameter Warna

Duncan

Formulasi Uwi Ungu	N	Subset	
		1	2
40	3	2.5933	
20	3	2.6300	
30	3		3.0000
Sig.		.715	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .014.

6.5 ANOVA Parameter Aroma

6.5.1 Labu kuning

Tests of Between-Subjects EffectsDependent Variable: *Parameter Aroma*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.157 ^a	2	.079	13.197	.006
Intercept	68.503	1	68.503	1.148E4	.000
Formulasi	.157	2	.079	13.197	.006
Error	.036	6	.006		
Total	68.696	9			
Corrected Total	.193	8			

a. R Squared = .815 (Adjusted R Squared = .753)

1.4 Uji Lanjut Parameter Aroma Duncan

Formulasi Labu Kuning	N	Subset	
		1	2
20	3	2.5767	
40	3		2.8133
30	3		2.8867
Sig.		1.000	.289

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .006.

6.5.2 Jagung ungu

Tests of Between-Subjects Effects

Dependent Variable: *Parameter Aroma*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.062 ^a	2	.031	7.303	.025
Intercept	69.112	1	69.112	1.624E4	.000
Formulasi	.062	2	.031	7.303	.025
Error	.026	6	.004		
Total	69.199	9			
Corrected Total	.088	8			

a. R Squared = .709 (Adjusted R Squared = .612)

6.5.3 Uwi Ungu

Tests of Between-Subjects Effects

Dependent Variable: *Parameter Aroma*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.116 ^a	2	.058	9.322	.014
Intercept	82.023	1	82.023	1.314E4	.000
Formulasi	.116	2	.058	9.322	.014
Error	.037	6	.006		
Total	82.177	9			
Corrected Total	.154	8			

a. R Squared = .757 (Adjusted R Squared = .675)

6.6 ANOVA Parameter Rasa

6.6.1 Labu kuning

Tests of Between-Subjects Effects

Dependent Variable: *Parameter Rasa*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.914 ^a	2	.457	85.837	.000
Intercept	80.760	1	80.760	1.517E4	.000
Formulasi	.914	2	.457	85.837	.000
Error	.032	6	.005		
Total	81.706	9			
Corrected Total	.946	8			

a. R Squared = .966 (Adjusted R Squared = .955)

Uji Lanjut Parameter Rasa

Parameter Rasa

Duncan

Formulasi Labu Kuning	N	Subset		
		1	2	3
20	3	2.5600		
40	3		3.1133	
30	3			3.3133
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .005.

6.6.2 Jagung ungu

Tests of Between-Subjects Effects

Dependent Variable: *Parameter Rasa*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.044 ^a	2	.022	1.993E3	.000
Intercept	65.718	1	65.718	5.915E6	.000
Formulasi	.044	2	.022	1.993E3	.000
Error	6.667E-5	6	1.111E-5		
Total	65.762	9			
Corrected Total	.044	8			

a. R Squared = .998 (Adjusted R Squared = .998)

Uji Lanjut Parameter Rasa

Parameter Rasa

Duncan

Formulasi Jagung Ungu	N	Subset		
		1	2	3
30	3	2.6100		
20	3		2.7167	
40	3			2.7800
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 1.11E-005.

6.6.3 Uwi ungu

Tests of Between-Subjects Effects

Dependent Variable: *Parameter Rasa*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.045 ^a	2	.023	4.333	.068
Intercept	81.963	1	81.963	1.566E4	.000
Formulasi	.045	2	.023	4.333	.068
Error	.031	6	.005		
Total	82.040	9			
Corrected Total	.077	8			

a. R Squared = .591 (Adjusted R Squared = .455)

6.7 ANOVA Parameter tekstur

6.7.1 Labu Kuning

Tests of Between-Subjects Effects

Dependent Variable: *Parameter Tesktur*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.914 ^a	2	.457	53.375	.000
Intercept	80.401	1	80.401	9.385E3	.000
Formulasi	.914	2	.457	53.375	.000
Error	.051	6	.009		
Total	81.367	9			
Corrected Total	.966	8			

6.7.1 Labu Kuning

Tests of Between-Subjects EffectsDependent Variable: *Parameter Tekstur*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.914 ^a	2	.457	53.375	.000
Intercept	80.401	1	80.401	9.385E3	.000
Formulasi	.914	2	.457	53.375	.000
Error	.051	6	.009		
Total	81.367	9			

a. R Squared = .947 (Adjusted R Squared = .929)

Uji Lanjut Parameter Tekstur

Duncan

Formulasi Labu Kuning	N	Subset		
		1	2	3
20	3	2.6333		
40	3		2.9267	
30	3			3.4067
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .009.

6.7.3 Jagung Ungu

Tests of Between-Subjects EffectsDependent Variable: *Parameter Tekstur*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.095 ^a	2	.048	7.041	.027
Intercept	77.323	1	77.323	1.143E4	.000
Formulasi	.095	2	.048	7.041	.027
Error	.041	6	.007		
Total	77.459	9			
Corrected Total	.136	8			

a. R Squared = .701 (Adjusted R Squared = .602)

6.7.3 Uwi Ungu

Tests of Between-Subjects EffectsDependent Variable: *Parameter Tekstur*

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.889 ^a	2	.445	193.280	.000
Intercept	96.302	1	96.302	4.187E4	.000
Formulasi	.889	2	.445	193.280	.000
Error	.014	6	.002		
Total	97.204	9			
Corrected Total	.903	8			

a. R Squared = .985 (Adjusted R Squared = .980)

Uji Lanjut Parameter Tekstur

Parameter Tekstur

Duncan		Subset		
Formulasi Uwi Ungu	N	1	2	3
20	3	2.8333		
40	3		3.4233	
30	3			3.5567
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

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

6.8 Kadar Air**6.8.1 Beras****Descriptives**

Kadar Air

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
Jagung Ungu 40%	3	8.6033	.16503	.09528	8.1934	9.0133	8.44	8.77
Uwi Ungu 30%	3	7.0833	.13013	.07513	6.7601	7.4066	6.95	7.21
Labu Kuning 30%	3	9.0633	.32578	.18809	8.2540	9.8726	8.69	9.29
Total	9	8.2500	.91808	.30603	7.5443	8.9557	6.95	9.29

ANOVA

Kadar Air

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	6.442	2	3.221	64.295	.000
Within Groups	.301	6	.050		

Total	6.743	8
Kadar Air		
Duncan ^a		
Konsentrasi Komponen	Subset for alpha = 0.01	
Bioaktif	N	1 2
Uwi Ungu 30%	3	7.0833
Jagung Ungu 40%	3	8.6033
Labu Kuning 30%	3	9.0633
Sig.	1.000	.045
Means for groups in homogeneous subsets are displayed.		
a. Uses Harmonic Mean Sample Size = 3.000.		

6.8.2 Nasi

Descriptives									
Kadar Air									
					95% Confidence Interval for Mean				
	N	Mean	Std. Deviation	Std. Error	Lower Bound	Upper Bound	Minimu m	Maximu m	
jagung ungu 40%	3	52.5367	.25502	.14723	51.9032	53.1702	52.28	52.79	
Uwi Ungu 30%	3	51.4167	.27319	.15773	50.7380	52.0953	51.19	51.72	
Labu Kuning 30%	3	52.7433	1.54507	.89205	48.9052	56.5815	51.19	54.28	
Total	9	52.2322	1.00691	.33564	51.4582	53.0062	51.19	54.28	
ANOVA									
Kadar Air									
		Sum of Squares	df	Mean Square	F	Sig.			
Between Groups		3.057	2	1.529	1.815	.242			
Within Groups		5.054	6	.842					
Total		8.111	8						

6.9 Kadar Abu

6.9.1 Beras

Descriptives								
Kadar Abu								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
Jagung Ungu 40%	3	1.5200	.02646	.01528	1.4543	1.5857	1.49	1.54
Uwi Ungu 30%	3	2.0700	.04583	.02646	1.9562	2.1838	2.03	2.12
Labu Kuning 30%	3	3.0333	.06807	.03930	2.8642	3.2024	2.98	3.11
Total	9	2.2078	.66479	.22160	1.6968	2.7188	1.49	3.11

ANOVA						
Kadar Abu						
	Sum of Squares	df	Mean Square	F	Sig.	
Between Groups	3.521	2	1.760	710.453	.000	
Within Groups	.015	6	.002			
Total	3.536	8				

Kadar Abu				
Duncan ^a				
Konsentrasi Komponen	N	Subset for alpha = 0.01		
Bioaktif		1	2	3
Jagung Ungu 40%	3	1.5200		
Uwi Ungu 30%	3		2.0700	
Labu Kuning 30%	3			3.0333
Sig.		1.000	1.000	1.000
Means for groups in homogeneous subsets are displayed.				
a. Uses Harmonic Mean Sample Size = 3.000.				

6.9.2 Nasi

Descriptives								
Kadar Abu								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
jagung ungu 40%	3	.7300	.02000	.01155	.6803	.7797	.71	.75
Uwi Ungu 30%	3	.9767	.01528	.00882	.9387	1.0146	.96	.99
Labu Kuning 30%	3	1.3433	.01528	.00882	1.3054	1.3813	1.33	1.36
Total	9	1.0167	.26768	.08923	.8109	1.2224	.71	1.36

ANOVA						
Kadar Abu						
	Sum of Squares	df	Mean Square	F	Sig.	
Between Groups	.571	2	.286	989.077	.000	
Within Groups	.002	6	.000			
Total	.573	8				

Kadar Abu				
Duncan ^a				
Konsentrasi Komponen Bioaktif	N	Subset for alpha = 0.01		
		1	2	3
jagung ungu 40%	3	.7300		
Uwi Ungu 30%	3		.9767	
Labu Kuning 30%	3			1.3433
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

6.10. Karbohidrat

6.10.1 Beras

Descriptives								
Karbohidrat								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
jagung ungu 40%	3	73.6233	.47078	.27180	72.4539	74.7928	73.08	73.91
Uwi Ungu 30%	3	76.1400	.34699	.20033	75.2780	77.0020	75.92	76.54
Labu Kuning 30%	3	73.4267	.22189	.12811	72.8755	73.9779	73.18	73.61
Total	9	74.3967	1.34708	.44903	73.3612	75.4321	73.08	76.54

ANOVA					
Karbohidrat					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	13.734	2	6.867	52.654	.000
Within Groups	.783	6	.130		
Total	14.517	8			

Karbohidrat			
Duncan ^a			
Konsentrasi Komponen	N	Subset for alpha = 0.01	
Bioaktif		1	2
Labu Kuning 30%	3	73.4267	
jagung ungu 40%	3	73.6233	
Uwi Ungu 30%	3		76.1400
Sig.		.530	1.000
Means for groups in homogeneous subsets are displayed.			
a. Uses Harmonic Mean Sample Size = 3.000.			

6.10.2 Nasi

Descriptives								
Karbohidrat								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
jagung ungu 40%	3	36.7867	.31501	.18187	36.0041	37.5692	36.47	37.10
Uwi Ungu 30%	3	40.4100	.09165	.05292	40.1823	40.6377	40.31	40.49
Labu Kuning 30%	3	36.0500	1.77212	1.02313	31.6478	40.4522	34.33	37.87
Total	9	37.7489	2.21294	.73765	36.0479	39.4499	34.33	40.49

ANOVA					
Karbohidrat					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	32.681	2	16.340	15.093	.005
Within Groups	6.496	6	1.083		
Total	39.177	8			

Karbohidrat			
Duncan ^a			
Konsentrasi Komponen Bioaktif	N	Subset for alpha = 0.01	
		1	2
Labu Kuning 30%	3	36.0500	
jagung ungu 40%	3	36.7867	
Uwi Ungu 30%	3		40.4100
Sig.		.419	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

6.11 protein

6.11.1 Beras

Descriptives								
Protein	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
					Jagung Ungu 40%	3		
Uwi Ungu 30%	3	9.1733	.02082	.01202	9.1216	9.2250	9.15	9.19
Labu Kuning 30%	3	8.1833	.19088	.11020	7.7092	8.6575	8.04	8.40
Total	9	9.5656	1.40181	.46727	8.4880	10.6431	8.04	11.39

ANOVA					
Protein	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	15.639	2	7.820	575.437	.000
Within Groups	.082	6	.014		
Total	15.721	8			

Protein				
Duncan ^a				
Konsentrasi Komponen Bioaktif	N	Subset for alpha = 0.01		
		1	2	3
Labu Kuning 30%	3	8.1833		
Uwi Ungu 30%	3		9.1733	
Jagung Ungu 40%	3			11.3400
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

6.11.2 Nasi

Descriptives								
Protein	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval		Minimum	Maximum
					for Mean			
					Lower Bound	Upper Bound		
jagung ungu 40%	3	5.7133	.05132	.02963	5.5859	5.8408	5.67	5.77
Uwi Ungu 30%	3	4.0633	.03055	.01764	3.9874	4.1392	4.03	4.09
Labu Kuning 30%	3	4.6567	.03055	.01764	4.5808	4.7326	4.63	4.69
Total	9	4.8111	.72458	.24153	4.2542	5.3681	4.03	5.77

ANOVA						
Protein						
	Sum of Squares	df	Mean Square	F	Sig.	
Between Groups	4.191	2	2.096	1397.030	.000	
Within Groups	.009	6	.002			
Total	4.200	8				

Protein				
Duncan ^a				
Konsentrasi Komponen	N	Subset for alpha = 0.01		
		1	2	3
Uwi Ungu 30%	3	4.0633		
Labu Kuning 30%	3		4.6567	
jagung ungu 40%	3			5.7133
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

6.12 Lemak

6.12.1 Beras

ANOVA					
Kadar Lemak					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1.217	2	.609	4.710	.059
Within Groups	.775	6	.129		
Total	1.993	8			

Kadar Lemak		
Duncan ^a		
Konsentrasi Komponen Bioaktif	N	Subset for alpha = 0.01
		1
Labu Kuning 30%	3	2.7433
Uwi Ungu 30%	3	3.2667
Jagung Ungu 40%	3	3.6400
Sig.		.026
Means for groups in homogeneous subsets are displayed.		
a. Uses Harmonic Mean Sample Size = 3.000.		

6.12.2 Nasi

Descriptives								
Kadar Lemak								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
jagung ungu 40%	3	2.4867	.45347	.26181	1.3602	3.6131	2.21	3.01
Uwi Ungu 30%	3	1.0100	.12124	.07000	.7088	1.3112	.88	1.12
Labu Kuning 30%	3	.5033	.07024	.04055	.3289	.6778	.43	.57
Total	9	1.3333	.92340	.30780	.6235	2.0431	.43	3.01

ANOVA					
Kadar Lemak					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	6.371	2	3.185	42.422	.000
Within Groups	.451	6	.075		
Total	6.821	8			

Kadar Lemak			
Duncan ^a			
Konsentrasi Komponen	N	Subset for alpha = 0.01	
Bioaktif		1	2
Labu Kuning 30%	3	.5033	
Uwi Ungu 30%	3	1.0100	
jagung ungu 40%	3		2.4867
Sig.		.064	1.000

Means for groups in homogeneous subsets are displayed.
a. Uses Harmonic Mean Sample Size = 3.000.

6.13 Serat Pangan

6.13.1 Beras

Descriptives								
Serat								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
jagung ungu 40%	3	1.2733	.16503	.09528	.8634	1.6833	1.09	1.41
Uwi Ungu 30%	3	2.2667	.04933	.02848	2.1441	2.3892	2.21	2.30
Labu Kuning 30%	3	3.5500	.44576	.25736	2.4427	4.6573	3.12	4.01
Total	9	2.3633	1.01696	.33899	1.5816	3.1450	1.09	4.01

ANOVA					
Serat					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	7.817	2	3.908	51.344	.000
Within Groups	.457	6	.076		
Total	8.274	8			

Serat				
Duncan ^a				
Konsentrasi Komponen	N	Subset for alpha = 0.01		
Bioaktif		1	2	3
jagung ungu 40%	3	1.2733		
Uwi Ungu 30%	3		2.2667	
Labu Kuning 30%	3			3.5500
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.
a. Uses Harmonic Mean Sample Size = 3.000.

6.13.2 Nasi

Descriptives								
Serat								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
jagung ungu 40%	3	1.7467	.01528	.00882	1.7087	1.7846	1.73	1.76
Uwi Ungu 30%	3	2.1233	.08505	.04910	1.9121	2.3346	2.04	2.21
Labu Kuning 30%	3	4.7033	.16258	.09387	4.2995	5.1072	4.52	4.83
Total	9	2.8578	1.39678	.46559	1.7841	3.9314	1.73	4.83

ANOVA						
Serat						
	Sum of Squares	df	Mean Square	F	Sig.	
Between Groups	15.540	2	7.770	687.618	.000	
Within Groups	.068	6	.011			
Total	15.608	8				

Serat				
Duncan ^a				
Konsentrasi Komponen Bioaktif	N	Subset for alpha = 0.01		
		1	2	3
jagung ungu 40%	3	1.7467		
Uwi Ungu 30%	3		2.1233	
Labu Kuning 30%	3			4.7033
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

6.14 Amilosa

6.14.1 Beras

Descriptives								
Amilosa								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
jagung ungu 40%	3	14.8667	.31974	.18460	14.0724	15.6609	14.52	15.15
Uwi ungu 30%	3	10.5000	.44034	.25423	9.4061	11.5939	10.07	10.95
Labu kuning 30%	3	7.2833	.45884	.26491	6.1435	8.4232	6.97	7.81
Total	9	10.8833	3.31540	1.10513	8.3349	13.4318	6.97	15.15

ANOVA					
Amilosa					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	86.922	2	43.461	257.334	.000
Within Groups	1.013	6	.169		
Total	87.935	8			

Amilosa				
Duncan ^a				
Konsentrasi Komponen Bioaktif	N	Subset for alpha = 0.01		
		1	2	3
Labu kuning 30%	3	7.2833		
Uwi ungu 30%	3		10.5000	
jagung ungu 40%	3			14.8667
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

6.14.2 Nasi

Descriptives								
Amilosa								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
jagung ungu 40%	3	6.3333	.27154	.15677	5.6588	7.0079	6.08	6.62
Uwi ungu 30%	3	4.5600	.28931	.16703	3.8413	5.2787	4.23	4.77
Labu kuning 30%	3	5.0233	.42028	.24265	3.9793	6.0674	4.57	5.40
Total	9	5.3056	.84732	.28244	4.6542	5.9569	4.23	6.62

ANOVA					
Amilosa					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	5.075	2	2.538	22.790	.002
Within Groups	.668	6	.111		
Total	5.744	8			

Amilosa			
Duncan ^a			
Konsentrasi Komponen Bioaktif	N	Subset for alpha = 0.01	
		1	2
Uwi ungu 30%	3	4.5600	
Labu kuning 30%	3	5.0233	
jagung ungu 40%	3		6.3333
Sig.		.140	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

6.12 Amilopektin

6.12.1 Beras

Descriptives

Amilopektin								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
jagung ungu 40%	3	59.1533	.22189	.12811	58.6021	59.7045	58.95	59.39
Uwi ungu 30%	3	63.5500	.23643	.13650	62.9627	64.1373	63.30	63.77
Labu kuning 30%	3	67.1400	1.50270	.86758	63.4071	70.8729	66.03	68.85
Total	9	63.2811	3.54845	1.18282	60.5535	66.0087	58.95	68.85

ANOVA

Amilopektin					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	96.006	2	48.003	60.937	.000
Within Groups	4.726	6	.788		
Total	100.732	8			

Amilopektin

Duncan ^a				
Konsentrasi Komponen Bioaktif	N	Subset for alpha = 0.01		
		1	2	3
jagung ungu 40%	3	59.1533		
Uwi ungu 30%	3		63.5500	
Labu kuning 30%	3			67.1400
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

6.12.2 Nasi

Descriptives								
Amilopektin								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
jagung ungu 40%	3	29.8200	.21656	.12503	29.2820	30.3580	29.59	30.02
Uwi ungu 30%	3	34.8433	.14012	.08090	34.4953	35.1914	34.70	34.98
Labu kuning 30%	3	29.0167	.72858	.42065	27.2068	30.8266	28.50	29.85
Total	9	31.2267	2.76188	.92063	29.1037	33.3496	28.50	34.98

ANOVA					
Amilopektin					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	59.829	2	29.915	150.233	.000
Within Groups	1.195	6	.199		
Total	61.024	8			

Amilopektin			
Duncan ^a			
Konsentrasi Komponen Bioaktif	N	Subset for alpha = 0.01	
		1	2
Labu kuning 30%	3	29.0167	
jagung ungu 40%	3	29.8200	
Uwi ungu 30%	3		34.8433
Sig.		.070	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.