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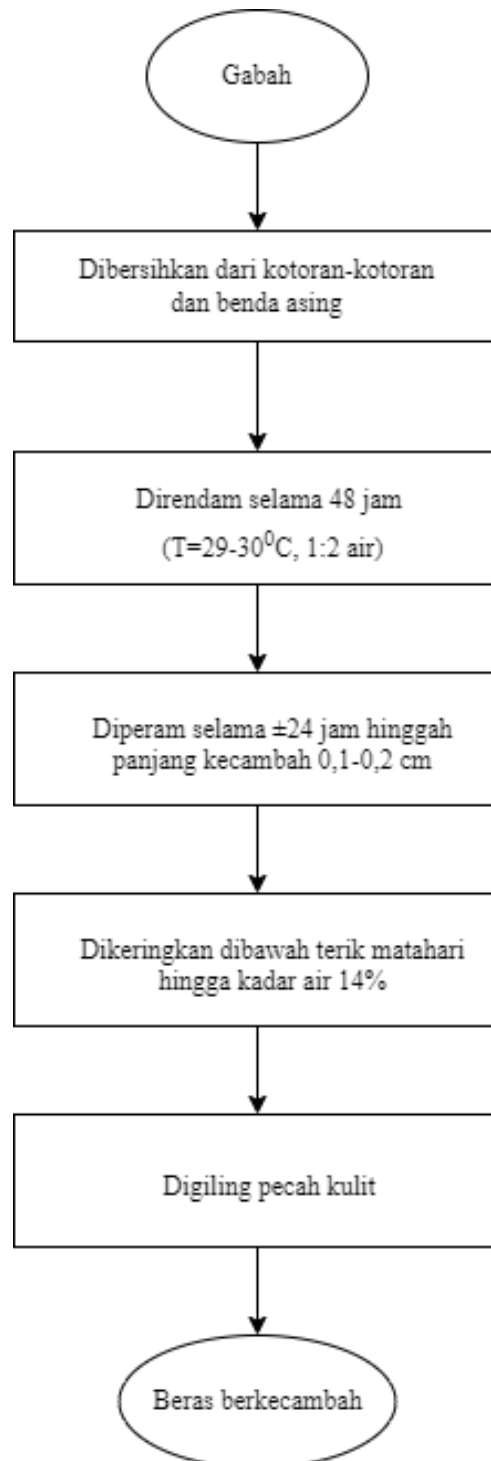
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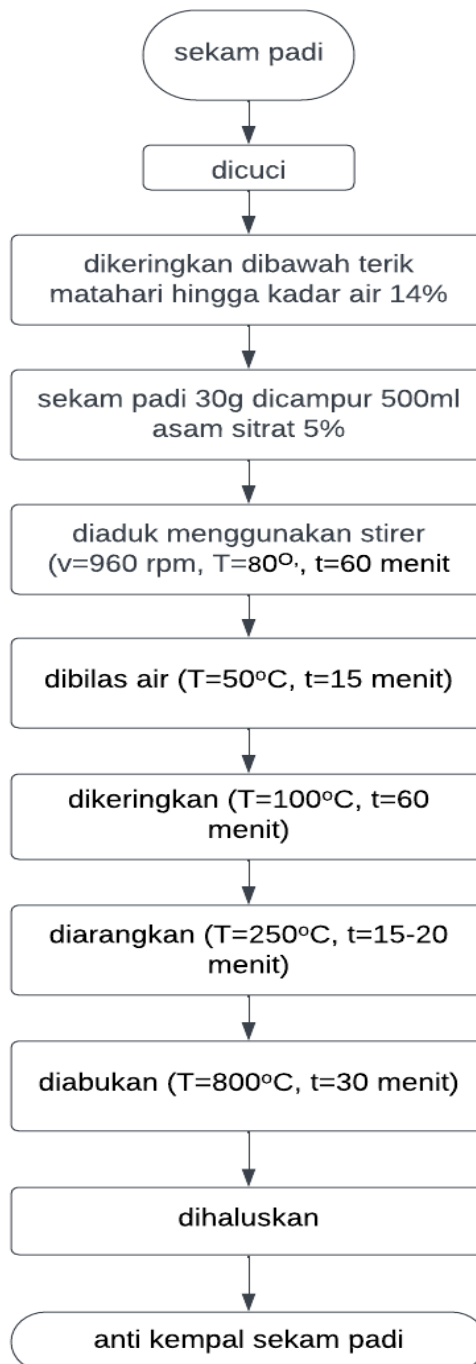
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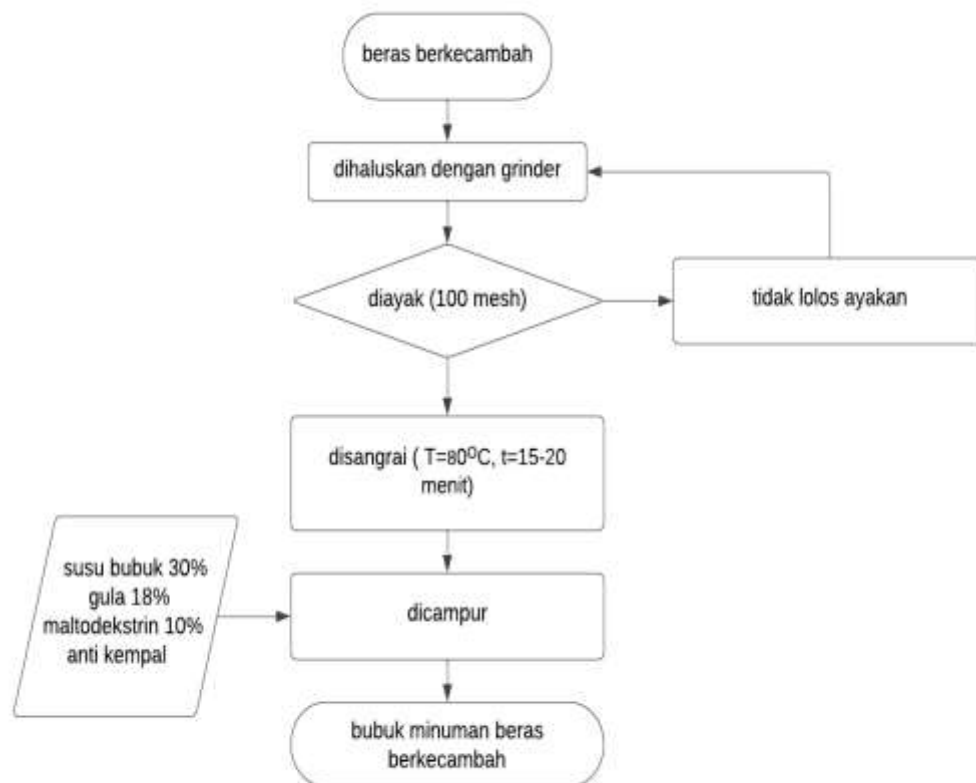
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LAMPIRAN

Lampiran 1. Diagram Alir Pembuatan Beras Berkecambah



Lampiran 2. Diagram Alir Pembuatan Anti Kempal Sekam padi

Lampiran 3. Diagram Alir Pembuatan Bubuk Minuman Beras Berkecambah.

Lampiran 4. Data Hasil Pengujian Organoleptik Parameter Warna.

No.	Nama Panelis	PERLAKUAN											
		A0			A1			A2			A3		
		U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
1	Muh. Rizqun Bivandi Budiman	2	3	2	2	3	2	2	2	2	2	2	2
2	Muh. Abyan farazaki	4	1	3	3	1	3	3	2	4	3	5	5
3	Muh. Luthfi Ridwan	4	4	4	4	4	4	4	4	4	4	4	4
4	Alfian	2	2	3	2	3	1	3	1	2	1	3	3
5	Moch Syahrul Prasetiawan	4	4	4	4	4	4	4	4	3	4	4	3
6	Lujen	3	5	5	5	5	4	4	4	4	4	3	4
7	Raihan Fikry	3	3	4	4	3	4	3	4	3	3	3	3
8	Nunu	4	4	4	4	4	4	4	4	4	4	4	4
9	Felixs Kondo	4	4	5	4	5	4	4	4	3	4	2	4
10	Stevandy	3	3	3	3	3	4	3	4	3	3	3	4
11	Elsa	4	4	4	3	4	3	3	3	3	4	3	4
12	Sri Rahayu	1	3	4	5	5	1	3	3	2	3	1	1
13	Ikhlas Sul Amal	1	4	3	2	3	3	3	4	2	3	3	3
14	Arman	4	3	3	3	3	3	3	3	2	3	3	2
15	Restu Geneva	4	3	3	3	3	3	3	4	3	3	3	3
16	Jesicha	3	3	4	3	3	4	3	3	3	4	3	1
17	Sari Nugrahyani Syam	4	3	4	4	4	3	4	3	3	4	3	3
18	Rezkiya J	3	3	4	4	4	3	3	4	3	4	3	4
19	Muhammad Khusnul Imam	2	3	3	3	3	3	3	3	3	3	3	3
20	Sri Suharningsi	3	4	4	3	4	3	4	4	4	4	3	3
21	Nursetiawati	3	2	2	2	2	2	3	2	2	2	3	2
22	Jumrah	4	3	3	4	4	4	4	3	3	3	3	4
23	Yoseph Dian Eka Putra	3	1	2	3	2	3	2	2	2	2	1	2
24	Tzabitha Aqillah	2	4	2	1	2	5	3	4	2	4	3	3
25	Natasya Audrey Putri Fredericka	1	5	2	2	4	5	4	4	2	4	1	1
Total		75	81	84	80	85	82	82	82	71	82	72	75
		3	3.24	3.36	3.2	3.4	3.28	3.28	3.28	2.84	3.28	2.88	3
RERATA		3.20			3.29			3.13			3.05		

Lampiran 5. Data Hasil Pengujian Organoleptik Parameter Rasa.

No.	Nama Panelis	PERLAKUAN											
		A0			A1			A2			A3		
		U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
1	Muh. Rizqun Bivandi Budiman	2	3	3	2	3	2	3	2	3	3	1	2
2	Muh. Abyan farazaki	5	4	3	5	5	5	3	3	3	4	5	2
3	Muh. Luthfi Ridwan	3	3	3	3	3	3	2	2	2	4	4	4
4	Alfian	1	1	2		5	3	3	2	1	4	2	1
5	Moch Syahrul Prasetiawan	4	4	4	4	5	5	3	5	5	3	5	5
6	Lujen	3	5	4	3	4	3	4	4	4	4	3	4
7	Raihan Fikry	4	4	3	4	3	3	3	4	4	2	3	3
8	Nunu	3	3	5	2	4	4	3	4	3	4	3	4
9	Felixs Kondo	4	5	4	4	4	4	4	4	4	4	3	4
10	Stevandy	1	1	3	1	1	3	1	2	4	1	2	4
11	Elsa	3	3	2	3	3	2	3	3	3	3	2	3
12	Sri Rahayu	4	4	2	4	3	1	4	4	1	3	3	1
13	Ikhlas Sul Amal	3	3	3	4	4	4	4	3	4	4	3	2
14	Arman	1	2	2	2	3	2	2	3	4	4	2	4
15	Restu Geneva	3	4	4	3	3	4	2	3	3	3	4	2
16	Jesicha	4	4	4	4	4	3	4	3	4	3	2	4
17	Sari Nugrahyani Syam	3	3	4	4	3	3	3	2	3	3	3	4
18	Rezkiya J	4	3	3	3	3	4	3	4	4	2	4	4
19	Muhammad Khusnul Imam	3	4	3	3	3	3	3	3	2	4	3	3
20	Sri Suharningsi	4	3	3	3	3	3	3	3	3	3	3	3
21	Nursetiawati	2	3	4	3	2	3	2	3	1	4	2	2
22	Jumrah	1	4	2	2	4	3	3	2	2	3	2	4
23	Yoseph Dian Eka Putra	3	4	3	4	4	4	4	3	3	4	3	3
24	Tzabitha Aqillah	1	4	4	3	3	2	4	3	4	3	3	5
25	Natasya Audrey Putri Fredericka	1	4	3	2	5	3	3	5	4	4	3	3
Total		70	85	80	75	87	79	76	79	78	83	73	80
		2.8	3.4	3.2	3	3.48	3.16	3.04	3.16	3.12	3.32	2.92	3.2
RERATA		3.13			3.21			3.11			3.15		

Lampiran 6. Data Hasil Pengujian Organoleptik Parameter Tekstur.

No.	Nama Panelis	PERLAKUAN											
		A0			A1			A2			A3		
		U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
1	Muh. Rizqun Bivandi Budiman	2	1	2	2	2	2	2	3	2	1	2	1
2	Muh. Abyan farazaki	3	4	5	5	2	1	1	4	5	4	4	1
3	Muh. Luthfi Ridwan	3	3	3	3	3	3	3	3	3	3	3	3
4	Alfian	3	2	4	4	3	4	4	3	5	1	1	3
5	Moch Syahrul Prasetiawan	4	3	3	4	4	3	4	3	3	3	3	3
6	Lujen	4	5	4	4	4	4	4	4	3	4	3	3
7	Raihan Fikry	4	3	3	3	3	3	3	3	3	2	3	3
8	Nunu	4	4	4	4	4	4	4	4	4	4	4	4
9	Felixs Kondo	4	4	4	4	4	4	4	4	4	4	4	4
10	Stevandy	3	3	3	3	3	3	3	3	3	3	4	3
11	Elsa	4	4	4	4	4	4	4	4	4	4	4	4
12	Sri Rahayu	5	3	2	5	4	4	2	3	3	3	4	1
13	Ikhlas Sul Amal	2	3	4	3	2	3	3	3	3	4	4	3
14	Arman	1	3	3	2	3	3	3	3	3	3	3	3
15	Restu Geneva	3	2	3	3	2	3	2	2	4	2	2	3
16	Jesicha	3	4	3	4	3	3	3	2	4	3	3	4
17	Sari Nugrahyani Syam	3	2	3	3	3	4	2	3	4	2	3	3
18	Rezkiya J	3	3	3	3	4	3	3	4	4	4	4	4
19	Muhammad Khusnul Imam	4	4	3	4	4	4	4	3	3	4	3	4
20	Sri Suharningsi	4	3	3	3	4	3	4	3	3	4	4	4
21	Nursetiawati	3	4	3	3	3	3	3	3	3	4	3	2
22	Jumrah	3	4	4	3	4	4	3	4	4	3	4	4
23	Yoseph Dian Eka Putra	3	2	2	1	4	4	3	4	2	4	4	4
24	Tzabitha Aqillah	3	3	3	4	4	3	4	3	4	4	3	4
25	Natasya Audrey Putri Fredericka	1	4	2	3	5	4	4	4	3	4	4	5
Total		79	80	80	84	85	83	79	82	86	81	83	80
		3.16	3.2	3.2	3.36	3.4	3.32	3.16	3.28	3.44	3.24	3.32	3.2
RERATA		3.19			3.36			3.29			3.25		

Lampiran 7. Data Hasil Pengujian Organoleptik Parameter Aroma.

No.	Nama Panelis	PERLAKUAN											
		A0			A1			A2			A3		
		U1	U2	U3	U1	U2	U3	U1	U2	U3	U1	U2	U3
1	Muh. Rizqun Bivandi Budiman	3	2	2	3	3	2	1	2	3	2	2	2
2	Muh. Abyan farazaki	5	4	2	5	3	1	3	2	5	4	1	1
3	Muh. Luthfi Ridwan	3	3	3	4	4	4	3	3	3	5	5	5
4	Alfian	1	1	2	3	1	2	2	2	3	3	3	3
5	Moch Syahrul Prasetiawan	3	4	4	5	4	4	4	4	4	5	3	4
6	Lujen	3	5	4	4	5	3	4	3	4	4	4	3
7	Raihan Fikry	4	4	2	3	3	3	3	4	4	2	4	3
8	Nunu	4	5	5	4	4	4	4	4	4	4	4	5
9	Felixs Kondo	5	4	4	3	4	4	4	4	3	4	3	4
10	Stevandy	3	3	4	4	3	4	4	3	4	3	3	4
11	Elsa	3	3	3	3	3	4	4	3	3	3	3	3
12	Sri Rahayu	5	4	3	4	4	2	4	3	2	4	3	3
13	Ikhlis Sul Amal	3	3	3	3	4	2	3	4	2	4	3	4
14	Arman	3	4	2	4	4	4	4	4	2	4	2	3
15	Restu Geneva	3	2	3	4	3	3	4	3	3	3	3	3
16	Jesicha	3	3	3	3	3	4	3	3	4	3	3	3
17	Sari Nugrahyani Syam	3	4	3	4	4	3	4	3	3	3	4	4
18	Rezkiya J	3	4	3	3	3	4	3	3	3	3	3	3
19	Muhammad Khusnul Imam	3	3	3	2	3	3	3	3	3	3	3	3
20	Sri Suharningsi	3	4	4	4	4	3	3	4	3	3	4	3
21	Nursetiawati	4	3	3	3	4	3	2	3	3	3	2	4
22	Jumrah	3	4	3	3	4	3	3	3	3	3	3	3
23	Yoseph Dian Eka Putra	1	3	2	2	2	3	4	3	2	2	2	3
24	Tzabitha Aqillah	4	4	4	4	4	3	5	2	3	3	2	2
25	Natasya Audrey Putri Fredericka	1	4	3	3	5	4	3	3	3	3	3	1
Total		79	87	77	87	88	79	84	78	79	83	75	79
		3.16	3.48	3.08	3.48	3.52	3.16	3.36	3.12	3.16	3.32	3	3.16
RERATA		3.24			3.39			3.21			3.16		

Lampiran 8. Perlakuan Terbaik

Tabel Hasil Uji Organoleptik

PARAMETER	A0	A1	A2	A3
WARNA	3,2	3,29	3,13	3,05
AROMA	3,24	3,39	3,21	3,16
RASA	3,13	3,21	3,11	3,15
TEKSTUR	3,19	3,36	3,29	3,25
RATA-RATA	3,19	3,31	3,19	3,15

Tabel Hasil Uji Daya Larut Air Dan Higroskopis

PARAMETER	A0	A1	A2	A3
DAYA LARUT AIR	0,67	0,62	0,63	0,70
HIGROSKOPIS	0,23	0,17	0,19	0,22
RATA-RATA	0,45	0,40	0,41	0,46

Lampiran 9. Hasil Analisis Sidik Ragam Pengujian Organoleptik

		Descriptives							
		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
Aroma	Kontrol	3	3.2400	.21166	.12220	2.7142	3.7658	3.08	3.48
	Sekam Padi 0.5 %	3	3.3867	.19732	.11392	2.8965	3.8768	3.16	3.52
	Sekam Padi 1 %	3	3.2133	.12858	.07424	2.8939	3.5327	3.12	3.36
	Sekam Padi 1.5 %	3	3.1600	.16000	.09238	2.7625	3.5575	3.00	3.32
	Total	12	3.2500	.17488	.05048	3.1389	3.3611	3.00	3.52
Rasa	Kontrol	3	3.1333	.30551	.17638	2.3744	3.8922	2.80	3.40
	Sekam Padi 0.5 %	3	3.2133	.24440	.14111	2.6062	3.8205	3.00	3.48
	Sekam Padi 1 %	3	3.1067	.06110	.03528	2.9549	3.2584	3.04	3.16
	Sekam Padi 1.5 %	3	3.1467	.20526	.11851	2.6368	3.6566	2.92	3.32
	Total	12	3.1500	.19456	.05617	3.0264	3.2736	2.80	3.48
Tekstur	Kontrol	3	3.1867	.02309	.01333	3.1293	3.2440	3.16	3.20
	Sekam Padi 0.5 %	3	3.3600	.04000	.02309	3.2606	3.4594	3.32	3.40
	Sekam Padi 1 %	3	3.2933	.14048	.08110	2.9444	3.6423	3.16	3.44
	Sekam Padi 1.5 %	3	3.2533	.06110	.03528	3.1016	3.4051	3.20	3.32
	Total	12	3.2733	.09471	.02734	3.2132	3.3335	3.16	3.44
Warna	Kontrol	3	3.2000	.18330	.10583	2.7447	3.6553	3.00	3.36
	Sekam Padi 0.5 %	3	3.2933	.10066	.05812	3.0433	3.5434	3.20	3.40
	Sekam Padi 1 %	3	3.1333	.25403	.14667	2.5023	3.7644	2.84	3.28
	Sekam Padi 1.5 %	3	3.0533	.20526	.11851	2.5434	3.5632	2.88	3.28
	Total	12	3.1700	.18926	.05463	3.0498	3.2902	2.84	3.40

Test of Homogeneity of Variances

		Levene			
		Statistic	df1	df2	Sig.
Aroma	Based on Mean	.536	3	8	.670
	Based on Median	.080	3	8	.969
	Based on Median and with adjusted df	.080	3	6.411	.969
	Based on trimmed mean	.476	3	8	.708
Rasa	Based on Mean	1.703	3	8	.243
	Based on Median	.638	3	8	.611
	Based on Median and with adjusted df	.638	3	5.709	.619
	Based on trimmed mean	1.609	3	8	.262
Tekstur	Based on Mean	2.281	3	8	.156
	Based on Median	1.537	3	8	.278
	Based on Median and with adjusted df	1.537	3	3.600	.346
	Based on trimmed mean	2.235	3	8	.162
Warna	Based on Mean	1.301	3	8	.339
	Based on Median	.144	3	8	.931
	Based on Median and with adjusted df	.144	3	4.392	.929
	Based on trimmed mean	1.137	3	8	.391

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Aroma	Between Groups	.085	3	.028	.897	.484
	Within Groups	.252	8	.031		
	Total	.336	11			
Rasa	Between Groups	.019	3	.006	.124	.943
	Within Groups	.398	8	.050		
	Total	.416	11			
Tekstur	Between Groups	.047	3	.016	2.472	.136
	Within Groups	.051	8	.006		
	Total	.099	11			
Warna	Between Groups	.093	3	.031	.826	.515
	Within Groups	.301	8	.038		
	Total	.394	11			

Post Hoc Tests

Homogeneous Subsets

AromaDuncan^a

Perlakuan_Anti_Kempal	N	Subset for alpha = 0.05
		1
Sekam Padi 1.5 %	3	3.1600
Sekam Padi 1 %	3	3.2133
Kontrol	3	3.2400

Sekam Padi 0.5 %	3	3.3867
Sig.		.179

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Rasa

Duncan^a

Perlakuan_Anti_Kempal	N	Subset for alpha = 0.05	
		1	
Sekam Padi 1 %	3	3.1067	
Kontrol	3	3.1333	
Sekam Padi 1.5 %	3	3.1467	
Sekam Padi 0.5 %	3	3.2133	
Sig.		.595	

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Tekstur

Duncan^a

Perlakuan_Anti_Kempal	N	Subset for alpha = 0.05	
		1	2
Kontrol	3	3.1867	
Sekam Padi 1.5 %	3	3.2533	3.2533
Sekam Padi 1 %	3	3.2933	3.2933

Sekam Padi 0.5 %	3		3.3600
Sig.		.156	.156

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Warna

Duncan^a

Perlakuan_Anti_Kempal	N	Subset for alpha = 0.05	
		1	
Sekam Padi 1.5 %	3		3.0533
Sekam Padi 1 %	3		3.1333
Kontrol	3		3.2000
Sekam Padi 0.5 %	3		3.2933
Sig.			.192

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 10. Hasil Analisis Sidik Ragam Pengujian fisik

Descriptives

		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
						Higroskopis	Kontrol		
	SekamPadi 0.5%	3	16.0000	.00000	.00000	16.0000	16.0000	16.00	16.00
	SekamPadi 1%	3	19.6667	1.15470	.66667	16.7982	22.5351	19.00	21.00
	SekamPadi 1.5%	3	21.6667	.57735	.33333	20.2324	23.1009	21.00	22.00
	Total	12	20.0000	3.76588	1.08711	17.6073	22.3927	16.00	28.00
Daya_Larut	Kontrol	3	67.0000	4.58258	2.64575	55.6163	78.3837	62.00	71.00
	SekamPadi 0.5%	3	62.3333	4.04145	2.33333	52.2938	72.3729	60.00	67.00
	SekamPadi 1%	3	63.3333	1.52753	.88192	59.5388	67.1279	62.00	65.00
	SekamPadi 1.5%	3	70.3333	2.08167	1.20185	65.1622	75.5045	68.00	72.00
	Total	12	65.7500	4.35107	1.25605	62.9855	68.5145	60.00	72.00

Test of Homogeneity of Variances

	Levene Statistic	df1	df2	Sig.
Higroskopis	6.285	3	8	.017
Daya_Larut	2.013	3	8	.191

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Higroskopis	Between Groups	78.000	3	26.000	2.667	.119
	Within Groups	78.000	8	9.750		
	Total	156.000	11			
Daya_Larut	Between Groups	120.250	3	40.083	3.644	.064
	Within Groups	88.000	8	11.000		
	Total	208.250	11			

Homogeneous Subsets

Higroskopis

Duncan

AntiKempal	N	Subset for alpha = 0.05	
		1	2
SekamPadi 0.5%	3	16.0000	
SekamPadi 1%	3	19.6667	19.6667
SekamPadi 1.5%	3	21.6667	21.6667
Kontrol	3		22.6667
Sig.		.066	.292

Means for groups in homogeneous subsets are displayed.

Daya_Larut

Duncan

	N	Subset for alpha = 0.05	
		1	2
AntiKempal			
SekamPadi 0.5%	3	62.3333	
SekamPadi 1%	3	63.3333	
Kontrol	3	67.0000	67.0000
SekamPadi 1.5%	3		70.3333
Sig.		.137	.253

Means for groups in homogeneous subsets are displayed.

Lampiran 11. Hasil Analisis Sidik Ragam Pengujian kimia

		Group Statistics			
	Perlakuan	N	Mean	Std. Deviation	Std. Error Mean
Kadar_Air	SINTETIK_1%	3	6.6000	.78102	.45092
	SEKAM_PADI_1%	3	6.7000	.26458	.15275
Kadar_Abu	SINTETIK_1%	3	.2500	.24576	.14189
	SEKAM_PADI_1%	3	.2800	.09165	.05292
Kadar_Protein	SINTETIK_1%	3	7.6667	2.30940	1.33333
	SEKAM_PADI_1%	3	7.6667	1.15470	.66667
Kadar_Lemak	SINTETIK_1%	3	1.8833	.56766	.32774
	SEKAM_PADI_1%	3	2.1933	.78647	.45407
Kadar_Serat	SINTETIK_1%	3	7.1133	.49963	.28846
	SEKAM_PADI_1%	3	6.8933	.78450	.45293
Kadar_Karbohidrat	SINTETIK_1%	3	83.5700	1.11745	.64516
	SEKAM_PADI_1%	3	83.1267	1.44223	.83267

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means					95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper
Kadar_Air	Equal variances assumed	6.000	.070	-.210	4	.844	-.10000	.47610	-1.42185	1.22185
	Equal variances not assumed			-.210	2.453	.850	-.10000	.47610	-1.82541	1.62541
Kadar_Abu	Equal variances assumed	4.378	.105	-.198	4	.853	-.03000	.15144	-.45046	.39046
	Equal variances not assumed			-.198	2.546	.858	-.03000	.15144	-.56444	.50444
Kadar_Protein	Equal variances assumed	3.200	.148	.000	4	1.000	.00000	1.49071	-4.13888	4.13888
	Equal variances not assumed			.000	2.941	1.000	.00000	1.49071	-4.79824	4.79824
Kadar_Lemak	Equal variances assumed	.569	.493	-.554	4	.609	-.31000	.55999	-1.86478	1.24478
	Equal variances not assumed			-.554	3.639	.612	-.31000	.55999	-1.92754	1.30754
Kadar_Serat	Equal variances assumed	.678	.456	.410	4	.703	.22000	.53699	-1.27092	1.71092
	Equal variances not assumed			.410	3.393	.707	.22000	.53699	-1.38217	1.82217
Kadar_Karbohidrat	Equal variances assumed	.151	.717	.421	4	.695	.44333	1.05336	-2.48128	3.36794
	Equal variances not assumed			.421	3.765	.697	.44333	1.05336	-2.55464	3.44131

Lampiran 12. Hasil Analisis Sidik Ragam Pengujian GABA

Group Statistics

	Perlakuan	N	Mean	Std. Deviation	Std. Error Mean
GABA	Sintetik_1%	2	34.3450	.03536	.02500
	Sekam_Padi_1%	2	32.9500	.52326	.37000

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means				95% Confidence Interval of the Difference		
		F	Sig.	t	df	Sig. (2- tailed)	Mean Difference	Std. Error Difference	Lower	Upper
GABA	Equal variances assumed	.	.	3.762	2	.064	1.39500	.37084	-.20061	2.99061
	Equal variances not assumed			3.762	1.009	.164	1.39500	.37084	-3.21745	6.00745

Lampiran 13. Dokumentasi Kegiatan Penelitian

Lampiran pembuatan anti kempal sekam padi :



Lampiran pembuatan bubuk minuman beras berkecambah :



Lampiran pengujian

