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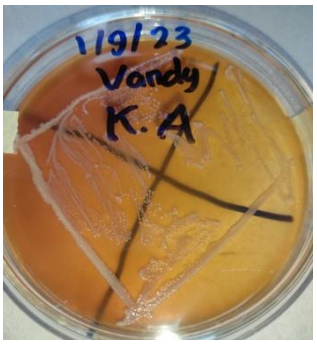
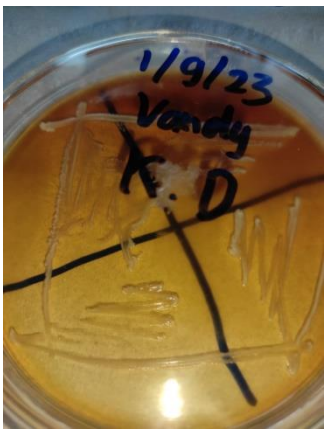
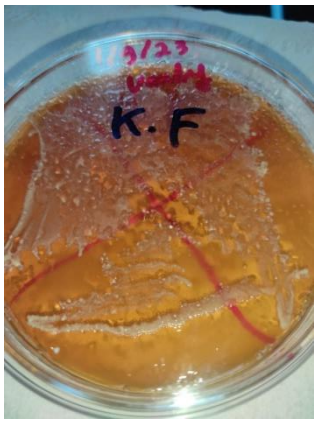
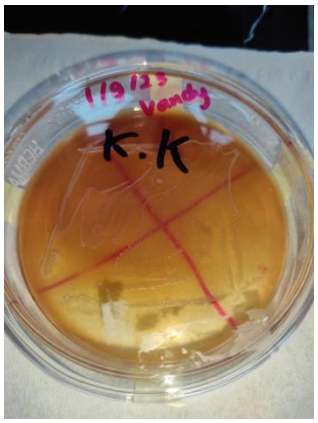
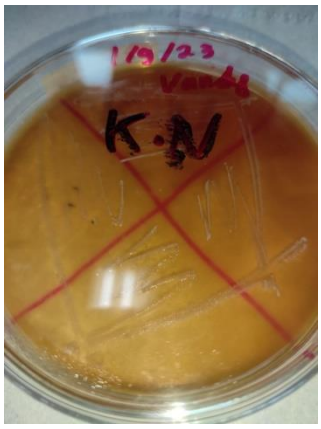
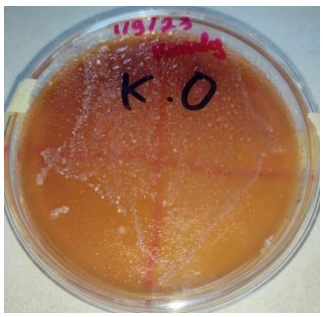
LAMPIRAN

Lampiran 1. Uji Morfologi Bakteri Asam Laktat

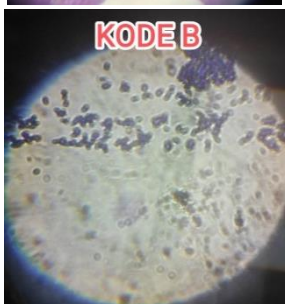
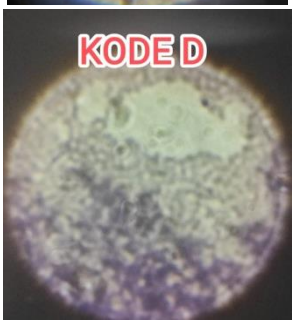
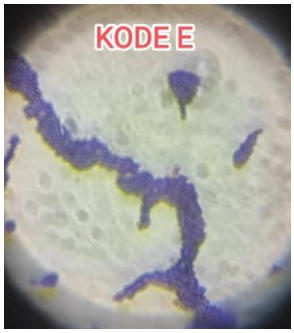
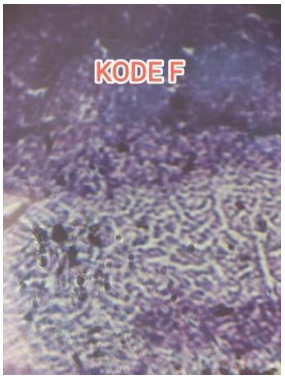
Isolat	Bentuk	Tepian	Elevasi	Warna	Gambar
A	Sirkuler	Entire	Raised	Krem	
B	Sirkuler	Entire	Raised	Krem	
D	Sirkuler	Entire	Raised	Krem	
E	Sirkuler	Entire	Raised	Krem	

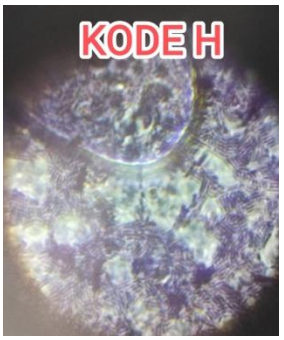
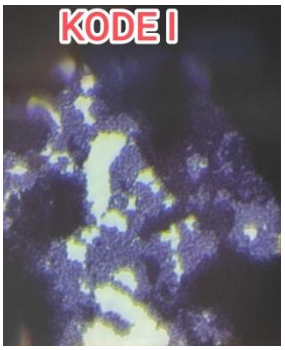
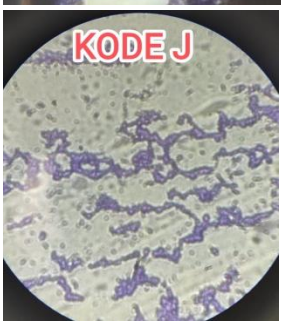
F	Sirkuler	Entire	Raised	Krem	
H	Sirkuler	Entire	Consvex	Krem	
I	Sirkuler	Entire	Raised	Krem	
J	Sirkuler	Entire	Convex	Krem	

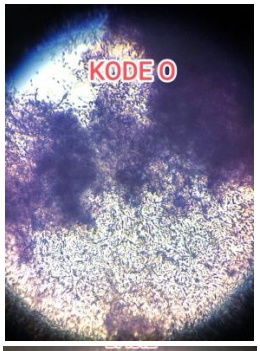
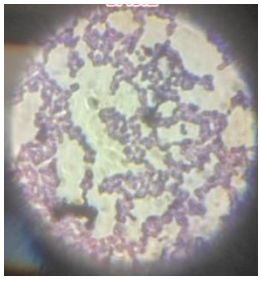
K	Sirkuler	Entire	Raised	Krem	
M	Sirkuler	Entire	Raised	Krem	
N	Sirkuler	Entire	Raised	Krem	
O	Sirkuler	Entire	Raised	Krem	
P	Sirkuler	Entire	Raised	Krem	

Lampiran 2. Hasil Uji Gram dan Katalase

Isolat	**Bentuk Isolat**	**Katalase**	**Gram**	**Gambar**

A	Basil	Positif	Positif	
B	Basil	Negatif	Positif	
D	Basil	Negatif	Positif	
E	Basil	Negatif	Positif	
F	Basil	Negatif	Positif	

H	Basil	Negatif	Positif	
I	Basil	Negatif	Positif	
J	Basil	Negatif	Positif	
K	Basil	Negatif	Positif	
M	Basil	Negatif	Positif	

N	Basil	Negatif	Positif	
O	Basil	Negatif	Positif	
P	Basil	Negatif	Positif	

Lampiran 3. Data Penelitian dan Pengujian Ketahanan Asam, Sidik Ragam, Duncan

KODE ISOLAT	KETAHANAN ASAM (JAM)								
	pH								
	pH2			pH4			pH6		
	U1	U2	U3	U1	U2	U3	U1	U2	U3
B	0.775	0.770	0.764	1.675	1.670	1.672	1.730	1.738	1.734
D	1.031	1.038	1.039	2.000	2.000	2.000	2.300	2.300	2.300
E	1.210	1.200	1.253	1.880	1.889	1.880	2.200	2.200	2.200
H	1.163	1.117	1.119	1.827	1.833	1.825	2.200	2.200	2.200
I	0.541	0.570	0.537	0.765	0.770	0.752	1.603	1.605	1.621
J	1.121	1.127	1.138	1.901	1.893	1.700	2.000	1.995	1.954
M	0.715	0.702	0.710	1.028	1.030	1.025	2.200	2.200	2.200
N	0.429	0.430	0.425	0.545	0.538	0.549	1.913	1.902	1.906
O	0.485	0.450	0.501	1.697	1.735	1.762	1.770	1.800	1.777
P	0.580	0.547	0.558	0.927	0.926	0.901	1.608	1.610	1.613
Kontrol	0.020	0.020	0.018				0.120	0.120	0.125

	pH				
	pH2	pH4	pH6	RATA2	DEVIASI
KONTROL	0.019	0.125	0.122	0.09	0.06
B	0.770	1.672	1.734	1.39	0.5
D	1.036	2.000	2.300	1.78	0.7
E	1.221	1.883	2.200	1.77	0.5
H	1.133	1.828	2.200	1.72	0.5
I	0.549	0.762	1.610	0.97	0.6
J	1.129	1.831	1.983	1.65	0.5
M	0.709	1.028	2.200	1.31	0.8
N	0.428	0.544	1.907	0.96	0.8
O	0.479	1.731	1.782	1.33	0.7
P	0.562	0.918	1.610	1.03	0.5
RATA2	0.802	1.42	1.95		
DEVIASI	0.302	0.543	0.262		

Tests of Between-Subjects Effects

Dependent Variable: pH

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	8.695[a]	9	.966	3.282	.002
Intercept	174.248	1	174.248	591.981	.000
Isolat	8.695	9	.966	3.282	.002
Error	23.548	80	.294		
Total	206.491	90			
Corrected Total	32.243	89			

pH

Duncan[a,b]

Isolat	N	Subset						
		1	2	3	4	5	6	7
KODE N	9	.96078						
KODE I	9	.97378						
KODE P	9		1.03000					
KODE M	9			1.31222				
KODE O	9			1.33078				
KODE B	9				1.39200			
KODE J	9					1.64767		
KODE H	9						1.72044	
KODE E	9							1.76800
KODE D	9							1.77867
Sig.		.269	1.000	.117	1.000	1.000	1.000	.364

Means for groups in homogeneous subsets are displayed.

Lampiran 4. Data Penelitian, Sidik Ragam, dan Duncan pH

MIKROORGANISME	ULANGAN			RATA-RATA	DEVIASI
	U1	U2	U3		
	5.49	5.5	5.53	5.51	0.02
NB	5.38	5.4	5.4	5.39	0.01
B	4.19	4.21	4.21	4.20	0.01
D	4.23	4.23	4.21	4.22	0.01
E	4.23	4.2	4.21	4.21	0.02
H	4.21	4.23	4.21	4.22	0.01
J	4.19	4.19	4.19	4.19	0.00

ANOVA

Nilai pH

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	6.618	6	1.103	6434.259	.000
Within Groups	.002	14	.000		
Total	6.620	20			

Nilai pH

Duncan[a]

Kode Bakteri	N	Subset for alpha = 0.05			
		1	2	3	4
Kode j	3	4.1900			
Kode B	3	4.2033	4.2033		
Kode E	3	4.2133	4.2133		
Kode H	3		4.2167		
Kode D	3		4.2233		
Kontrol	3			5.3933	
Inisial	3				5.5067
Sig.		.056	.105	1.000	1.000

Lampiran 5. Data Penelitian, Sidik Ragam dan Duncan Total Asam

MIKROORGANISME	ULANGAN			RATA-RATA	DEVIASI
	U1	U2	U3		
	0.256	0.26	0.256	0.26	0.00
NB	0.768	0.77	0.768	0.77	0.00
B	1.792	1.54	1.536	1.62	0.15
D	1.536	1.79	1.536	1.62	0.15
E	1.536	1.54	1.792	1.62	0.15
H	1.536	1.54	1.792	1.62	0.15
J	1.536	1.79	1.536	1.62	0.15

ANOVA

Nilai Total Asam

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	5.667	6	.945	60.533	.000
Within Groups	.218	14	.016		
Total	5.886	20			

Nilai Total Asam

Duncan[a]

Kode Bakteri	N	Subset for alpha = 0.05		
		1	2	3
Inisial	3	.25600		
Kontrol	3		.76800	
Kode E	3			1.62133
Kode H	3			1.62133
Kode B	3			1.62133
Kode D	3			1.62133
Kode J	3			1.62133
Sig.		1.000	1.000	1.000

Lampiran 6. Data Penelitian, Sidik Ragam dan Duncan Antimikroba

(E.COLI)	ULANGAN (mm)			RATA-RATA	DEVIASI
	U1	U2	U3		
	1.72	1.63	1.62	1.66	0.06
NB	0.51	0.82	0.85	0.73	0.19
B	1.99	1.62	1.40	1.67	0.30
D	2.75	2.30	2.33	2.46	0.25
E	4.80	4.18	4.03	4.34	0.41
H	2.94	2.60	2.40	2.65	0.27
J	2.40	2.14	2.20	2.25	0.14

S. AUREUS	ULANGAN (mm)			RATA-RATA	DEVIASI
	U1	U2	U3		
	1.60	1.67	1.65	1.64	0.04
NB	0.86	0.93	0.90	0.90	0.04
B	1.19	1.22	1.02	1.14	0.11
D	4.79	5.28	4.75	4.94	0.30
E	2.33	2.46	2.52	2.43	0.10
H	2.52	2.82	2.40	2.58	0.22
J	2.88	2.44	2.93	2.75	0.27

Descriptives

Antimikroba (E.Coli)

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
Inisial	3	1.6567	.05508	.03180	1.5199	1.7935	1.62	1.72
Kontrol	3	.7267	.18824	.10868	.2591	1.1943	.51	.85
Kode B	3	1.6700	.29816	.17214	.9293	2.4107	1.40	1.99
Kode D	3	2.4600	.25159	.14526	1.8350	3.0850	2.30	2.75
Kode E	3	4.3367	.40821	.23568	3.3226	5.3507	4.03	4.80
Kode H	3	2.6467	.27301	.15762	1.9685	3.3249	2.40	2.94
Kode J	3	2.2467	.13614	.07860	1.9085	2.5849	2.14	2.40
Total	21	2.2490	1.08615	.23702	1.7546	2.7435	.51	4.80

Descriptives

Antibakteri (S. Aureus)

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
Inisial	3	1.6400	.03606	.02082	1.5504	1.7296	1.60	1.67
Kontrol	3	.8967	.03512	.02028	.8094	.9839	.86	.93
Kode B	3	1.1433	.10786	.06227	.8754	1.4113	1.02	1.22
Kode D	3	4.9400	.29513	.17039	4.2069	5.6731	4.75	5.28
Kode E	3	2.4367	.09713	.05608	2.1954	2.6779	2.33	2.52
Kode H	3	2.5800	.21633	.12490	2.0426	3.1174	2.40	2.82
Kode J	3	2.7500	.26963	.15567	2.0802	3.4198	2.44	2.93
Total	21	2.3410	1.29347	.28226	1.7522	2.9297	.86	5.28

ANOVA

Antimikroba (E.Coli)

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	22.694	6	3.782	58.788	.000
Within Groups	.901	14	.064		
Total	23.595	20			

ANOVA

Antibakteri (S. Aureus)

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	33.001	6	5.500	167.250	.000
Within Groups	.460	14	.033		
Total	33.461	20			

Antimikroba (E.Coli)

Duncan[a]

Kode Bakteri	N	Subset for alpha = 0.05			
		1	2	3	4
Kontrol	3	.7267			
Inisial	3		1.6567		
Kode B	3		1.6700		
Kode J	3			2.2467	
Kode D	3			2.4600	
Kode H	3			2.6467	
Kode E	3				4.3367
Sig.		1.000	.950	.087	1.000

Antibakteri (S. Aureus)

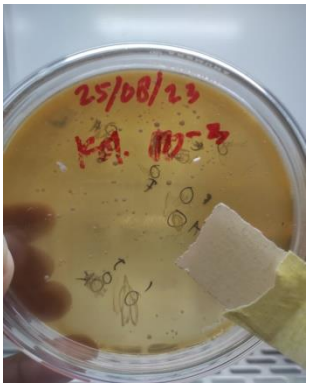
Duncan[a]

Kode Bakteri	N	Subset for alpha = 0.05			
		1	2	3	4
Kontrol	3	.8967			
Kode B	3	1.1433			
Inisial	3		1.6400		
Kode E	3			2.4367	
Kode H	3			2.5800	
Kode J	3			2.7500	
Kode D	3				4.9400
Sig.		.118	1.000	.063	1.000

Means for groups in homogeneous subsets are displayed.

Lampiran 7. Lampiran Gambar Penelitian

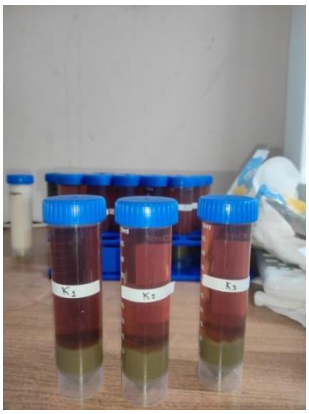
a. Isolasi Bakteri Asam Laktat

b. Pembuatan Minuman Fermentasi Kelor







c. Pembuatan Starter


d. Pengujian

- Ketahanan Asam



- pH

- Total Asam

- Antimikroba