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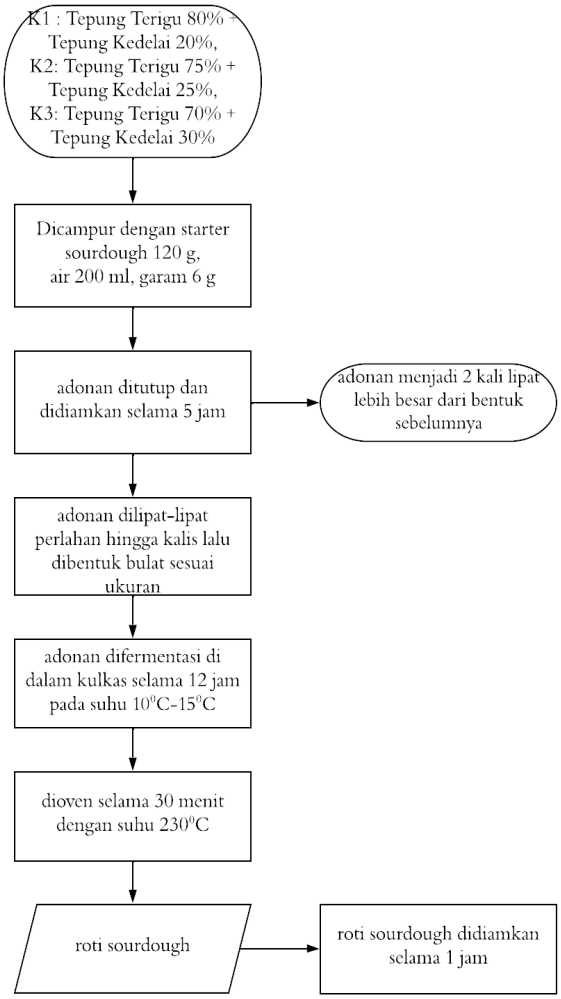
LAMPIRAN

Lampiran 1. Diagram Alir Pembuatan Starter Kismis

Lampiran 2. Diagram Alir Pembuatan Ragi Alami

Lampiran 3. Diagram Alir Pembuatan Roti *Sourdough*



Lampiran 4. Data Pengujian Organoleptik

Panelis	Sampel								
	K1			K2			K3		
	741	547	165	622	331	891	420	672	118
1	5	4	5	4	5	5	5	4	5
2	4	4	4	5	4	4	4	5	4
3	4	4	4	4	4	4	4	4	4
4	4	3	3	3	3	3	4	4	4
5	4	3	3	2	5	4	3	4	2
6	5	4	5	4	4	4	4	4	4
7	2	3	3	2	2	2	2	4	4
8	5	4	5	4	4	4	4	3	4
9	4	4	3	3	4	3	2	3	3
10	5	4	5	3	3	3	4	3	4
11	4	4	4	4	4	4	4	4	4
12	2	3	4	5	4	5	5	4	4
13	4	3	4	3	3	3	4	3	3
14	2	2	3	2	4	2	3	5	5
15	3	3	4	4	4	4	3	4	4
16	3	3	4	4	4	4	4	4	4
17	4	4	5	4	3	4	4	3	4
18	5	5	5	4	4	4	4	4	4
19	3	4	4	5	4	5	3	5	3
20	2	3	3	5	3	4	3	4	2
Total	74	71	80	74	75	75	73	78	75
Rata-rata	3,7	3,55	4	3,7	3,75	3,75	3,65	3,9	3,75
Jumlah	3,73			3,75			3,77		

Panelis	Sampel								
	K1			K2			K3		
	741	547	165	622	331	891	420	672	118
1	3	4	5	4	5	5	5	4	5
2	4	3	2	3	2	2	3	3	2
3	5	4	5	4	5	4	4	4	4
4	4	3	4	3	4	3	4	4	3
5	3	4	2	2	3	2	3	4	3
6	5	3	4	3	3	3	4	4	4
7	2	3	4	3	4	2	3	4	2
8	4	2	4	2	3	4	3	4	4
9	4	3	4	3	2	4	2	3	5
10	3	4	4	4	4	3	3	5	3
11	3	3	3	2	3	3	3	3	3
12	3	3	4	4	5	4	3	3	5
13	5	4	4	4	3	3	4	3	4
14	5	4	5	5	5	3	4	5	4
15	4	3	3	3	3	3	4	3	3
16	3	3	3	3	3	2	3	2	3
17	3	4	4	3	2	2	2	3	3
18	3	4	3	3	3	3	3	3	3
19	3	3	3	3	5	3	3	3	4
20	5	3	3	4	5	5	3	5	4
Total	74	67	68	65	72	63	63	72	71
Rata-rata	3,7	3,35	3,65	3,25	3,6	3,15	3,3	3,6	3,55
Jumlah	3,57			3,48			3,33		

Panelis	Sampel								
	K1			K2			K3		
	741	547	165	622	331	891	420	672	118
1	3	3	4	2	2	3	4	5	4
2	4	4	3	4	4	3	4	4	3
3	4	5	4	3	4	4	3	3	3
4	4	3	4	3	4	3	3	4	3
5	4	2	3	4	2	3	2	3	5
6	5	4	4	3	4	4	4	5	4
7	3	3	4	4	2	4	4	4	3
8	5	3	2	5	4	4	3	5	4
9	3	3	3	3	3	4	3	2	3
10	5	5	4	3	3	3	4	3	4
11	2	3	3	3	2	3	3	3	3
12	4	4	3	4	4	4	5	4	4
13	4	4	4	3	3	3	4	4	3
14	4	5	2	2	2	3	2	2	3
15	3	4	3	3	3	3	3	4	4
16	3	3	3	3	3	3	3	3	3
17	4	3	4	3	4	3	3	4	4
18	4	4	4	4	4	4	4	4	4
19	3	5	5	3	2	2	4	3	5
20	4	3	5	44	4	5	4	5	2
Total	75	73	71	62	63	68	69	74	71
Rata-rata	3,75	3,65	3,55	3,45	3,7	3,55	3,26	3,15	3,4
Jumlah	3,65			3,57			3,27		

Panelis	Sampel								
	K1			K2			K3		
	741	547	165	622	331	891	420	672	118
1	5	5	3	4	2	3	4	5	4
2	3	2	4	4	5	3	3	4	3
3	4	4	3	4	3	4	4	4	3
4	4	3	3	4	3	3	4	4	3
5	4	2	3	3	3	5	5	4	4
6	5	3	4	5	4	5	5	4	5
7	2	2	4	3	2	2	4	5	4
8	4	3	3	4	3	4	4	4	3
9	5	4	3	3	4	4	2	4	4
10	3	3	3	3	3	5	4	3	3
11	3	3	3	3	3	3	3	3	3
12	4	4	4	5	4	5	5	4	5
13	3	4	4	4	3	4	3	3	4
14	5	5	4	4	3	4	3	3	5
15	4	3	4	5	5	4	4	5	5
16	3	3	3	3	3	2	3	3	3
17	5	5	4	5	4	3	4	3	4
18	5	5	4	4	4	4	4	4	4
19	4	2	5	4	3	3	5	4	3
20	5	4	4	3	4	3	3	3	5
Total	80	69	72	77	68	73	76	76	77
Rata-rata	3,8	3,45	3,6	4	3,4	3,65	3,8	3,8	3,85
Jumlah	3,63			3,70			3,82		

Lampiran 5. Hasil Analisis Sidik Ragam ANOVA dan Uji Lanjut Duncan

Descriptives

air

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A	3	47.3933	.08327	.04807	47.1865	47.6002	47.30	47.46
B	3	47.7533	.11846	.06839	47.4591	48.0476	47.68	47.89
C	3	48.0500	.07000	.04041	47.8761	48.2239	47.98	48.12
Total	9	47.7322	.29592	.09864	47.5048	47.9597	47.30	48.12

ANOVA

air

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.649	2	.324	37.625	.000
Within Groups	.052	6	.009		
Total	.701	8			

Kadar air

Duncan

perlakuan	N	Subset for alpha = 0.05		
		1	2	3
A	3	47.3933		
B	3		47.7533	
C	3			48.0500
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Descriptives

kadarabu

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A	3	1.5067	.03055	.01764	1.4308	1.5826	1.48	1.54
B	3	1.5867	.04509	.02603	1.4747	1.6987	1.54	1.63
C	3	1.6333	.14048	.08110	1.2844	1.9823	1.50	1.78
Total	9	1.5756	.09356	.03119	1.5036	1.6475	1.48	1.78

ANOVA

kadarabu

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.025	2	.012	1.627	.273
Within Groups	.045	6	.008		
Total	.070	8			

kadarabu

Duncan

perlakuan	N	Subset for alpha = 0.05
		1
A	3	1.5067
B	3	1.5867
C	3	1.6333
Sig.		.136

Means for groups in homogeneous subsets are displayed.

Descriptives

kadarprotein

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A	3	11.1433	.05508	.03180	11.0065	11.2801	11.09	11.20
B	3	11.2567	.04163	.02404	11.1532	11.3601	11.21	11.29
C	3	11.4267	.04041	.02333	11.3263	11.5271	11.39	11.47
Total	9	11.2756	.12982	.04327	11.1758	11.3753	11.09	11.47

ANOVA

kadarprotein

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.122	2	.061	28.599	.001
Within Groups	.013	6	.002		
Total	.135	8			

kadarprotein

Duncan

perlakuan	N	Subset for alpha = 0.05		
		1	2	3
A	3	11.1433		
B	3		11.2567	
C	3			11.4267
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Descriptives

kadarlemak

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A	3	2.9633	.07095	.04096	2.7871	3.1396	2.90	3.04
B	3	3.0867	.05686	.03283	2.9454	3.2279	3.04	3.15
C	3	3.1767	.05508	.03180	3.0399	3.3135	3.12	3.23
Total	9	3.0756	.10690	.03563	2.9934	3.1577	2.90	3.23

ANOVA

kadarlemak

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.069	2	.034	9.136	.015
Within Groups	.023	6	.004		
Total	.091	8			

kadarlemak

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	2
A	3	2.9633	
B	3		3.0867
C	3		3.1767
Sig.		1.000	.123

Means for groups in homogeneous subsets are displayed.

Descriptives

kadarkarbohidrat

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A	3	36.9533	.09609	.05548	36.7146	37.1920	36.85	37.04
B	3	36.5000	.06557	.03786	36.3371	36.6629	36.44	36.57
C	3	25.3433	19.15071	11.05667	-22.2297	72.9163	3.23	36.41
Total	9	32.9322	11.14111	3.71370	24.3684	41.4960	3.23	37.04

ANOVA

kadarkarbohidrat

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	259.469	2	129.734	1.061	.403
Within Groups	733.527	6	122.254		
Total	992.995	8			

kadarkarbohidrat

Duncan

perlakuan	N	Subset for alpha = 0.05
		1
C	3	25.3433
B	3	36.5000
A	3	36.9533
Sig.		.260

Means for groups in homogeneous subsets are displayed.

Descriptives

warna

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A	3	3.7500	.22913	.13229	3.1808	4.3192	3.55	4.00
B	3	3.7333	.02887	.01667	3.6616	3.8050	3.70	3.75
C	3	3.7667	.12583	.07265	3.4541	4.0792	3.65	3.90
Total	9	3.7500	.13229	.04410	3.6483	3.8517	3.55	4.00

ANOVA

warna

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.062	2	.031	.464	.649
Within Groups	.398	6	.066		
Total	.460	8			

warna

Duncan

perlakuan	N	Subset for alpha = 0.05
		1
C	3	3.5667
A	3	3.7333
B	3	3.7500
Sig.		.431

Means for groups in homogeneous subsets are displayed.

Descriptives

rasa

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A	3	3.5667	.18930	.10929	3.0964	4.0369	3.35	3.70
B	3	3.3333	.23629	.13642	2.7464	3.9203	3.15	3.60
C	3	3.5500	.22913	.13229	2.9808	4.1192	3.30	3.75
Total	9	3.4833	.22079	.07360	3.3136	3.6531	3.15	3.75

ANOVA

rasa

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.034	2	.017	.550	.604
Within Groups	.185	6	.031		
Total	.219	8			

rasa

Duncan

perlakuan	N	Subset for alpha = 0.05
		1
C	3	3.4167
B	3	3.4833
A	3	3.5667
Sig.		.350

Means for groups in homogeneous subsets are displayed.

tekstur

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A	3	3.6500	.10000	.05774	3.4016	3.8984	3.55	3.75
B	3	3.2700	.12530	.07234	2.9587	3.5813	3.15	3.40
C	3	3.5667	.12583	.07265	3.2541	3.8792	3.45	3.70
Total	9	3.4956	.20076	.06692	3.3412	3.6499	3.15	3.75

ANOVA

tekstur

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.239	2	.120	8.644	.017
Within Groups	.083	6	.014		
Total	.322	8			

tekstur

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	2
C	3	3.2700	
B	3		3.5667
A	3		3.6500
Sig.		1.000	.419

Means for groups in homogeneous subsets are displayed.

Descriptives

aroma

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
A	3	3.7000	.27839	.16073	3.0084	4.3916	3.45	4.00
B	3	3.6333	.22546	.13017	3.0733	4.1934	3.40	3.85
C	3	3.8167	.02887	.01667	3.7450	3.8884	3.80	3.85
Total	9	3.7167	.19685	.06562	3.5654	3.8680	3.40	4.00

ANOVA

aroma

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.052	2	.026	.600	.579
Within Groups	.258	6	.043		
Total	.310	8			

aroma

Duncan

perlakuan	N	Subset for alpha = 0.05
		1
A	3	3.6333
B	3	3.7000
C	3	3.8167
Sig.		.335

Lampiran 6. Dokumentasi Penelitian