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## LAMPIRAN

Lampiran 1. Hasil Uji Organoleptik Parameter Aroma Minuman Fungsional Sumber GABA

Perlakuan	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	SUM	AVG	
P1	2	4	3	3	2	4	3	2	3	3	4	3	2	3	3	2	3	3	3	4	3	2	3	3	3	73	2.92	
P2	3	3	3	1	3	3	2	1	3	2	3	3	3	3	1	2	1	2	3	2	3	3	2	3	3	61	2.44	
P3	2	1	3	3	3	2	2	2	1	2	2	2	3	1	2	2	3	1	1	3	3	1	1	1	2	49	1.96	
P4	2	3	3	2	2	2	2	1	3	2	3	3	3	2	2	2	1	1	2	2	3	3	2	3	2	56	2.24	
P5	3	4	5	3	4	3	3	5	4	4	5	4	3	4	3	4	4	3	4	3	3	4	3	4	3	92	3.68	
P6	4	4	4	3	3	4	4	3	3	3	4	3	3	4	3	4	3	4	4	3	3	3	3	3	4	4	87	3.48
P7	2	2	3	3	3	4	3	2	2	2	2	3	2	2	3	3	2	3	3	3	2	2	2	3	3	64	2.56	
P8	2	3	3	2	4	3	3	3	4	3	4	2	3	3	2	3	3	2	3	3	2	3	3	2	2	70	2.8	
P9	4	4	5	4	3	4	4	4	4	3	3	4	3	3	4	5	4	4	5	3	3	4	4	4	4	96	3.84	
P10	2	3	1	3	2	3	3	1	2	3	3	2	3	2	3	3	3	4	3	2	3	2	2	3	2	63	2.52	
P11	2	1	3	2	2	3	3	3	2	2	3	3	3	2	2	3	1	3	2	2	1	1	2	3	2	56	2.24	
P12	2	2	3	1	2	2	3	1	1	1	2	3	3	2	2	2	2	2	3	2	3	3	1	2	3	53	2.12	
P13	2	1	3	3	3	2	2	2	1	1	2	2	3	1	2	2	3	1	1	3	3	1	1	1	2	48	1.92	
P14	4	4	4	3	3	4	4	3	4	3	4	3	3	4	3	4	3	4	4	3	4	3	3	4	3	88	3.52	
P15	3	2	2	2	3	2	2	3	2	2	2	3	2	2	3	2	2	2	3	2	2	2	2	3	2	57	2.28	

Lampiran 2. Hasil Uji Organoleptik Parameter Rasa Minuman Fungsional Sumber GABA

Perlakuan	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	SUM	AVG	
P1	2	2	3	3	3	2	2	2	2	2	2	2	3	2	2	2	3	2	3	3	3	2	2	2	3	59	2.36	
P2	3	2	2	2	3	2	2	3	2	2	2	3	2	2	3	2	2	2	3	2	2	2	2	3	3	58	2.32	
P3	3	2	3	3	3	2	2	2	2	2	2	2	3	2	2	2	3	2	2	3	3	2	2	2	2	58	2.32	
P4	3	3	3	2	2	2	2	2	3	3	3	3	3	2	2	2	2	3	2	2	3	3	2	3	3	63	2.52	
P5	4	4	4	4	3	4	4	3	4	3	3	3	3	3	4	4	3	4	4	4	4	4	3	4	4	4	91	3.64
P6	3	4	3	3	3	3	3	2	3	3	4	3	3	3	3	3	4	3	3	4	3	3	3	3	4	3	79	3.16
P7	2	2	3	3	3	4	3	2	2	2	2	3	2	2	3	3	2	3	3	3	2	2	2	3	3	64	2.56	
P8	2	3	3	2	4	3	3	3	4	3	4	2	3	3	2	3	3	2	3	3	2	3	3	2	2	70	2.8	
P9	4	4	5	4	3	4	4	4	4	3	3	4	3	3	4	4	4	4	5	3	3	4	4	4	4	95	3.8	
P10	2	3	1	3	2	3	3	1	2	3	3	2	3	2	3	3	3	4	3	2	3	2	2	3	2	63	2.52	
P11	2	2	3	2	2	3	3	3	2	2	3	3	3	2	2	3	2	3	2	2	2	2	2	3	2	60	2.4	
P12	2	2	3	2	2	2	3	2	2	2	2	3	3	2	2	2	2	2	3	2	3	3	2	2	3	58	2.32	
P13	2	2	3	3	3	2	2	2	2	2	2	2	3	2	2	2	3	2	2	3	3	2	2	2	2	57	2.28	
P14	3	3	4	4	4	4	4	3	3	3	4	3	3	4	3	4	3	4	3	3	3	3	3	4	3	85	3.4	
P15	3	3	3	2	3	3	2	1	3	2	3	3	3	3	2	2	2	2	3	2	3	3	2	3	3	64	2.56	

Lampiran 3. Hasil Uji Organoleptik Parameter Warna Minuman Fungsional Sumber GABA

Perlakuan	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	SUM	AVG	
P1	3	3	2	3	2	3	3	2	3	3	2	3	4	3	3	3	3	4	2	3	3	3	3	3	3	3	72	2.88
P2	3	1	3	2	2	3	3	3	2	2	3	3	3	2	2	3	1	3	3	2	1	1	2	3	2	2	58	2.32
P3	2	1	3	3	3	2	2	2	1	1	2	2	3	1	1	2	3	1	1	3	3	1	1	1	2	2	47	1.88
P4	2	2	3	1	2	2	3	1	1	1	2	3	3	2	2	2	2	1	3	2	3	3	1	2	3	3	52	2.08
P5	3	3	4	4	4	3	4	3	3	4	4	3	3	3	3	3	4	3	4	4	4	3	4	3	3	3	85	3.4
P6	4	4	4	3	3	4	4	3	3	3	4	3	3	4	3	4	3	4	4	3	3	3	3	3	4	3	86	3.44
P7	3	2	3	3	3	4	3	2	3	2	2	3	2	2	3	3	2	3	3	3	2	2	2	3	3	3	66	2.64
P8	2	2	1	3	2	3	3	1	2	3	3	2	3	2	3	3	3	4	3	2	3	2	2	3	2	2	62	2.48
P9	4	4	4	4	3	4	4	4	4	3	4	4	4	3	4	4	4	4	4	3	3	4	4	4	4	4	95	3.8
P10	2	3	3	2	4	3	3	3	4	3	4	2	2	3	2	3	3	2	3	3	2	3	3	2	2	2	69	2.76
P11	2	3	3	2	2	2	2	1	3	2	3	3	3	2	2	2	1	1	2	2	3	3	2	3	3	3	57	2.28
P12	3	4	3	3	2	4	3	2	3	3	4	3	2	3	3	2	3	3	3	4	3	2	3	3	3	3	74	2.96
P13	2	1	3	3	3	2	2	2	1	2	2	2	3	1	2	2	3	1	1	3	3	1	1	1	2	2	49	1.96
P14	3	4	5	3	4	3	4	5	4	4	5	3	3	4	3	4	4	3	5	3	3	4	3	4	3	3	93	3.72
P15	2	3	3	3	2	2	1	3	3	1	2	2	3	3	3	2	3	3	3	2	3	2	2	3	3	3	62	2.48

Lampiran 4. Hasil Uji Organoleptik Parameter Tekstur Minuman Fungsional Sumber GABA

Perlakuan	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	SUM	AVG	
P1	3	2	2	2	3	2	2	3	2	2	2	3	2	2	3	2	2	2	3	2	2	2	2	3	3	58	2.32	
P2	2	2	2	2	1	2	2	2	2	2	2	2	2	2	2	2	1	2	2	2	2	2	2	2	2	2	48	1.92
P3	4	4	3	3	3	3	3	2	3	3	4	3	3	3	3	3	4	3	3	4	3	3	3	4	3	80	3.2	
P4	3	3	4	4	4	4	4	3	3	3	4	3	3	3	3	4	3	4	3	3	3	3	3	4	3	84	3.36	
P5	2	3	1	3	2	3	3	1	2	3	2	2	3	2	3	3	3	4	3	2	3	2	2	3	2	62	2.48	
P6	3	3	3	2	3	3	2	2	3	2	3	3	3	3	2	2	2	2	3	2	3	3	2	3	3	65	2.6	
P7	2	3	2	3	2	3	3	2	2	3	3	2	3	3	3	3	3	3	3	2	3	2	2	3	3	66	2.64	
P8	2	3	3	2	3	3	3	3	3	3	3	2	3	3	2	3	3	2	3	3	2	2	3	2	3	67	2.68	
P9	4	4	5	4	4	4	5	4	4	5	4	4	4	4	4	4	4	4	4	4	3	3	3	3	3	97	3.88	
P10	3	4	3	3	3	3	3	4	3	3	3	3	3	4	3	3	3	4	4	4	4	3	4	4	3	83	3.32	
P11	3	3	3	2	2	3	3	3	2	2	2	2	3	2	2	2	2	3	2	2	2	2	3	3	3	61	2.44	
P12	2	3	3	2	2	2	3	2	2	2	2	3	3	2	2	3	2	3	3	2	3	3	3	3	3	63	2.52	
P13	2	2	2	3	2	2	2	2	2	2	2	2	2	2	1	2	3	1	1	3	3	2	1	2	2	50	2	
P14	3	3	3	3	3	3	3	2	3	3	2	3	3	2	3	2	3	2	3	3	3	3	3	2	3	69	2.76	
P15	1	1	2	2	2	2	2	1	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	47	1.88	

Lampiran 5. Hasil Uji Kadar air, kadar abu, kadar protein, kadar lemak, kadar karbohidrat

<b>PERLAKUAN</b>	<b>KADAR AIR (%)</b>	<b>KADAR ABU (%)</b>	<b>PROTEIN (%)</b>	<b>LEMAK (%)</b>	<b>KARBOHIDRAT(%)</b>
<b>P9</b>	10.5	1.58	9.86	3.195	72.62
<b>P14</b>	11.01	1.33	9.395	3.285	76.315
<b>P5</b>	10.83	1.39	9.09	3.4	76.195

Lampiran 6. Hasil Uji Kadar GABA

<b>Perlakuan</b>	<b>Kadar GABA (simplo)</b>	<b>Kadar GABA (duplo)</b>	<b>AVG</b>
P0 (kontrol)	32.28	30.02	31.15
P9	83.56	79.68	81.62



No	Parameter	Unit	Simplo	Duplo	Limit Of Detection	Method
1	Gamma Aminobutyric Acid (GABA)	mg / kg	83.56	79.68	-	18-5-167/MU/SMM-SIG (UPLC-PDA)

Bogor, 12 Januari 2024  
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Lampiran 7. Dokumentasi Penelitian

