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Lampiran 1. Deskripsi Data

Lampiran 1.1 Hasil Analisis Kandungan GABA Sebelum *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	III				
P0	17.67	17.42	17.23	52.32	17.44	0.22	0.01
P1	19.82	21.01	23.12	63.95	21.32	1.67	0.08
P2	28.59	30.42	31.83	90.84	30.28	1.62	0.05
P3	33.79	37.44	33.63	104.86	34.95	2.16	0.06
P4	28.35	30.59	30.49	89.43	29.81	29.8	1.00
Total	128.22	136.88	136.3	401.4			

Sumber Penelitian Febby, 2022

Lampiran 1.2 Hasil Analisis Kandungan GABA *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD(%)
	I	II	III				
P0	15.1	14.05	16.7	45.85	15.28	1.33	0.09
P1	12.02	12.41	12.56	36.99	12.33	0.28	0.02
P2	24.49	22.05	22.05	68.59	22.86	1.41	0.06
P3	26.63	26.59	26.67	79.89	26.63	0.04	0.00
P4	25.05	25.3	24.18	74.53	24.84	0.59	0.02
Total	103.29	100.4	102.16	305.85			

Sumber Penelitian, 2024.

Lampiran 1.3 Hasil Analisis Kadar Air Sebelum *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	II				
P0	4.75	4.82	4.89	14.46	4.82	0.07	
P1	6.22	6.33	6.38	18.93	6.31	0.08	
P2	7.86	8.15	8	24.01	8.00	0.15	
P3	10.13	10.04	10	30.17	10.06	0.07	
P4	9.75	9.68	9.97	29.4	9.8	0.15	
Total	38.71	39.02	39.24	116.97			

Sumber Febby, 2022

Lampiran 1.4 Hasil Kadar Air *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	III				
P0	10	9.75	9.46	29.21	9.74	0.27	0.03
P1	9.93	9.96	9.61	29.5	9.83	0.19	0.02
P2	9.54	9.58	9.47	28.59	9.53	0.06	0.01
P3	9.2	9.45	9.41	28.06	9.35	0.13	0.01
P4	9.34	9.81	9.63	28.78	9.59	0.24	0.02
Total	48.01	48.55	47.58	144.14			

Sumber Penelitian, 2024.

Lampiran 1.5 Hasil Kadar Abu Sebelum *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	II				
P0	0.99	0.98	0.99	2.96	0.99	0.01	0.01
P1	0.93	0.93	0.93	2.79	0.93	0	0
P2	0.94	0.93	0.93	2.8	0.93	0.01	0.01
P3	0.93	0.93	0.93	2.79	0.93	0	0
P4	0.92	0.93	0.94	2.79	0.93	0.01	0.01
Total	4.71	4.7	4.72	14.13			

Sumber Febby, 2022

Lampiran 1.6 Hasil Kadar Abu *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	III				
P0	1.66	1.53	1.46	4.65	1.55	0.10	6.55
P1	1.45	1.4	1.37	4.22	1.41	0.04	2.87
P2	0.98	0.98	0.99	2.95	1.48	0.01	0.39
P3	0.99	0.98	0.99	2.96	1.48	0.01	0.39
P4	0.9	0.89	0.86	2.65	1.33	0.02	1.57
Total	5.98	5.78	5.67	17.43			

Sumber Penelitian, 2024.

Lampiran 1.7 Hasil Analisis Kadar Protein Sebelum *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	III				
P0	4.66	4.94	4.78	14.38	4.79	0.14	0.03
P1	4.64	4.81	4.56	14.01	4.67	0.13	0.03
P2	3.75	3.82	3.26	10.83	3.61	0.31	0.08
P3	2.73	2.74	3.12	8.59	2.86	0.22	0.08
P4	1.48	1.08	0.87	3.43	1.14	0.31	0.27
Total	17.26	17.39	16.59	51.24			

Sumber Febby, 2022

Lampiran 1.8 Hasil Analisis Kadar Protein *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	II				
P0	13.57	12.73	12.34	38.64	12.88	0.63	4.88
P1	13.43	11.73	11.38	36.54	18.27	1.10	6.00
P2	13.1	12.84	10.44	36.38	18.19	1.47	8.06
P3	13.11	12.85	10.45	36.41	18.21	1.47	8.06
P4	10.87	10.91	10.92	32.7	16.35	0.03	0.16
Total	64.08	61.06	55.53	180.67			

Sumber Penelitian, 2024.

Lampiran 1.9 Hasil Analisis Karbohidrat Sebelum *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	III				
P0	81.29	81.42	81.61	244.32	81.44	0.16	0.00
P1	80.52	81.39	80.38	242.29	80.76	0.55	0.01
P2	81.34	80.53	81.58	243.45	81.15	0.55	0.01
P3	78.33	78.45	78.51	235.29	78.43	0.09	0.00
P4	80.38	81.45	81.68	243.51	81.17	0.69	0.01
Total	401.86	403.24	403.76	1208.86			

Sumber Febby, 2022.

Lampiran 1.10 Hasil Analisis Karbohidrat *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	III				
P0	77.42	77.26	77.14	231.82	77.27	0.14	0.18
P1	74.81	76.96	77.17	228.94	76.31	1.31	1.71
P2	74.93	74.58	77.11	226.62	75.54	1.37	1.81
P3	73.11	72.49	77.41	223.01	74.34	2.68	3.60
P4	73.15	74.34	74.73	222.22	74.07	0.82	1.11
Total	373.42	375.63	383.56	1132.61			

Sumber Penelitian, 2024

Lampiran 1.11 Hasil Analisis Kadar Lemak Sebelum *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	III				
P0	8.11	7.94	7.84	23.89	7.96	0.14	0.02
P1	7.69	6.54	7.75	21.98	7.33	0.68	0.09
P2	6.12	6.57	6.23	18.92	6.31	0.23	0.04
P3	7.88	7.85	7.44	23.17	7.72	0.25	0.03
P4	7.47	6.86	6.54	20.87	6.96	6.96	1
Total	37.27	35.76	35.8	108.83			

Sumber Febby, 2024.

Lampiran 1.12 Hasil Analisis Kadar Lemak *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	III				
P0	1.18	1.04	0.79	3.01	1.00	0.20	0.20
P1	0.09	0.17	0.14	0.40	0.13	0.04	0.30
P2	0.13	0.18	0.17	0.48	0.16	0.03	0.17
P3	0.21	0.24	0.24	0.69	0.23	0.02	0.08
P4	0.2	0.2	0.21	0.61	0.20	0.01	0.03
Total	1.81	1.83	1.55	5.19			

Sumber Penelitian, 2024.

Lampiran 1.11 Hasil Analisis Kadar Vitamin B9 Sebelum *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	III				
P0	114.89	119.17	120.18	354.24	118.08	2.81	0.02
P1	235.65	236.2	237.25	709.1	236.37	0.81	0.00
P2	147.8	147.7	148.12	443.62	147.87	0.22	0.00
P3	158.05	158.2	158.88	475.13	158.38	0.44	0.00
P4	143.09	143.2	144.41	430.7	143.57	0.73	0.01
Total	799.48	804.47	808.84	2412.79			

Sumber Febby, 2024.

Lampiran 1.11 Hasil Analisis Kadar Vitamin B9 *Scale Up*

Perlakuan	Ulangan			Total	Rata-Rata	STDEV	RSD (%)
	I	II	III				
P0	129.03	129.1	128.95	387.08	129.03	0.08	0.06
P1	112.63	112.56	112.1	337.29	112.43	0.29	0.26
P2	173.04	173.43	172.95	519.42	173.14	0.26	0.15
P3	113.28	111.01	114.64	338.93	112.98	1.83	1.62
P4	115.99	116.26	116.03	348.28	116.09	0.15	0.13
Total	643.97	642.36	644.67	1931			

Sumber Penelitian, 2024.

Lampiran 2. Analisis Data Uji T Test

Lampiran 2.1 Hasil Analisis Kandungan GABA

Ulangan	P0		P1		P2		P3		P4	
	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up
I	17.67	15.1	19.82	12.02	28.59	24.49	33.79	26.63	28.35	25.05
II	17.42	14.05	21.01	12.41	30.42	22.05	37.44	26.59	30.59	25.3
III	17.23	16.7	23.12	12.56	31.83	22.05	33.63	26.67	30.49	24.18

Sumber, Penelitian 2024, dan Febby 2022

Lampiran 2.2 Hasil Analissi Kandungan Kadar Air

Ulangan	P0		P1		P2		P3		P4	
	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up
I	4.75	10	6.22	9.93	7.86	9.54	10.13	9.2	9.75	9.34
II	4.82	9.75	6.33	9.96	8.15	9.58	10.04	9.45	9.68	9.81
III	4.89	9.46	6.38	9.61	8	9.47	10	9.41	9.97	9.63

Sumber, Penelitian 2024, dan Febby 2022

Lampiran 2.2 Hasil Analissi Kandungan Kadar Abu

Ulangan	P0		P1		P2		P3		P4	
	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up
I	0.99	1.66	0.93	1.45	0.94	0.98	0.93	0.99	0.92	0.9
II	0.98	1.53	0.93	1.4	0.93	0.98	0.93	0.98	0.93	0.89
III	0.99	1.46	0.93	1.37	0.93	0.99	0.93	0.99	0.94	0.86

Sumber, Penelitian 2024, dan Febby 2022

Lampiran 2.2 Hasil Analisi Kandungan Kadar Protein

Ulangan	P0		P1		P2		P3		P4	
	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up
I	4.66	13.57	4.64	13.43	3.75	13.1	2.73	13.11	1.48	10.87
II	4.94	12.73	4.81	11.73	3.82	12.84	2.74	12.85	1.08	10.91
III	4.78	12.34	4.56	11.38	3.26	10.44	3.12	10.45	0.87	10.92

Sumber, Penelitian 2024, dan Febby 2022

Lampiran 2.2 Hasil Analissi Kandungan Karbohidrat

Ulangan	P0		P1		P2		P3		P4	
	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up
I	81.29	77.42	80.52	74.81	81.34	74.93	78.33	73.11	80.38	73.15
II	81.42	77.26	81.39	76.96	80.53	74.58	78.45	72.49	81.45	74.34
III	81.61	77.14	80.38	77.17	81.58	77.11	78.51	77.41	81.68	74.73

Sumber, Penelitian 2024, dan Febby 2022

Lampiran 2.2 Hasil Analissi Kandungan Lemak

Ulangan	P0		P1		P2		P3		P4	
	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up
I	8.11	1.18	7.69	0.09	6.12	0.13	7.88	0.21	7.47	0.2
II	7.94	1.04	6.54	0.17	6.57	0.18	7.85	0.24	6.86	0.2
III	7.84	0.79	7.75	0.14	6.23	0.17	7.44	0.24	6.54	0.21

Sumber, Penelitian 2024, dan Febby 2022

Lampiran 2.2 Hasil Analissi Kandungan Vitamin B9

Ulangan	P0		P1		P2		P3		P4	
	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up	Sebelum	Scale up
I	114.89	129.03	235.65	112.63	147.8	173.04	158.05	113.28	143.09	115.99
II	119.17	129.1	236.2	112.56	147.7	173.43	158.2	111.01	143.2	116.26
III	120.18	128.95	237.25	112.1	148.12	172.95	158.88	114.64	144.41	116.03

Sumber, Penelitian 2024, dan Febby 2022

Lampiran 3. Analisis Data Uji T Test

Lampiran 3.1 Hasil Uji T Test (Independent Samples Test) GABA

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
GAB A	Equal variances assumed	.169	.692	1.500	8	.172	6.37200	4.24936	-3.42705	16.17105

Equal variances not assumed			1.500	7.854	.173	6.37200	4.24936	-3.45894	16.20294
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Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
GABA Hari Ke - 0	Equal variances assumed	4.115	.112	2.762	4	.051	2.15667	.78093	-.01153	4.32486
	Equal variances not assumed			2.762	2.109	.104	2.15667	.78093	-1.04192	5.35525

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
GABA Hari Ke - 7	Equal variances assumed	4.656	.097	9.187	4	.001	8.98667	.97822	6.27070	11.70264
	Equal variances not assumed			9.187	2.111	.010	8.98667	.97822	4.98318	12.99015

Independent Samples Tes

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
GABA Hari Ke - 14	Equal variances assumed	.006	.944	5.974	4	.004	7.41667	1.24146	3.96983	10.86350
	Equal variances not assumed			5.974	21	.004	7.41667	1.24146	3.94242	10.89092

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper

									Lower	Upper
GABA Hari Ke - 21	Equal variances assumed	15.284	.017	6.689	4	.003	8.32333	1.24441	4.86831	11.77836
	Equal variances not assumed			6.689	2.001	.022	8.32333	1.24441	2.97262	13.67405

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2- tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
GABA Hari Ke - 28	Equal variances assumed	3.641	.129	6.165	4	.004	4.96667	.80557	2.73004	7.20329
	Equal variances not assumed			6.165	2.825	.010	4.96667	.80557	2.31075	7.62258

Lampiran 3.2 Hasil Uji T Test (Independent Samples Test) Kadar Air

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Air	Equal variances assumed	12.492	.008	-1.793	8	.111	-1.81000	1.00965	-4.13825	.51825
	Equal variances not assumed			-1.793	4.055	.147	-1.81000	1.00965	-4.59825	.97825

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Air Hari Ke-0	Equal variances assumed	2.409	.196	-30.505	4	.000	-4.91667	.16118	-5.36416	-4.46917
	Equal variances not assumed			-30.505	2.267	.001	-4.91667	.16118	-5.53744	-4.29590

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Air Hari Ke-7	Equal variances assumed	4.172	.111	-28.983	4	.000	-3.52333	.12156	-3.86085	-3.18582

	Equal variances not assumed			- 28.983	2.690	.000	-3.52333	.12156	-3.93666	-3.11000
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Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Air Hari Ke-14	Equal variances assumed	1.355	.309	- 17.021	4	.000	-1.52667	.08969	-1.77569	-1.27765
	Equal variances not assumed			- 17.021	2.577	.001	-1.52667	.08969	-1.84053	-1.21280

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						

		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Air Hari Ke-21	Equal variances assumed	2.661	.178	8.127	4	.001	.70333	.08654	.46306	.94360
	Equal variances not assumed			8.127	2.927	.004	.70333	.08654	.42402	.98265

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Air Hari Ke-28	Equal variances assumed	.542	.502	1.272	4	.272	.20667	.16241	-.24426	.65760
	Equal variances not assumed			1.272	3.397	.283	.20667	.16241	-.27764	.69097

Lampiran 3.3 Hasil Uji T Test (Independent Samples Test) Kadar Abu

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Abu	Equal variances assumed	4.803	.060	-12.970	8	.000	-.50800	.03917	-.59832	-.41768
	Equal variances not assumed			-12.970	4.820	.000	-.50800	.03917	-.60982	-.40618

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Abu Hari Ke-0	Equal variances assumed	6.364	.065	-9.599	4	.001	-.56333	.05869	-.72628	-.40039
	Equal variances not assumed			-9.599	2.013	.010	-.56333	.05869	-.81430	-.31236

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						

		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Abu Hari Ke - 7	Equal variances assumed	6.563	.063	-20.429	4	.000	-.47667	.02333	-.54145	-.41188
	Equal variances not assumed			-20.429	2.000	.002	-.47667	.02333	-.57706	-.37627

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Abu Hari Ke - 14	Equal variances assumed	.000	1.000	-10.607	4	.000	-.05000	.00471	-.06309	-.03691
	Equal variances not assumed			-10.607	4.000	.000	-.05000	.00471	-.06309	-.03691

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Abu Hari Ke - 21	Equal variances assumed	16.000	.016	-17.000	4	.000	-.05667	.00333	-.06592	-.04741
	Equal variances not assumed			-17.000	2.000	.003	-.05667	.00333	-.07101	-.04232

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Abu Hari Ke - 28	Equal variances assumed	2.286	.205	3.500	4	.025	.04667	.01333	.00965	.08369
	Equal variances not assumed			3.500	2.876	.042	.04667	.01333	.00318	.09015

Lampiran 3.4 Hasil Uji T Test (Independent Samples Test) Kadar Protein

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Protein	Equal variances assumed	.764	.408	-10.785	8	.000	-13.35400	1.23818	-16.20924	-10.49876
	Equal variances not assumed			-10.785	6.839	.000	-13.35400	1.23818	-16.29587	-10.41213

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Protein Hari Ke-0	Equal variances assumed	4.737	.095	-21.747	4	.000	-8.08667	.37186	-9.11911	-7.05423
	Equal variances not assumed			-21.747	2.199	.001	-8.08667	.37186	-9.55543	-6.61790

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper

									Lower	Upper
Kadar Protein Hari Ke-7	Equal variances assumed	10.013	.034	- 11.782	4	.000	-7.51000	.63739	-9.27968	-5.74032
	Equal variances not assumed			- 11.782	2.054	.006	-7.51000	.63739	-10.18427	-4.83573

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2- tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Protein Hari Ke-14	Equal variances assumed	8.976	.040	-9.848	4	.001	-8.51667	.86480	-10.91773	-6.11560
	Equal variances not assumed			-9.848	2.173	.008	-8.51667	.86480	-11.96786	-5.06547

		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Protein Hari Ke-28	Equal variances assumed	6.096	.069	-54.334	4	.000	-9.75667	.17957	-10.25523	-9.25811
	Equal variances not assumed			-54.334	2.029	.000	-9.75667	.17957	-10.51874	-8.99459

Lampiran 3.5 Hasil Uji T Test (Independent Samples Test) Karbohidrat

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	Df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Karbohidrat	Equal variances assumed	.153	.706	6.247	8	.000	5.08400	.81388	3.20720	6.96080

	Equal variances not assumed			6.247	7.944	.000	5.08400	.81388	3.20488	6.96312
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Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Karbohidrat Hari Ke - 0	Equal variances assumed	.060	.818	33.784	4	.000	4.16667	.12333	3.82424	4.50909
	Equal variances not assumed			33.784	3.928	.000	4.16667	.12333	3.82176	4.51158

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						

		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Karbohidrat Hari Ke - 7	Equal variances assumed	4.324	.106	5.443	4	.006	4.45000	.81761	2.17995	6.72005
	Equal variances not assumed			5.443	2.681	.016	4.45000	.81761	1.66382	7.23618

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Karbohidrat Hari Ke - 14	Equal variances assumed	4.260	.108	6.578	4	.003	5.61000	.85284	3.24214	7.97786
	Equal variances not assumed			6.578	2.628	.011	5.61000	.85284	2.66504	8.55496

		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Karbohidrat Hari Ke - 28	Equal variances assumed	.136	.731	11.419	4	.000	7.09667	.62149	5.37115	8.82219
	Equal variances not assumed			11.419	3.889	.000	7.09667	.62149	5.35147	8.84186

Lampiran 3.6 Hasil Uji T Test (Independent Samples Test) Lemak

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	Df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
LEMA K	Equal variances assumed	1.654	.234	20.641	8	.000	6.91200	.33486	6.13981	7.68419
	Equal variances not assumed			20.641	6.322	.000	6.91200	.33486	6.10265	7.72135

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Lemak Hari Ke - 0	Equal variances assumed	.456	.536	50.200	4	.000	6.96000	.13864	6.57506	7.34494
	Equal variances not assumed			50.200	3.555	.000	6.96000	.13864	6.55530	7.36470

Independent Samples Test			
		Levene's Test for Equality of Variances	t-test for Equality of Means

		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
									Lemak Hari Ke - 7	Equal variances assumed
	Equal variances not assumed			18.238	2.014	.003	7.19333	.39441	5.50764	8.87903

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Lemak Hari Ke - 14	Equal variances assumed	8.153	.046	45.096	4	.000	6.14667	.13630	5.76824	6.52510
	Equal variances not assumed			45.096	2.051	.000	6.14667	.13630	5.57394	6.71940

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						

		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Lemak Hari Ke - 21	Equal variances assumed	13.307	.022	52.665	4	.000	7.49333	.14228	7.09829	7.88837
	Equal variances not assumed			52.665	2.020	.000	7.49333	.14228	6.88687	8.09980

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Lemak Hari Ke - 28	Equal variances assumed	7.196	.055	24.755	4	.000	6.75333	.27280	5.99591	7.51076
	Equal variances not assumed			24.755	2.001	.002	6.75333	.27280	5.57989	7.92678

Independent Samples Test

Lampiran 3.7 Hasil Uji T Test (Independent Samples Test) Vitamin B9

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Vitamin B9	Equal variances assumed	.677	.435	1.392	8	.201	32.12000	23.07768	-21.09722	85.33722
	Equal variances not assumed			1.392	6.384	.211	32.12000	23.07768	-23.53658	87.77658

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Vitamin B9 Hari Ke - 0	Equal variances assumed	11.698	.027	-6.749	4	.003	-10.94667	1.62201	-15.45008	-6.44325
	Equal variances not assumed			-6.749	2.003	.021	-10.94667	1.62201	-17.91607	-3.97726

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Vitamin B9 Hari Ke - 7	Equal variances assumed	2.704	.175	248.915	4	.000	123.93667	.49791	122.55426	125.31908
	Equal variances not assumed			248.915	2.494	.000	123.93667	.49791	122.15376	125.71957

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper

		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Vitamin B9 Hari Ke - 28	Equal variances assumed	9.391	.037	63.721	4	.000	27.47333	.43115	26.27627	28.67039
	Equal variances not assumed			63.721	2.158	.000	27.47333	.43115	25.74258	29.20409

Lampiran 4. Dokumentasi Penelitian



Pembuatan Beras Berkecambah



Pembuatan Beras Pratanak



Proses Pembuatan Tepung Beras Pratanak Dan Beras Berkecambah





Pembuatan Larutan Garam Jenuh



Pembuatan Tepung Premik Roti Tawar



Penyimpanan Sampel Dalam Toples



Pengamatan



Tepung Selama Penyimpanan 28 Hari

CURRICULUM VITAE

A. Data Pribadi

1. Nama : Wa Ode Linra Julyanti
2. Tempat, tanggal lahir : Laiba, 26 Juli 1998
3. Alamat : Jl. Poros Raha Wamengkoli, Desa Kafofoo, Kec. Kontukowuna, Kab. Muna, Sulawesi Tenggara
4. Kewarganegaraan : Warga Negara Indonesia

B. Riwayat Pendidikan

1. Tamat SD tahun 2010 di SD Negeri 6 Kabangka
2. Tamat SMP tahun 2013 di SMP Negeri 2 Kabawo
3. Tamat SMA tahun 2016 di SMA Negeri 1 Kontukowuna
4. Sarjana (S1) tahun 2020 di Universitas Bosowa Makassar

C. Karya Ilmiah yang Telah Dipublikasikan

1. Laga, S., Fatmawati., & Julyanti, W.L., (2020). *Komposit Rumput Laut (Caulerpa rasemosa) dengan Tepung Tapioka Terhadap Mutu Nugget Tempe*. Makassar: Bosowa University Press.
2. Julyanti, W.L., Duka, F.S., and A. N. F. Rahman, (2024). The Effect of Packaging Type on The Shelf Life of Fresh Bread Premix Flour Based on Modified Flour: *BIO Web of Conferences*, 96, 01022. <https://doi.org/10.1051/bioconf/20249601022>