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LAMPIRAN

Lampiran 1. Analisis statistik susut bobot telur ayam ras yang diawetkan menggunakan kitosan selama 14 hari

Tabel 1. Analisis Deskriptif

Descriptives

		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
Susut bobot telur	0%	25	2.2272	.00936	.00187	2.2233	2.2311	2.20	2.24
	1%	25	1.8472	.00792	.00158	1.8439	1.8505	1.83	1.86
	2%	25	1.8000	.00913	.00183	1.7962	1.8038	1.78	1.81
	3%	25	1.6700	.00764	.00153	1.6668	1.6732	1.66	1.68
	Total	100	1.8861	.20856	.02086	1.8447	1.9275	1.66	2.24

Tabel 2. Analisis Varians

ANOVA

		Sum of Squares	Df	Mean Square	F	Sig.
Susut bobot telur	Between Groups	4.299	3	1.433	19631.831	.000
	Within Groups	.007	96	.000		
	Total	4.306	99			

Tabel 3. Uji lancut Duncan

Susut Bobot Telur

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
3%	25	1.6700			
2%	25		1.8000		
1%	25			1.8472	
0%	25				2.2272
Sig.		1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size – 25.000

Lampiran 2. Analisis statistik haugh unit telur ayam ras yang diawetkan menggunakan kitosan selama 14 hari

Tabel 1. Analisis Deskriptif

Descriptives

		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
Haugh Unit	0%	25	37.7896	.02169	.00434	37.7806	37.7986	37.70	37.82
	1%	25	60.6888	.00781	.00156	60.6856	60.6920	60.67	60.70
	2%	25	58.6448	.35970	.07194	58.4963	58.7933	58.32	59.40
	3%	25	65.5692	.02499	.00500	65.5589	65.5795	65.53	65.64
	Total	100	55.8731	10.68211	1.06821	53.5535	57.7927	37.70	65.64

Tabel 2. Analisis Varians

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
[Haugh Unit	Between Groups	112983.515	3	3764.505	115351.479	.000
	Within Groups	3.133	96	.033		
	Total	11296.648	99			

Tabel 3. Uji lancut Duncan

Haugh Unit

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
3%	25	37.7896			
2%	25		58.6448		
1%	25			60.6888	
0%	25				65.5692
Sig.		1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

- a. Uses Harmonic Mean Sample Size – 25.000

Lampiran 3. Analisis statistik indeks kuning telur ayam ras yang diawetkan menggunakan kitosan selama 14 hari

Tabel 1. Analisis Deskriptif

Descriptives

		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
Indeks Kuning Telur	0%	25	.2864	.00490	.00098	.2844	.2884	.28	.29
	1%	25	.3728	.00458	.00092	.3709	.3747	.37	.38
	2%	25	.3844	.00507	.00101	.3823	.3865	.38	.39
	3%	25	.4064	.00490	.00098	.4044	.4084	.40	.41
	Total	100	.3625	.04604	.00460	.3534	.3716	.28	.41

Tabel 2. Analisis Varians

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Indeks Kuning Telur	Between Groups	.208	3	.069	2923.986	.000
	Within Groups	.002	96	.000		
	Total	.210	99			

Tabel 3. Uji lancut Duncan

Indeks Kuning Telur

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
3%	25	.2864			
2%	25		.3728		
1%	25			.3844	
0%	25				.4064
Sig.		1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

- a. Uses Harmonic Mean Sample Size – 25.000

Lampiran 4. Analisis statistik pH telur ayam ras yang diawetkan menggunakan kitosan selama 14 hari

Tabel 1. Analisis Deskriptif

Descriptives

		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
						pH	0%		
	1%	25	8.1020	.00408	.00082	8.1003	8.1037	8.10	8.11
	2%	25	8.1056	.01417	.00283	8.0998	8.1114	8.09	8.13
	3%	25	7.9768	.00476	.00095	7.9748	7.9788	7.97	7.98
	Total	100	8.2469	.32708	.03271	8.1820	8.3118	7.97	8.81

Tabel 2. Analisis Varians

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Ph	Between Groups	10.585	3	3.528	53729.112	.000
	Within Groups	.006	96	.033		
	Total	10.591	99			

Tabel 3. Uji lancut Duncan

pH

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
3%	25	37.7896			
2%	25		58.6448		
1%	25			60.6888	
0%	25				65.5692
Sig.		1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

- a. Uses Harmonic Mean Sample Size – 25.000

Lampiran 5. Analisis statistik daya buih telur ayam ras yang diawetkan menggunakan kitosan selama 14 hari

Tabel 1. Analisis Deskriptif

Descriptives

		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
Daya Buih	0%	25	195.5360	2.63548	.52710	194.4481	196.6239	190.00	198.50
	1%	25	249.4520	11.42917	2.28583	244.7343	254.1697	198.30	258.00
	2%	25	336.9520	4.05741	.81148	335.2772	338.6268	330.30	348.30
	3%	25	403.9124	3.94215	.78843	402.2852	405.5396	399.70	412.30
	Total	100	296.4631	80.62856	8.06286	280.4646	312.4616	190.00	412.30

Tabel 2. Analisis Varians

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Daya Buih	Between Groups	639525.653	3	213175.218	5028.465	.000
	Within Groups	4069.795	96	42.394		
	Total	643595.448	99			

Tabel 3. Uji lancut Duncan

Daya Buih

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
3%	25	195.5360			
2%	25		249.4520		
1%	25			336.9520	
0%	25				403.9124
Sig.		1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

- a. Uses Harmonic Mean Sample Size – 25.000

Lampiran 6. Analisis stabilitas buih telur ayam ras yang diawetkan menggunakan kitosan selama 14 hari

Tabel 1. Analisis Deskriptif

Descriptives

		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
Stabilitas Buih	0%	25	51.3520	.94874	.18975	50.9604	51.7436	50.00	53.20
	1%	25	59.8320	.59282	.11856	59.5873	60.0767	58.20	60.80
	2%	25	79.7000	.91515	.18303	79.3222	80.0778	78.10	81.00
	3%	25	90.0720	.55341	.11068	89.8436	90.3004	87.90	90.80
	Total	100	70.2390	15.49016	1.54902	67.1654	73.3126	50.00	90.80

Tabel 2. Analisis Varians

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Stabilitas Buih	Between Groups	23697.071	3	7899.024	13190.871	.000
	Within Groups	57.487	96	.599		
	Total	23754.558	99			

Tabel 3. Uji lancut Duncan

Stabilitas Buih

Duncan^a

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
3%	25	51.3520			
2%	25		59.8320		
1%	25			79.7000	
0%	25				90.0720
Sig.		1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

- a. Uses Harmonic Mean Sample Size – 25.000

Lampiran 7. Analisis statistik kekenyalan (chewiness) pada angel cake menggunakan telur segar dan telur hasil pengawetan menggunakan kitosan

Group Statistics

	Perlakuan	N	Mean	Std. Deviation	Std. Error Mean
Kekenyalan	Tanpa Telur Chitosan	20	2.1500	.36635	.08192
	Penggunaan Telur Chitosan	20	3.7500	.55012	.12301

Uji Independent Sample test

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
Kekenyalan	Equal variances assumed	4.899	.033	-10.826	38	.000	-1.60000	.14779	-1.89919	-1.30081
	Equal variances not assumed			-10.826	33.083	.000	-1.60000	.14779	-1.90065	-1.29935

Lampiran 8. Analisis statistik kekerasan (hardness) pada angel cake menggunakan telur segar dan telur hasil pengawetan menggunakan kitosan

Group Statistics

Perlakuan		N	Mean	Std. Deviation	Std. Error Mean
Kekerasan	Tanpa Telur Chitosan	20	2.5000	.51299	.11471
	Penggunaan Telur Chitosan	20	4.4000	.50262	.11239

Uji Independent Sample test

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
Kekerasan	Equal variances assumed	.792	.379	-11.831	38	.000	-1.90000	.16059	-2.22510	-1.57490
	Equal variances not assumed			-11.831	37.984	.000	-1.90000	.16059	-2.22510	-1.57490

Lampiran 9. Analisis statistik rasa pada angel cake menggunakan telur segar dan telur hasil pengawetan menggunakan kitosan

Group Statistics

Perlakuan		N	Mean	Std. Deviation	Std. Error Mean
Rasa	Tanpa Telur Chitosan	20	3.2500	.44426	.09934
	Penggunaan Telur Chitosan	20	4.5000	.51299	.11471

Uji Independent Sample test

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
Rasa	Equal variances assumed	6.333	.016	-8.238	38	.000	-1.25000	.15174	-1.55719	-.94281
	Equal variances not assumed			-8.238	37.240	.000	-1.25000	.15174	-1.55740	-.94260

Lampiran 10. Analisis statistik volume kue pada angel cake menggunakan telur segar dan telur hasil pengawetan menggunakan kitosan

Group Statistics

Perlakuan		N	Mean	Std. Deviation	Std. Error Mean
Volume Kue	Tanpa Telur Chitosan	5	1248.0000	50.19960	22.44994
	Penggunaan Telur Chitosan	5	1440.0000	54.77226	24.49490

Uji Independent Sample test

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
Volume Kue	Equal variances assumed	.430	.531	-5.779	8	.000	-192.00000	33.22650	-268.62044	-115.37956
	Equal variances not assumed			-5.779	7.940	.000	-192.00000	33.22650	-268.72140	-115.27860

Lampiran 11. Analisis statistik derajat pengembangan kue pada angel cake menggunakan telur segar dan telur hasil pengawetan menggunakan kitosan

Group Statistics

	Perlakuan	N	Mean	Std. Deviation	Std. Error Mean
Derajat Pengembangan	Tanpa Telur Chitosan	5	22.8000	4.38178	1.95959
	Penggunaan Telur Chitosan	5	42.0000	8.36660	3.74166

Uji Independent Sample test

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
Derajat Pengembangan	Equal variances assumed	1.934	.202	-4.546	8	.002	-19.20000	4.22374	-28.93997	-9.46003
	Equal variances not assumed			-4.546	6.041	.004	-19.20000	4.22374	-29.51825	-8.88175

Gambar Lampiran 12. Dokumentasi Penelitian

Pengawetan Telur Menggunakan Kitosan

1. Alat dan bahan yang digunakan dalam pengawetan telur menggunakan kitosan



Peletakkan telur di egg try dan didiamkan selama 14 hari



Telur setelah dicelupkan kedalam larutan kitosan

2. Hasil pengawetan telur menggunakan kitosan selama 14 hari



Larutan kitosan 3% (P3)



Larutan kitosan 2% (P2)



Larutan kitosan 1% (P1)



Tanpa perlakuan (P0)

3. Alat dan bahan yang digunakan dalam pembuatan angel cake



Proses penimbangan adonan sebelum dan sesudah di oven

4. Hasil angel cake menggunakan telur segar dan menggunakan telur yang diawetkan menggunakan kitosan



Menggunakan telur segar



Menggunakan telur hasil pengawetan menggunakan kitosan

Daftar Riwayat Hidup



A. Data Pribadi

1. Nama : Nurie Adzatil Ishma. S. Bani
2. Tempat, tgl, lahir : Baubau, 23 November 1997
3. Alamat : JL. Khasan Aliah, No. 142,
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B. Riwayat Pendidikan

1. Tamat SD tahun 2009 di SD Negeri 1 Pobundayan Kotamobagu
2. Tamat SMP tahun 2012 di SMP Negeri 2 Baubau
3. Tamat SMA tahun 2015 di SMA Negeri 1 Baubau
4. Sarjana (S1) tahun 2019 di Politeknik Pembangunan Pertanian Gowa
5. Magister (S2) tahun 2024 di Universitas Hasanuddin

C. Pekerjaan dan Riwayat Pekerjaan

1. Field Manager Peternakan di PT. Tropik Agriteknologi Pertanian