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## LAMPIRAN

### Lampiran 1. Hasil Uji Kadar Air

Perlakuan	U1	U2	U3	Rata-Rata
Komersial	10.50	10.60	10.30	10.5
Produksi	9.70	9.30	9.40	9.5

### Lampiran 2. Hasil Uji T-Test Kadar Air

Two-Sample T-Test and CI: Komersil; Produksi laboratorium  
Method

$\mu_1$ : mean of Komersil

$\mu_2$ : mean of Produksi laboratorium

Difference:  $\mu_1 - \mu_2$

*Equal variances are assumed for this analysis.*

#### Descriptive Statistics

Sample	N	Mean	StDev	SE Mean
Komersil	3	10,467	0,153	0,088
Produksi laboratorium	3	9,467	0,208	0,12

#### Estimation for Difference

Difference	Pooled	95% CI for
	StDev	Difference
1,000	0,183	(0,586; 1,414)

#### Test

Null hypothesis  $H_0: \mu_1 - \mu_2 = 0$

Alternative hypothesis  $H_1: \mu_1 - \mu_2 \neq 0$

T-Value DF P-Value

6,71 4 0,003

Individual Value Plot of Komersil; Produksi laboratorium

Boxplot of Komersil; Produksi laboratorium

### Lampiran 3. Hasil Uji TVB-N (Total Volatil Base Nitrogen)

Perlakuan	U1	U2	U3	Rata-Rata
Komersial	2.80	1.40	2.80	2.33
Produksi	3.08	2.52	2.80	2.80

### Lampiran 4. Hasil Uji T-Test (*Total Volatil base Nitrogen*)

#### Two-Sample T-Test and CI: Komersil; Produksi Laboratorium Method

$\mu_1$ : mean of Komersil

$\mu_2$ : mean of Produksi Laboratorium

Difference:  $\mu_1 - \mu_2$

*Equal variances are assumed for this analysis.*

#### Descriptive Statistics

Sample	N	Mean	StDev	SE Mean
Komersil	3	2,334	0,808	0,47
Produksi Laboratorium	3	2,800	0,280	0,16

#### Estimation for Difference

Difference	Pooled	95% CI for
	StDev	Difference
-0,466	0,605	(-1,838; 0,905)

#### Test

Null hypothesis  $H_0: \mu_1 - \mu_2 = 0$

Alternative hypothesis  $H_1: \mu_1 - \mu_2 \neq 0$

T-Value DF P-Value

-0,94 4 0,398

#### Individual Value Plot of Komersil; Produksi Laboratorium

#### Boxplot of Komersil; Produksi Laboratorium

### Lampiran 5. Hasil Uji Redispersibilitas

Kode Sampel	Hari	Sampel			Rata-rata
		A1	A2	A3	
K1	1	10	12	13	11.7
K2	3	13	14	15	14.0
K3	5	15	15	14	14.7
L1	1	0	0	0	0.0
L2	3	0	0	0	0.0
L3	5	0	0	0	0.0
P1	1	0	0	0	0.0
P2	3	0	0	0	0.0
P3	5	0	0	0	0.0

### Lampiran 6. Hasil Analisis ANOVA Redispersibilitas

General Linear Model: Redispersibilitas versus Perlakuan; ... penyimpanan  
Method

Factor coding (-1; 0; +1)

#### Factor Information

Factor	Type	Levels	Values
Perlakuan	Fixed	3	1; 2; 3
Lama penyimpanan	Fixed	3	1; 3; 5

#### Analysis of Variance

Source	DF	Adj SS	Adj MS	F-Value	P-Value
Perlakuan	2	1084,52	542,259	1331,00	0,000
Lama penyimpanan	2	4,96	2,481	6,09	0,010
Perlakuan*Lama penyimpanan	4	9,93	2,481	6,09	0,003
Error	18	7,33	0,407		
Total	26	1106,74			

#### Model Summary

S	R-sq	R-sq(adj)	R-sq(pred)
0,638285	99,34%	99,04%	98,51%

#### Coefficients

Term	Coef	SE Coef	T-Value	P-Value	VIF
Constant	4,481	0,123	36,48	0,000	
Perlakuan					
1	8,963	0,174	51,59	0,000	1,33
2	-4,481	0,174	-25,80	0,000	1,33
Lama penyimpanan					

1		-0,593	0,174	-3,41	0,003	1,33
3		0,185	0,174	1,07	0,301	1,33
<b>Perlakuan*Lama penyimpanan</b>						
1 1		-1,185	0,246	-4,82	0,000	1,78
1 3		0,370	0,246	1,51	0,149	1,78
2 1		0,593	0,246	2,41	0,027	1,78
2 3		-0,185	0,246	-0,75	0,461	1,78

### Regression Equation

Redispersibilit = 4,481 + 8,963 Perlakuan\_1 - 4,481 Perlakuan\_2  
as - 4,481 Perlakuan\_3  
- 0,593 Lama penyimpanan\_1 + 0,185 Lama penyimpanan\_3  
+ 0,407 Lama penyimpanan\_5  
- 1,185 Perlakuan\*Lama penyimpanan\_1 1  
+ 0,370 Perlakuan\*Lama penyimpanan\_1 3  
+ 0,815 Perlakuan\*Lama penyimpanan\_1 5  
+ 0,593 Perlakuan\*Lama penyimpanan\_2 1  
- 0,185 Perlakuan\*Lama penyimpanan\_2 3  
- 0,407 Perlakuan\*Lama penyimpanan\_2 5  
+ 0,593 Perlakuan\*Lama penyimpanan\_3 1  
- 0,185 Perlakuan\*Lama penyimpanan\_3 3  
- 0,407 Perlakuan\*Lama penyimpanan\_3 5

### Fits and Diagnostics for Unusual Observations

Obs	Redispersibilitas	Fit	Resid	Std Resid
1	10,000	11,667	-1,667	-3,20 R
19	13,000	11,667	1,333	2,56 R

1. R Large residual

### Lampiran 7. Hasil Uji Lanjut Duncan Redispersibilitas

#### Comparisons for Redispersibilitas

#### Fisher Pairwise Comparisons: Perlakuan

#### Grouping Information Using Fisher LSD Method and 95% Confidence

Perlakuan	N	Mean	Grouping
1	9	13,4444	A
2	9	0,0000	B
3	9	-0,0000	B

Means that do not share a letter are significantly different.

#### Fisher Pairwise Comparisons: Lama penyimpanan

#### Grouping Information Using Fisher LSD Method and 95% Confidence

Lama penyimpanan	N	Mean	Grouping
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5 9 4,88889 A

3 9 4,66667 A

1 9 3,88889 B

*Means that do not share a letter are significantly different.*

#### Fisher Pairwise Comparisons: Perlakuan\*Lama penyimpanan Grouping Information Using Fisher LSD Method and 95% Confidence

Perlakuan*Lama penyimpanan	N	Mean	Grouping
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1 5 3 14,6667 A

1 3 3 14,0000 A

1 1 3 11,6667 B

2 3 3 0,0000 C

2 5 3 0,0000 C

2 1 3 0,0000 C

3 3 3 -0,0000 C

3 1 3 -0,0000 C

3 5 3 -0,0000 C

*Means that do not share a letter are significantly different*

#### Lampiran 8. Hasil Uji pH

Kode Sampel	Hari	Sampel			Rata-rata
		A1	A2	A3	
K1	1	6.4	6.52	6.66	6.5
K2	3	6.37	6.32	6.26	6.3
K3	5	7	6.9	6.84	6.9
L1	1	4.6	4.6	4.59	4.6
L2	3	4.36	4.33	4.32	4.3
L3	5	5.54	5.52	5.5	5.5
P1	1	4.68	4.67	4.67	4.7
P2	3	4.33	4.34	4.35	4.3
P3	5	4.57	5.57	5.55	5.2

## Lampiran 9. Hasil Analisis ANOVA pH

General Linear Model: pH versus Perlakuan; Lama penyimpanan  
Method

Factor coding (-1; 0; +1)

### Factor Information

Factor	Type	Levels	Values
Perlakuan	Fixed	3	1; 2; 3
Lama penyimpanan	Fixed	3	1; 3; 5

### Analysis of Variance

Source	DF	Adj SS	Adj MS	F-Value	P-Value
Perlakuan	2	430,4	215,2	1,62	0,225
Lama penyimpanan	2	256,2	128,1	0,97	0,399
Perlakuan*Lama penyimpanan	4	540,8	135,2	1,02	0,423
Error	18	2385,5	132,5		
Total	26	3612,9			

### Model Summary

S	R-sq	R-sq(adj)	R-sq(pred)
11,5121	33,97%	4,63%	0,00%

### Coefficients

Term	Coef	SE Coef	T-Value	P-Value	VIF
Constant	7,61	2,22	3,43	0,003	
Perlakuan					
1	5,65	3,13	1,80	0,088	1,33
2	-2,79	3,13	-0,89	0,385	1,33
Lama penyimpanan					
1	4,33	3,13	1,38	0,184	1,33
3	-2,61	3,13	-0,83	0,416	1,33
Perlakuan*Lama penyimpanan					
1 1	8,95	4,43	2,02	0,059	1,78
1 3	-4,33	4,43	-0,98	0,342	1,78
2 1	-4,55	4,43	-1,03	0,318	1,78
2 3	2,13	4,43	0,48	0,637	1,78

## Regression Equation

$$\begin{aligned}
 p &= 7,61 + 5,65 \text{ Perlakuan\_1} - 2,79 \text{ Perlakuan\_2} - 2,86 \text{ Perlakuan\_3} \\
 H &+ 4,33 \text{ Lama penyimpanan\_1} \\
 &- 2,61 \text{ Lama penyimpanan\_3} - 1,72 \text{ Lama penyimpanan\_5} \\
 &+ 8,95 \text{ Perlakuan*Lama penyimpanan\_1} \\
 &1 - 4,33 \text{ Perlakuan*Lama penyimpanan\_1 3} \\
 &- 4,62 \text{ Perlakuan*Lama penyimpanan\_1 5} \\
 &- 4,55 \text{ Perlakuan*Lama penyimpanan\_2 1} \\
 &+ 2,13 \text{ Perlakuan*Lama penyimpanan\_2 3} \\
 &+ 2,42 \text{ Perlakuan*Lama penyimpanan\_2 5} \\
 &- 4,40 \text{ Perlakuan*Lama penyimpanan\_3 1} \\
 &+ 2,20 \text{ Perlakuan*Lama penyimpanan\_3 3} \\
 &+ 2,20 \text{ Perlakuan*Lama penyimpanan\_3 5}
 \end{aligned}$$

## Fits and Diagnostics for Unusual Observations

Obs	pH	Fit	Resid	Std Resid	
1	66,40	26,53	39,87	4,24	R
10	6,52	26,53	-20,01	-2,13	R
19	6,66	26,53	-19,87	-2,11	R

R Large residual

## Lampiran 10. Hasil Uji Viskositas

Kode Sampel	Hari	Sampel			Rata-rata
		A1	A2	A3	
K1	1	4.00	3.00	4.00	3.67
K2	3	3.50	6.00	5.60	5.03
K3	5	11.00	12.60	11.00	11.53
L1	1	7719.00	7440.00	7420.00	7526.33
L2	3	9000.00	6800.00	5240.00	7013.33
L3	5	7460.00	5899.00	6260.00	6539.67
P1	1	7240.00	7280.00	7719.00	7413.00
P2	3	6780.00	9140.00	5120.00	7013.33
P3	5	5600.00	6580.00	6120.00	6100.00

## Lampiran 11. Hasil Analisis ANOVA Viskositas

General Linear Model: Viskositas versus Perlakuan; Lama penyimpanan  
Method

Factor coding (-1; 0; +1)

### Factor Information

Factor	Type	Levels	Values
Perlakuan	Fixed	3	1; 2; 3
Lama penyimpanan	Fixed	3	1; 3; 5

### Analysis of Variance

Source	D F	Adj SS	Adj MS	F-Value	P-Value
Perlakuan	2	28809721 3	14404860 7	149,77	0,000
Lama penyimpanan	2	2662865	1331433	1,38	0,276
Perlakuan*Lama penyimpanan	4	1516161	379040	0,39	0,810
Error	18	17312555	961809		
Total	26	30958879 4			

### Model Summary

S	R-sq	R-sq(adj)	R-sq(pred)
980,718	94,41%	91,92%	87,42%

### Coefficients

Term	Coef	SE Coef	T-Value	P-Value	VIF
Constant	4625	189	24,51	0,000	
Perlakuan					
1	-4618	267	-17,30	0,000	1,33
2	2401	267	9,00	0,000	1,33
Lama penyimpanan					
1	356	267	1,33	0,199	1,33

## Lampiran 12. Hasil Uji Lanjut Duncan Viskositas

Comparisons for Viskositas

Fisher Pairwise Comparisons: Perlakuan

Grouping Information Using Fisher LSD Method and 95% Confidence

Perlakuan	N	Mean	Grouping
2	9	7026,44	A
3	9	6842,11	A
1	9	6,74	B

*Means that do not share a letter are significantly different.*

Fisher Pairwise Comparisons: Lama penyimpanan

Grouping Information Using Fisher LSD Method and 95% Confidence

Lama penyimpanan	N	Mean	Grouping
1	9	4981,00	A
3	9	4677,23	A
5	9	4217,07	A

*Means that do not share a letter are significantly different.*

Fisher Pairwise Comparisons: Perlakuan\*Lama penyimpanan

Grouping Information Using Fisher LSD Method and 95% Confidence

Perlakuan*Lama penyimpanan	N	Mean	Grouping
2 1	3	7526,33	A
3 1	3	7413,00	A
2 3	3	7013,33	A
3 3	3	7013,33	A
2 5	3	6539,67	A
3 5	3	6100,00	A
1 5	3	11,53	B
1 3	3	5,03	B
1 1	3	3,67	B

*Means that do not share a letter are significantly different.*

### Lampiran 13. Hasil Uji Total Padatan Terlarut

Kode Sampel	Hari	Sampel			Rata-rata
		A1	A2	A3	
K1	1	1	2	2	1.7
K2	3	5	5	5	5.0
K3	5	5	6	5	5.3
L1	1	28	28	29	28.3
L2	3	27,2	29,4	27,5	28,0
L3	5	28	27,8	28,3	28,0
P1	1	29	28	28	28,3
P2	3	33	30	29	30,7
P3	5	31	30	30	30,3

### Lampiran 14. Hasil Analisis ANOVA Total Padatan Terlarut

General Linear Model: TPT versus Perlakuan; Lama penyimpanan  
Method

Factor coding (-1; 0; +1)

#### Factor Information

Factor	Type	Levels	Values
Perlakuan	Fixed	3	1; 2; 3
Lama penyimpanan	Fixed	3	1; 3; 5

#### Analysis of Variance

Source	DF	Adj SS	Adj MS	F-Value	P-Value
Perlakuan	2	3748,85	1874,42	2253,31	0,000
Lama penyimpanan	2	19,20	9,60	11,54	0,001
Perlakuan*Lama penyimpanan	4	15,20	3,80	4,57	0,010
Error	18	14,97	0,83		
Total	26	3798,22			

#### Model Summary

S	R-sq	R-sq(adj)	R-sq(pred)
0,912059	99,61%	99,43%	99,11%

#### Coefficients

Term	Coef	SE Coef	T-Value	P-Value	VIF
Constant	20,637	0,176	117,57	0,000	
Perlakuan					

1		-16,637	0,248	-67,02	0,000	1,33
2		7,496	0,248	30,20	0,000	1,33
<b>Lama penyimpanan</b>						
1		-1,193	0,248	-4,80	0,000	1,33
3		0,596	0,248	2,40	0,027	1,33
<b>Perlakuan*Lama penyimpanan</b>						
1 1		-1,141	0,351	-3,25	0,004	1,78
1 3		0,404	0,351	1,15	0,265	1,78
2 1		1,393	0,351	3,97	0,001	1,78
2 3		-0,696	0,351	-1,98	0,063	1,78

### Regression Equation

$$\begin{aligned}
 TP = & 20,637 - 16,637 \text{ Perlakuan\_1} + 7,496 \text{ Perlakuan\_2} + 9,141 \text{ Perlakuan\_3} \\
 T = & -1,193 \text{ Lama penyimpanan\_1} + 0,596 \text{ Lama penyimpanan\_3} \\
 & + 0,596 \text{ Lama penyimpanan\_5} \\
 & - 1,141 \text{ Perlakuan*Lama penyimpanan\_1 1} \\
 & + 0,404 \text{ Perlakuan*Lama penyimpanan\_1 3} \\
 & + 0,737 \text{ Perlakuan*Lama penyimpanan\_1 5} \\
 & + 1,393 \text{ Perlakuan*Lama penyimpanan\_2 1} \\
 & - 0,696 \text{ Perlakuan*Lama penyimpanan\_2 3} \\
 & - 0,696 \text{ Perlakuan*Lama penyimpanan\_2 5} \\
 & - 0,252 \text{ Perlakuan*Lama penyimpanan\_3 1} \\
 & + 0,293 \text{ Perlakuan*Lama penyimpanan\_3 3} \\
 & - 0,041 \text{ Perlakuan*Lama penyimpanan\_3 5}
 \end{aligned}$$

### Fits and Diagnostics for Unusual Observations

Obs	TPT	Fit	Resid	Std Resid	
8	33,000	30,667	2,333	3,13	R
26	29,000	30,667	-1,667	-2,24	R

R Large residual

### Lampiran 15. Hasil Uji Lanjut Duncan Total Padatan Terlarut

#### Comparisons for TPT

Fisher Pairwise Comparisons: Perlakuan

Grouping Information Using Fisher LSD Method and 95% Confidence

Perlakuan	N	Mean	Grouping
3	9	29,7778	A
2	9	28,1333	B
1	9	4,0000	C

Means that do not share a letter are significantly different.

Fisher Pairwise Comparisons: Lama penyimpanan  
Grouping Information Using Fisher LSD Method and 95% Confidence

Lama penyimpanan	N	Mean	Grouping
5	9	21,2333	A
3	9	21,2333	A
1	9	19,4444	B

Means that do not share a letter are significantly different.

Fisher Pairwise Comparisons: Perlakuan\*Lama penyimpanan  
Grouping Information Using Fisher LSD Method and 95% Confidence

Perlakuan*Lama penyimpanan	N	Mean	Grouping
3 3	3	30,6667	A
3 5	3	30,3333	A
3 1	3	28,3333	B
2 1	3	28,3333	B
2 5	3	28,0333	B
2 3	3	28,0333	B
1 5	3	5,3333	C
1 3	3	5,0000	C
1 1	3	1,6667	D

Means that do not share a letter are significantly different

**Lampiran 16. Hasil Uji Warna/Kecerahan**

Kode Sampel	Hari	Ulangan			Rata-rata
		A1	A2	A3	
K1	1	48.95	49.48	48.35	48.9
K2	3	49.72	48.65	45.65	48.0
K3	5	42.32	45.58	51.85	46.6
L1	1	52.21	51.47	49.45	51.0
L2	3	49.48	51.49	48.73	49.9
L3	5	49.5	48.65	49.55	49.2
P1	1	50.49	50.1	51.04	50.5
P2	3	51.93	49.29	49.29	50.2
P3	5	49.29	49.21	51.13	49.9

## Lampiran 17. Hasil Analisis ANOVA Warna

General Linear Model: Uji Warna versus Perlakuan; Lama penyimpanan Method

Factor coding (-1; 0; +1)

### Factor Information

Factor	Type	Levels	Values
Perlakuan	Fixed	3	1; 2; 3
Lama penyimpanan	Fixed	3	1; 3; 5

### Analysis of Variance

Source	DF	Adj SS	Adj MS	F-Value	P-Value
Perlakuan	2	31,519	15,7597	3,91	0,039
Lama penyimpanan	2	11,617	5,8083	1,44	0,263
Perlakuan*Lama penyimpanan	4	2,444	0,6111	0,15	0,960
Error	18	72,582	4,0323		
Total	26	118,162			

### Model Summary

S	R-sq	R-sq(adj)	R-sq(pred)
2,00807	38,57%	11,27%	0,00%

### Coefficients

Term	Coef	SE Coef	T-Value	P-Value	VIF
Constant	49,365	0,386	127,74	0,000	
Perlakuan					
1	-1,526	0,547	-2,79	0,012	1,33
2	0,694	0,547	1,27	0,220	1,33
Lama penyimpanan					
1	0,806	0,547	1,48	0,157	1,33
3	-0,006	0,547	-0,01	0,991	1,33
Perlakuan*Lama penyimpanan					
1 1	0,281	0,773	0,36	0,720	1,78
1 3	0,174	0,773	0,22	0,825	1,78
2 1	0,178	0,773	0,23	0,820	1,78
2 3	-0,153	0,773	-0,20	0,845	1,78

### Regression Equation

$$\begin{aligned}
 \text{Uji} &= 49,365 - 1,526 \text{Perlakuan\_1} + 0,694 \text{Perlakuan\_2} \\
 \text{Warna} &+ 0,832 \text{Perlakuan\_3} \\
 &+ 0,806 \text{Lama penyimpanan\_1} - 0,006 \text{Lama penyimpanan\_3} \\
 &- 0,800 \text{Lama penyimpanan\_5} \\
 &+ 0,281 \text{Perlakuan*Lama penyimpanan\_1} \\
 &+ 0,174 \text{Perlakuan*Lama penyimpanan\_1} \\
 &- 0,455 \text{Perlakuan*Lama penyimpanan\_1} \\
 &+ 0,178 \text{Perlakuan*Lama penyimpanan\_2} \\
 &- 0,153 \text{Perlakuan*Lama penyimpanan\_2} \\
 &- 0,025 \text{Perlakuan*Lama penyimpanan\_2} \\
 &- 0,460 \text{Perlakuan*Lama penyimpanan\_3} \\
 &- 0,021 \text{Perlakuan*Lama penyimpanan\_3} \\
 &+ 0,480 \text{Perlakuan*Lama penyimpanan\_3}
 \end{aligned}$$

#### Fits and Diagnostics for Unusual Observations

Obs	Uji Warna	Fit	Resid	Std Resid
3	42,32	46,58	-4,26	-2,60 R
21	51,85	46,58	5,27	3,21 R

R Large residual

#### Lampiran 18. Hasil Uji Lanjut Duncan Warna

Comparisons for Uji Warna

Fisher Pairwise Comparisons: Perlakuan

Grouping Information Using Fisher LSD Method and 95% Confidence

Perlakuan	N	Mean	Grouping
3	9	50,1967	A
2	9	50,0589	A
1	9	47,8389	B

Means that do not share a letter are significantly different.

Fisher Pairwise Comparisons: Lama penyimpanan

Grouping Information Using Fisher LSD Method and 95% Confidence

Lama penyimpanan	N	Mean	Grouping
1	9	50,1711	A
3	9	49,3589	A
5	9	48,5644	A

Means that do not share a letter are significantly different.

Fisher Pairwise Comparisons: Perlakuan\*Lama penyimpanan

Grouping Information Using Fisher LSD Method and 95% Confidence

Perlakuan*Lama penyimpanan	N	Mean	Grouping
2 1	3	51,0433	A
3 1	3	50,5433	A
3 3	3	50,1700	A
2 3	3	49,9000	A B
3 5	3	49,8767	A B
2 5	3	49,2333	A B
1 1	3	48,9267	A B
1 3	3	48,0067	A B
1 5	3	46,5833	B

*Means that do not share a letter are significantly different.*

## Lampiran 19. Kuisioner Uji Organoleptik Skala Garis

### PROFIL SENSORI PERODUK DISPERSI

**Nama :**

**Kode sampel :**

Dihadapan saudara disajikan sampel. Saudara diminta untuk memberi penilaian dengan memberi tanda garis vertical ( ) pada skala garis untuk sampel tersebut berdasarkan tingkat intensitas saudara pada garis berskala dibawah ini.

#### **AROMA**

**Aroma Lemon**



**Aroma Madu**



**Aroma Vanili**



**Aroma Ikan**



**Aroma Buah**



#### **RASA**

**Rasa Manis**



**Rasa asam**



**Rasa umami**

Tidak kuat

Sangat Kuat

**Rasa Ikan**

Tidak kuat

Sangat Kuat

**Rasa Madu**

Tidak kuat

Sangat Kuat

**TEKSTUR****Berpasir**

Tidak Berpasir

Sangat Berpasir

**Kekentalan**

Tidak kental

Sangat Kental

**Endapan**

Tidak Ada Endapan

Sangat Banyak Endapan

**WARNA/ KECERAHAN****Tingkat Kecerahan**

Tidak Cerah

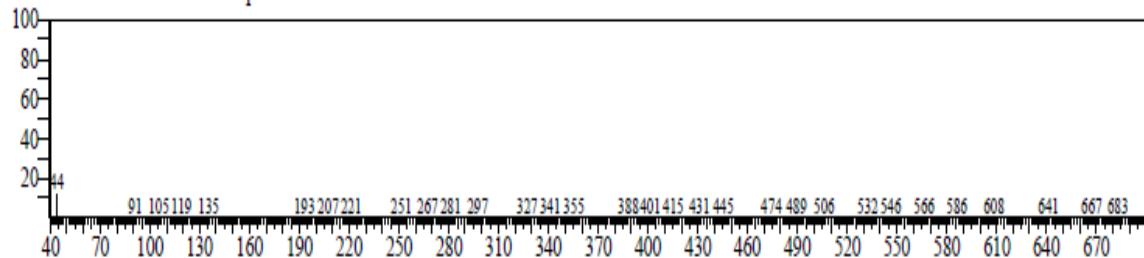
Sangat Cerah

**Lampiran 20.** Hasil Uji Senyawa Volatile Yang Terdeteksi pada **Produk Dispersi KPIG**

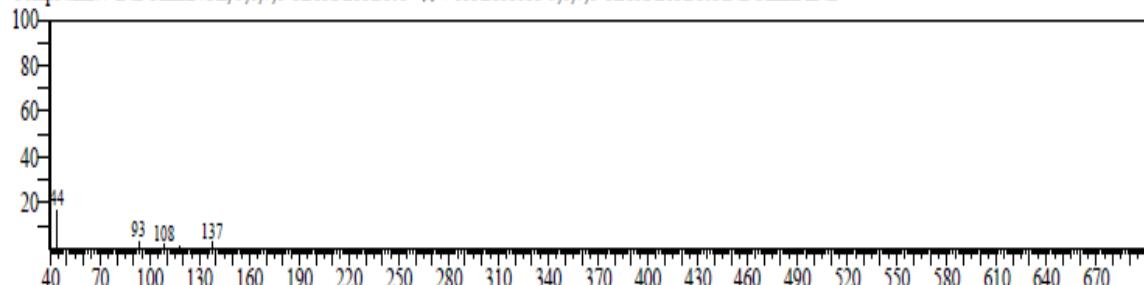
Library

<< Target >>

Line#1 R.Time:1.025(Scan#4) MassPeaks:281  
 RawMode:Averaged 1.017-1.033(3-5) BasePeak:40.00(534053)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan

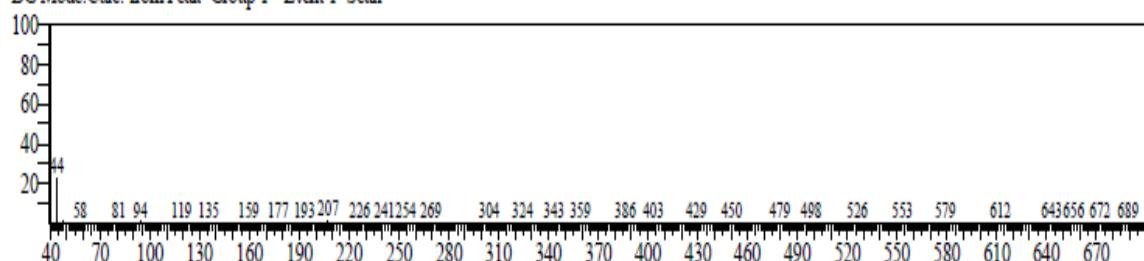


Hit#:1 Entry:28891 Library:WILEY8.LIB  
 SI:95 Formula:C8H11NO CAS:106681-28-1 MolWeight:137 RetIndex:0  
 CompName:7-INDOLIZINOL, 5,6,7,8-TETRAHYDRO- \$ 7-HYDROXY-5,6,7,8-TETRAHYDROINDOLIZIAINE

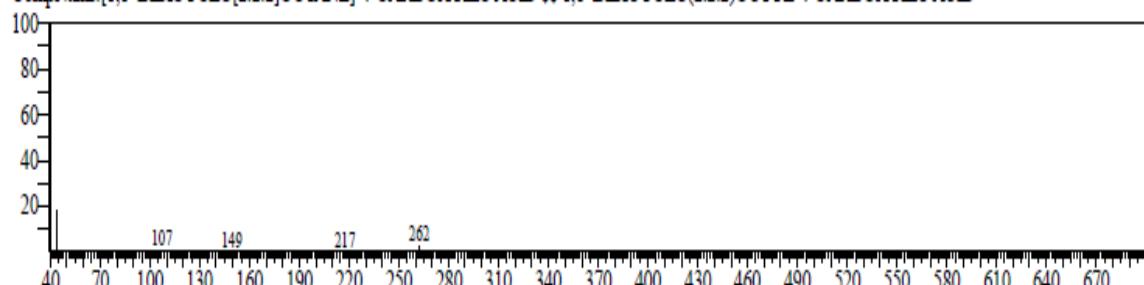


<< Target >>

Line#2 R.Time:1.067(Scan#9) MassPeaks:302  
 RawMode:Averaged 1.058-1.075(8-10) BasePeak:40.00(14859)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



Hit#:1 Entry:190922 Library:WILEY8.LIB  
 SI:91 Formula:C17H26O2 CAS:74467-50-8 MolWeight:262 RetIndex:0  
 CompName:[1,1'-BIBICYCLO[2.2.2]OCTANE]-4-CARBOXYLIC ACID \$ 1,1'-BIBICYCLO(2.2.2)OCTYL-4-CARBOXYLIC ACID



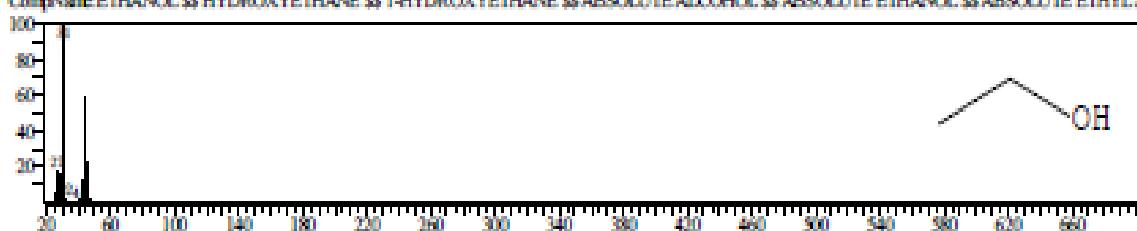
&lt;&lt; Target &gt;&gt;

Line#4 R.Time: 1.383(Scan#71) MassPeaks:398  
 RawMode: Averaged 1.575-1.592(70-72) BasePeak:45.05(1469000)  
 BG Mode Calc. From Peak Group 1 - Event 1 Scan



Hit#1 Entry:283 Library:WILEYLIB

SL195 Formula:C2H6O CAS:64-17-5 MolWeight:46 RetIndex:0  
 CompName:ETHANOL \$S HYDROXYETHANE \$S 1-HYDROXYETHANE \$S ABSOLUTE ALCOHOL \$S ABSOLUTE ETHANOL \$S ABSOLUTE ETHYL



&lt;&lt; Target &gt;&gt;

Line#5 R.Time: 1.700(Scan#85) MassPeaks:245  
 RawMode: Averaged 1.692-1.708(84-86) BasePeak:43.05(203397)  
 BG Mode Calc. From Peak Group 1 - Event 1 Scan



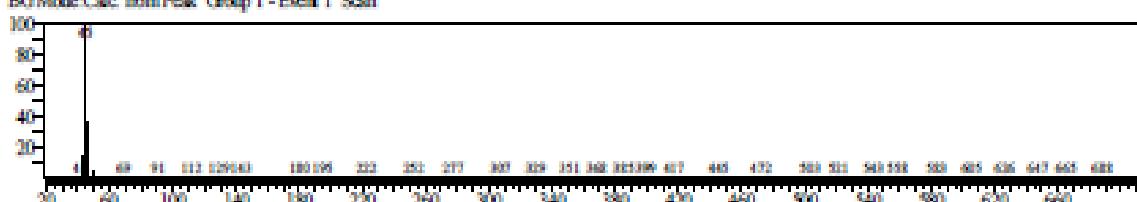
Hit#1 Entry:370 Library:NIST27LIB

SL197 Formula:CSH12 CAS:109-66-0 MolWeight:72 RetIndex:0  
 CompName:Pentane



&lt;&lt; Target &gt;&gt;

Line#6 R.Time: 2.075(Scan#130) MassPeaks:333  
 RawMode: Averaged 2.067-2.083(129-131) BasePeak:45.05(61773)  
 BG Mode Calc. From Peak Group 1 - Event 1 Scan



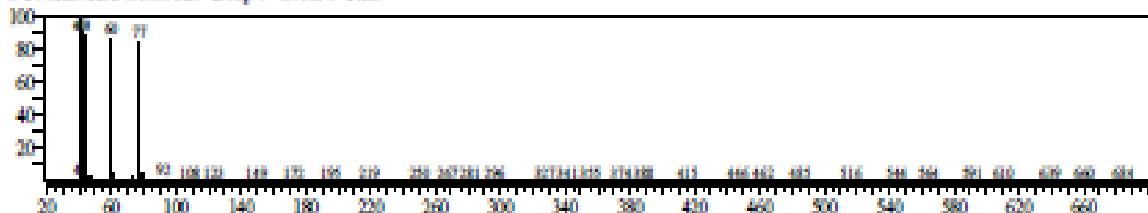
Hit#1 Entry:292 Library:WILEYLIB

SL197 Formula:C2H6O CAS:64-17-5 MolWeight:46 RetIndex:0  
 CompName:ETHANOL \$S HYDROXYETHANE \$S 1-HYDROXYETHANE \$S 100C\_NPA \$S ABSOLUTE ALCOHOL \$S ABSOLUTE ETHANOL \$S ABSOLU



&lt;&lt; Target &gt;&gt;

Line#7 R.Time:3.508(Scan#302) MassPeaks:364  
 RawMode:Averaged 3.500-3.517(301-303) BasePeak:40.00(208607)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



Hit#1 Entry:213 Library:NIST27.LIB

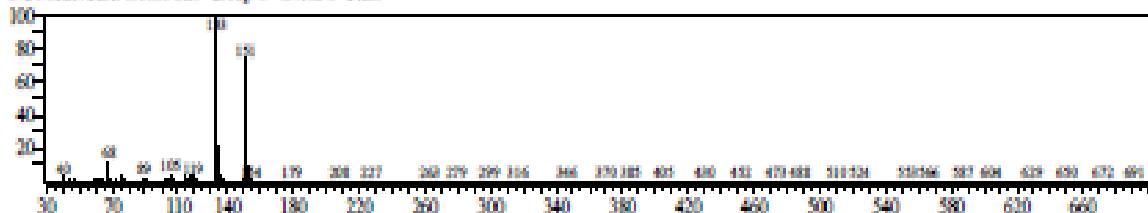
SI:77 Formula:C3H4O4 CAS:141-82-2 MolWeight:104 RelAbundance:0

CompName: Propandioic acid



&lt;&lt; Target &gt;&gt;

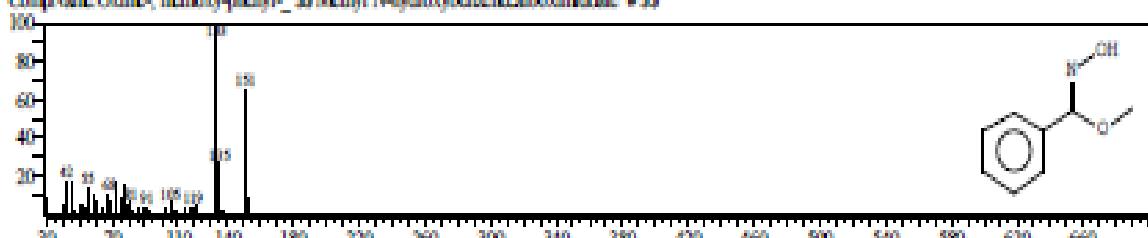
Line#8 R.Time:3.558(Scan#308) MassPeaks:363  
 RawMode:Averaged 3.550-3.567(307-309) BasePeak:133.05(90525)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



Hit#1 Entry:15012 Library:NIST147.LIB

SI:89 Formula:C9H10N4O2 CAS:640-60-0 MolWeight:151 RelAbundance:0

CompName: Oxime-, methoxy-phenyl-, 3-Methyl-N-hydroxybenzenecarboximidate: #33

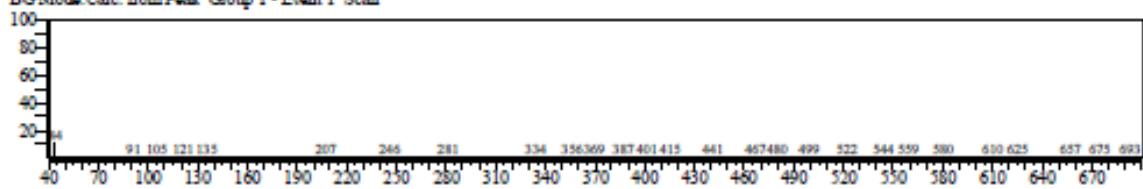


## Lampiran 21. Hasil Uji Senyawa Volatile Yang Terdeteksi pada Formulasi Dispersi Konsentrat Ikan Gabus Tanpa Perisa

Library

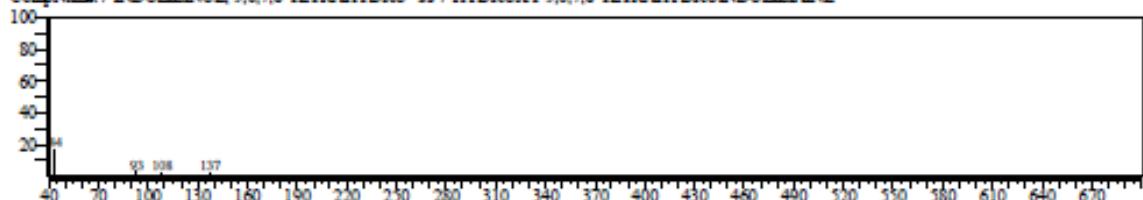
<< Target >>

Line#1 R.Time:1.025(Scan#4) MassPeaks:170  
 RawMode:Averaged 1.017-1.033(3-5) BasePeak:40.00(846412)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



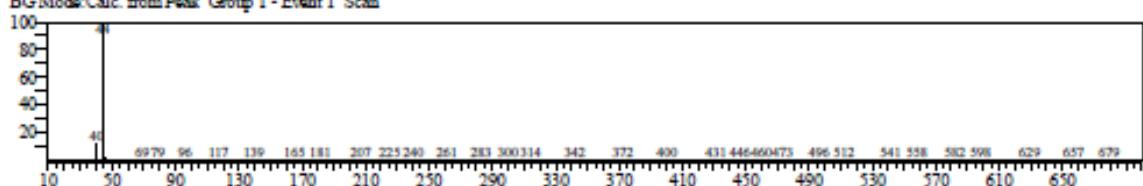
Hit#:1 Entry:28891 Library:WILEY8.LIB

SI:96 Formula:C8H11NO CAS:106681-28-1 MolWeight:137 RetIndex:0  
 CompName:7-INDOLIZINOL, 5,6,7,8-TETRAHYDRO- \$S 7-HYDROXY-5,6,7,8-TETRAHYDROINDOLIZINE



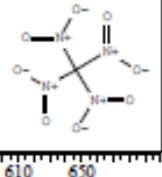
<< Target >>

Line#2 R.Time:1.175(Scan#22) MassPeaks:301  
 RawMode:Averaged 1.167-1.183(21-23) BasePeak:44.00(44071)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



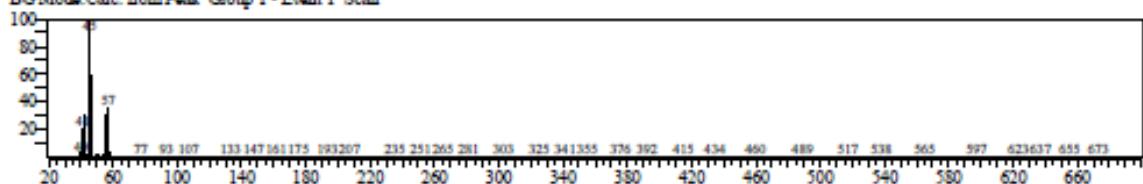
Hit#:1 Entry:97186 Library:WILEY8.LIB

SI:94 Formula:CN4O8 CAS:109-14-8 MolWeight:196 RetIndex:0  
 CompName:METHANE, TETRANITRO- \$S TETRANITROMETHANE \$S CCRIS 2371 \$S EINECS 208-094-7 \$S HSDB 852 \$S NCI-C55947 \$S NSC 16146



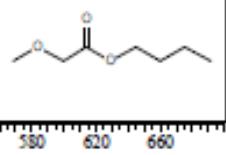
<< Target >>

Line#3 R.Time:1.275(Scan#34) MassPeaks:406  
 RawMode:Averaged 1.267-1.283(33-35) BasePeak:45.10(4608330)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



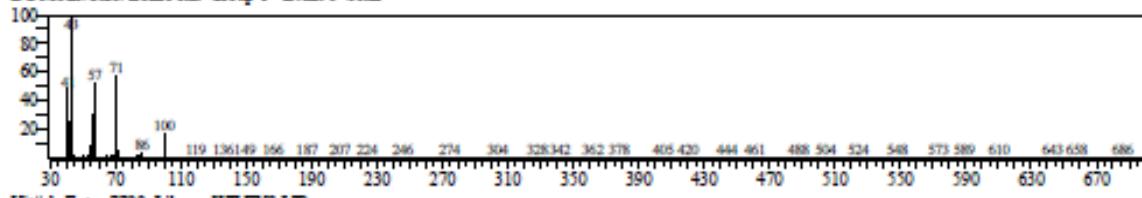
Hit#:1 Entry:13145 Library:NIST147.LIB

SI:84 Formula:C7H14O3 CAS:17640-22-1 MolWeight:146 RetIndex:0  
 CompName: Methoxyacetic acid, butyl ester \$S Butyl methoxycacetate # \$S



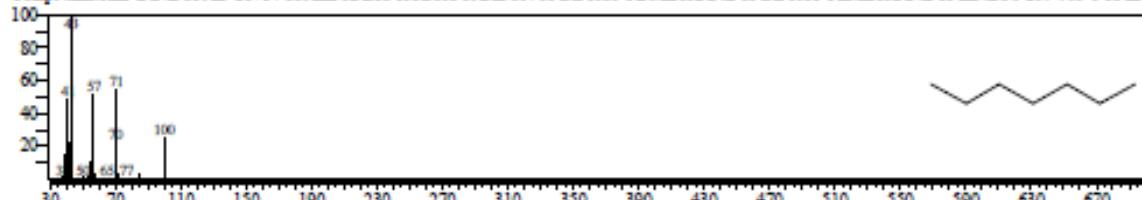
&lt;&lt; Target &gt;&gt;

Line#7 R.Time:2.608(Scan#:194) MassPeaks:382  
 RawMode:Averaged 2.600-2.617(193-195) BasePeak:43.05(70418)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



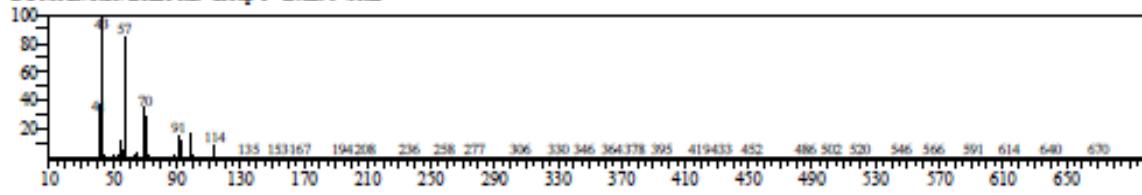
Hit#1 Entry:7729 Library:WILEY8.LIB

SI#98 Formula:C7H16 CAS:142-82-5 MolWeight:100 RefIndex:0  
 CompName:HEPTANE \$S AB-28784 \$S ALIPHATIC HYDROCARBON \$S DIPROPYL METHANE \$S DIPROPYLMETHANE \$S EINECS 205-563-8 \$S EP



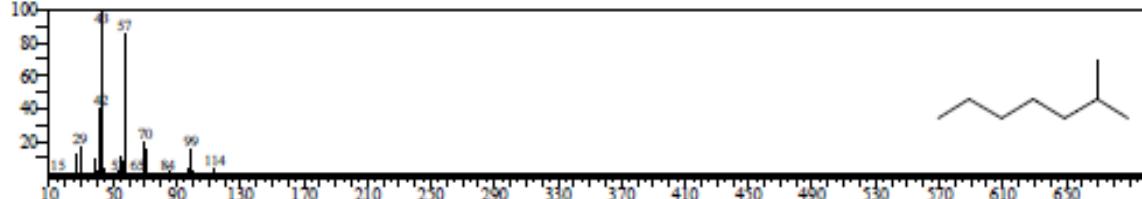
&lt;&lt; Target &gt;&gt;

Line#8 R.Time:3.508(Scan#:302) MassPeaks:323  
 RawMode:Averaged 3.500-3.517(301-303) BasePeak:43.05(35012)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



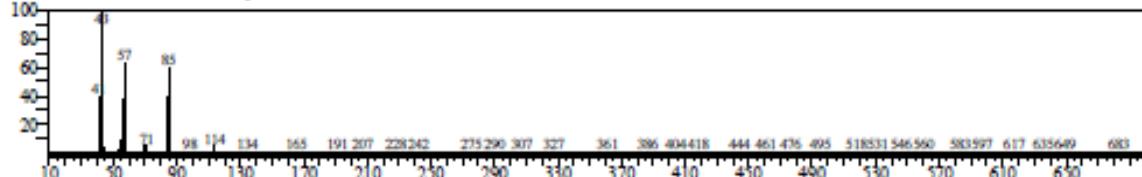
Hit#1 Entry:4157 Library:NIST147.LIB

SI#92 Formula:C8H18 CAS:592-27-8 MolWeight:114 RefIndex:0  
 CompName:Heptane, 2-methyl- \$S 2-Methylheptane \$S (CH<sub>3</sub>)<sub>2</sub>CH(CH<sub>2</sub>)<sub>4</sub>CH<sub>3</sub> \$S Methylheptane \$S



&lt;&lt; Target &gt;&gt;

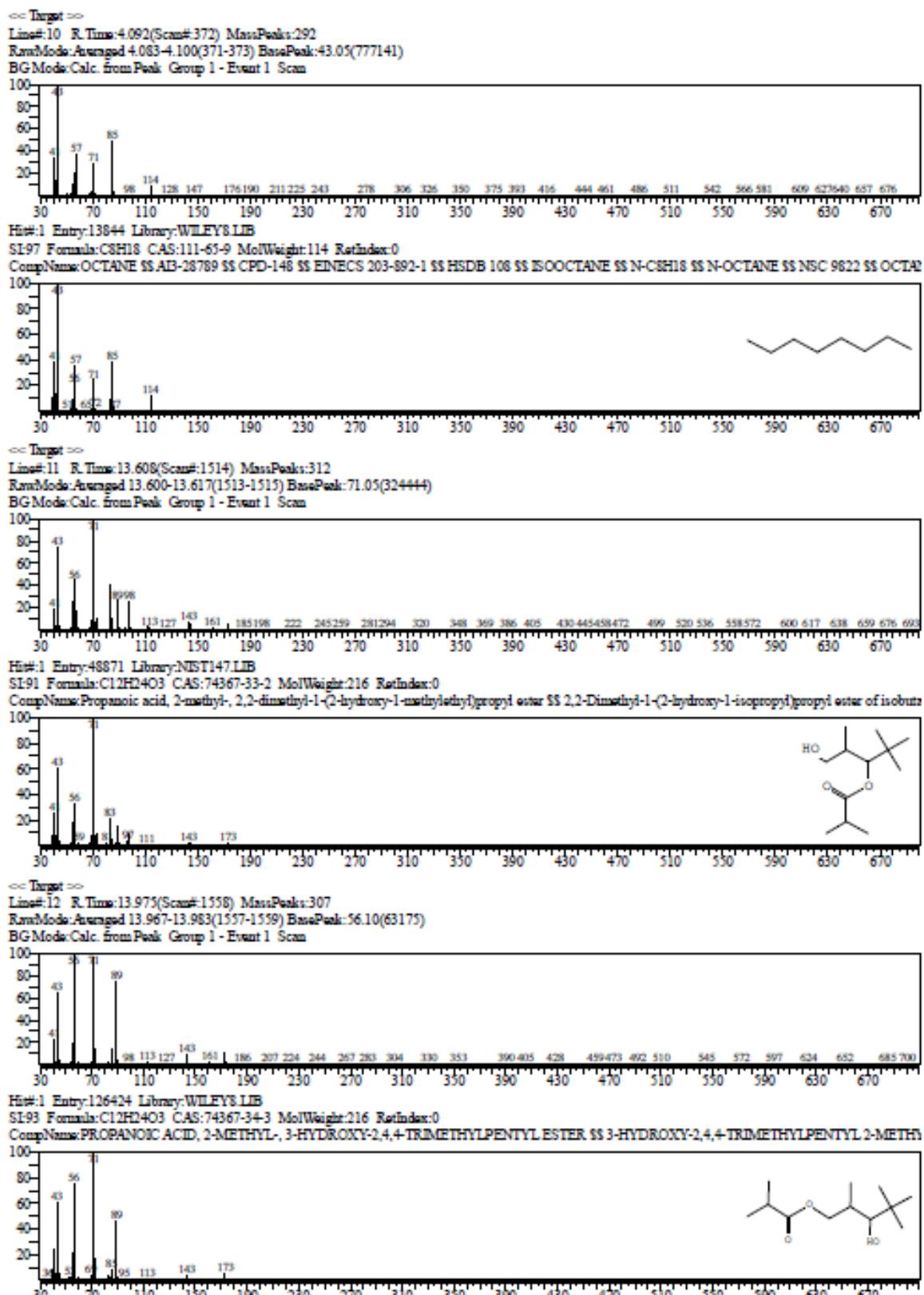
Line#9 R.Time:3.625(Scan#:316) MassPeaks:324  
 RawMode:Averaged 3.617-3.633(315-317) BasePeak:43.05(49445)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



Hit#1 Entry:4164 Library:NIST147.LIB

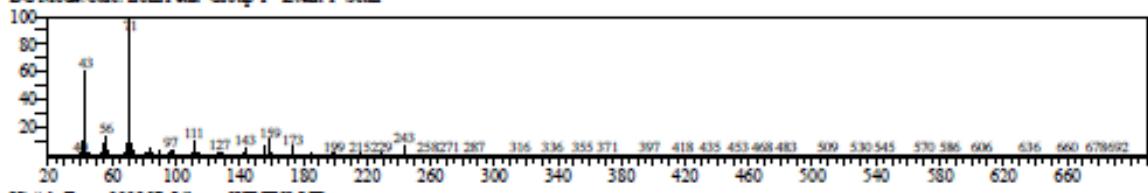
SI#98 Formula:C8H18 CAS:589-81-1 MolWeight:114 RefIndex:0  
 CompName:Heptane, 3-methyl- \$S 3-Methylheptane \$S 2-Ethylhexane \$S





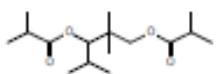
&lt;&lt; Target &gt;&gt;

Line#13 R.Tim:16.775(Scan#:1894) MassPeaks:383  
 RawMode:Averaged 16.767-16.783(1893-1895) BasePeak:71.10(7919122)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



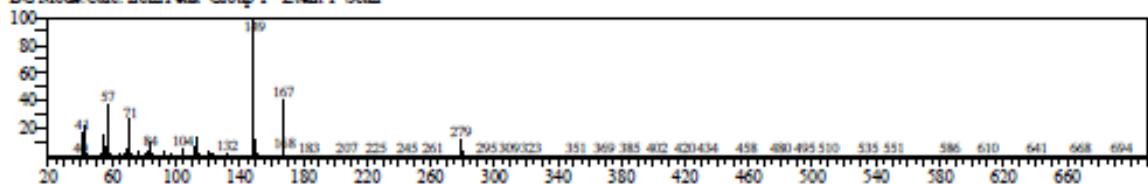
Hist#1 Entry:222357 Library:WILEY3.LIB

SI#91 Formula:C16H30O4 CAS:0-0-0 MolWeight:286 RetIndex:0  
 CompName:3-(ISOBUTYRYLOXY)-1-ISOPROPYL-2,2-DIMETHYLPROPYL 2-METHYLPROPANOATE \$S PROPAANOIC ACID, 2-METHYL-, 2,2-DIME



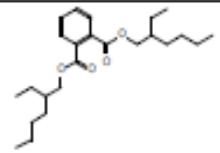
&lt;&lt; Target &gt;&gt;

Line#14 R.Tim:31.758(Scan#:3692) MassPeaks:364  
 RawMode:Averaged 31.750-31.767(3691-3693) BasePeak:149.10(95753)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



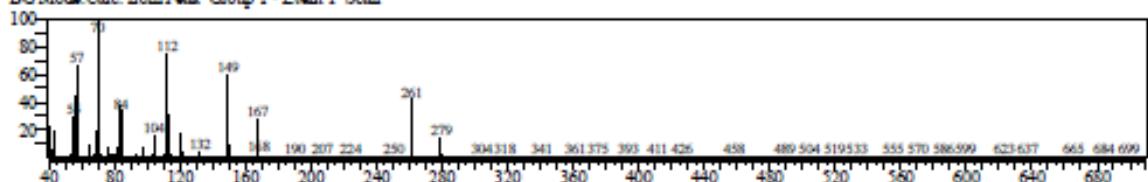
Hist#1 Entry:328366 Library:WILEY3.LIB

SI#97 Formula:C24H38O4 CAS:117-81-7 MolWeight:390 RetIndex:0  
 CompName:1,2-BENZENEDICARBOXYLIC ACID \$S 1,2-BENZENEDICARBOXYLIC ACID, BIS(2-ETHYLHEXYL) ESTER \$S 1,2-BENZENEDICARB



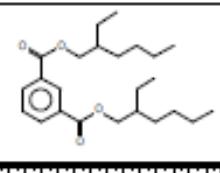
&lt;&lt; Target &gt;&gt;

Line#15 R.Tim:34.242(Scan#:3990) MassPeaks:450  
 RawMode:Averaged 34.233-34.250(3989-3991) BasePeak:70.10(138734)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



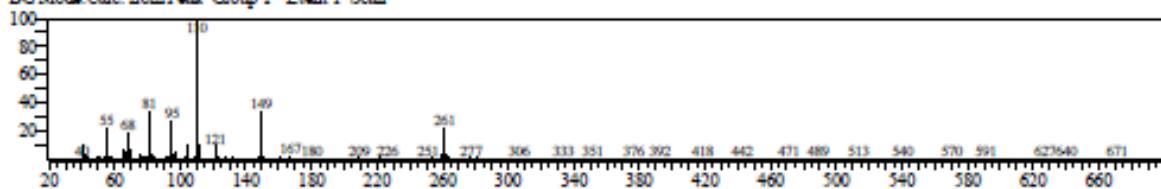
Hist#1 Entry:127768 Library:NIST147.LIB

SI#84 Formula:C24H38O4 CAS:137-89-3 MolWeight:390 RetIndex:0  
 CompName:1,3-Benzenedicarboxylic acid, bis(2-ethylhexyl) ester \$S Bis(2-ethylhexyl) isophthalate \$S Di-2-ethylhexyl isophthalate \$S



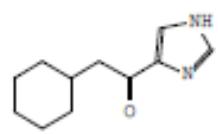
&lt;&lt; Target &gt;&gt;

Line#16 R.Time:34.500(Scan#:4021) MassPeaks:376  
 RawMode:Averaged 34.492-34.508(4020-4022) BasePeak:110.15(46975)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan



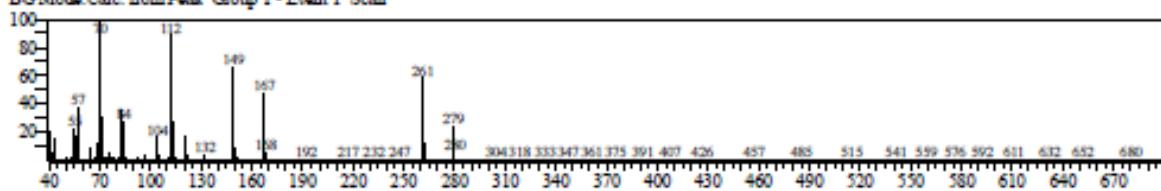
Hit#:1 Entry:35495 Library:NIST147.LIB

SI:79 Formula:C11H16N2O CAS:69393-23-3 MolWeight:192 RetIndex:0  
 CompName:Ethanone, 2-cyclohexyl-1-(1H-imidazol-4-yl)- SS 4(3)-(Cyclohexylacetyl)imidazole SS 2-Cyclohexyl-1-(1H-imidazol-4-yl)ethanone # SS



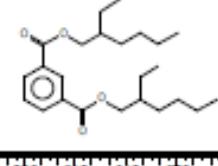
&lt;&lt; Target &gt;&gt;

Line#17 R.Time:35.275(Scan#:4114) MassPeaks:422  
 RawMode:Averaged 35.267-35.283(4113-4115) BasePeak:70.10(6804181)  
 BG Mode:Calc. from Peak Group 1 - Event 1 Scan

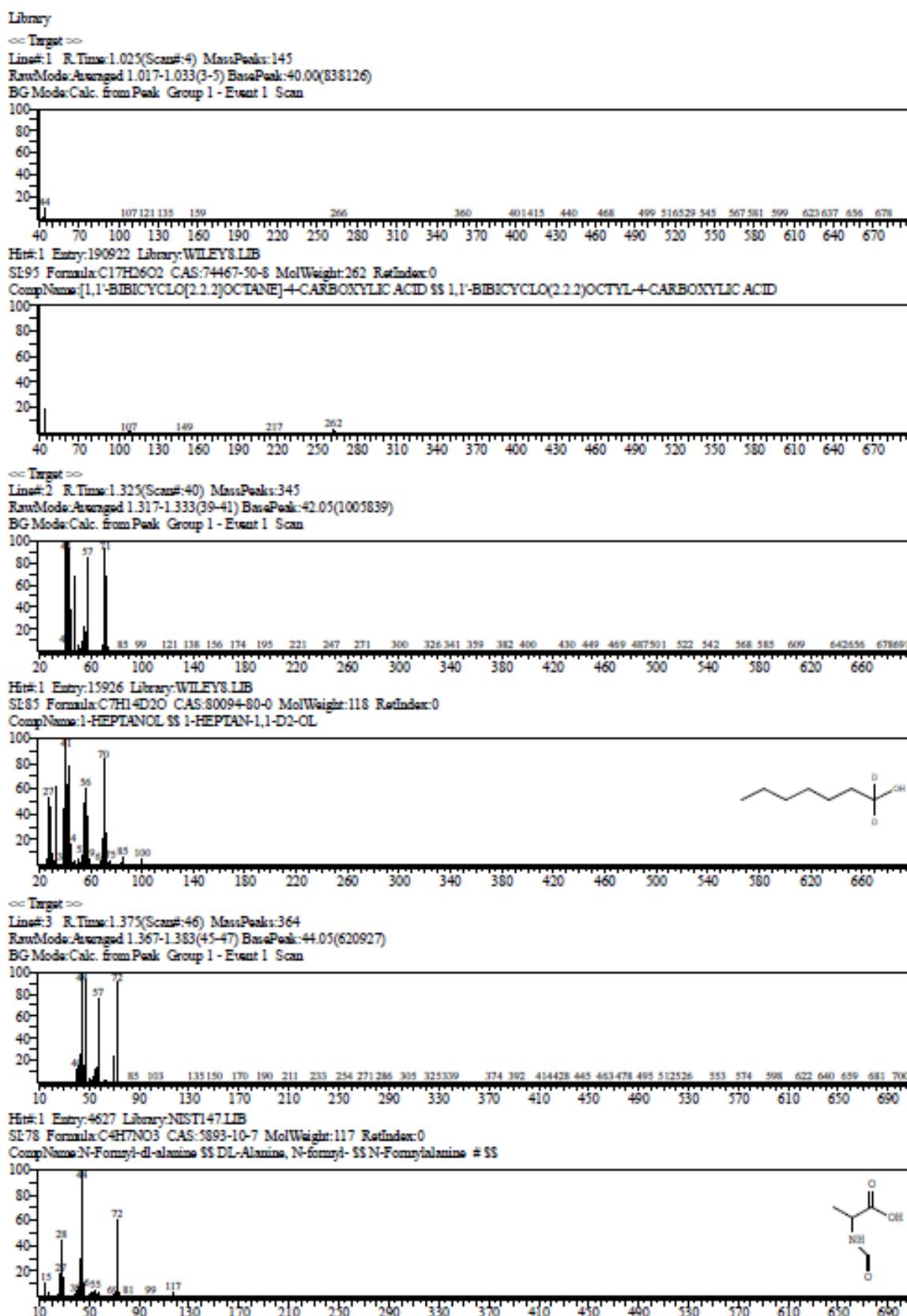


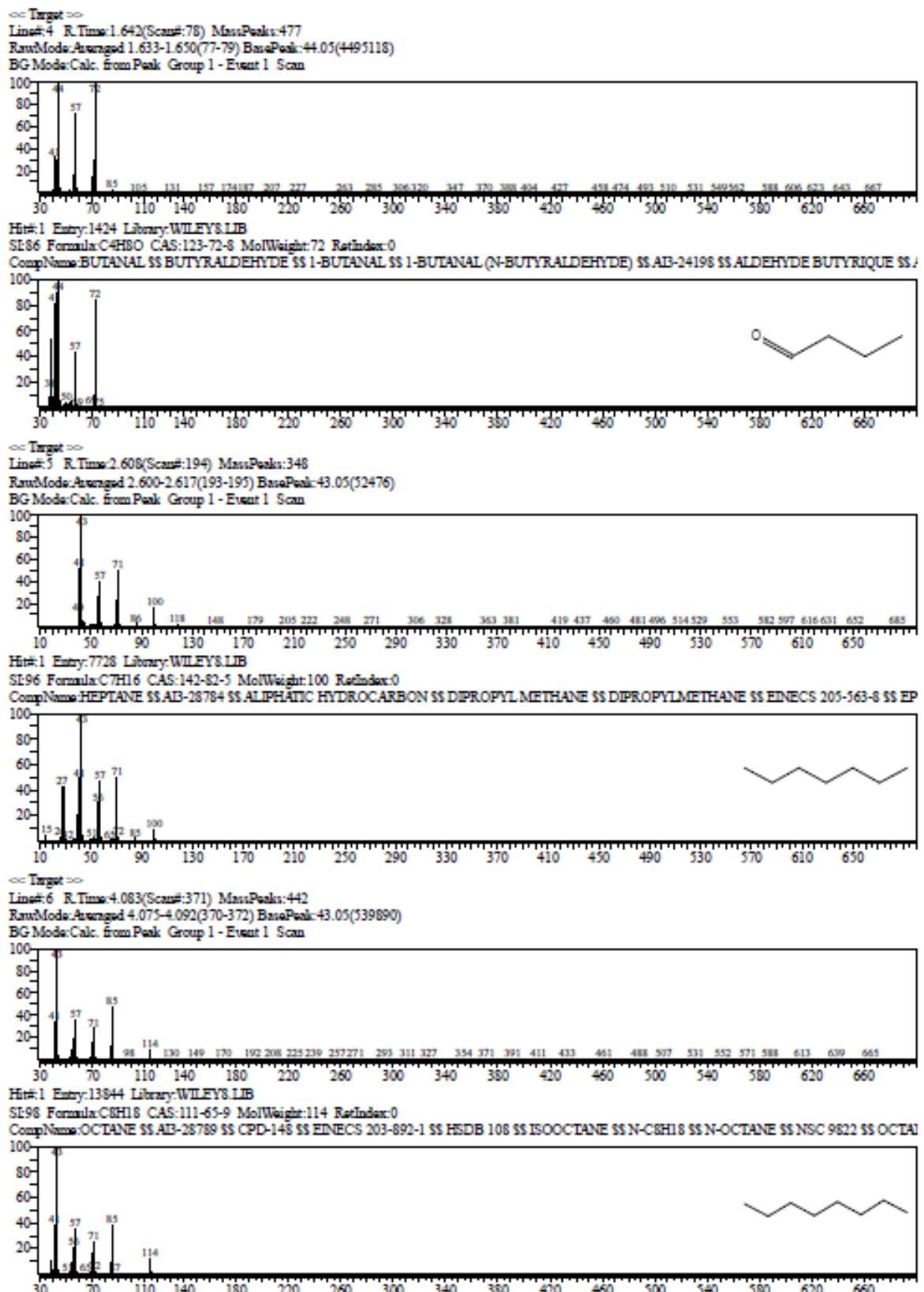
Hit#:1 Entry:127768 Library:NIST147.LIB

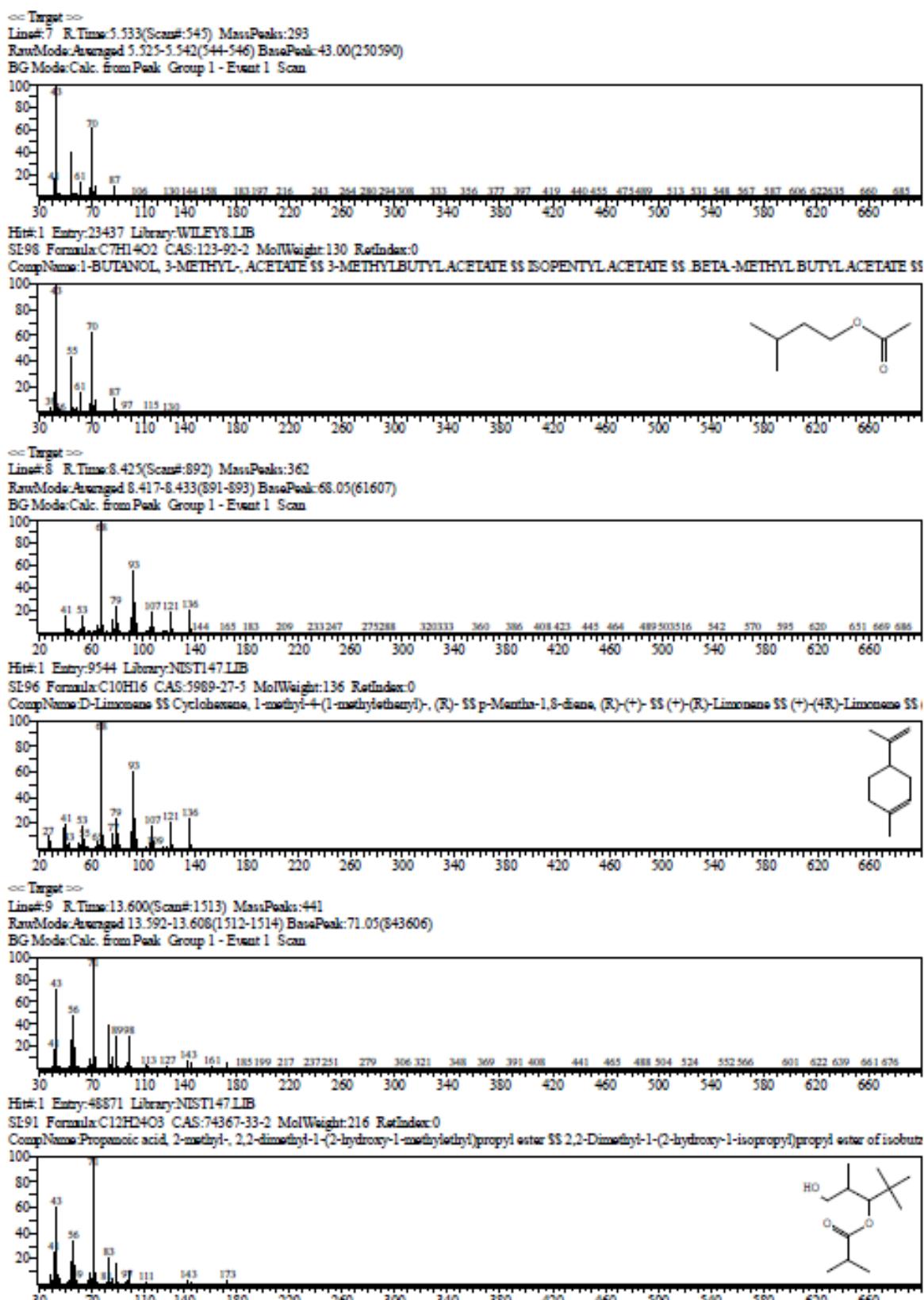
SI:88 Formula:C24H38O4 CAS:137-89-3 MolWeight:390 RetIndex:0  
 CompName:1,3-Benzenedicarboxylic acid, bis(2-ethylhexyl) ester SS Bis(2-ethylhexyl) isophthalate SS Di-2-ethylhexyl isophthalate SS Dioctyl isophthalate SS

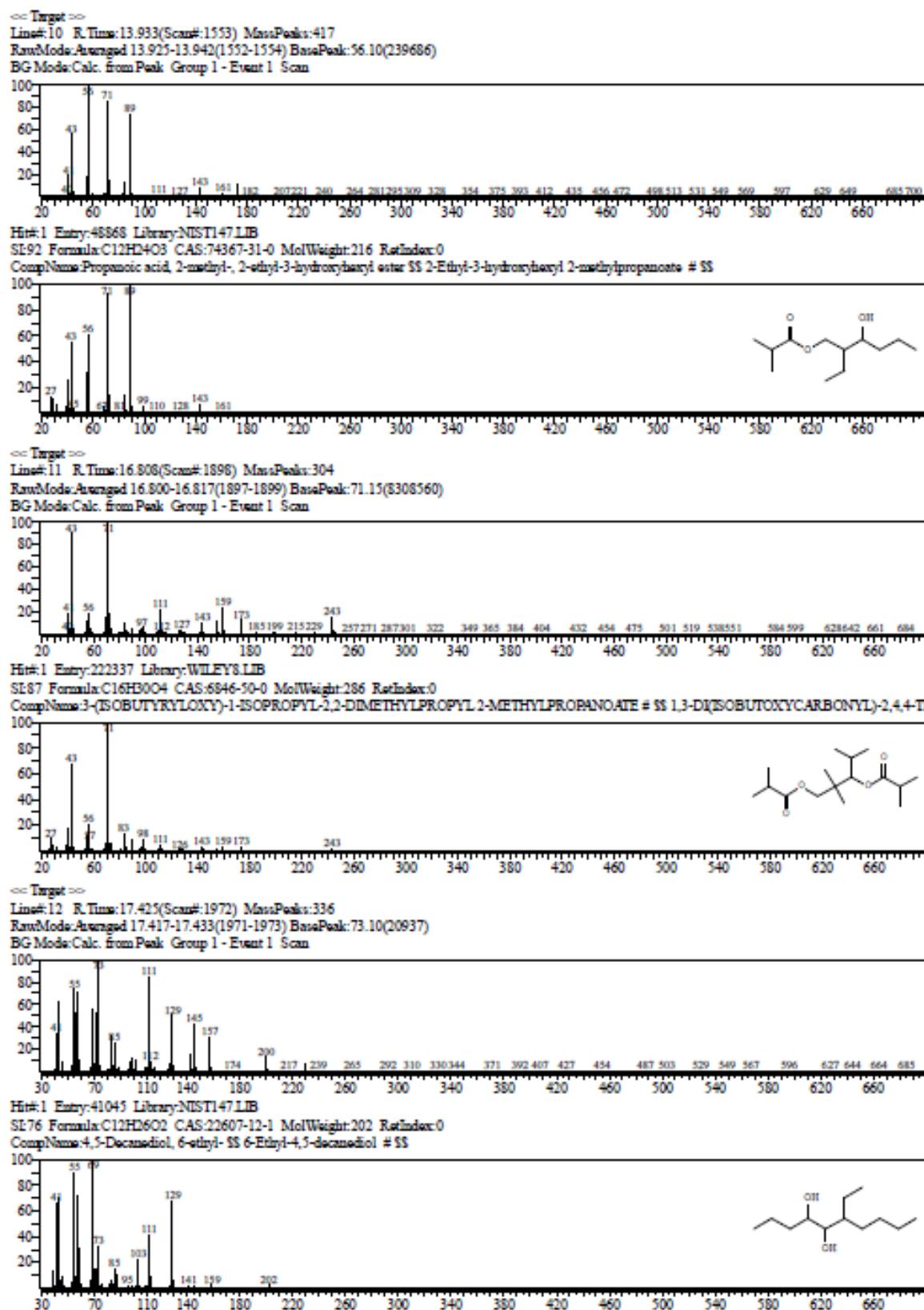


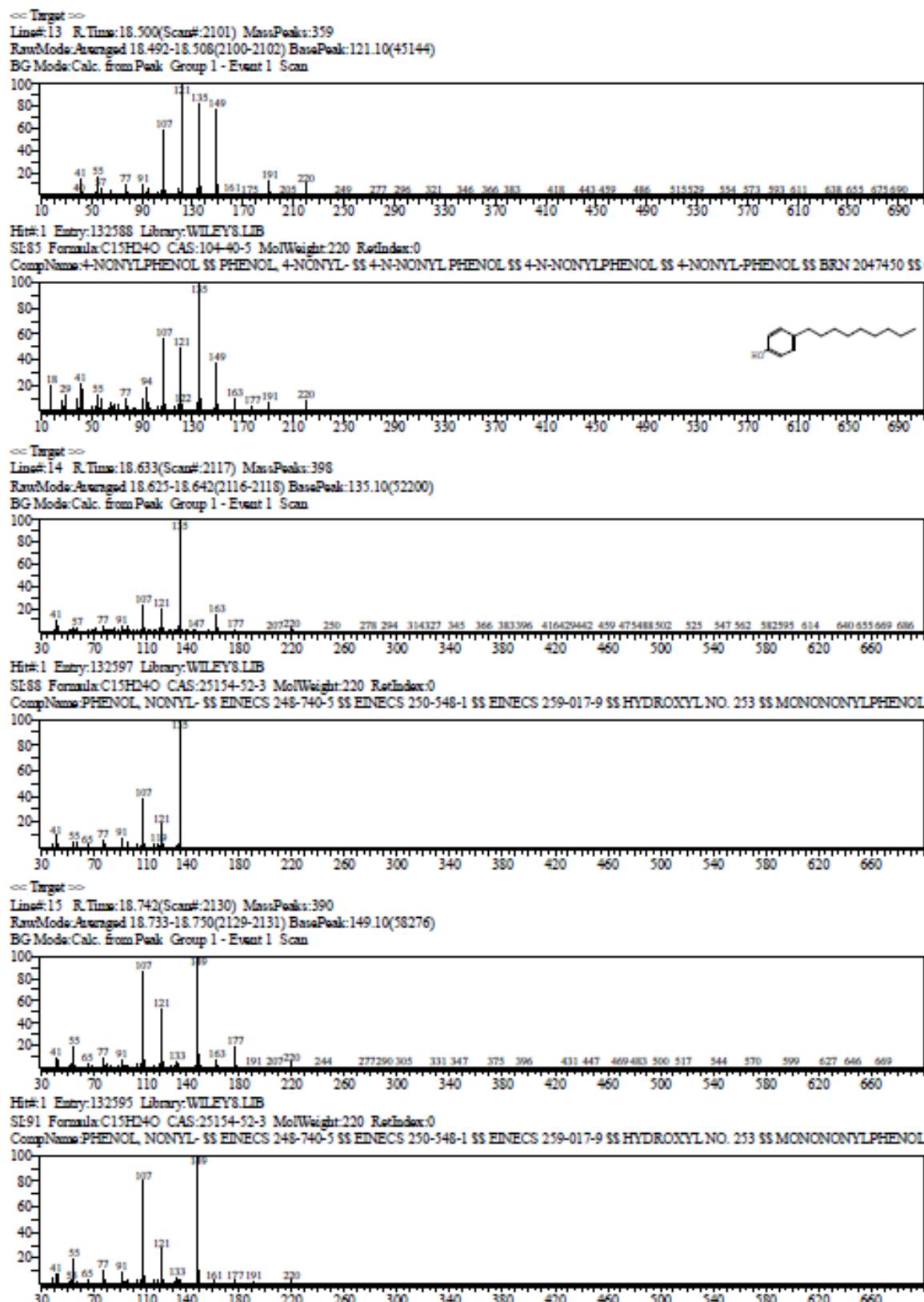
## Lampiran 22. Hasil Uji Senyawa Volatile Yang Terdeteksi pada Formulasi Dispersi Konsentrat Ikan Gabus dengan Perisa









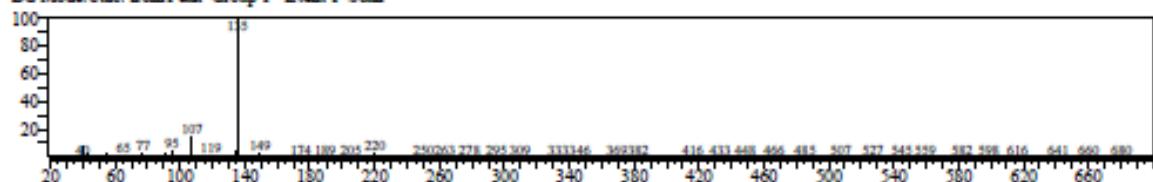


&lt;&lt; Target &gt;&gt;

Line#16 R.Time:18.892(Scan#:2148) MassPeaks:391

RawMode:Averaged 18.883-18.900(2147-2149) BasePeak:135.10(113916)

BG Mode:Calc. from Peak Group 1 - Event 1 Scan



Hit#1 Entry:112820 Library:WILEY8.LIB

SI:93 Formula:C14H22O CAS:140-66-9 MolWeight:206 RetIndex:0

CompName:PHENOL, 4-(1,1,3,3-TETRAMETHYLBUTYL)- \$S 4-(1,1,3,3-TETRAMETHYLBUTYL)PHENOL \$S 4-(1,1,3,3-TETRAMETHYL-BUTYL)-PHE

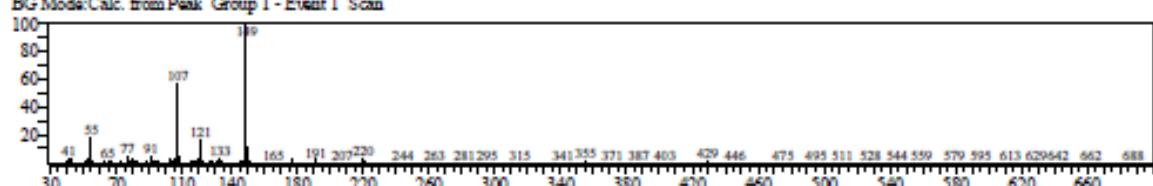


&lt;&lt; Target &gt;&gt;

Line#17 R.Time:19.000(Scan#:2161) MassPeaks:365

RawMode:Averaged 18.992-19.008(2160-2162) BasePeak:149.10(55049)

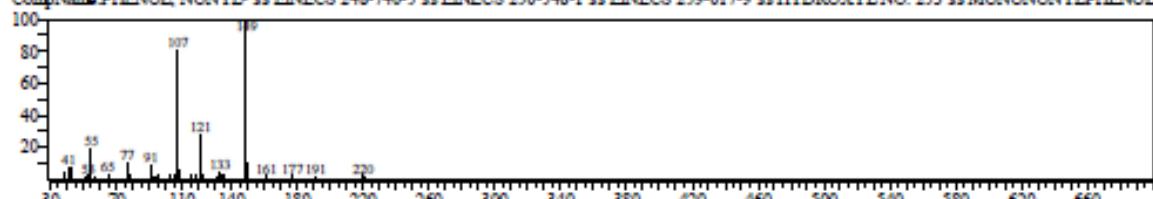
BG Mode:Calc. from Peak Group 1 - Event 1 Scan



Hit#1 Entry:132593 Library:WILEY8.LIB

SI:91 Formula:C15H24O CAS:25154-32-3 MolWeight:220 RetIndex:0

CompName:PHENOL, NONYL- \$S EINECS 248-740-5 \$S EINECS 250-548-1 \$S EINECS 259-017-9 \$S HYDROXYL NO. 253 \$S MONONONYLPHENOL

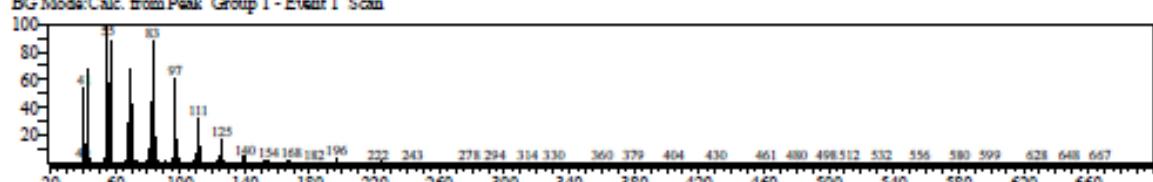


&lt;&lt; Target &gt;&gt;

Line#18 R.Time:20.783(Scan#:2375) MassPeaks:428

RawMode:Averaged 20.773-20.792(2374-2376) BasePeak:55.05(142646)

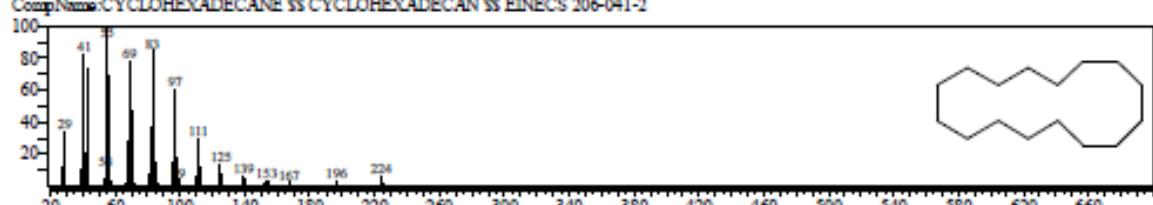
BG Mode:Calc. from Peak Group 1 - Event 1 Scan

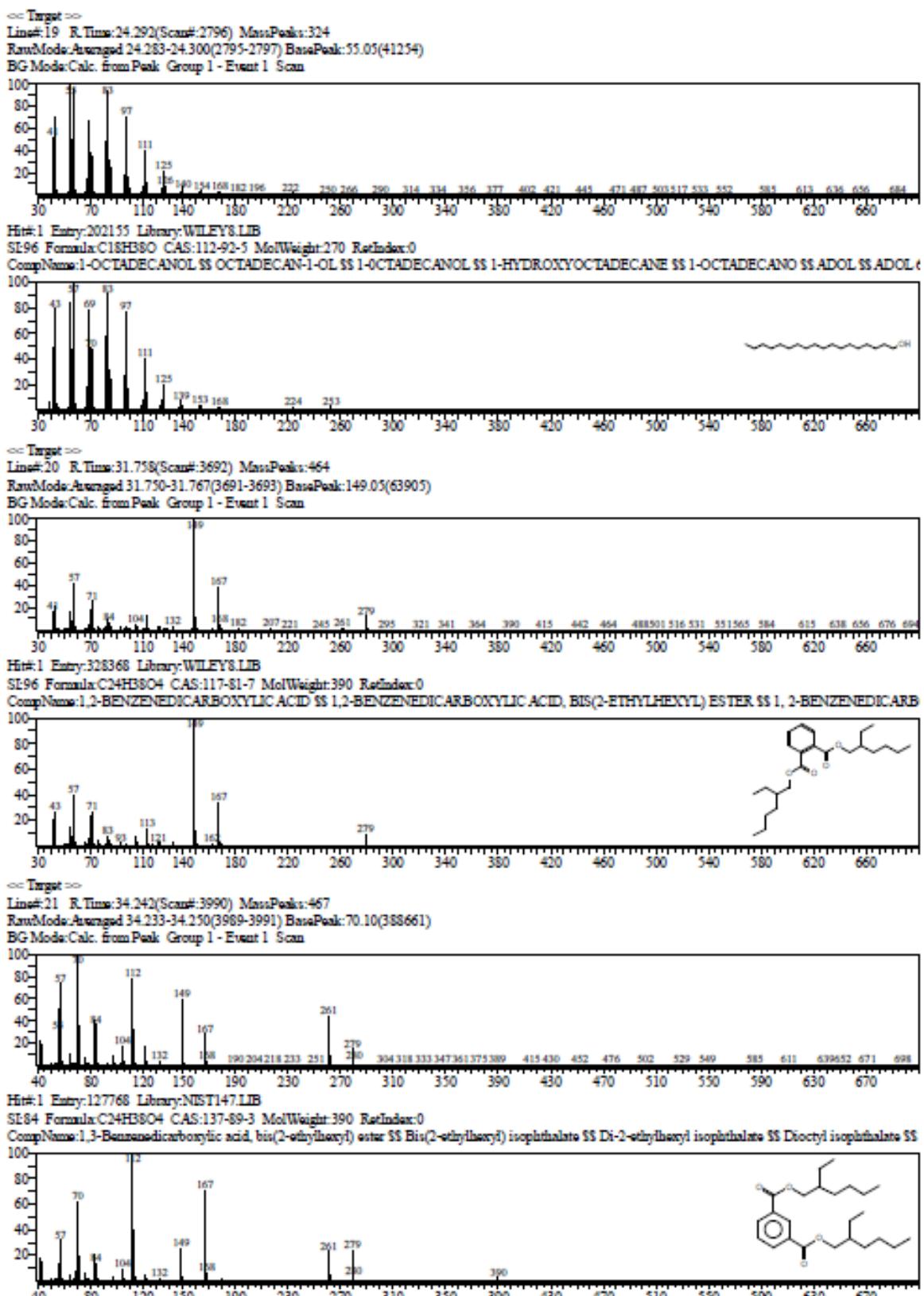


Hit#1 Entry:139537 Library:WILEY8.LIB

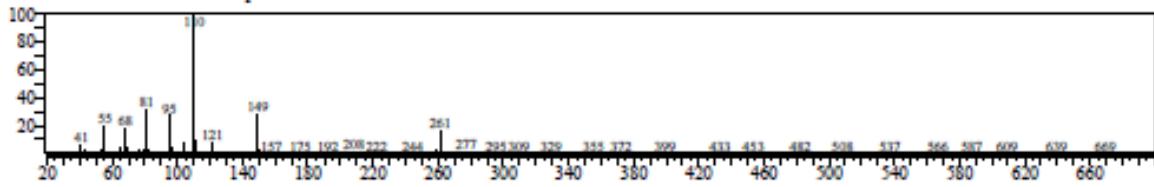
SI:96 Formula:C16H32 CAS:295-65-8 MolWeight:224 RetIndex:0

CompName:CYCLOHEXADECANE \$S CYCLOHEXADECAN \$S EINECS 206-041-2

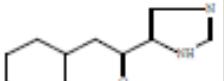




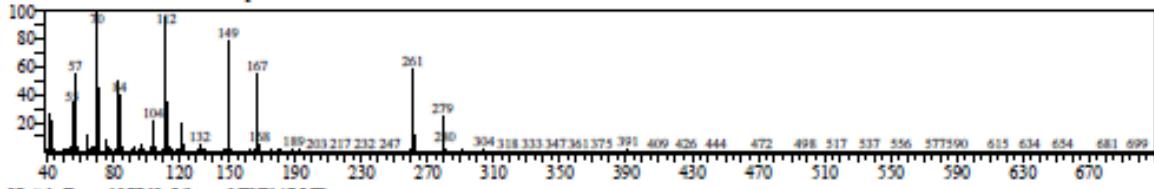
<< Target >>  
Line#22 R.Time:34.492(Scan#:4020) MassPeaks:382  
RawMode:Averaged 34.483-34.500(4019-4021) BasePeak:110.15(96276)  
BG Mode:Calc. from Peak Group 1 - Event 1 Scan



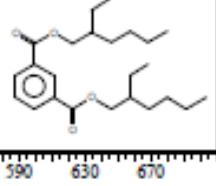
Hit#:1 Entry:92304 Library:WILEY8.LIB  
SE79 Formula:C11H16N2O CAS:69393-23-3 MolWeight:192 RetIndex:0  
CompName:ETHANONE, 2-CYCLOHEXYL-1-(1H-IMIDAZOL-4-YL)ETHANONE # \$S 2-CYCLOHEXYL



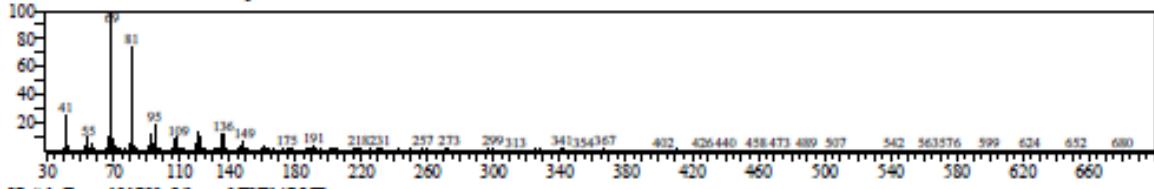
<< Target >>  
Line#23 R.Time:35.617(Scan#:4155) MassPeaks:408  
RawMode:Averaged 35.608-35.625(4154-4156) BasePeak:70.10(8328079)  
BG Mode:Calc. from Peak Group 1 - Event 1 Scan



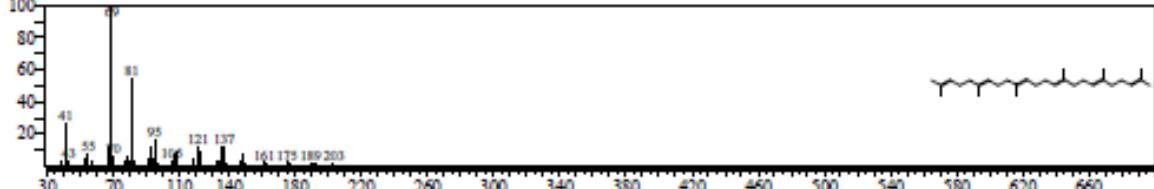
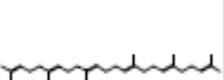
Hit#:1 Entry:127768 Library:NIST147.LIB  
SE85 Formula:C24H38O4 CAS:137-89-3 MolWeight:390 RetIndex:0  
CompName:1,3-Benzenedicarboxylic acid, bis(2-ethylhexyl) ester \$S Bis(2-ethylhexyl) isophthalate \$S Di-2-ethylhexyl isophthalate \$S Dioctyl isophthalate \$S

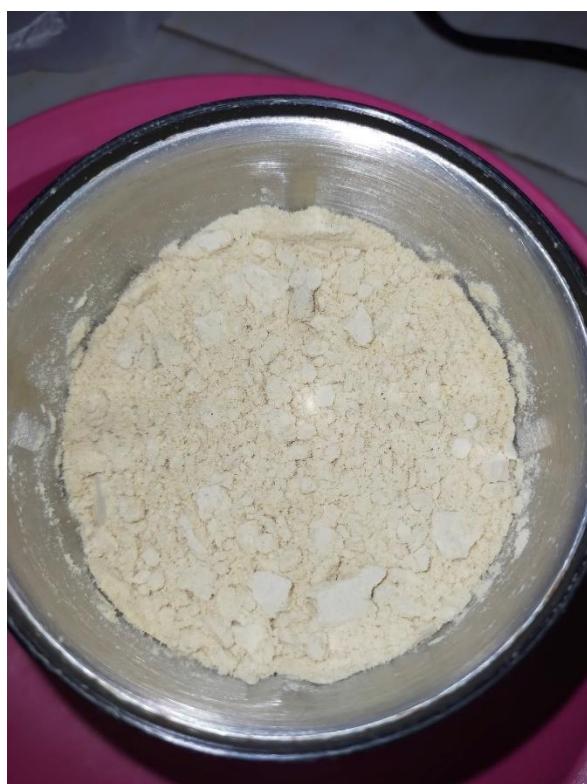


<< Target >>  
Line#24 R.Time:36.117(Scan#:4215) MassPeaks:427  
RawMode:Averaged 36.108-36.125(4214-4216) BasePeak:69.10(57056)  
BG Mode:Calc. from Peak Group 1 - Event 1 Scan



Hit#:1 Entry:131782 Library:NIST147.LIB  
SE96 Formula:C30H50 CAS:111-02-4 MolWeight:410 RetIndex:0  
CompName:2,6,10,14,18,22-Tetracosahexane, 2,6,10,15,19,23-hexamethyl-, (all-E)- \$S All-trans-Squalene \$S trans-Squalene \$S Spinacene \$S Spinacene \$S Squalene



**Lampiran 23. Dokumentasi Kegiatan Penelitian****1. Pembuatan Konsentrat Protein Ikan Gabus**

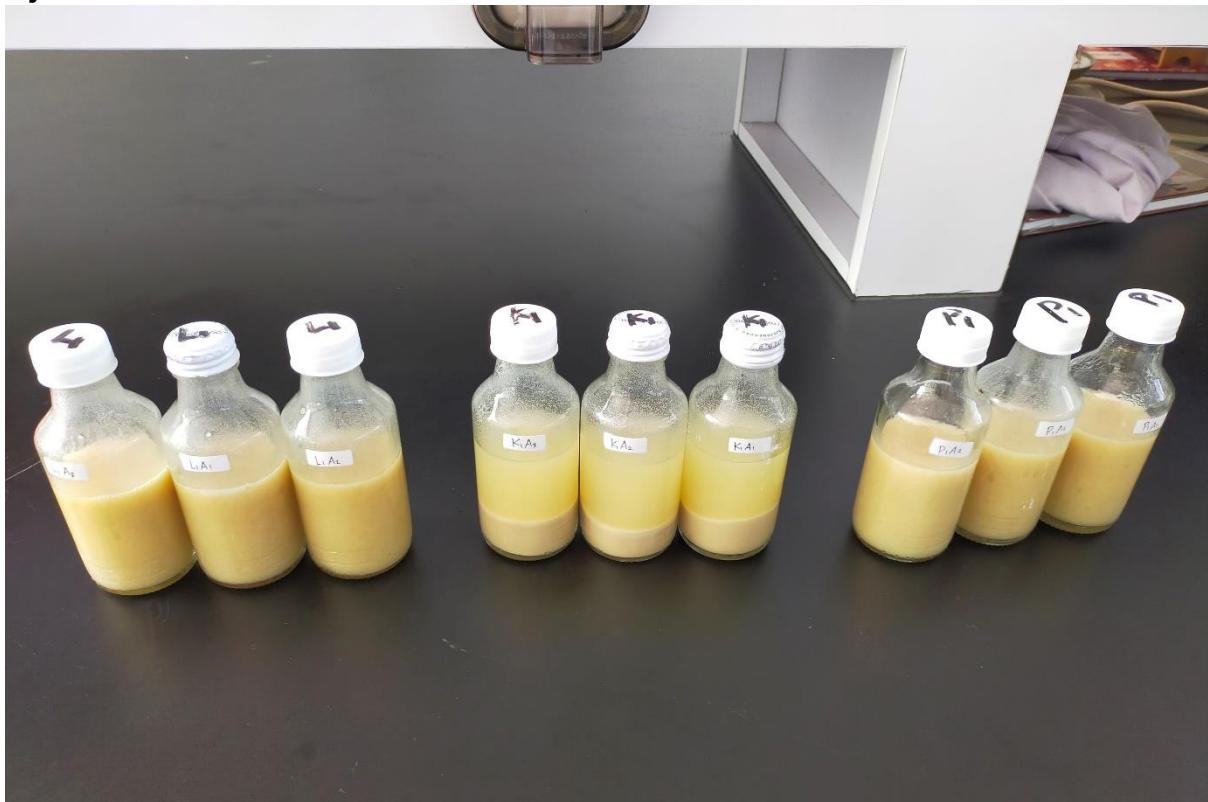
## 2. Pembuatan Produk Dispersi Konsentrat Protein Ikan Gabus Sesuai Perlakuan

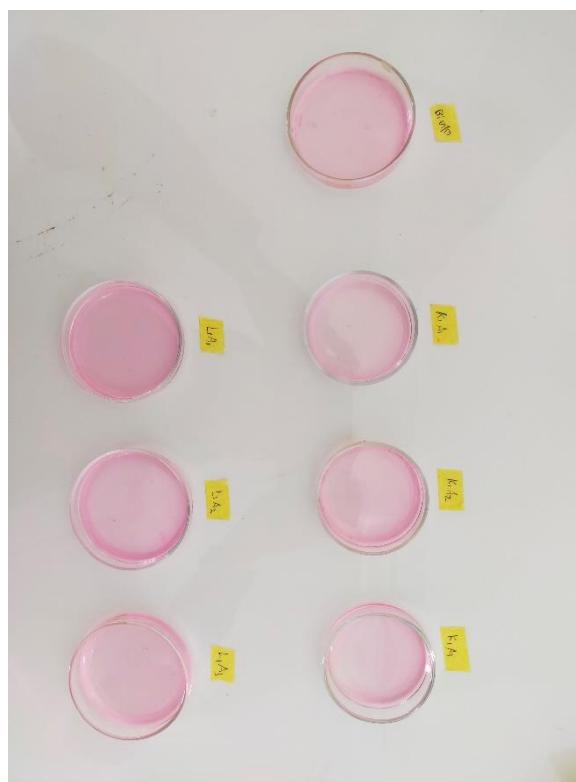
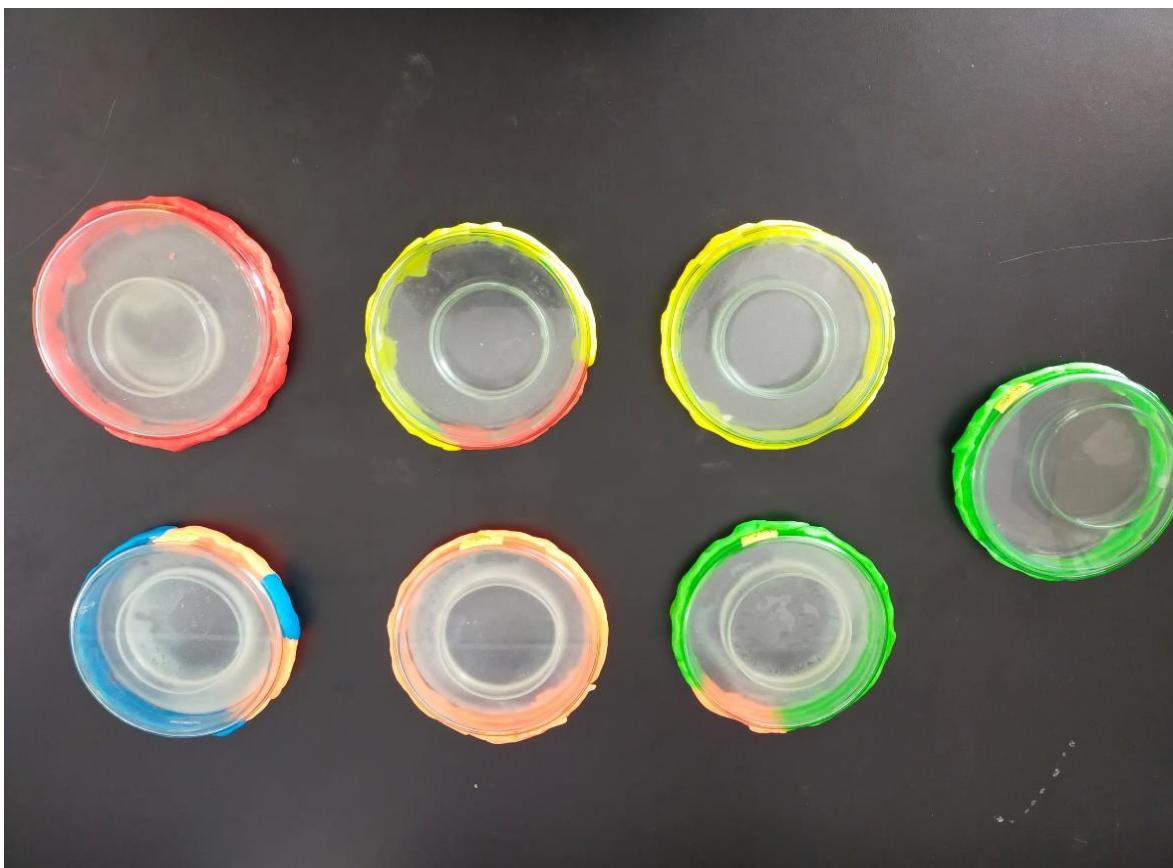


### 3. Kadar Air



### 4. Uji TVBN

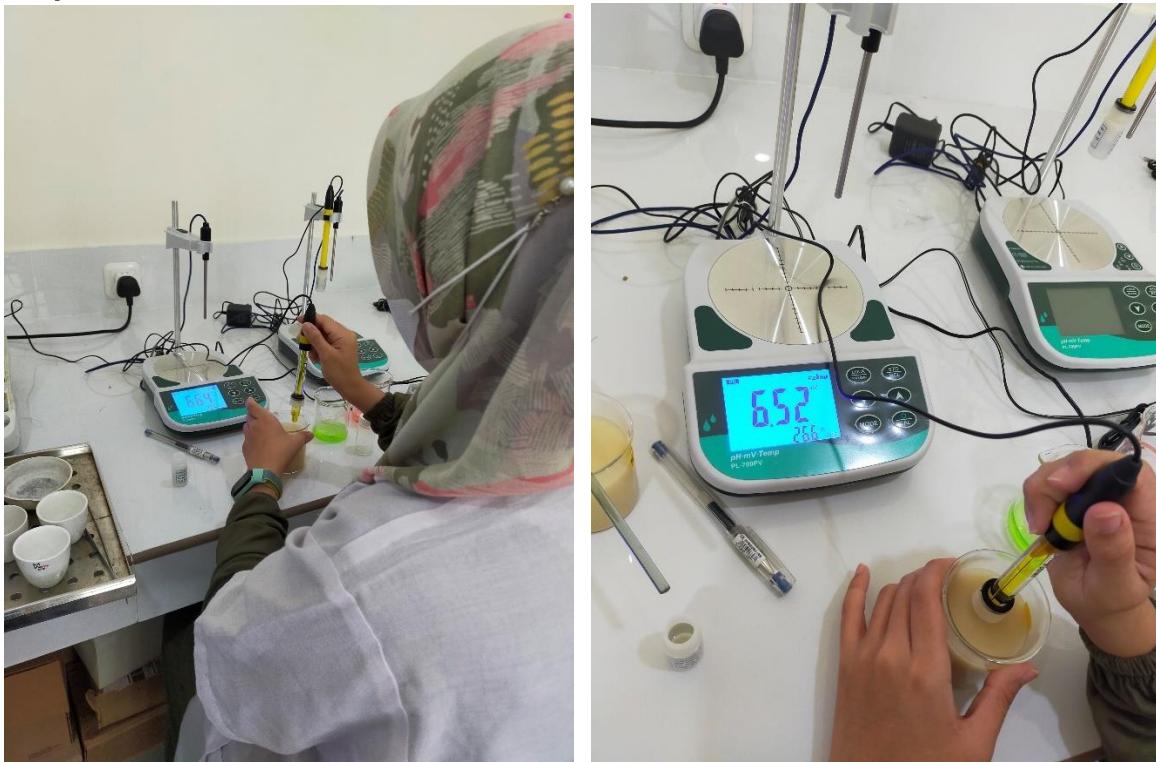




## 5. Uji Redispersibilitas



## 6. pH



## 7. Viskositas



## 8. Total Padatan Terlarut



## 9. Uji Warna



## 10. Organoleptik

