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LAMPIRAN

Lampiran 1. Hasil perhitungan data pada pengeringan Kelapa Hibrida dan Kelapa Dalam

Waktu (Jam)	Hibrida (g)	Dalam (g)	Kabb H (%)	Kabk H (%)	Kabb D (%)	Kabk D (%)	MR H	MR D
0	10,2708	11,0428	31%	45%	39%	63%	1,0000	1,0000
0,5	9,9172	10,6020	29%	40%	36%	56%	0,8741	0,8817
1	9,4288	10,3290	25%	33%	34%	52%	0,7001	0,8084
1,5	9,4518	10,1180	25%	33%	33%	49%	0,7083	0,7518
2	9,3074	9,9760	24%	31%	32%	47%	0,6569	0,7137
2,5	9,1748	9,8370	23%	29%	31%	45%	0,6097	0,6764
3	9,2470	9,7132	23%	31%	30%	43%	0,6354	0,6431
3,5	8,6595	9,4283	18%	22%	28%	39%	0,4261	0,5667
4	8,6816	9,2476	18%	23%	27%	36%	0,4340	0,5182
4,5	8,5934	9,1372	18%	21%	26%	35%	0,4026	0,4885
5	8,5084	9,0342	17%	20%	25%	33%	0,3723	0,4609
5,5	8,4380	8,9370	16%	19%	24%	32%	0,3472	0,4348
6	8,1878	8,8460	13%	16%	23%	30%	0,2581	0,4104
6,5	8,6103	8,7672	18%	22%	23%	29%	0,4086	0,3892
7	8,1465	8,7000	13%	15%	22%	28%	0,2434	0,3712
7,5	8,2252	8,6344	14%	16%	21%	27%	0,2715	0,3536
8	8,1014	8,4758	13%	14%	20%	25%	0,2274	0,3110
8,5	8,0482	8,3960	12%	14%	19%	24%	0,2084	0,2896
9	7,9972	8,3184	11%	13%	18%	23%	0,1903	0,2688
9,5	7,9620	8,2654	11%	12%	18%	22%	0,1777	0,2545
10	7,8592	8,1124	10%	11%	16%	20%	0,1411	0,2135
10,5	7,8224	8,0540	9%	10%	16%	19%	0,1280	0,1978
11	7,7930	8,0080	9%	10%	15%	18%	0,1175	0,1855
11,5	7,7676	7,9618	9%	10%	15%	17%	0,1085	0,1731
12	7,7484	7,9204	9%	9%	14%	17%	0,1016	0,1620
12,5	7,7332	7,8884	8%	9%	14%	16%	0,0950	0,1534
13	7,7220	7,8652	8%	9%	14%	16%	0,0891	0,1445
13,5	7,7128	7,8478	8%	9%	13%	15%	0,0835	0,1371
14	7,7060	7,8382	8%	8%	13%	15%	0,0795	0,1292

14,5	7,6720	7,7736	8%	8%	13%	15%	0,0744	0,1226
15	7,6608	7,7462	8%	8%	12%	14%	0,0704	0,1152
15,5	7,6492	7,7258	7%	8%	12%	14%	0,0663	0,1097
16	7,6402	7,7026	7%	8%	12%	14%	0,0631	0,1035
16,5	7,6302	7,6828	7%	8%	12%	13%	0,0595	0,0982
17	7,6230	7,6610	7%	8%	11%	13%	0,0570	0,0923
17,5	7,6136	7,6416	7%	7%	11%	13%	0,0536	0,0871
18	7,6046	7,6250	7%	7%	11%	12%	0,0504	0,0827
18,5	7,5970	7,6082	7%	7%	11%	12%	0,0477	0,0782
19	7,5892	7,5902	7%	7%	11%	12%	0,0449	0,0733
19,5	7,5828	7,5758	7%	7%	10%	12%	0,0427	0,0695
20	7,5798	7,5594	7%	7%	10%	11%	0,0416	0,0651
20,5	7,5714	7,5436	6%	7%	10%	11%	0,0386	0,0608
21	7,5644	7,5296	6%	7%	10%	11%	0,0361	0,0571
21,5	7,5588	7,5162	6%	7%	10%	11%	0,0341	0,0535
22	7,5536	7,5066	6%	7%	10%	11%	0,0323	0,0509
22,5	7,5478	7,4924	6%	7%	9%	10%	0,0302	0,0471
23	7,5424	7,4788	6%	6%	9%	10%	0,0283	0,0434
23,5	7,5386	7,4672	6%	6%	9%	10%	0,0269	0,0403
24	7,5342	7,4606	6%	6%	9%	10%	0,0254	0,0385
24,5	7,5284	7,4466	6%	6%	9%	10%	0,0233	0,0348
25	7,5242	7,4358	6%	6%	9%	10%	0,0218	0,0319
25,5	7,5014	7,3872	6%	6%	8%	9%	0,0137	0,0188
26	7,4906	7,3656	5%	6%	8%	9%	0,0098	0,0130
26,5	7,4816	7,3552	5%	6%	8%	8%	0,0066	0,0103
27	7,4752	7,3346	5%	5%	8%	8%	0,0043	0,0047
27,5	7,4680	7,3256	5%	5%	7%	8%	0,0018	0,0023
28	7,4630	7,3170	5%	5%	7%	8%	0,0000	0,0000

Lampiran 2. Dokumentasi