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LAMPIRAN

Lampiran 1. Hasil Pengujian Organoleptik Parameter Warna

NO.	A0.1	A0.2	A0.3	A1.1	A1.2	A1.3	A2.1	A2.2	A2.3	A3.1	A3.2	A3.3
1	3	3	4	2	4	4	2	3	4	2	2	2
2	4	4	4	3	3	4	3	3	3	3	3	3
3	5	5	4	5	4	3	4	5	3	4	3	3
4	4	4	3	5	4	4	3	4	4	3	3	2
5	4	4	5	2	2	5	2	3	1	3	2	1
6	4	4	5	4	4	3	3	4	2	3	2	3
7	5	2	2	4	1	2	3	3	2	1	2	2
8	4	4	2	4	2	4	3	4	3	3	2	2
9	5	5	4	4	3	3	3	3	3	3	3	3
10	5	5	5	3	2	2	2	3	2	2	2	2
11	3	3	3	3	2	3	2	2	2	2	2	2
12	4	4	4	3	3	3	2	3	3	2	3	3
13	4	4	5	3	3	4	3	3	3	3	4	3
14	4	5	5	3	2	4	3	4	3	3	2	2
15	4	3	4	2	2	3	2	2	1	2	2	2
16	4	5	5	4	4	4	3	3	4	4	3	3
17	5	5	4	4	2	3	3	3	3	3	2	3
18	3	5	5	4	4	4	3	3	3	3	3	2
19	5	4	5	2	3	2	1	1	3	1	2	1
20	4	5	5	3	5	4	2	3	4	2	2	2
21	4	5	4	3	4	3	3	3	3	3	3	3
22	4	4	4	3	3	4	3	3	3	3	3	3
23	4	5	4	5	4	4	4	3	5	4	3	3
24	5	5	5	5	3	5	4	5	5	5	3	3
25	5	5	5	5	4	4	4	3	3	5	4	4
Total	**105**	**107**	**105**	**88**	**77**	**88**	**70**	**79**	**75**	**72**	**65**	**62**
Rata-rata	**4.2**	**4.28**	**4.2**	**3.52**	**3.08**	**3.52**	**2.8**	**3.16**	**3**	**2.88**	**2.6**	**2.48**

Lampiran 2. Hasil Uji Statistik Organoleptik Parameter Warna

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Warna	Between Groups	.779	2	.390	8.395	.018
	Within Groups	.278	6	.046		
	Total	1.057	8			

Warna			
Duncan[a]			
		Subset for alpha = 0.05	
Formulasi	N	1	2
A3	3	2.6533	
A2	3	2.9867	2.9867
A1	3		3.3733
Sig.		.107	.070
Means for groups in homogeneous subsets are displayed.			
a. Uses Harmonic Mean Sample Size = 3.000.			

Lampiran 3. Hasil Pengujian Organoleptik Parameter Aroma

NO.	A0.1	A0.2	A0.3	A1.1	A1.2	A1.3	A2.1	A2.2	A2.3	A3.1	A3.2	A3.3
1	5	4	3	3	3	2	3	3	4	3	3	2
2	3	3	3	3	2	3	3	3	3	3	3	3
3	4	5	4	4	5	4	4	4	3	4	4	3
4	4	4	3	3	4	3	3	3	4	4	3	3
5	5	2	3	3	4	4	3	4	4	4	3	4
6	4	4	4	3	3	3	2	4	2	2	2	4
7	5	5	5	5	3	5	5	5	4	3	4	5
8	3	4	3	3	3	3	4	4	4	4	3	3
9	5	4	5	4	3	3	4	3	4	3	3	4
10	4	5	4	3	4	3	3	4	5	5	4	3
11	3	4	4	4	4	3	4	4	4	4	3	3
12	4	4	3	4	4	3	4	4	4	4	4	4
13	4	4	4	4	4	4	4	3	4	4	3	3
14	4	4	4	2	3	4	3	4	4	4	3	3
15	4	3	3	3	3	3	3	3	2	3	3	3
16	5	3	4	5	5	4	4	4	4	4	5	3
17	5	5	5	5	4	4	5	4	4	5	4	4
18	4	3	3	3	3	3	4	4	3	3	3	3
19	5	5	5	4	4	3	4	5	4	4	4	4
20	5	5	5	4	5	4	5	4	4	5	4	4
21	4	4	4	3	2	4	2	3	3	4	3	4
22	4	3	3	4	3	4	4	3	3	4	4	3
23	4	3	4	4	4	3	4	4	3	3	4	4
24	3	3	4	3	2	3	4	3	3	5	2	4
25	5	4	4	4	3	4	3	3	4	5	4	3
Total	**105**	**97**	**96**	**90**	**87**	**86**	**91**	**92**	**90**	**96**	**85**	**86**
Rata-rata	**4.2**	**3.88**	**3.84**	**3.6**	**3.48**	**3.44**	**3.64**	**3.68**	**3.6**	**3.84**	**3.4**	**3.44**

Lampiran 4. Hasil Uji Statistik Organoleptik Parameter Aroma

ANOVA						
		Sum of Squares	df	Mean Square	F	Sig.
Aroma	Between Groups	.027	2	.014	.598	.579
	Within Groups	.135	6	.023		
	Total	.162	8			

Lampiran 5. Hasil Pengujian Organoleptik Parameter Rasa

NO.	A0.1	A0.2	A0.3	A1.1	A1.2	A1.3	A2.1	A2.2	A2.3	A3.1	A3.2	A3.3
1	4	5	4	3	3	3	3	3	4	4	3	3
2	4	5	4	3	2	2	3	3	4	3	3	4
3	3	5	4	2	4	2	3	4	3	3	3	3
4	4	5	2	3	4	5	2	3	4	5	3	4
5	3	5	4	2	2	3	3	3	3	3	2	3
6	4	4	2	4	5	5	5	5	3	4	5	5
7	3	3	3	4	3	3	5	5	4	5	5	1
8	4	3	3	4	3	3	4	4	3	4	3	3
9	4	5	3	4	4	3	4	4	4	3	3	5
10	5	4	3	3	3	4	4	3	4	3	2	3
11	4	4	5	4	4	4	4	4	4	4	3	3
12	4	4	4	4	4	4	4	4	4	4	4	4
13	4	4	4	3	3	4	3	3	4	4	4	3
14	4	5	5	3	3	4	4	4	5	4	2	5
15	4	3	4	3	3	3	5	5	4	4	3	4
16	4	4	5	4	4	5	5	4	5	5	5	4
17	4	5	3	3	4	3	3	4	5	4	4	4
18	3	4	4	3	4	3	4	4	3	3	4	4
19	5	3	5	5	4	4	3	5	4	3	3	2
20	5	3	5	5	2	3	2	4	3	3	3	4
21	4	4	2	3	2	4	5	4	5	3	4	4
22	3	3	3	4	3	3	3	3	3	3	3	4
23	4	4	4	4	3	3	4	4	4	4	4	3
24	4	3	4	3	4	3	5	4	3	5	2	4
25	5	5	4	4	4	4	4	3	4	4	5	5
Total	**99**	**102**	**93**	**87**	**84**	**87**	**94**	**96**	**96**	**94**	**85**	**91**
Rata-rata	**3.96**	**4.08**	**3.72**	**3.48**	**3.36**	**3.48**	**3.76**	**3.84**	**3.84**	**3.76**	**3.4**	**3.64**

Lampiran 6. Hasil Uji Statistik Organoleptik Parameter Rasa

ANOVA						
		Sum of Squares	df	Mean Square	F	Sig.
Rasa	Between Groups	.210	2	.105	7.789	.021
	Within Groups	.081	6	.014		
	Total	.292	8			

Rasa			
Duncan[a]			
		Subset for alpha = 0.05	
Formulasi	N	1	2
A1	3	3.4400	
A3	3	3.6000	3.6000
A2	3		3.8133
Sig.		.143	.066
Means for groups in homogeneous subsets are displayed.			
a. Uses Harmonic Mean Sample Size = 3.000.			

Lampiran 7. Hasil Analisa Pengujian Organoleptik Parameter Tekstur

NO.	A0.1	A0.2	A0.3	A1.1	A1.2	A1.3	A2.1	A2.2	A2.3	A3.1	A3.2	A3.3
1	3	3	4	4	4	4	4	5	4	3	3	4
2	4	4	3	3	2	2	4	3	4	4	4	4
3	2	5	3	3	4	1	4	4	3	3	2	2
4	3	5	4	2	3	5	2	2	4	4	4	4
5	2	5	2	4	3	2	2	3	4	3	3	4
6	5	5	4	5	3	4	3	4	2	4	5	4
7	4	3	3	4	5	4	5	5	4	5	5	5
8	5	3	3	4	4	5	3	4	2	3	2	2
9	3	5	4	4	5	3	3	5	3	3	2	4
10	4	3	4	3	3	4	4	4	4	5	3	5
11	4	5	4	4	4	3	4	4	4	4	3	4
12	4	4	4	4	4	4	4	4	4	4	4	4
13	3	4	4	3	3	4	3	4	4	4	4	4
14	3	3	5	3	4	5	4	5	5	4	3	5
15	4	3	2	4	3	2	3	4	3	4	2	3
16	3	5	4	3	4	4	4	3	4	4	5	5
17	5	5	4	5	4	5	5	5	5	4	3	5
18	2	4	4	3	4	4	4	4	3	4	4	4
19	4	4	4	4	4	3	3	5	5	3	4	2
20	3	3	2	5	5	2	5	4	5	4	4	2
21	3	3	4	2	2	4	2	3	3	4	3	4
22	3	3	3	4	4	4	4	3	3	4	4	4
23	5	5	4	3	3	3	3	3	4	4	4	4
24	3	2	4	2	3	5	4	3	2	4	5	4
25	5	5	5	3	3	3	4	4	4	4	5	5
Total	**89**	**99**	**91**	**88**	**90**	**89**	**90**	**97**	**92**	**96**	**90**	**97**
Rata-rata	**3.56**	**3.96**	**3.64**	**3.52**	**3.6**	**3.56**	**3.6**	**3.88**	**3.68**	**3.84**	**3.6**	**3.88**

Lampiran 8. Hasil Uji Statistik Organoleptik Parameter Tekstur

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Tekstur	Between Groups	.074	2	.037	2.447	.167
	Within Groups	.091	6	.015		
	Total	.165	8			

Lampiran 9. Perlakuan Terbaik

Perlakuan	Parameter				Rata-rata
	Warna	Aroma	Rasa	Tekstur	
A1	3,37b	3,50a	3,44a	3,56a	3,47
A2	2,99ab	3,64a	3,81b	3,72a	3,54
A3	2,65a	3,56a	3,60ab	3,77a	3,40

Lampiran 10. Data Hasil Analisa Kadar Air Tepung Premiks

Perlakuan	Kadar Air			Rata-rata
	U1	U2	U3	
A0	8,7	8,4	9	8,7
A2	8,3	8	7,8	8,03

Lampiran 11. Hasil Analisis Statistik Kadar Air Tepung Premiks

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
Kadar Air	Equal variances assumed	.032	.866	2.949	4	.042	.66667	.22608	.03897	1.29436
	Equal variances not assumed			2.949	3.883	.044	.66667	.22608	.03142	1.30192

Lampiran 12. Data Hasil Analisa Kadar Abu Tepung Premiks

Perlakuan	Kadar Abu			Rata-rata
	U1	U2	U3	
A0	1,880282042	1, 735086754	2,240672202	1,95201
A2	2, 68876427	2,665933077	2, 726363182	2, 69369

Lampiran 13. Hasil Analisis Statistik Kadar Abu Tepung Premiks

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
Kadar Abu	Equal variances assumed	7.027	.057	-4.901	4	.008	-.74167	.15132	-1.16181	-.32154
	Equal variances not assumed			-4.901	2.055	.037	-.74167	.15132	-1.37635	-.10699

Lampiran 14. Data Hasil Analisa Kadar Lemak Tepung Premiks

Perlakuan	Kadar Lemak			Rata-rata
	U1	U2	U3	
A0	2, 865	2, 41	2, 475	2, 58333
A2	8, 21	8, 135	6, 17	7, 505

Lampiran 15. Hasil Analisis Statistik Kadar Lemak Tepung Premiks

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
Hasil Kadar Lemak	Equal variances assumed	9.387	.038	-7.208	4	.002	-4.92167	.68280	-6.81741	-3.02592
	Equal variances not assumed			-7.208	2.181	.015	-4.92167	.68280	-7.63816	-2.20518

Lampiran 16. Data Hasil Analisa Kadar Protein Tepung Premiks

Perlakuan	Kadar Protein			Rata-rata
	U1	U2	U3	
A0	13,3416675	6,8284125	7,1085525	9,092878
A2	8,38669125	9,5597775	15, 82791	11,25813

Lampiran 17. Hasil Analisa Statistik Kadar Protein Tepung Premiks

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
Kadar Protein	Equal variances assumed	.038	.855	-.690	4	.528	-2.16525	3.13927	-10.88125	6.55076
	Equal variances not assumed			-.690	3.973	.529	-2.16525	3.13927	-10.90486	6.57436

Lampiran 18. Data Hasil Analisa Kadar Serat Tepung Premiks

Perlakuan	Kadar Serat			Rata-rata
	U1	U2	U3	
A0	9,62	11, 87	13,145	11, 545
A2	19,76	24,6	20, 815	21, 725

Lampiran 19. Hasil Analisis Statistik Kadar Serat Tepung Premiks

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
Kadar Serat	Equal variances assumed	.715	.445	-5.672	4	.005	-10.18000	1.79472	-15.16295	-5.19705
	Equal variances not assumed			-5.672	3.584	.007	-10.18000	1.79472	-15.39951	-4.96049

Lampiran 20. Data Hasil Analisa Kadar Karbohidrat Tepung Premiks

Perlakuan	Kadar Karbohidrat			Rata-rata
	U1	U2	U3	
A0	73, 21301796	80,62650325	79, 1757778	77,6717733
A2	72, 41454573	71,63928692	67, 47573682	70, 50985649

Lampiran 21. Hasil Analisis Statistik Kadar Karbohidrat Tepung Premiks

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
Kadar Karbohidrat	Equal variances assumed	.873	.403	2.616	4	.059	7.16191	2.73807	-.44020	14.76402
	Equal variances not assumed			2.616	3.512	.067	7.16191	2.73807	-.87526	15.19908

Lampiran 22. Data Hasil Analisa Kadar GABA Tepung Premiks

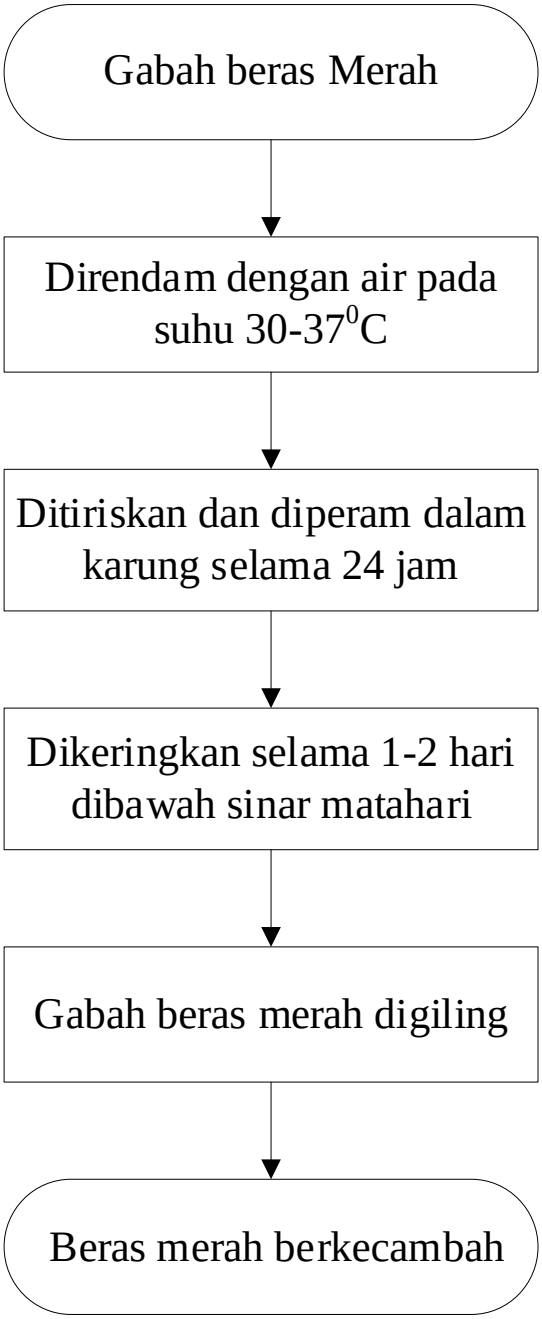
Perlakuan	Kadar GABA		Rata-rata
	U1	U2	
A0	31,25	30,97	31,11
A2	72,03	71,12	71,575

Lampiran 23. Hasil Analisa Kadar GABATepung Premiks

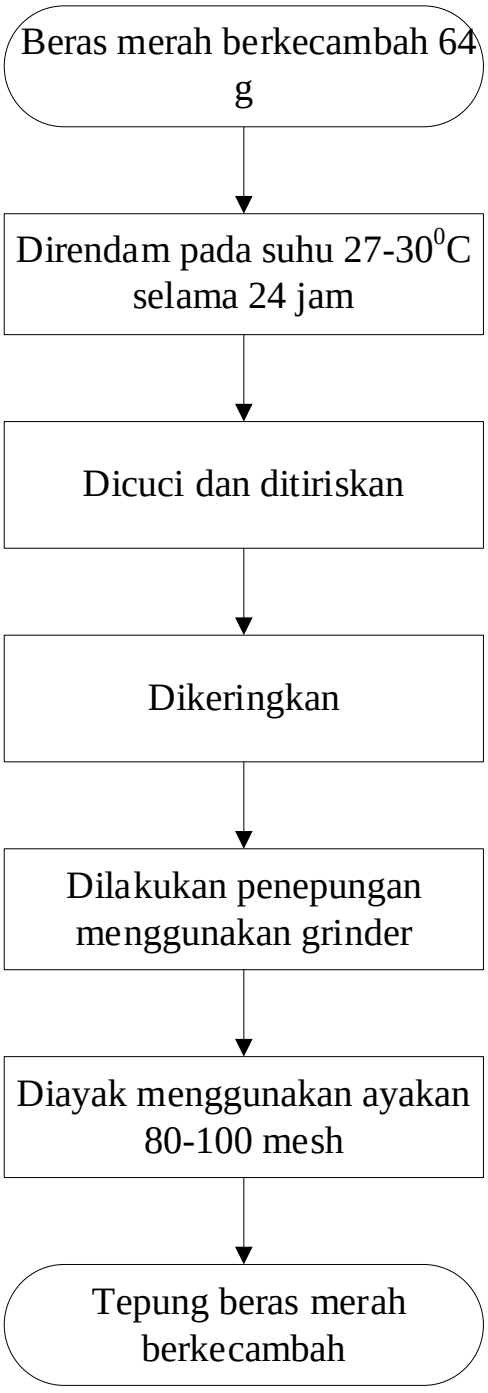
Independent Samples Test

		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
Kadar GABA	Equal variances assumed	.	.	-85.001	2	.000	-40.46500	.47605	-42.51328	-38.41672
	Equal variances not assumed			-85.001	1.188	.003	-40.46500	.47605	-44.66329	-36.26671

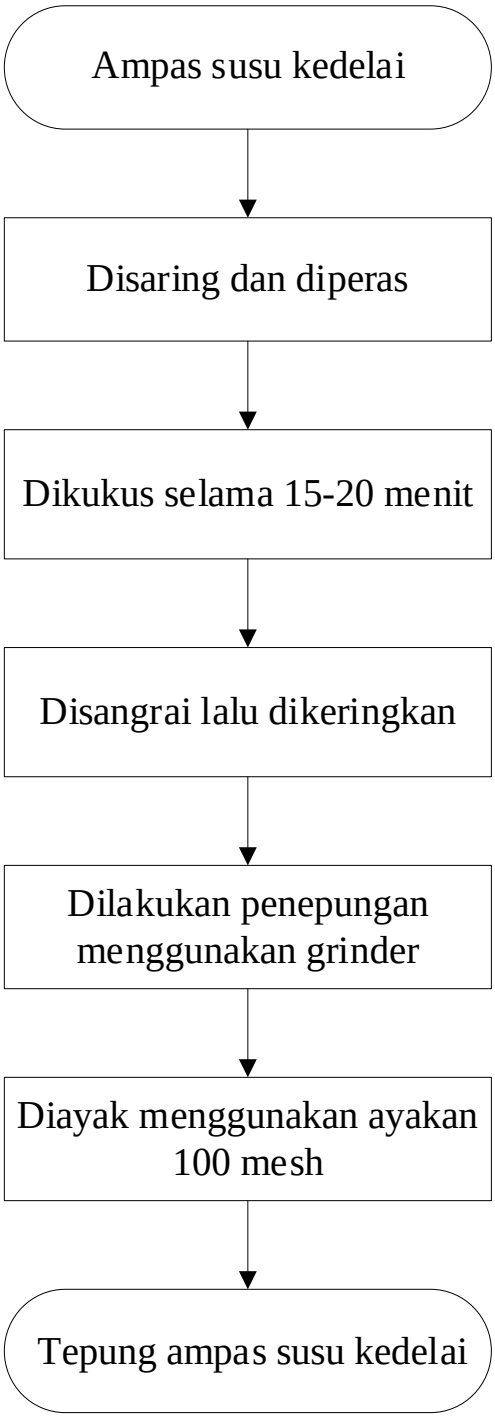
Lampiran 24. **Diagram Alir Pembuatan Beras Merah Berkecambah**



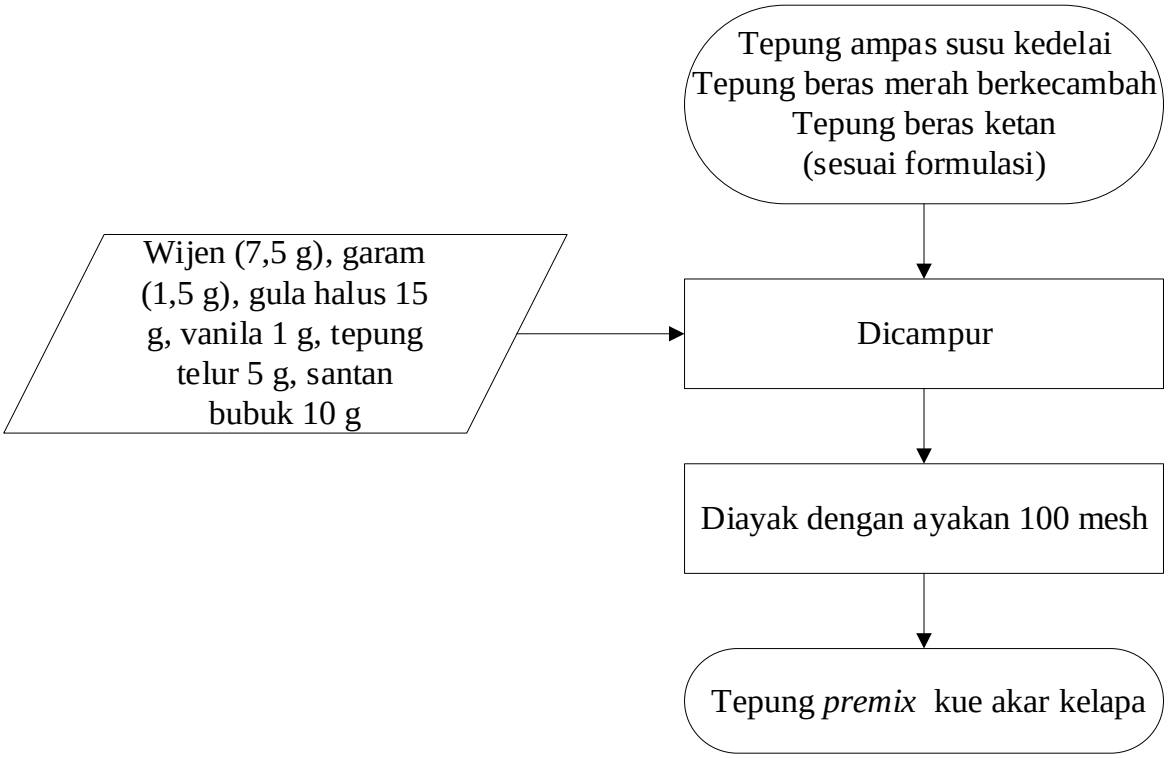
Lampiran 25. **Diagram Alir Pembuatan Tepung Beras Merah Berkecambah**



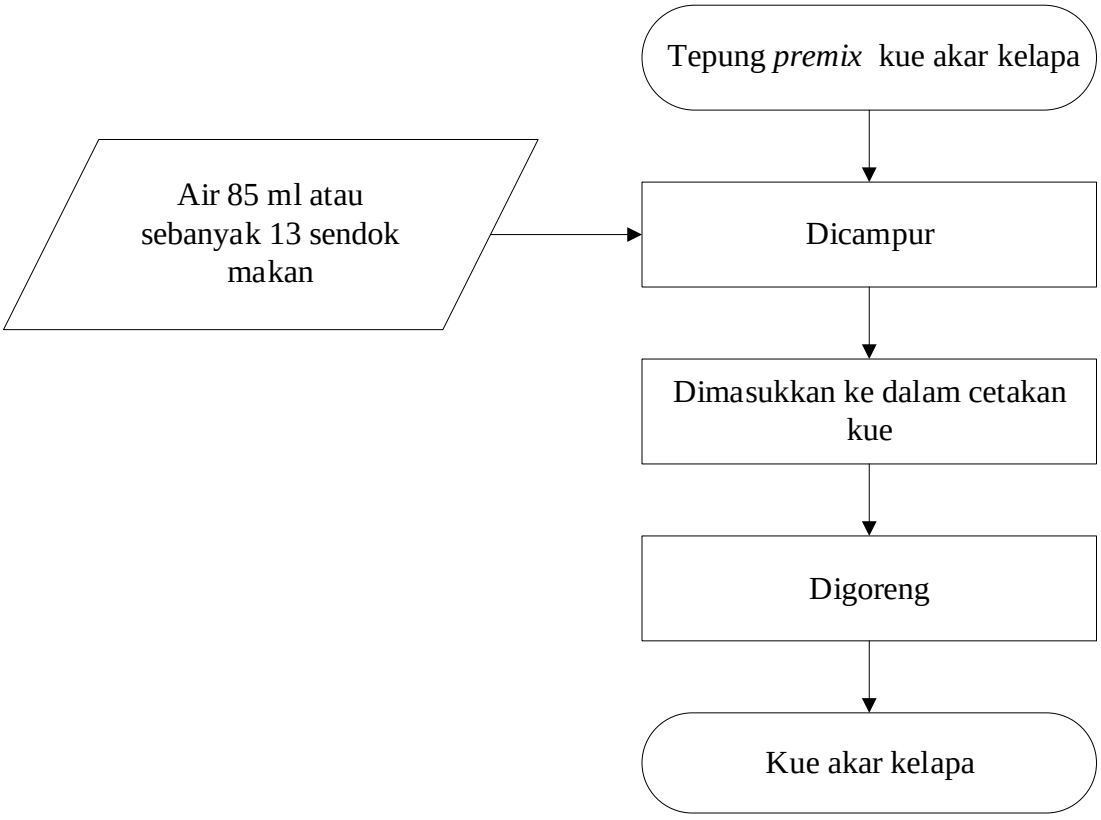
Lampiran 26. **Diagram Alir Pembuatan Tepung Ampas Susu Kedelai**



Lampiran 27. **Diagram Alir Pembuatan Tepung Premiks Kue Akar Kelapa**



Lampiran 28. **Diagram Alir Pembuatan Kue Akar Kelapa**



Lampiran 29. Dokumentasi Penelitian

<table>
<tr><td colspan="6">Dokumentasi Penelitian</td></tr>
<tr><td rowspan="2">Pembuatan Tepung Beras Merah Berkecambah</td><td>  </td><td>  </td><td>  </td><td>  </td></tr>
<tr><td>  </td><td>  </td><td>  </td><td>  </td></tr>
<tr><td rowspan="2">Pembuatan tepung ampas susu kedelai</td><td>  </td><td>  </td><td>  </td><td>  </td></tr>
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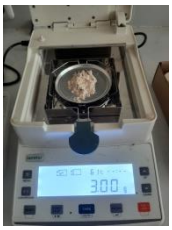
<tr><td>Pengujian kadar air</td><td>  </td><td>  </td><td>  </td><td>  </td></tr>
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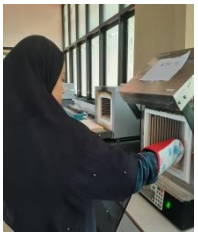
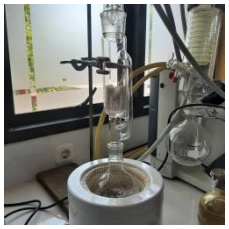
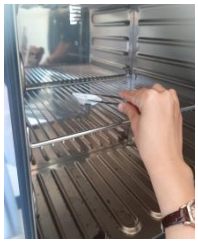
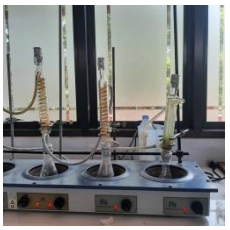
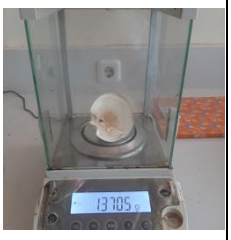
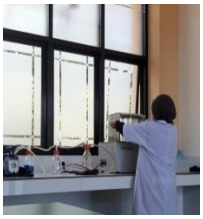
Pengujian kadar abu				
Pengujian kadar lemak				
				
Pengujian kadar serat				
				

Pengujian kadar protein				
				
Pembuatan tepung premiks kue akar kelapa				
				

<table>
<tr><td rowspan="2">Pembuatan kue akar kelapa</td><td>  </td><td>  </td><td>  </td><td>  </td></tr>
<tr><td>  </td><td>  </td><td>  </td><td></td></tr>
<tr><td>Organoleptik</td><td>  </td><td>  </td><td>  </td><td>  </td></tr>
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