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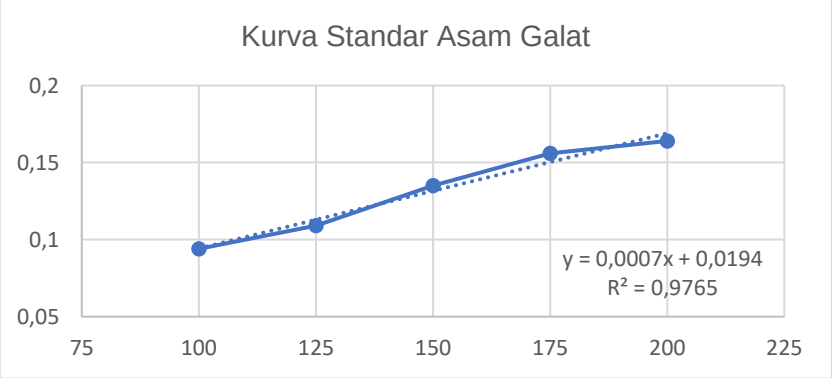
LAMPIRAN

Lampiran 1. Hasil Penentuan Total Fenolik

Lampiran 1a. Hasil Penentuan Total Fenolik Ekstrak Daun Salam

Absorbansi Sampel		Total Fenolik (mgGAE/g)
I	0,151	186,2857
II	0,151	186,2857
III	0,155	192
Rata-Rata	**0,152**	**188,1905**

Lampiran 1b. Kurva Standar Asam Galat



Lampiran 1c. Penentuan Persaman Regresi Linear Asam Galat

Konsentrasi (ppm)	Absorbansi Asam Galat	Persamaan Regresi Linear
100	0,094	y = ax + b y = 0,0007x – 0,0206 R = 0,9765
125	0,109	
150	0,135	
175	0,156	
200	0,164	

Lampiran 2. Aktivitas Antioksidan Ekstrak Daun Salam

Lampiran 2a. Aktivitas Antioksidan Ekstrak Daun Salam

Konsentrasi (ppm)	Absorbansi Sampel				Abs Blanko	%Inhibisi	IC_{50} (ppm)
	I	II	III	Rata-Rata			
10	0,438	0,433	0,474	0,448	0,565	20,64897	42,9957
20	0,386	0,384	0,405	0,392		30,67847	
30	0,340	0,362	0,339	0,347		38,58407	
40	0,300	0,300	0,298	0,299		47,02065	
50	0,226	0,260	0,256	0,247		56,22419	

Lampiran 2b. Aktivitas Antioksidan Ekstrak Daun Salam dengan Penambahan Surfaktan Sorbitan monooleat

Sampel	Kons	Absorbansi Sampel			Abs Blanko	%inh	IC_{50} (ppm)
		I	II	$Rata^2$			
DS1	20	0,433	0,437	0,435	0,473	8,03383	105,2712
	30	0,403	0,416	0,410		13,4249	
	40	0,388	0,396	0,392		17,1247	
	50	0,366	0,361	0,364		23,1501	
DS2	20	0,588	0,569	0,579	0,623	7,14286	196,2630
	30	0,573	0,566	0,570		8,58748	
	40	0,557	0,546	0,552		11,4767	
	50	0,540	0,527	0,534		14,3659	
DS3	20	0,620	0,603	0,612	0,623	1,84591	237,2686
	30	0,603	0,600	0,602		3,45104	
	40	0,589	0,574	0,582		6,66132	
	50	0,574	0,570	0,572		8,18620	

Ket:
DS1 = 0,8% Ekstrak Daun Salam + 1% Surfaktan Sorbitan monooleat
DS2 = 0,8% Ekstrak Daun Salam + 3% Surfaktan Sorbitan monooleat
DS3 = 0,8% Ekstrak Daun Salam + 5% Surfaktan Sorbitan monooleat

Lampiran 2c. Perbandingan Aktivitas Antioksidan Ekstrak Daun Salam dengan dan tanpa penambahan Surfaktan Sorbitan monooleat

No	Sampel	Aktivitas Antioksidan (IC_{50})
1	Ekstrak daun salam	42,9958 ppm
2	0,8% ekstrak daun salam + 1% surfaktan Sorbitan monooleat	105,4712 ppm
3	0,8% ekstrak daun salam + 3% surfaktan Sorbitan monooleat	196,2630 ppm
4	0,8% ekstrak daun salam + 5% surfaktan Sorbitan monooleat	237,2686 ppm

Lampiran 3. Hasil Analisis Bilangan Iodin

Lampiran 3a. Hasil Analisis Bilangan Iodin

Sampel		Bilangan Iodin (g I_2/100g)				
		Pemanasan				
		3 Jam	6 Jam	9 Jam	12 Jam	Rata2
M	1	102,81	103,85	103,27	100,48	**102,60**
	2	103,02	103,78	102,81	101,55	**102,79**
	Rata2	**102,92±0,14**	**103,82±0,05**	**103,04±0,32**	**101,01±0,75**	
MD	1	102,08	102,08	102,05	101,32	**101,88**
	2	101,98	102,21	101,32	100,61	**101,53**
	Rata2	**102,03±0,07**	**102,14±0,09**	**101,68±0,52**	**100,96±0,50**	
MDS1	1	102,84	102,51	102,05	101,19	**102,15**
	2	103,07	102,26	102,23	101,27	**102,21**
	Rata2	**102,95±0,16**	**102,38±0,18**	**102,14±0,13**	**101,23±0,05**	

Ket:
M = Minyak Kedelai tanpa Perlakuan (Kontrol)
MD = Minyak Kedelai + 0,8% Ekstrak Daun Salam
MDS1 = Minyak Kedelai + 0,8% Ekstrak Daun Salam + 1% Surfaktan Sorbitan monooleat

Lampiran 3b. Hasil Analisis Sidik Ragam Bilangan Iodin

Tests of Between-Subjects Effects

Dependent Variable: Bilangan Iodin

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	17,257[a]	11	1,569	14,376	,000
Intercept	250639,758	1	250639,758	2296665,763	,000
Perlakuan	3,947	2	1,974	18,084	,000
Pemanasan	10,888	3	3,629	33,258	,000
Perlakuan * Pemanasan	2,422	6	,404	3,699	,026
Error	1,310	12	,109		
Total	250658,325	24			
Corrected Total	18,567	23			

a. R Squared = ,929 (Adjusted R Squared = ,865)

Lampiran 3c. Hasil Uji Lanjut Duncan

Bilangan Iodin

Duncan[a,b]

Perlakuan	N	Subset 1	Subset 2	Subset 3
Minyak kedelai + 0,8% ekstrak daun salam (tanpa surfaktan Sorbitan monooleat)	8	101,7040		
Minyak kedelai + 0,8% ekstrak daun salam + 1% surfaktan Sorbitan monooleat	8		102,1767	
Minyak kedelai tanpa perlakuan (kontrol)	8			102,6970
Sig.		1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,109.

a. Uses Harmonic Mean Sample Size = 8,000.

b. Alpha = ,05.

Bilangan Iodin

Duncan[a,b]

Pemanasan Ke	N	Subset 1	2	3
12 jam	6	101,0674		
9 jam	6		102,2899	
3 jam	6		102,6325	102,6325
6 jam	6			102,7805
Sig.		1,000	,098	,453

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,109.

a. Uses Harmonic Mean Sample Size = 6,000.

b. Alpha = ,05.

Lampiran 4. Hasil Anasis Bilangan Peroksida

Lampiran 4a. Hasil Analisis Bilangan Peroksida

Sampel		Bilangan Peroksida (meq/kg) Pemanasan 3 Jam	6 Jam	9 Jam	12 Jam	Rata2
M	1	17,00	15,00	15,00	21,00	**17**
	2	9,00	11,50	18,50	22,50	**15,375**
	Rata2	**13,00±5,66**	**13,25±2,47**	**16,75±2,47**	**21,75±1,06**	
MD	1	19,50	34,00	29,5	29,5	**28,125**
	2	17,50	29	34,5	32,5	**28,375**
	Rata2	**18,5±1,41**	**31,5±3,54**	**32±3,54**	**31±2,12**	
MDS1	1	16,50	14,5	20	35	**21,5**
	2	18	23	20,5	24,5	**21,5**
	Rata2	**17,25±1,06**	**18,75±6,01**	**20,25±0,35**	**29,75±7,42**	

Ket:
M = Minyak Kedelai tanpa Perlakuan (Kontrol)
MD = Minyak Kedelai + 0,8% Ekstrak Daun Salam
MDS1 = Minyak Kedelai + 0,8% Ekstrak Daun Salam + 1% Surfaktan Sorbitan monooleat

Lampiran 4b. Hasil Analisis Sidik Ragam Bilangan Peroksida

Tests of Between-Subjects Effects

Dependent Variable: Bilangan Peroksida

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	1129,865[a]	11	102,715	7,277	,001
Intercept	11594,010	1	11594,010	821,421	,000
Perlakuan	584,771	2	292,385	20,715	,000
Pemanasan	390,031	3	130,010	9,211	,002
Perlakuan * Pemanasan	155,063	6	25,844	1,831	,175
Error	169,375	12	14,115		
Total	12893,250	24			
Corrected Total	1299,240	23			

a. R Squared = ,870 (Adjusted R Squared = ,750)

Lampiran 4c. Hasil Uji Lanjut Duncan

Bilangan Peroksida

Duncan[a,b]

Perlakuan	N	Subset 1	Subset 2	Subset 3
Minyak kedelai tanpa perlakuan (kontrol)	8	16,1875		
Minyak kedelai + 0,8% ekstrak daun salam + 1% surfaktan Sorbitan monooleat	8		21,5000	
Minyak kedelai + 0,8% ekstrak daun salam (tanpa surfaktan Sorbitan monooleat	8			28,2500
Sig.		1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 14,115.

a. Uses Harmonic Mean Sample Size = 8,000.

b. Alpha = ,05.

Bilangan Peroksida

Duncan[a,b]

Pemanasan Ke	N	Subset 1	2	3
3 jam	6	16,2500		
6 jam	6		21,1667	
9 jam	6		23,0000	23,0000
12 jam	6			27,5000
Sig.		1,000	,415	,060

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 14,115.

a. Uses Harmonic Mean Sample Size = 6,000.

b. Alpha = ,05.

Lampiran 5. Hasil Analisis Asam Lemak Bebas

Lampiran 5a. Hasil Analisis Asam Lemak Bebas

Sampel		Asam Lemak Bebas (%) Pemanasan 3 Jam	6 Jam	9 Jam	12 Jam	Rata2
M	1	0,0497	0,0742	0,1235	0,1642	**0,1029**
	2	0,0672	0,0918	0,1274	0,1729	**0,1148**
	Rata2	**0,059±0,01**	**0,083±0,01**	**0,125±0,002**	**0,169±0,006**	
MD	1	0,1603	0,1534	0,1767	0,2094	**0,1749**
	2	0,1165	0,1413	0,2113	0,1921	**0,1653**
	Rata2	**0,138±0,03**	**0,147±0,008**	**0,194±0,02**	**0,201±0,01**	
MDS1	1	0,0713	0,0657	0,1140	0,1569	**0,1019**
	2	0,0553	0,0647	0,1186	0,1917	**0,1075**
	Rata2	**0,063±0,01**	**0,065±0,0007**	**0,116±0,003**	**0,174±0,02**	

Ket:
M = Minyak Kedelai tanpa Perlakuan (Kontrol)
MD = Minyak Kedelai + 0,8% Ekstrak Daun Salam
MDS1 = Minyak Kedelai + 0,8% Ekstrak Daun Salam + 1% Surfaktan Sorbitan monooleat

Lampiran 5b. Hasil Analisis Sidik Ragam Asam Lemak Bebas

Tests of Between-Subjects Effects

Dependent Variable: Asam Lemak Bebas

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	,058[a]	11	,005	22,021	,000
Intercept	,393	1	,393	1637,110	,000
Perlakuan	,021	2	,011	44,689	,000
Pemanasan	,034	3	,011	47,533	,000
Perlakuan * Pemanasan	,002	6	,000	1,709	,202
Error	,003	12	,000		
Total	,454	24			
Corrected Total	,061	23			

a. R Squared = ,953 (Adjusted R Squared = ,910)

Lampiran 5c. Hasil Uji Lanjut Duncan

Asam Lemak Bebas

Duncan[a,b]

Perlakuan	N	Subset 1	Subset 2
Minyak kedelai + 0,8% ekstrak daun salam + 1% surfaktan Sorbitan monooleat	8	,1048	
Minyak kedelai tanpa perlakuan (kontrol)	8	,1089	
Minyak kedelai + 0,8% ekstrak daun salam (tanpa surfaktan Sorbitan monooleat	8		,1701
Sig.		,607	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,000.

a. Uses Harmonic Mean Sample Size = 8,000.

b. Alpha = ,05.

Asam Lemak Bebas

Duncan[a,b]

Pemanasan Ke	N	Subset 1	2	3
3 jam	6	,0867		
6 jam	6	,0985		
9 jam	6		,1453	
12 jam	6			,1812
Sig.		,212	1,000	1,000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

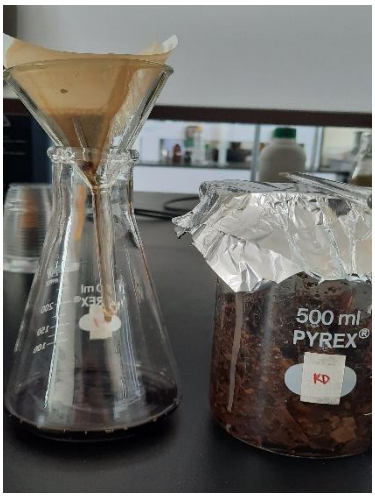
The error term is Mean Square(Error) = ,000.

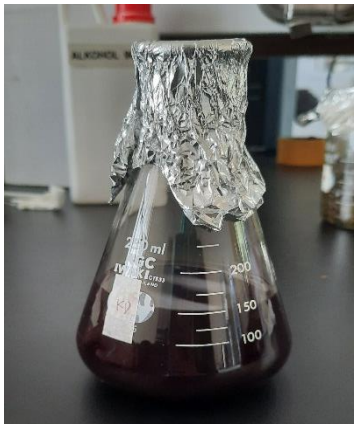
a. Uses Harmonic Mean Sample Size = 6,000.

b. Alpha = ,05.

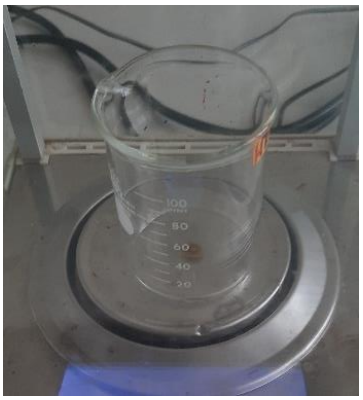
Lampiran 6. Dokumentasi

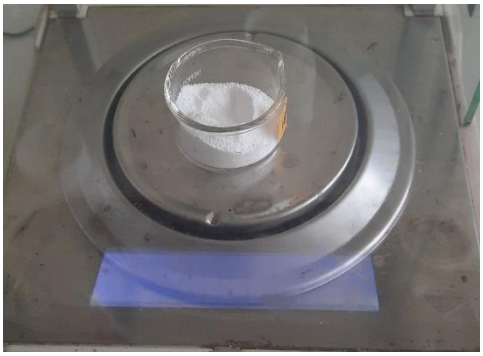
1. Ekstraksi Daun Salam

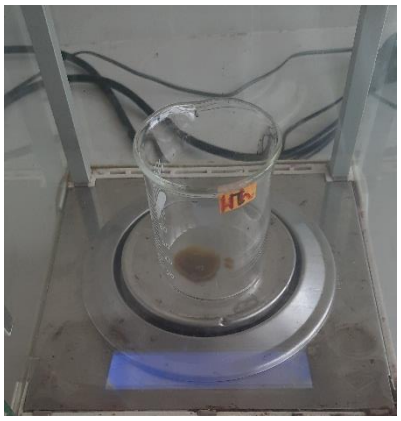




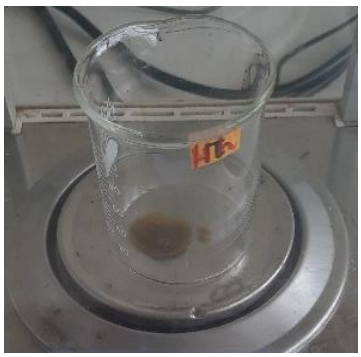
2. Pengujian Total Fenolik

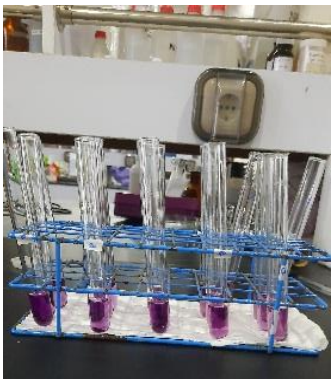




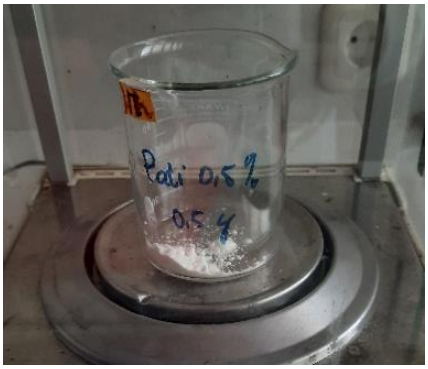


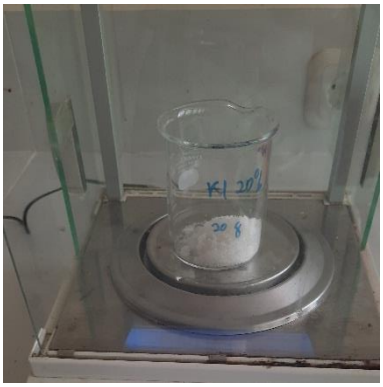
3. Pengujian Aktivitas Antioksidan





4. Pengujian Bilangan Iodin





5. Pengujian Bilangan Peroksida

6. Pengujian Asam Lemak Bebas