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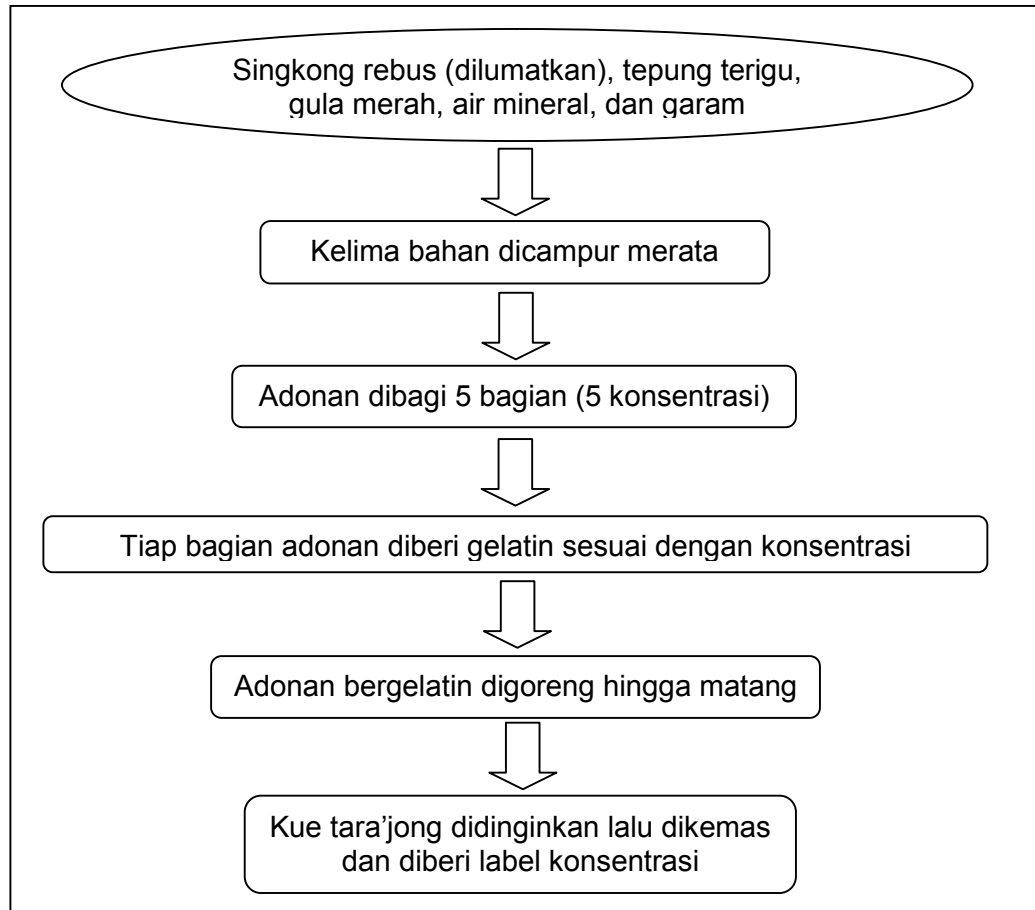


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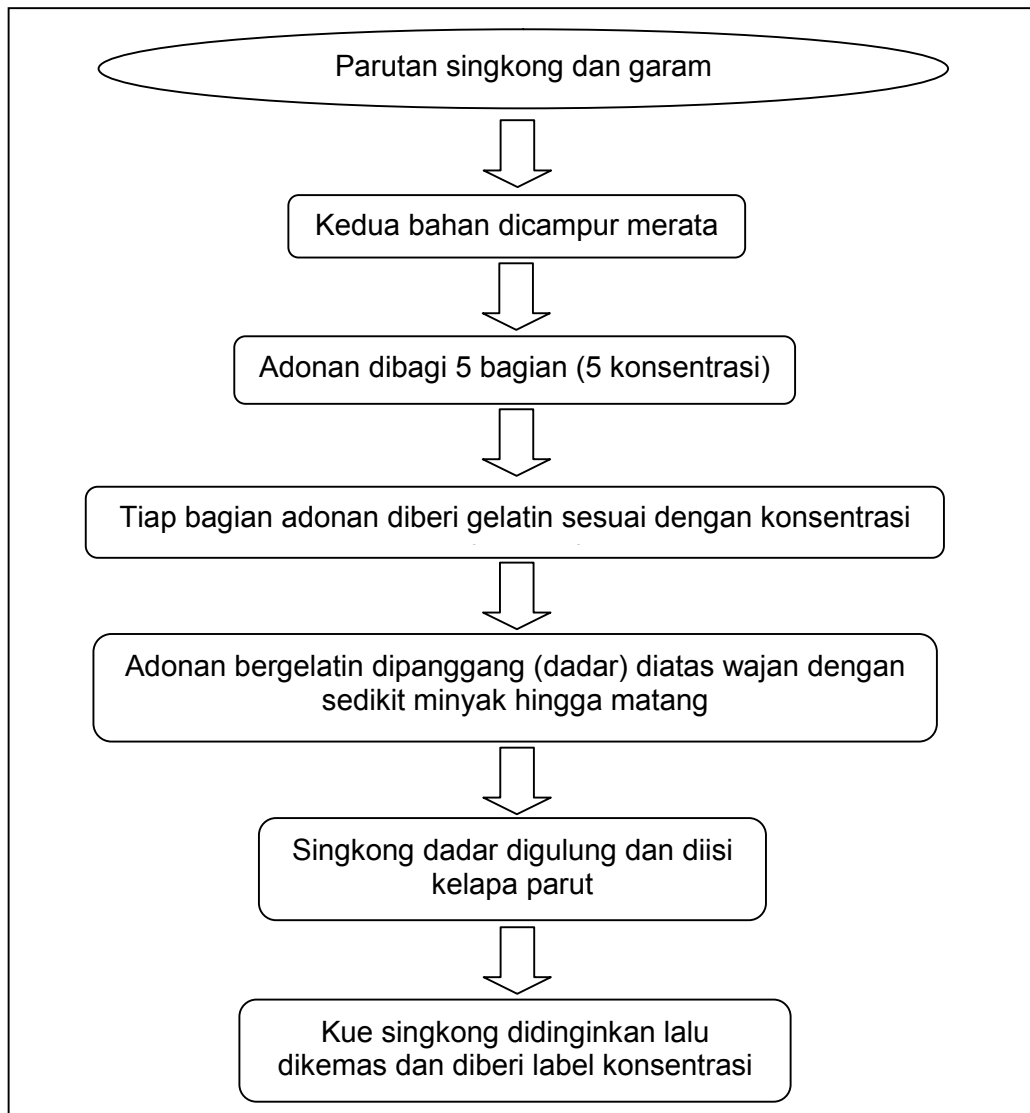
## Lampiran 1. Prosedur Pembuatan Produk yang Diberi Perlakuan Gelatin Tulang Ikan

### A. Tara'jong



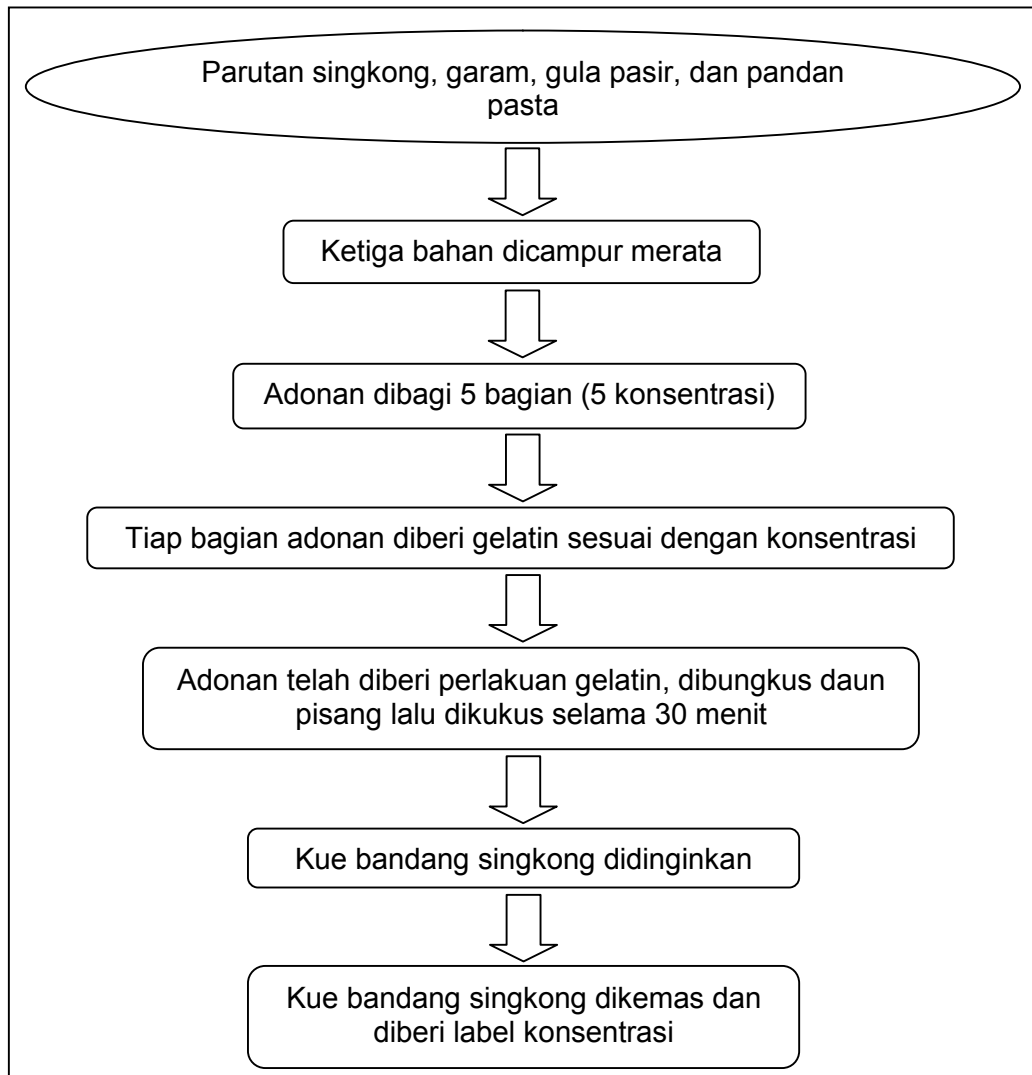


## B. Kaddo Boddong





### C. Bandang Singkong





## Lampiran 2. Prosedur Pengujian Kadar Protein Produk Berbasis Singkong

Sebanyak 0,5 gr produk, dimasukkan ke dalam labu khjedhal lalu ditambahkan dengan 1 gr campuran selenium dan 10 ml  $\text{H}_2\text{SO}_4$  pekat. Labu khjedhal digoyangkan sampai semua contoh terbasahi dengan  $\text{H}_2\text{SO}_4$ , selanjutnya didestruksi dalam lemari asam sampai jernih. Setelah dingin, cairan dituang ke dalam labu ukur 100 ml sambil dibilas dengan akuades. Volume cairan diimpitkan dengan tanda garis menggunakan air suling. Sebanyak 10 ml larutan  $\text{H}_3\text{BO}_3$  2% dan 4 tetes larutan indikator merah (*methyl-red indicator*) dimasukkan ke dalam erlenmeyer 100 ml. Sebanyak 10 ml larutan ekstrak sampel dimasukkan ke dalam tabung destilasi dan ditambahkan 10 ml NaOH 40% dan 10 ml akuades. Destilasi hingga volume destilat dalam labu penampung mencapai 50 ml. Destilat dititrasikan dengan larutan HCl 0,1N hingga warna hijau muda berubah menjadi merah muda. Kadar protein dihitung dengan rumus :

$$\text{Kadar Protein} = \frac{V \times N \times 14,0017 \times 6,25 \times P}{\text{Berat sampel (g)}} \times 100\%$$

dimana :

V = Volume titrasi gelatin (ml)

N = Normaliter larutan HCl

P = Faktor Pengenceran (100/10) = 10

14,0017 = Berat atom nitrogen, dan

6,25 = Faktor konversi protein



### Lampiran 3. Lembar Scoresheet yang Didisi oleh Panelis

#### SCORESHEET

#### UJI PENERIMAAN KONSUMEN TERHADAP PRODUK MAKANAN TRADISIONAL BERGELATIN

**Instruksi :**

Dihadapan saudara terdapat lima jenis produk Onde-onde yang mengandung gelatin. Saudara diminta untuk memberikan penilaian berdasarkan kesukaaan terhadap lima parameter seperti yang tertera dalam tabel. Berikan nilai kesukaaan mulai dari angka 1 sampai 5 dengan keterangan sebagai berikut:

1. Tidak suka
2. Kurang disukai
3. Cukup disukai
4. Disukai
5. Sangat di suka

Berikan penilaian anda pada kolom yang sesuai.

<b>Nama Panelis :</b>		<b>Produk :</b>				
<b>Jenis Kelamin : L/P</b>		<b>Waktu :</b>				
<b>Pekerjaan :</b>		<b>Tempat :</b>				
<b>PERINTAH</b>	Nyatakan kesukaan anda terhadap karakteristik organoleptik dengan menuliskan angka pada kolom yang sesuai					
<b>INDIKATOR</b>	<b>TINGKAT KESUKAAN</b>					
	<b>Kode Sampel</b>	<b>Kode sampel</b>	<b>Kode sampel</b>	<b>Kode sampel</b>	<b>Kode sampel</b>	
<b>Warna</b>						
<b>Bau</b>						
<b>Kerenyahan</b>						
<b>Tekstur</b>						
<b>Cita rasa</b>						

Makassar, Januari 2012

Panelis

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**Lampiran 4. Hasil Uji Kadar Protein Produk Berbasis Singkong yang Ditambahkan Dengan Gelatin Tulang Ikan**

**1. Tara'jong**

No	Kode sampel	Berat sampel (gr)	Volume titrasi (ml)	Kadar Protein (%)
1	CT.0%.I	2,2039	2,65	2,99
2	CT.0%.II	2,1679	2,60	2,98
3	CT.0%.III	2,0742	2,35	2,82
4	CT.5%.I	1,9768	5,40	6,79
5	CT.5%.II	2,0157	5,90	7,27
6	CT.5%.III	1,8779	4,60	6,09
7	CT.10%.I	2,2843	10,30	11,20
8	CT.10%.II	2,1845	9,15	10,41
9	CT.10%.III	2,2802	10,50	11,44
10	CT.15%.I	1,7567	9,55	13,51
11	CT.15%.II	1,8239	9,60	13,08
12	CT.15%.III	1,8180	8,70	11,89
13	CT.20%.I	1,4287	9,05	15,74
14	CT.20%.II	1,6165	11,50	17,68
15	CT.20%.III	1,4635	10,25	17,40

**2. Kaddo Boddong**

No	Kode sampel	Berat sampel (gr)	Volume titrasi (ml)	Kadar Protein (%)
1	PCK.0%.I	2,4187	0,45	0,46
2	PCK.0%.II	2,3703	0,40	0,42
3	PCK.0%.III	2,3240	0,45	0,48
4	PCK.5%.I	1,9904	4,65	5,81
5	PCK.5%.II	2,1460	4,45	5,15
6	PCK.5%.III	2,0608	5,25	6,33
7	PCK.10%.I	1,9379	8,10	10,39
8	PCK.10%.II	1,8537	8,15	10,93
9	PCK.10%.III	1,7970	7,90	10,91
10	PCK.15%.I	1,6021	9,75	14,59
11	PCK.15%.II	1,6340	9,05	13,76
12	PCK.15%.III	1,6064	8,65	13,38
13	PCK.20%.I	1,4367	9,05	15,65
14	PCK.20%.II	1,5122	9,85	16,19
15	PCK.20%.III	1,5527	9,05	14,48

**3. Bandang Singkong**



No	Kode sampel	Berat sampel (gr)	Volume titrasi (ml)	Kadar Protein (%)
1	PB.0%.I	2,1771	0,45	0,51
2	PB.0%.II	2,2658	0,40	0,44
3	PB.0%.III	2,1253	0,45	0,53
4	PB.5%.I	1,8588	4,65	6,22
5	PB.5%.II	2,1218	4,45	5,21
6	PB.5%.III	2,2711	4,65	5,09
7	PB.10%.I	2,0073	7,30	9,04
8	PB.10%.II	1,9200	7,25	9,38
9	PB.10%.III	1,9362	8,05	10,33
10	PB.15%.I	2,1568	11,45	13,19
11	PB.15%.II	2,0766	12,45	14,90
12	PB.15%.III	2,0480	11,50	13,95
13	PB.20%.I	1,7144	10,95	15,87
14	PB.20%.II	1,7304	10,90	15,65
15	PB.20%.III	1,8357	12,10	16,38

#### Kadar Protein Rata-rata

Produk	Konsentrasi gelatin (%)				
	0	5	10	15	20
Tarajong	2,93a	6,70b	11,02c	12,83c	16,94d
K. Boddong	0,45a	5,76b	10,74c	13,91d	15,44d
Bandang Singkong	0,49a	5,51b	9,58c	14,01d	15,97d



## Lampiran 5. Uji Statistik Kadar Protein Produk Tara'jong

### a. Uji Anova Kadar Protein Produk Tara'jong

ANOVA

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	354.016	4	88.504	178.357	.000
Within Groups	4.962	10	.496		
Total	358.979	14			

### b. Uji Bonfferoni Kadar Protein Produk Tara'jong

Bonfferoni Multiple Comparisons

(I) Konsentrasi	(J) Konsentrasi	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
					Lower Bound	Upper Bound
.00	5.00	-3.77333(*)	.57516	.001	-5.8332	-1.7134
	10.00	-8.08667(*)	.57516	.000	-10.1466	-6.0268
	15.00	-9.89667(*)	.57516	.000	-11.9566	-7.8368
	20.00	-14.01000(*)	.57516	.000	-16.0699	-11.9501
5.00	10.00	-4.31333(*)	.57516	.000	-6.3732	-2.2534
	15.00	-6.12333(*)	.57516	.000	-8.1832	-4.0634
	20.00	-10.23667(*)	.57516	.000	-12.2966	-8.1768
10.00	15.00	-1.81000	.57516	<b>.104</b>	-3.8699	.2499
	20.00	-5.92333(*)	.57516	.000	-7.9832	-3.8634
15.00	20.00	-4.11333(*)	.57516	.000	-6.1732	-2.0534

\* The mean difference is significant at the .05 level.

### c. Uji Regresi Kadar Protein Produk Tara'jong

Descriptive Statistics

	Mean	Std. Deviation	N
Kadar_Protein	10.0860	5.06146	15
Konsentrasi	10.0000	7.31925	15

Correlations

		Kadar_Protein	Konsentrasi
Pearson Correlation	Kadar_Protein	1.000	.987
	Konsentrasi	.987	1.000
Sig. (1-tailed)	Kadar_Protein	.	.000
	Konsentrasi	.000	.
N	Kadar_Protein	15	15
	Konsentrasi	15	15



Model Summary(b)

Model	R	R Square	Adjusted R Square	Std. Error of the Estimate	Change Statistics				
					R Square Change	F Change	df1	df2	Sig. F Change
1	.987(a)	.974	.972	.84126	.974	493.782	1	13	.000

a Predictors: (Constant), Konsentrasi

b Dependent Variable: Kadar\_Protein

ANOVA(b)

Model		Sum of Squares	df	Mean Square	F	Sig.
1	Regression	349.457	1	349.457	493.782	.000(a)
	Residual	9.200	13	.708		
	Total	358.657	14			

a Predictors: (Constant), Konsentrasi

b Dependent Variable: Kadar\_Protein

Coefficients(a)

Model		Unstandardized Coefficients		Standardized Coefficients	t	Sig.
		B	Std. Error	Beta		
1	(Constant)	3.260	.376		8.665	.000
	Konsentrasi	.683	.031	.987	22.221	.000

a Dependent Variable: Kadar\_Protein



## Lampiran 6. Uji Statistik Kadar Protein Produk Kaddo Boddong

### a. Uji Anova Kadar Protein Produk Kaddo Boddong

ANOVA					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	455.398	4	113.849	357.702	.000
Within Groups	3.183	10	.318		
Total	458.580	14			

### b. Uji Bonfferoni Kadar Protein Produk Kaddo Boddong

#### Multiple Comparisons

(I) Konsentrasi	(J) Konsentrasi	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
					Lower Bound	Upper Bound
.00	5.00	-5.31000(*)	.46064	.000	-6.9597	-3.6603
	10.00	-10.29000(*)	.46064	.000	-11.9397	-8.6403
	15.00	-13.45667(*)	.46064	.000	-15.1064	-11.8069
	20.00	-14.98667(*)	.46064	.000	-16.6364	-13.3369
5.00	10.00	-4.98000(*)	.46064	.000	-6.6297	-3.3303
	15.00	-8.14667(*)	.46064	.000	-9.7964	-6.4969
	20.00	-9.67667(*)	.46064	.000	-11.3264	-8.0269
10.00	15.00	-3.16667(*)	.46064	.000	-4.8164	-1.5169
	20.00	-4.69667(*)	.46064	.000	-6.3464	-3.0469
15.00	20.00	-1.53000	.46064	.077	-3.1797	.1197

\* The mean difference is significant at the .05 level.

### c. Uji Regresi Kadar Protein Produk Kaddo Boddong

#### Descriptive Statistics

	Mean	Std. Deviation	N
Kadar_Protein	9.2627	5.72283	15
Konsentrasi	10.0000	7.31925	15

#### Correlations

		Kadar_Protein	Konsentrasi
Pearson Correlation	Kadar_Protein	1.000	.975
	Konsentrasi	.975	1.000
Sig. (1-tailed)	Kadar_Protein	.	.000
	Konsentrasi	.000	.
N	Kadar_Protein	15	15
	Konsentrasi	15	15



Model Summary(b)

Model	R	R Square	Adjusted R Square	Std. Error of the Estimate	Change Statistics				
					R Square Change	F Change	df1	df2	Sig. F Change
1	.975(a)	.951	.947	1.31989	.951	250.193	1	13	.000

a Predictors: (Constant), Konsentrasi

b Dependent Variable: Kadar\_Protein

ANOVA(b)

Model		Sum of Squares	df	Mean Square	F	Sig.
1	Regression	435.864	1	435.864	250.193	.000(a)
	Residual	22.647	13	1.742		
	Total	458.511	14			

a Predictors: (Constant), Konsentrasi

b Dependent Variable: Kadar\_Protein

Coefficients(a)

Model		Unstandardized Coefficients		Standardized Coefficients	t	Sig.
		B	Std. Error	Beta		
1	(Constant)	1.639	.590		2.777	.016
	Konsentrasi	.762	.048	.975	15.818	.000

a Dependent Variable: Kadar\_Protein



## Lampiran 7. Uji Statistik Kadar Protein Produk Bandang Singkong

### a. Uji Anova Kadar Protein Produk Kadddo Boddong

ANOVA					
	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	475.535	4	118.884	347.864	.000
Within Groups	3.418	10	.342		
Total	478.952	14			

### b. Uji Bonfferoni Kadar Protein Produk Bandang Singkong

#### Multiple Comparisons

(I) Konsentrasi	(J) Konsentrasi	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
					Lower Bound	Upper Bound
.00	5.00	-5.01333(*)	.47732	.000	-6.7228	-3.3039
	10.00	-9.09000(*)	.47732	.000	-10.7995	-7.3805
	15.00	-13.52000(*)	.47732	.000	-15.2295	-11.8105
	20.00	-15.47333(*)	.47732	.000	-17.1828	-13.7639
5.00	10.00	-4.07667(*)	.47732	.000	-5.7861	-2.3672
	15.00	-8.50667(*)	.47732	.000	-10.2161	-6.7972
	20.00	-10.46000(*)	.47732	.000	-12.1695	-8.7505
10.00	15.00	-4.43000(*)	.47732	.000	-6.1395	-2.7205
	20.00	-6.38333(*)	.47732	.000	-8.0928	-4.6739
15.00	20.00	-1.95333(*)	.47732	.022	-3.6628	-.2439

\* The mean difference is significant at the .05 level.

### c. Uji Regresi Kadar Protein Produk Bandang Singkong

#### Descriptive Statistics

	Mean	Std. Deviation	N
Kadar_Protein	9.1127	5.84901	15
Konsentrasi	10.0000	7.31925	15

#### Correlations

		Kadar_Protein	Konsentrasi
Pearson Correlation	Kadar_Protein	1.000	.987
	Konsentrasi	.987	1.000
Sig. (1-tailed)	Kadar_Protein	.	.000
	Konsentrasi	.000	.
N	Kadar_Protein	15	15
	Konsentrasi	15	15



Model Summary(b)

Model	R	R Square	Adjusted R Square	Std. Error of the Estimate	Change Statistics				
					R Square Change	F Change	df1	df2	Sig. F Change
1	.987(a)	.975	.973	.96007	.975	506.625	1	13	.000

a Predictors: (Constant), Konsentrasi

b Dependent Variable: Kadar\_Protein

ANOVA(b)

Model		Sum of Squares	df	Mean Square	F	Sig.
1	Regression	466.970	1	466.970	506.625	.000(a)
	Residual	11.982	13	.922		
	Total	478.952	14			

a Predictors: (Constant), Konsentrasi

b Dependent Variable: Kadar\_Protein

Coefficients(a)

Model		Unstandardized Coefficients		Standardized Coefficients	t	Sig.
		B	Std. Error	Beta		
1	(Constant)	1.222	.429		2.846	.014
	Konsentrasi	.789	.035	.987	22.508	.000

a Dependent Variable: Kadar\_Protein



**Lampiran 8. Hasil Pengujian Tingkat Kesukaan Terhadap Parameter Organoleptik Produk Tara'jong, Kaddo Boddong, dan Bandang Singkong**

**1. Tara'jong**

Tara'jong 0%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	2	2	3	4	4	5	4	4	4	4	5	4	3	4	4	3.6228	0.8837
Bau	2	2	5	4	3	5	4	4	4	4	4	3	3	4	3	3.6000	0.9103
Kerenyahan	2	2	3	4	2	4	4	4	3	3	2	2	2	4	1	2.8000	1.0142
Tekstur	2	2	4	4	2	4	4	3	4	3	2	2	3	3	2	2.9333	0.8837
Cita rasa	2	2	4	4	2	5	5	5	5	4	3	3	3	4	2	3.5333	1.1872

Tara'jong 5%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	2	2	3	4	4	4	3	2	3	4	4	2	2	4	3	3.0667	0.8837
Bau	2	2	2	4	3	2	2	2	2	4	5	2	3	4	2	2.7333	1.0328
Kerenyahan	2	2	3	3	2	3	2	3	3	3	4	3	3	3	1	2.6667	0.7237
Tekstur	2	2	2	3	1	5	2	2	2	3	4	2	2	4	1	2.4667	1.1255
Cita rasa	2	2	2	3	1	3	1	2	2	4	3	2	1	4	1	2.2000	1.0142

Tara'jong 10%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	4	4	2	4	4	5	3	3	3	4	4	4	3	4	4	3.6667	0.7237
Bau	4	4	4	4	4	5	3	3	3	4	5	4	3	4	4	3.8667	0.6399
Kerenyahan	4	4	2	3	5	4	3	4	3	3	4	4	3	4	4	3.6000	0.7368
Tekstur	4	4	2	3	4	5	3	3	3	4	4	3	3	4	4	3.5333	0.7432
Cita rasa	4	4	2	4	5	4	4	4	4	3	5	4	3	5	4	3.9333	0.7988



Tara'jong 15%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	2	1	3	2	4	3	2	2	4	3	4	2	2	3	1	2.5333	0.9904
Bau	2	1	1	2	2	1	2	2	2	4	4	1	3	3	1	2.0667	1.0328
Kerenyahan	2	1	2	2	1	2	2	2	3	3	3	2	3	3	1	2.1333	0.7432
Tekstur	2	1	1	2	1	3	2	1	3	4	2	1	2	3	1	1.9333	0.9612
Cita rasa	2	1	1	2	1	2	1	2	2	3	4	1	3	2	1	1.8667	0.9155

Tara'jong 20%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	1	2	2	2	3	2	2	1	3	3	3	1	2	3	1	1.9067	0.7988
Bau	1	2	1	2	2	2	2	1	3	4	3	1	2	2	1	1.9333	0.8837
Kerenyahan	1	2	1	2	1	3	2	2	3	3	2	2	2	2	1	1.9333	0.7037
Tekstur	1	2	1	2	1	3	2	1	3	4	2	2	2	2	1	1.9333	0.8837
Cita rasa	1	2	1	2	1	2	1	1	2	4	3	1	2	1	1	1.6667	0.8997

## 2. Kaddo Boddong

Kaddo Boddong 0%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	4	4	4	4	4	5	4	3	4	3	5	4	4	4	4	4.0000	0.5345
Bau	4	4	4	4	5	4	2	3	3	3	5	4	3	4	4	3.7333	0.7988
Kekenyalan	4	4	4	4	3	4	2	3	4	3	4	4	4	4	4	3.6667	0.6172
Tekstur	4	4	4	4	5	4	3	4	3	3	4	4	4	4	4	3.8667	0.5164
Cita rasa	4	4	4	4	3	5	1	5	4	4	5	5	4	3	4	3.9333	1.0328

Kaddo Boddong 5%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	2	2	3	3	2	4	3	2	3	4	3	2	4	3	1	2.7333	0.8837
Bau	2	2	2	3	1	3	3	2	3	3	4	1	2	3	1	2.3333	0.8997
Kekenyalan	2	2	2	3	2	2	2	3	3	3	4	2	3	3	2	2.5333	0.6399
Tekstur	2	2	2	3	2	5	2	3	3	3	3	3	3	3	2	2.7333	0.7988
Cita rasa	2	2	1	3	1	3	1	2	2	3	4	2	4	2	1	2.2000	1.0142



### Kaddo Boddong 10%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	4	2	3	2	2	3	2	3	3	4	4	1	3	4	1	2.7333	1.0328
Bau	1	2	2	2	1	2	2	1	1	3	3	1	1	3	1	1.7333	0.7988
Kerenyahan	3	2	2	2	1	3	3	3	3	4	3	2	3	3	2	2.6000	0.7368
Tekstur	3	2	2	2	2	4	2	3	3	4	4	2	2	3	2	2.6667	0.8165
Cita rasa	2	2	1	2	1	5	1	1	2	3	3	1	3	3	1	2.0667	1.1629

### Kaddo Boddong 15%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	3	2	4	2	2	3	2	1	3	3	4	1	3	3	1	2.4667	0.9904
Bau	1	2	1	2	1	2	2	2	1	3	3	1	2	2	1	1.7333	0.7037
Kerenyahan	2	2	2	2	1	3	3	2	2	3	4	1	3	3	2	2.3333	0.8165
Tekstur	2	2	3	2	1	4	2	1	3	2	3	2	3	2	2	2.2667	0.7988
Cita rasa	2	2	1	2	1	2	1	1	2	4	3	2	2	2	1	1.8667	0.8338

### Kaddo Boddong 20%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	2	1	3	2	1	2	3	1	3	4	5	1	3	2	1	2.2667	1.2228
Bau	2	1	1	2	1	1	2	1	2	2	3	1	2	2	1	1.6000	0.6325
Kerenyahan	2	1	2	3	1	2	2	2	3	3	3	2	3	2	2	2.2000	0.6761
Tekstur	2	1	1	2	1	3	1	2	3	3	4	2	2	2	2	2.0667	0.8837
Cita rasa	2	1	1	2	1	1	1	1	2	4	4	1	1	1	1	1.6000	1.0556

## 3. Bandang singkong

### Bandang singkong 0%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	4	3	5	4	5	5	3	5	5	5	5	5	4	4	1	4.2000	1.1464
Bau	3	3	5	4	4	4	4	4	4	4	4	5	3	4	2	3.8000	0.7746
Kerenyahan	3	3	3	4	4	4	2	4	4	4	3	5	3	4	3	3.5333	0.7432
Tekstur	3	3	5	4	4	4	3	4	4	4	4	5	3	4	3	3.8000	0.6761
Cita rasa	4	3	4	4	4	4	3	5	5	5	4	5	3	4	1	3.8667	1.0601



Bandang singkong 5%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	2	1	3	3	2	4	3	2	3	2	4	3	3	3	4	2.8000	0.8619
Bau	1	2	2	3	3	3	3	2	3	3	5	2	3	3	4	2.8000	0.9411
Kerenyahan	2	2	2	3	1	3	3	3	3	3	5	3	3	3	4	2.8667	0.9155
Tekstur	2	2	2	2	3	4	3	3	3	3	4	2	3	3	4	2.8667	0.7432
Cita rasa	1	2	2	2	2	2	3	2	3	4	4	2	3	3	4	2.6000	0.9103

Bandang singkong 10%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	1	2	2	3	1	3	2	2	2	3	3	2	2	3	1	2.1333	0.7432
Bau	1	2	1	3	2	3	3	1	3	4	4	1	3	3	1	2.3333	1.1127
Kerenyahan	3	2	2	3	1	2	3	3	3	3	4	1	3	3	3	2.6000	0.8281
Tekstur	2	2	2	3	2	4	2	3	3	4	4	2	3	3	3	2.8000	0.7746
Cita rasa	1	2	2	2	2	3	1	1	3	3	3	1	2	2	1	1.9333	0.7988

Bandang singkong 15%

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	1	1	2	1	1	3	3	1	2	3	3	1	2	2	1	1.8000	0.8619
Bau	1	1	1	2	1	1	2	1	2	3	4	2	2	2	1	1.7333	0.8837
Kerenyahan	2	1	3	3	1	2	3	3	3	4	4	1	3	3	1	2.4667	1.0601
Tekstur	1	1	2	2	1	5	2	2	3	3	4	2	3	4	1	2.4000	1.2421
Cita rasa	1	2	1	2	1	2	3	1	2	4	3	1	2	2	1	1.8667	0.9155

Bandang singkong 20%p

Parameter	Panelis															Mean	STD
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15		
Warna	1	1	2	1	1	1	2	1	2	2	3	1	2	2	1	1.5333	0.6399
Bau	1	1	1	2	1	2	2	1	2	4	4	1	2	3	1	1.8667	1.0601
Kerenyahan	2	1	2	2	1	3	2	2	3	3	3	2	2	3	1	2.1333	0.7432
Tekstur	2	1	2	2	1	2	2	2	3	4	3	2	3	2	1	2.1333	0.8338
Cita rasa	1	1	1	2	1	3	1	1	2	4	3	1	3	3	1	1.8667	1.0601



## Lampiran 9. Uji Statistik Parameter Organoleptik Produk Tara'jong

### Test of Homogeneity of Variances

	Levene Statistic	df1	df2	Sig.
Warna	.711	4	70	.587
Aroma	1.304	4	70	.277
Kerenyahan	1.729	4	70	.153
Tekstur	.622	4	70	.648
Citarasa	1.740	4	70	.151

### ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Warna	Between Groups	31.120	4	7.780	10.500	.000
	Within Groups	51.867	70	.741		
	Total	82.987	74			
Aroma	Between Groups	45.947	4	11.487	13.831	.000
	Within Groups	58.133	70	.830		
	Total	104.080	74			
Kerenyahan	Between Groups	25.547	4	6.387	10.161	.000
	Within Groups	44.000	70	.629		
	Total	69.547	74			
Tekstur	Between Groups	28.213	4	7.053	8.192	.000
	Within Groups	60.267	70	.861		
	Total	88.480	74			
Citarasa	Between Groups	63.147	4	15.787	16.710	.000
	Within Groups	66.133	70	.945		
	Total	129.280	74			

### Uji Bonfferoni Parameter Organoleptik Produk Tara'jong Multiple Comparisons

Dependent Variable	(I) Konsentrasi	(J) Konsentrasi	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
Warna	0	5	.667	.314	.375	-.24	1.58
		10	.067	.314	1.000	-.84	.98
		15	1.200(*)	.314	.003	.29	2.11
		20	1.667(*)	.314	.000	.76	2.58
	5	10	-.600	.314	.604	-1.51	.31
		15	.533	.314	.942	-.38	1.44
		20	1.000(*)	.314	.022	.09	1.91
	10	15	1.133(*)	.314	.006	.22	2.04
		20	1.600(*)	.314	.000	.69	2.51
	15	20	.467	.314	1.000	-.44	1.38



Aroma	0	5	.867	.333	.112	-.10	1.83
		10	-.267	.333	1.000	-1.23	.70
		15	1.533(*)	.333	.000	.57	2.50
		20	1.667(*)	.333	.000	.70	2.63
	5	10	-1.133(*)	.333	.011	-2.10	-.17
		15	.667	.333	.490	-.30	1.63
		20	.800	.333	.189	-.16	1.76
	10	15	1.800(*)	.333	.000	.84	2.76
		20	1.933(*)	.333	.000	.97	2.90
	15	20	.133	.333	1.000	-.83	1.10
Kekenyalan	0	5	.133	.289	1.000	-.71	.97
		10	-.800	.289	.073	-1.64	.04
		15	.667	.289	.243	-.17	1.51
		20	.867(*)	.289	.038	.03	1.71
	5	10	-.933(*)	.289	.019	-1.77	-.09
		15	.533	.289	.697	-.31	1.37
		20	.733	.289	.135	-.11	1.57
	10	15	1.467(*)	.289	.000	.63	2.31
		20	1.667(*)	.289	.000	.83	2.51
	15	20	.200	.289	1.000	-.64	1.04
Tekstur	0	5	.467	.339	1.000	-.52	1.45
		10	-.600	.339	.809	-1.58	.38
		15	1.000(*)	.339	.043	.02	1.98
		20	1.000(*)	.339	.043	.02	1.98
	5	10	-1.067(*)	.339	.024	-2.05	-.08
		15	.533	.339	1.000	-.45	1.52
		20	.533	.339	1.000	-.45	1.52
	10	15	1.600(*)	.339	.000	.62	2.58
		20	1.600(*)	.339	.000	.62	2.58
	15	20	.000	.339	1.000	-.98	.98
Citarasa	0	5	1.333(*)	.355	.004	.30	2.36
		10	-.400	.355	1.000	-1.43	.63
		15	1.667(*)	.355	.000	.64	2.70
		20	1.867(*)	.355	.000	.84	2.90
	5	10	-1.733(*)	.355	.000	-2.76	-.70
		15	.333	.355	1.000	-.70	1.36
		20	.533	.355	1.000	-.50	1.56
	10	15	2.067(*)	.355	.000	1.04	3.10
		20	2.267(*)	.355	.000	1.24	3.30
	15	20	.200	.355	1.000	-.83	1.23

Bonferroni

\* The mean difference is significant at the .05 level.



## Lampiran 10. Uji Statistik Parameter Organoleptik Produk Kaddo Boddong

Test of Homogeneity of Variances

	Levene Statistic	df1	df2	Sig.
Warna	4.092	4	70	.005
Aroma	.624	4	70	.647
Kerenyahan	.533	4	70	.712
Tekstur	1.285	4	70	.284
Citarasa	.549	4	70	.700

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Warna	Between Groups	27.547	4	6.887	7.470	.000
	Within Groups	64.533	70	.922		
	Total	92.080	74			
Aroma	Between Groups	47.413	4	11.853	19.882	.000
	Within Groups	41.733	70	.596		
	Total	89.147	74			
Kerenyahan	Between Groups	20.267	4	5.067	10.310	.000
	Within Groups	34.400	70	.491		
	Total	54.667	74			
Tekstur	Between Groups	29.253	4	7.313	12.228	.000
	Within Groups	41.867	70	.598		
	Total	71.120	74			
Citarasa	Between Groups	51.067	4	12.767	12.142	.000
	Within Groups	73.600	70	1.051		
	Total	124.667	74			

Uji Bonfferoni Parameter Organoleptik Produk Tara'jong

Multiple Comparisons

Dependent Variable	(I) Konsentras i	(J) Konsentrasi	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
Warna	0	5	1.267(*)	.351	.006	.25	2.28
		10	1.267(*)	.351	.006	.25	2.28
		15	1.533(*)	.351	.000	.52	2.55
		20	1.733(*)	.351	.000	.72	2.75
	5	10	.000	.351	1.000	-1.02	1.02
		15	.267	.351	1.000	-.75	1.28
		20	.467	.351	1.000	-.55	1.48
	10	15	.267	.351	1.000	-.75	1.28
		20	.467	.351	1.000	-.55	1.48
	15	20	.200	.351	1.000	-.82	1.22
Aroma	0	5	1.400(*)	.282	.000	.58	2.22
		10	2.000(*)	.282	.000	1.18	2.82



		15	2.000(*)	.282	.000	1.18	2.82
		20	2.133(*)	.282	.000	1.32	2.95
	5	10	.600	.282	.369	-.22	1.42
		15	.600	.282	.369	-.22	1.42
		20	.733	.282	.113	-.08	1.55
	10	15	.000	.282	1.000	-.82	.82
		20	.133	.282	1.000	-.68	.95
	15	20	.133	.282	1.000	-.68	.95
Kerenyahan	0	5	1.133(*)	.256	.000	.39	1.88
		10	1.067(*)	.256	.001	.32	1.81
		15	1.333(*)	.256	.000	.59	2.08
		20	1.467(*)	.256	.000	.72	2.21
	5	10	-.067	.256	1.000	-.81	.68
		15	.200	.256	1.000	-.54	.94
		20	.333	.256	1.000	-.41	1.08
	10	15	.267	.256	1.000	-.48	1.01
		20	.400	.256	1.000	-.34	1.14
	15	20	.133	.256	1.000	-.61	.88
Tekstur	0	5	1.133(*)	.282	.001	.31	1.95
		10	1.200(*)	.282	.001	.38	2.02
		15	1.600(*)	.282	.000	.78	2.42
		20	1.800(*)	.282	.000	.98	2.62
	5	10	.067	.282	1.000	-.75	.89
		15	.467	.282	1.000	-.35	1.29
		20	.667	.282	.210	-.15	1.49
	10	15	.400	.282	1.000	-.42	1.22
		20	.600	.282	.371	-.22	1.42
	15	20	.200	.282	1.000	-.62	1.02
Citarasa	0	5	1.733(*)	.374	.000	.65	2.82
		10	1.867(*)	.374	.000	.78	2.95
		15	2.067(*)	.374	.000	.98	3.15
		20	2.333(*)	.374	.000	1.25	3.42
	5	10	.133	.374	1.000	-.95	1.22
		15	.333	.374	1.000	-.75	1.42
		20	.600	.374	1.000	-.49	1.69
	10	15	.200	.374	1.000	-.89	1.29
		20	.467	.374	1.000	-.62	1.55
	15	20	.267	.374	1.000	-.82	1.35

\* The mean difference is significant at the .05 level.



## Lampiran 11. Uji Statistik Parameter Organoleptik Produk Bandang Singkong

Test of Homogeneity of Variances

	Levene Statistic	df1	df2	Sig.
Warna	.894	4	70	.472
Aroma	1.205	4	70	.316
Krenyahan	1.088	4	70	.369
Tekstur	2.243	4	70	.073
Citarasa	.638	4	70	.637

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Warna	Between Groups	68.080	4	17.020	22.622	.000
	Within Groups	52.667	70	.752		
	Total	120.747	74			
Aroma	Between Groups	41.947	4	10.487	11.328	.000
	Within Groups	64.800	70	.926		
	Total	106.747	74			
Krenyahan	Between Groups	16.587	4	4.147	5.525	.001
	Within Groups	52.533	70	.750		
	Total	69.120	74			
Tekstur	Between Groups	24.133	4	6.033	7.840	.000
	Within Groups	53.867	70	.770		
	Total	78.000	74			
Citarasa	Between Groups	44.613	4	11.153	12.250	.000
	Within Groups	63.733	70	.910		
	Total	108.347	74			

Uji Bonfferoni Parameter Organoleptik Produk Bandang Singkong

Multiple Comparisons

Dependent Variable	(I) Konsentrasi	(J) Konsentrasi	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
Warna	.00	5.00	1.40000(*)	.31673	.000	.4819	2.3181
		10.00	2.06667(*)	.31673	.000	1.1486	2.9848
		15.00	2.40000(*)	.31673	.000	1.4819	3.3181
		20.00	2.66667(*)	.31673	.000	1.7486	3.5848
	5.00	10.00	.66667	.31673	.389	-.2514	1.5848
		15.00	1.00000(*)	.31673	.023	.0819	1.9181
		20.00	1.26667(*)	.31673	.002	.3486	2.1848
	10.00	15.00	.33333	.31673	1.000	-.5848	1.2514
		20.00	.60000	.31673	.623	-.3181	1.5181
	15.00	20.00	.26667	.31673	1.000	-.6514	1.1848
Aroma	.00	5.00	1.00000	.35132	.058	-.0184	2.0184



		10.00	1.46667(*)	.35132	.001	.4483	2.4851
		15.00	2.06667(*)	.35132	.000	1.0483	3.0851
		20.00	1.93333(*)	.35132	.000	.9149	2.9517
	5.00	10.00	.46667	.35132	1.000	-.5517	1.4851
		15.00	1.06667(*)	.35132	.034	.0483	2.0851
		20.00	.93333	.35132	.098	-.0851	1.9517
	10.00	15.00	.60000	.35132	.921	-.4184	1.6184
		20.00	.46667	.35132	1.000	-.5517	1.4851
	15.00	20.00	-.13333	.35132	1.000	-1.1517	.8851
Krenyahan	.00	5.00	.66667	.31633	.387	-.2503	1.5836
		10.00	.93333(*)	.31633	.043	.0164	1.8503
		15.00	1.06667(*)	.31633	.012	.1497	1.9836
		20.00	1.40000(*)	.31633	.000	.4830	2.3170
	5.00	10.00	.26667	.31633	1.000	-.6503	1.1836
		15.00	.40000	.31633	1.000	-.5170	1.3170
		20.00	.73333	.31633	.234	-.1836	1.6503
	10.00	15.00	.13333	.31633	1.000	-.7836	1.0503
		20.00	.46667	.31633	1.000	-.4503	1.3836
	15.00	20.00	.33333	.31633	1.000	-.5836	1.2503
Tekstur	.00	5.00	.93333(*)	.32032	.048	.0048	1.8618
		10.00	1.00000(*)	.32032	.026	.0715	1.9285
		15.00	1.40000(*)	.32032	.000	.4715	2.3285
		20.00	1.66667(*)	.32032	.000	.7382	2.5952
	5.00	10.00	.06667	.32032	1.000	-.8618	.9952
		15.00	.46667	.32032	1.000	-.4618	1.3952
		20.00	.73333	.32032	.251	-.1952	1.6618
	10.00	15.00	.40000	.32032	1.000	-.5285	1.3285
		20.00	.66667	.32032	.411	-.2618	1.5952
	15.00	20.00	.26667	.32032	1.000	-.6618	1.1952
Citarasa	.00	5.00	1.26667(*)	.34842	.005	.2567	2.2766
		10.00	1.93333(*)	.34842	.000	.9234	2.9433
		15.00	2.00000(*)	.34842	.000	.9900	3.0100
		20.00	2.00000(*)	.34842	.000	.9900	3.0100
	5.00	10.00	.66667	.34842	.598	-.3433	1.6766
		15.00	.73333	.34842	.389	-.2766	1.7433
		20.00	.73333	.34842	.389	-.2766	1.7433
	10.00	15.00	.06667	.34842	1.000	-.9433	1.0766
		20.00	.06667	.34842	1.000	-.9433	1.0766
	15.00	20.00	.00000	.34842	1.000	-1.0100	1.0100

\* The mean difference is significant at the .05 level.



