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LAMPIRAN

Lampiran 1.Hasil Analisa Proksimat Buah Pedada Muda

Perlakuan	Ulangan 1	Ulangan 2	Ulangan 3	Rata-rata	Jumlah(%)
Kadar Air	79.84	79.86	79.89	79.86	-
Kadar Abu	7.05	7.12	7.06	7.08	9
Kadar Protein	6.22	6.24	6.25	6.24	8
Kadar Lemak	1.43	1.42	1.42	1.42	2
Kadar Karbohidrat	65.14	65.08	65.16	65.12	81

Sumber: Data Sekunder Penelitian Tepung Buah Pedada, 2013

Lampiran 2. Kelarutan Dalam Air Tepung Buah Pedada

Lampiran 2a. Hasil Analisa Kelarutan Dalam Air Tepung Buah Pedada

Perlakuan	Kontrol	*Blanching*	Na-metabisulfit	*Blanching*+ Na-metabisulfit	Rata
Penjemuran	11.93	13.23	13.28	17.69	14.03
Blower	16.61	16.9	17.85	18.34	17.43
RATA2	14.27	15.065	15.565	18.015	

Sumber: Data Sekunder Penelitian Tepung Buah Pedada, 2013

Lampiran 2b.Analisis Sidik Ragam Terhadap KelarutanTepung Buah Pedadadalam Air

Tests of Between-Subjects Effects

Variable:kelarutan_dalam_air

Source	Type III Sum of Squares	Df	Mean Square	F	Sig.
Corrected Model	132.074[a]	7	18.868	95.207	.000
Intercept	5937.446	1	5937.446	2.996E4	.000
pencegahan_pencoklatan	47.035	3	15.678	79.113	.000
metode_pengeringan	69.054	1	69.054	348.451	.000
pencegahan_pencoklatan * metode_pengeringan	15.985	3	5.328	26.887	.000
Error	3.171	16	.198		
Total	6072.690	24			
Corrected Total	135.245	23			

a. R Squared = ,977 (Adjusted R Squared = ,966)

Lampiran 2c.Hasil Duncan's terhadap Kelarutan dalam Air Tepung Buah

Pedada

Kelarutan_Dalam_Air

Duncan

Pencegahan_Pencoklatan	N	Subset		
		1	2	3
A0	6	14.2667		
A1	6		15.0650	
A2	6		15.5667	
A3	6			18.0167
Sig.		1.000	.069	1.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = ,198.

Lampiran 3.Kadar Air Tepung Buah Pedada
Lampiran 3a.Hasil Analisa Kadar Air Tepung Buah Pedada

Perlakuan	Kontrol	*Blanching*	Na-metabisulfit	*Blanching*+ Na-metabisulfit	Rata
Penjemuran	7.05	9.44	9.79	11.66	9.49
Blower	5.46	5.92	6.29	6.82	6.12
RATA2	6.26	7.68	8.04	9.24	

Sumber: Data Sekunder Penelitian Tepung Buah Pedada, 2013

Lampiran 3b.Analisis Sidik Ragam Terhadap Kadar Air Tepung Buah Pedada

Tests of Between-Subjects Effects

Dependent Variable:kadar_air

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	104.482[a]	7	14.926	90.706	.000
Intercept	1448.794	1	1448.794	8.804E3	.000
pencegahan_pencoklatan	29.897	3	9.966	60.561	.000
metode_pengeringan	64.912	1	64.912	394.470	.000
pencegahan_pencoklatan * metode_pengeringan	9.674	3	3.225	19.596	.000
Error	2.633	16	.165		
Total	1555.909	24			
Corrected Total	107.115	23			

a. R Squared = ,975 (Adjusted R Squared = ,965)

Lampiran 3c.Uji Lanjut Duncan's terhadap kadar Air Tepung Buah Pedada

Kadar_Air

Duncan

pencegahan_pencoklatan	N	Subset		
		1	2	3
A0	6	6.1133		
A1	6		7.6833	
A2	6		8.0433	
A3	6			9.2383
Sig.		1.000	.144	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,165.

Lampiran 4.Kadar Abu Tepung Buah Pedada

Lampiran 4a. Hasil Analisa Kadar Abu Tepung Buah Pedada

Perlakuan	Kontrol	*Blanching*	Na-metabisulfit	*Blanching*+ Na-metabisulfit	Rata
Penjemuran	5.45	5.06	4.59	3.67	4.69
Blower	6.59	6.16	5.22	5.24	5.80
RATA2	6.02	5.61	4.91	4.46	

Sumber: Data Sekunder Penelitian Tepung Buah Pedada, 2013

Lampiran 4b.Analisis Sidik Ragam Terhadap Kadar Abu Tepung Buah Pedada

Tests of Between-Subjects Effects

Dependent Variable:kadar_abu

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	16.843[a]	7	2.406	15.780	.000
Intercept	671.301	1	671.301	4.403E3	.000
pencegahan_pencoklatan	9.703	3	3.234	21.212	.000
metode_pengeringan	6.355	1	6.355	41.680	.000
pencegahan_pencoklatan * metode_pengeringan	.785	3	.262	1.716	.204
Error	2.440	16	.152		
Total	690.584	24			
Corrected Total	19.282	23			

a. R Squared = ,873 (Adjusted R Squared = ,818)

Lampiran 3c.Uji Lanjut Duncan's terhadap kadar Abu Tepung Buah Pedada

kadar_abu

Duncan

pencegahan_pencoklatan	N	Subset 1	Subset 2
A3	6	4.4533	
A2	6	4.9050	
A1	6		5.7783
A0	6		6.0183
Sig.		.062	.303

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,152.

Lampiran 5.Kadar Protein Tepung Buah Pedada

Lampiran 5a. Hasil Analisa Kadar Protein Tepung Buah Pedada

Perlakuan	Kontrol	*Blanching*	Na-metabisulfit	*Blanching*+ Na-metabisulfit	Rata
Penjemuran	4.38	4.34	4.32	4.28	4.33
Blower	4.87	4.86	4.85	4.57	4.79
RATA2	4.63	4.60	4.59	4.43	

Sumber: Data Sekunder Penelitian Tepung Buah Pedada, 2013

Lampiran 5b.Analisis Sidik Ragam Terhadap Kadar Protein Tepung Buah Pedada

Tests of Between-Subjects Effects

Dependent Variable:kadar_protein

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	1.468[a]	7	.210	1.049E3	.000
Intercept	499.138	1	499.138	2.496E6	.000
pencegahan_pencoklatan	.147	3	.049	245.410	.000
metode_pengeringan	1.265	1	1.265	6.325E3	.000
pencegahan_pencoklatan * metode_pengeringan	.056	3	.019	93.076	.000
Error	.003	16	.000		
Total	500.609	24			
Corrected Total	1.471	23			

a. R Squared = ,998 (Adjusted R Squared = ,997)

Lampiran 5c.Uji Lanjut Duncan's terhadap kadar Protein Tepung Buah Pedada

kadar_protein

Duncan

pencegahan_pencoklatan	N	Subset		
		1	2	3
A3	6	4.4267		
A2	6		4.5883	
A1	6		4.6017	
A0	6			4.6250
Sig.		1.000	.122	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

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

Lampiran 6.Kadar Lemak Tepung Buah Pedada

Lampiran 6a. Hasil Analisa Kadar Lemak Tepung Buah Pedada

Perlakuan	Kontrol	*Blanching*	Na-metabisulfit	*Blanching*+ Na-metabisulfit	Rata
Penjemuran	1.22	1.21	1.19	1.17	1.20
Blower	1.27	1.23	1.19	1.08	1.19
RATA2	1.25	1.22	1.19	1.13	

Sumber: Data Sekunder Penelitian Tepung Buah Pedada, 2013

Lampiran 6b.Analisis Sidik Ragam Terhadap Kadar lemak Tepung Buah Pedada

Tests of Between-Subjects Effects

Dependent Variable:kadar_lemak

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.066[a]	7	.009	3.892	.012
Intercept	33.796	1	33.796	1.401E4	.000
pencegahan_pencoklatan	.032	3	.011	4.398	.019
metode_pengeringan	.001	1	.001	.249	.625
pencegahan_pencoklatan * metode_pengeringan	.033	3	.011	4.601	.017
Error	.039	16	.002		
Total	33.901	24			
Corrected Total	.104	23			

a. R Squared = ,630 (Adjusted R Squared = ,468)

Lampiran 7. Kadar Karbohidrat Tepung Buah Pedada

Lampiran 7a. Hasil Analisa Kadar Karbohidrat Tepung Buah Pedada

Perlakuan	Kontrol	*Blanching*	Na-metabisulfit	*Blanching*+ Na-metabisulfit	Rata
Penjemuran	81.91	79.94	80.11	79.22	80.30
Blower	81.81	81.82	82.44	82.29	82.09
RATA2	81.86	80.88	81.28	80.76	

Sumber: Data Sekunder Penelitian Tepung Buah Pedada, 2013

Lampiran 7b.Analisis Sidik Ragam Terhadap Kadar Air Tepung Buah Pedada

Tests of Between-Subjects Effects

Dependent Variable:kadar_karbohidrat

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	32.053[a]	7	4.579	17.039	.000
Intercept	158210.082	1	158210.082	5.887E5	.000
pencegahan_pencoklatan	4.414	3	1.471	5.475	.009
metode_pengeringan	19.368	1	19.368	72.069	.000
pencegahan_pencoklatan * metode_pengeringan	8.271	3	2.757	10.259	.001
Error	4.300	16	.269		
Total	158246.435	24			
Corrected Total	36.353	23			

a. R Squared = ,882 (Adjusted R Squared = ,830)

Lampiran 7c.Uji Lanjut Duncan's terhadap kadar Air Tepung Buah Pedada

kadar_karbohidrat

Duncan

pencegahan_pencoklatan	N	Subset	
		1	2
A3	6	80.7550	
A1	6	80.8817	
A2	6	81.2733	81.2733
A0	6		81.8567
Sig.		.119	.069

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,269.

Lampiran 8. Gambar buah pedada muda

Lampiran 8. Gambar tepung buah pedada menggunakan penjemuran dengan sinar matahari langsung

Lampiran 9. Gambar tepung buah pedada dengan pengeringan menggunakan *blower*