

## 6. DAFTAR PUSTAKA

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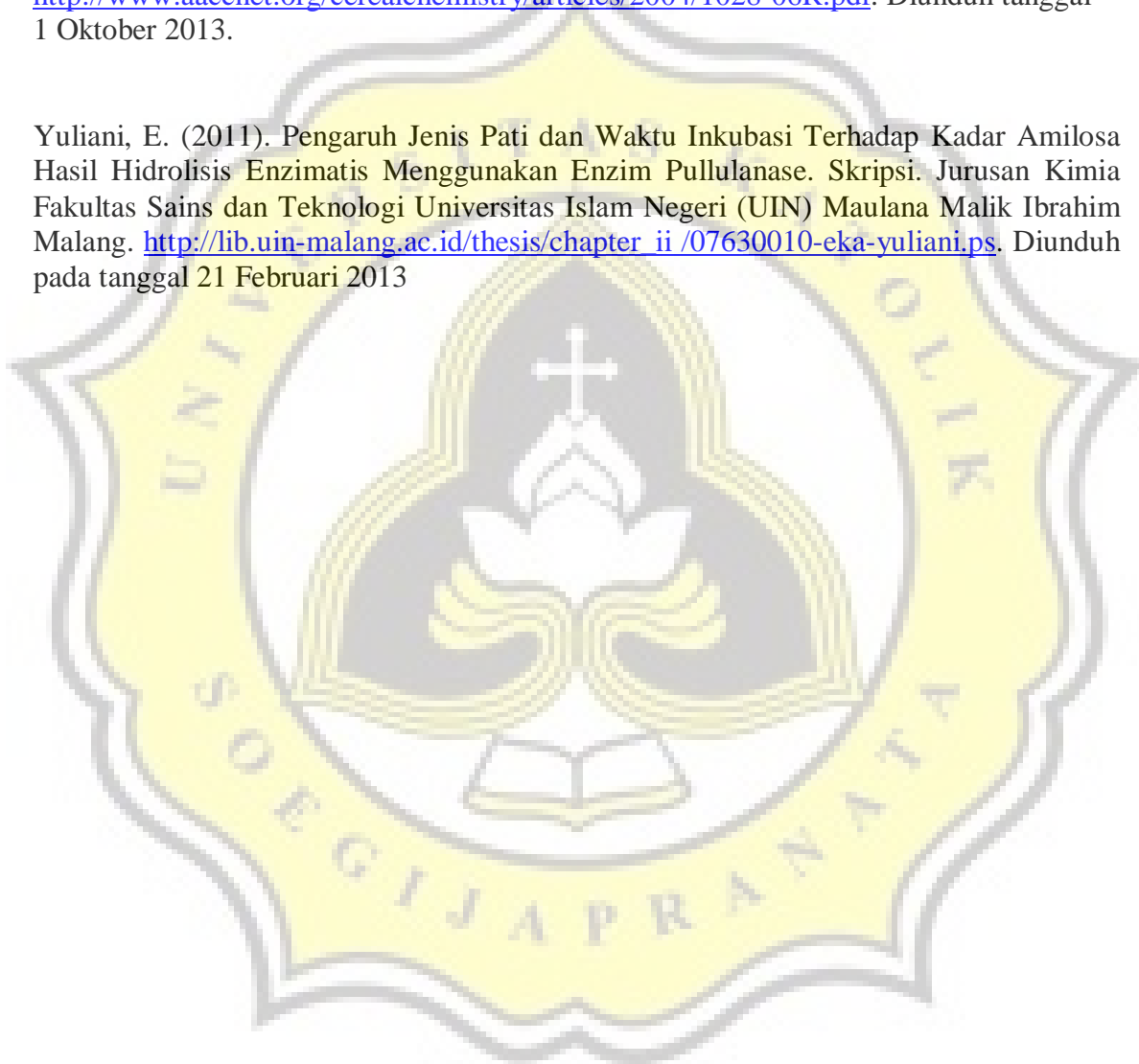
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## Lampiran 1. Worksheet Uji Rating Hedonik Mie Sagu Basah

### Worksheet Uji Rating Hedonik

Tanggal uji : 30 November 2012

Jenis sampel : Mie sagu basah

#### Identifikasi sampel Kode

- A : Mie sagu basah kontrol
- B : Mie sagu basah dengan penambahan ekstrak bit merah 20%
- C : Mie sagu basah dengan penambahan ekstrak bit merah 40%
- D : Mie sagu basah dengan penambahan ekstrak bit merah 60%
- E : Mie sagu basah dengan penambahan ekstrak bit merah 80%
- F : Mie sagu basah dengan penambahan ekstrak bit merah 100%

#### Kode kombinasi urutan penyajian :

ABCDEF= 1      CDEFAB= 3      EFABCD= 5  
BCDEFA = 2      DEFABC = 4      FABCDE = 6

#### Penyajian :

<i>Booth</i>	<i>Panelis</i>	<i>Kode Sampel</i> <small>urutan penyajian</small>
1	# 1, 7, 13, 19, 25	282, 924, 842, 642, 797, 452 <sup>1</sup>
2	# 2, 8, 14, 20, 26	296, 471, 372, 618, 935, 769 <sup>2</sup>
3	# 3, 9, 15, 21, 27	353, 747, 145, 863, 644, 475 <sup>3</sup>
4	# 4, 10, 16, 22, 28	161, 793, 196, 847, 112, 485 <sup>4</sup>
5	# 5, 11, 17, 23, 29	695, 615, 361, 375, 871, 512 <sup>5</sup>
6	# 6, 12, 18, 24, 30	633, 755, 868, 898, 546, 295 <sup>6</sup>

#### Rekap Kode Sampel

<b>Kode A</b>	282, 769, 644, 847, 361, 755
<b>Kode B</b>	924, 296, 475, 112, 375, 868
<b>Kode C</b>	842, 471, 353, 485, 871, 898
<b>Kode D</b>	642, 372, 747, 161, 512, 546
<b>Kode E</b>	797, 618, 145, 793, 695, 295
<b>Kode F</b>	452, 935, 863, 196, 615, 633

## Lampiran 2. *Scoresheet* Mie Sagu Basah

### UJI RATING HEDONIK

Nama :

Tanggal uji : November 2012

Produk : Mie basah

Atribut : Warna

#### Instruksi :

Di hadapan Anda terdapat 6 sampel mie basah dengan formulasi penambahan ekstrak bit merah yang berbeda. Amatilah warna sampel secara urut dari sampel sebelah kiri ke kanan. Anda boleh mengulang sesering yang Anda perlukan. Berilah nilai warna setiap sampel. Nilai 1= sangat tidak suka, 2= tidak suka, 3= suka, 4 = sangat suka, dan 5 = sangat suka sekali. Nilai yang diberikan **boleh sama** antar sampel

**Kode Sampel**

**Rating (boleh double)**

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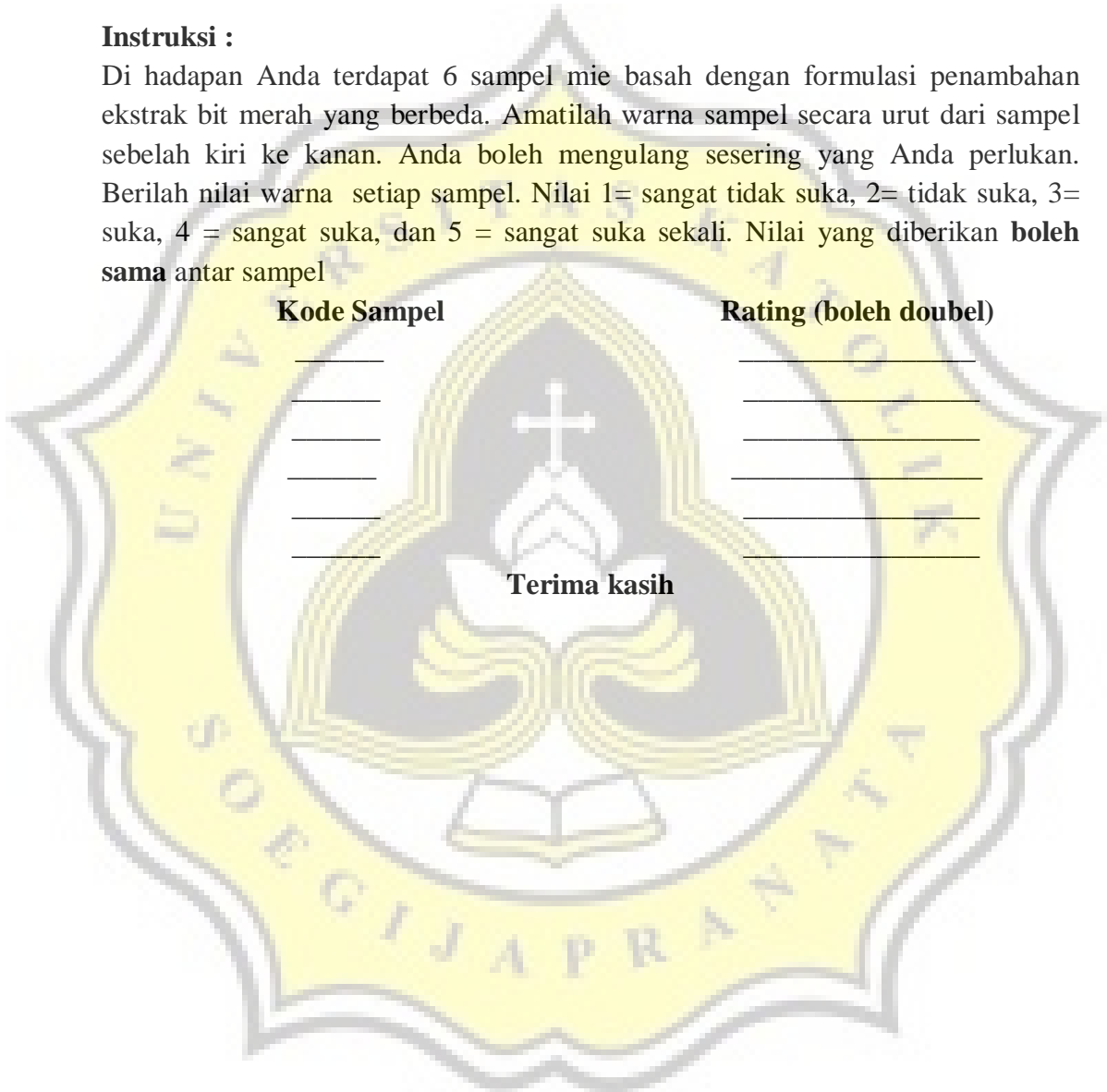
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**Terima kasih**





## UJI RATING HEDONIK

Nama :

Tanggal uji : November 2012

Produk : Mie basah

Atribut : Rasa

### Instruksi :

Di hadapan Anda terdapat 6 sampel mie basah dengan formulasi penambahan ekstrak bit merah yang berbeda. Cicipi sampel secara urut dari sampel sebelah kiri ke kanan. Anda boleh mengulang sesering yang Anda perlukan. Setiap kali akan mencoba sampel yang berbeda berkumurlah dengan air tawar yang tersedia. Kemudian berilah nilai rasa setiap sampel. Nilai 1= sangat tidak suka, 2= tidak suka, 3= suka, 4 = sangat suka, dan 5 = sangat suka sekali. Nilai yang diberikan **boleh sama** antar sampel

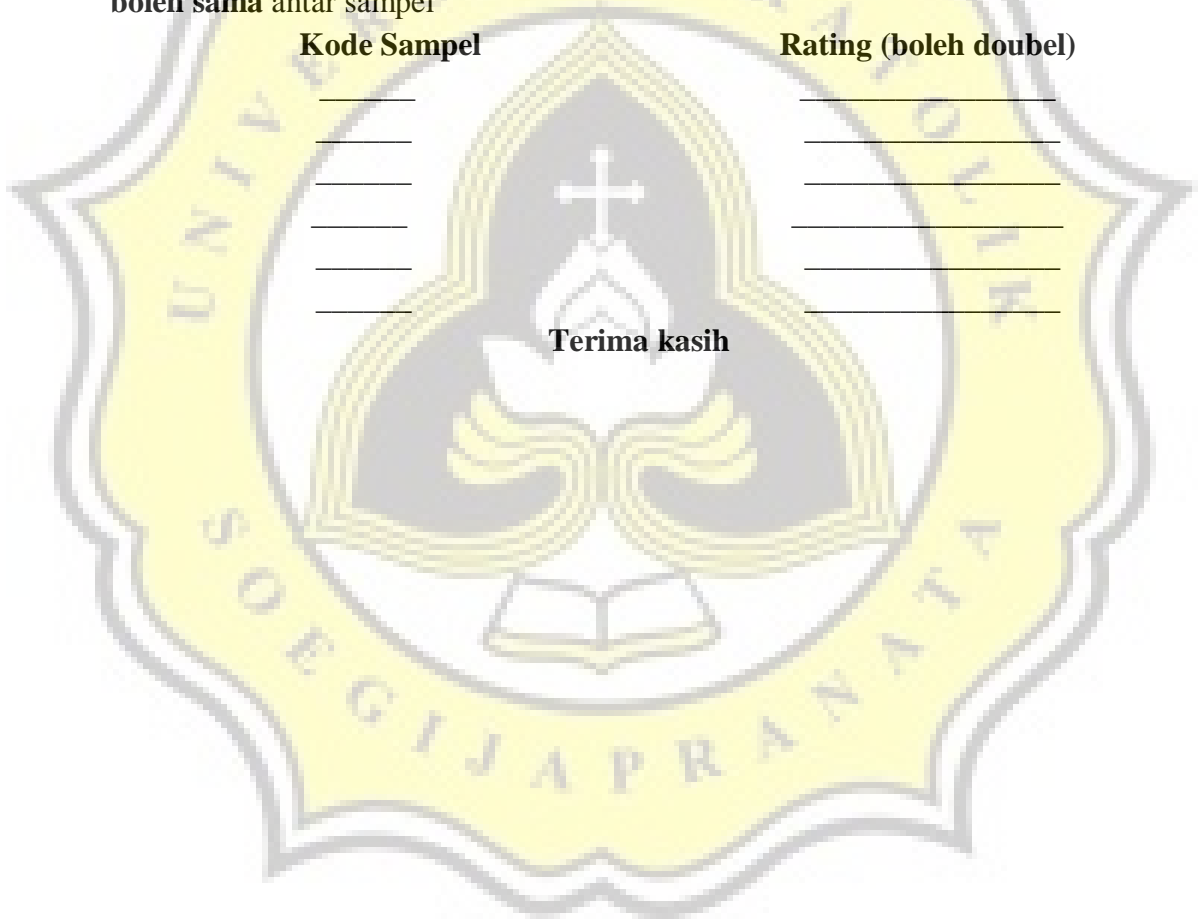
**Kode Sampel**

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**Rating (boleh double)**

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**Terima kasih**



## UJI RATING HEDONIK

Nama :

Tanggal uji : November 2012

Produk : Mie basah

Atribut : Kekenyalan

### Instruksi :

Di hadapan Anda terdapat 6 sampel mie basah dengan formulasi penambahan ekstrak bit merah yang berbeda. Kunyahlah sampel secara urut dari sampel sebelah kiri ke kanan dengan gigi geraham. Anda boleh mengulang sesering yang Anda perlukan. Setiap kali akan mengunyah sampel yang berbeda berkumurlah dengan air tawar yang tersedia. Kemudian berilah nilai kekenyalan setiap sampel. Nilai 1= sangat tidak suka, 2= tidak suka, 3= suka, 4 = sangat suka, dan 5 = sangat suka sekali. Nilai yang diberikan **boleh sama** antar sampel

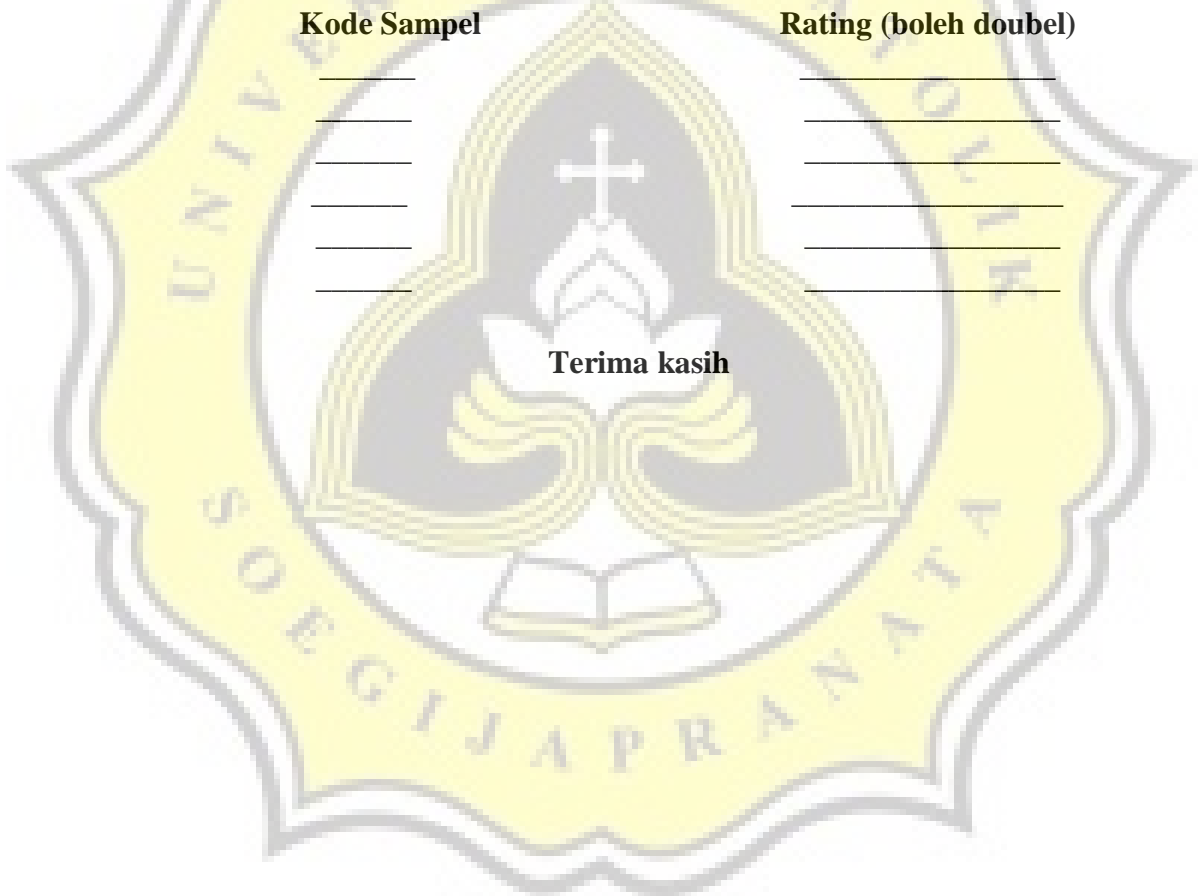
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**Rating (boleh double)**

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**Terima kasih**



## UJI RATING HEDONIK

Nama :

Tanggal uji : November 2012

Produk : Mie Basah

Atribut : *Overall*

### Instruksi :

Di hadapan Anda terdapat 6 sampel mie basah dengan formulasi penambahan ekstrak bit merah yang berbeda. Sampel dicoba secara urut dari sampel sebelah kiri ke kanan. Anda boleh mengulang sesering yang Anda perlukan. Setiap kali akan mencoba sampel yang berbeda berkumurlah dengan air tawar yang tersedia. Kemudian berilah nilai *overall* setiap sampel. Nilai 1= sangat tidak suka, 2= tidak suka, 3= suka, 4 = sangat suka, dan 5 = sangat suka sekali. Nilai yang diberikan **boleh sama** antar sampel

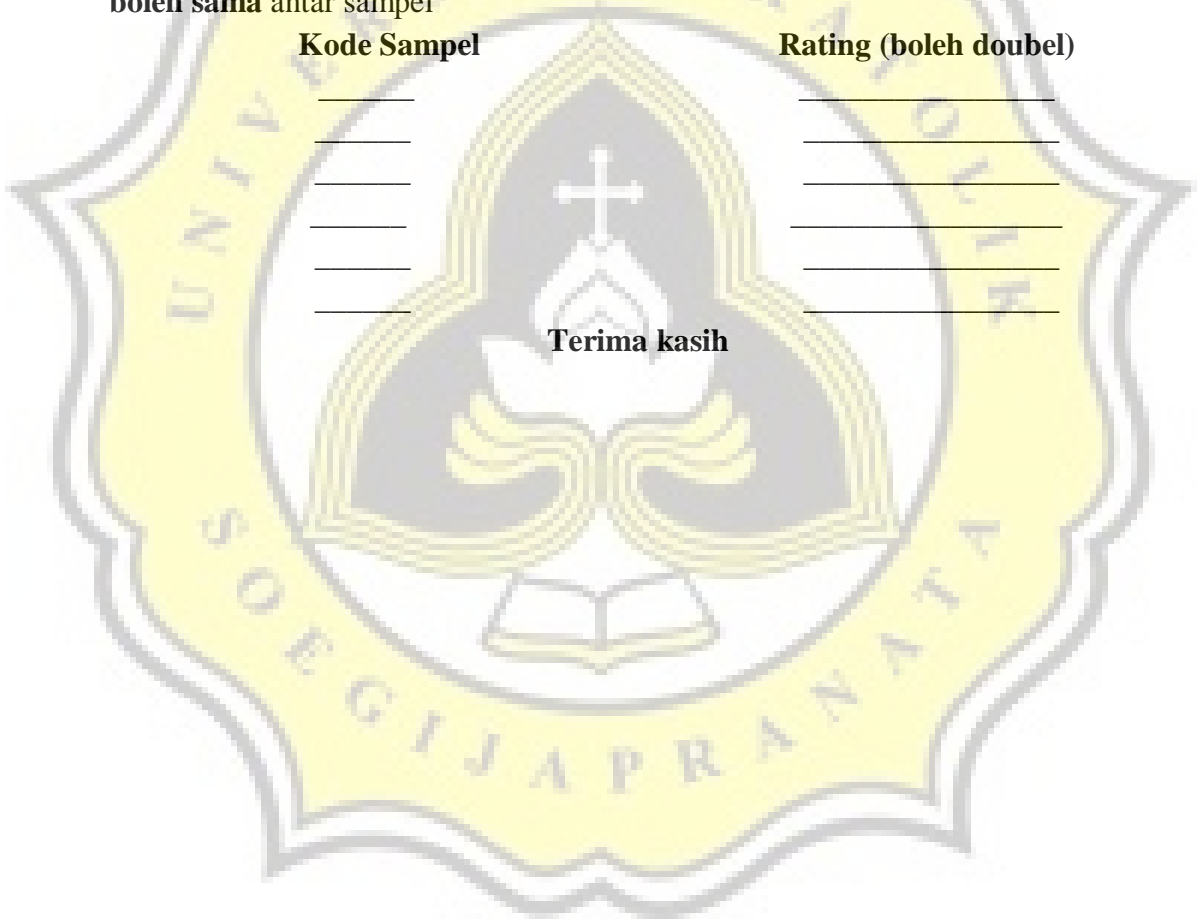
**Kode Sampel**

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**Rating (boleh double)**

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**Terima kasih**



### Lampiran 3. Hasil Uji Normalitas Data

#### Uji Normalitas Karakteristik Kimiawi Mie Sagu Basah dengan Penambahan Ekstrak Bit Merah yang ditambahkan Asam Askorbat

		Kolmogorov-Smirnov <sup>a</sup>			Shapiro-Wilk		
perlakuan		Statistic	df	Sig.	Statistic	df	Sig.
kadar_air	kontrol	,265	6	,200 <sup>*</sup>	,851	6	,160
	20%	,252	6	,200 <sup>*</sup>	,877	6	,257
	40%	,238	6	,200 <sup>*</sup>	,868	6	,220
	60%	,300	6	,097	,805	6	,065
	80%	,244	6	,200 <sup>*</sup>	,897	6	,359
	100%	,229	6	,200 <sup>*</sup>	,880	6	,268
kadar_abu	kontrol	,331	6	,039	,814	6	,078
	20%	,399	6	,003	,775	6	,035
	40%	,329	6	,041	,822	6	,091
	60%	,212	6	,200 <sup>*</sup>	,916	6	,479
	80%	,289	6	,127	,813	6	,077
	100%	,169	6	,200 <sup>*</sup>	,956	6	,787
kadar_protein	kontrol	,254	6	,200 <sup>*</sup>	,834	6	,117
	20%	,237	6	,200 <sup>*</sup>	,927	6	,555
	40%	,293	6	,118	,823	6	,094
	60%	,175	6	,200 <sup>*</sup>	,958	6	,805
	80%	,293	6	,117	,843	6	,139
	100%	,179	6	,200 <sup>*</sup>	,920	6	,502
lemak	kontrol	,293	6	,117	,822	6	,091
	20%	,254	6	,200 <sup>*</sup>	,866	6	,212
	40%	,333	6	,036	,827	6	,101
	60%	,167	6	,200 <sup>*</sup>	,982	6	,960
	80%	,285	6	,138	,831	6	,110
	100%	,223	6	,200 <sup>*</sup>	,908	6	,421
serat	kontrol	,389	6	,005	,734	6	,014
	20%	,204	6	,200 <sup>*</sup>	,909	6	,427
	40%	,269	6	,200 <sup>*</sup>	,882	6	,276
	60%	,263	6	,200 <sup>*</sup>	,889	6	,312
	80%	,239	6	,200 <sup>*</sup>	,849	6	,155
	100%	,238	6	,200 <sup>*</sup>	,948	6	,727
karbohidrat	kontrol	,161	6	,200 <sup>*</sup>	,941	6	,670

	20%	,254	6	,200*	,876	6	,249
	40%	,228	6	,200*	,870	6	,227
	60%	,295	6	,112	,792	6	,050
	80%	,263	6	,200*	,896	6	,352
	100%	,250	6	,200*	,858	6	,181
kalium	kontrol	,403	6	,003	,649	6	,002
	20%	,235	6	,200*	,946	6	,711
	40%	,176	6	,200*	,953	6	,763
	60%	,188	6	,200*	,924	6	,538
	80%	,234	6	,200*	,946	6	,704
	100%	,207	6	,200*	,924	6	,535
antioksidan	kontrol	,298	6	,102	,814	6	,078
	20%	,319	6	,057	,782	6	,040
	40%	,149	6	,200*	,955	6	,777
	60%	,258	6	,200*	,866	6	,210
	80%	,397	6	,004	,749	6	,020
	100%	,169	6	,200*	,931	6	,591
pati	kontrol	,225	6	,200*	,864	6	,203
	20%	,179	6	,200*	,944	6	,688
	40%	,165	6	,200*	,981	6	,958
	60%	,262	6	,200*	,916	6	,478
	80%	,210	6	,200*	,934	6	,611
	100%	,198	6	,200*	,911	6	,446

a. Lilliefors Significance Correction

\*. This is a lower bound of the true significance.

### Uji Normalitas Karakteristik Fisik Mie Sagu Basah dengan Penambahan Ekstrak Bit Merah yang ditambahkan Asam Askorbat

		Tests of Normality					
		Kolmogorov-Smirnov <sup>a</sup>			Shapiro-Wilk		
	perlakuan	Statistic	df	Sig.	Statistic	df	Sig.
cooking_yield	kontrol	,214	6	,200 <sup>*</sup>	,958	6	,804
	eb 20%	,293	6	,117	,915	6	,473
	eb 40%	,281	6	,151	,864	6	,202
	eb 60%	,121	6	,200 <sup>*</sup>	,983	6	,964
	eb 80%	,159	6	,200 <sup>*</sup>	,958	6	,801
	eb 100%	,191	6	,200 <sup>*</sup>	,925	6	,540
cooking_loss	kontrol	,180	6	,200 <sup>*</sup>	,987	6	,979
	eb 20%	,193	6	,200 <sup>*</sup>	,897	6	,357
	eb 40%	,221	6	,200 <sup>*</sup>	,882	6	,279
	eb 60%	,194	6	,200 <sup>*</sup>	,924	6	,536
	eb 80%	,310	6	,074	,840	6	,131
	eb 100%	,217	6	,200 <sup>*</sup>	,883	6	,284

a. Lilliefors Significance Correction

\*. This is a lower bound of the true significance.

		Tests of Normality					
		Kolmogorov-Smirnov <sup>a</sup>			Shapiro-Wilk		
	perlakuan	Statistic	df	Sig.	Statistic	df	Sig.
Kelentingan	kontrol	,263	6	,200 <sup>*</sup>	,805	6	,065
	eb 20%	,212	6	,200 <sup>*</sup>	,886	6	,298
	eb 40%	,264	6	,200 <sup>*</sup>	,832	6	,112
	eb 60%	,167	6	,200 <sup>*</sup>	,928	6	,568
	eb 80%	,219	6	,200 <sup>*</sup>	,963	6	,843
	eb 100%	,277	6	,167	,756	6	,023

a. Lilliefors Significance Correction

\*. This is a lower bound of the true significance.

**Tests of Normality**

perlakuan	Kolmogorov-Smirnov <sup>a</sup>			Shapiro-Wilk		
	Statistic	df	Sig.	Statistic	df	Sig.
L kontrol	,156	6	,200 <sup>*</sup>	,952	6	,753
20%	,237	6	,200 <sup>*</sup>	,870	6	,225
40%	,212	6	,200 <sup>*</sup>	,934	6	,608
60%	,329	6	,041	,845	6	,144
80%	,181	6	,200 <sup>*</sup>	,902	6	,387
100%	,202	6	,200 <sup>*</sup>	,911	6	,440
a kontrol	,298	6	,104	,789	6	,047
20%	,242	6	,200 <sup>*</sup>	,902	6	,385
40%	,351	6	,020	,806	6	,066
60%	,251	6	,200 <sup>*</sup>	,950	6	,743
80%	,186	6	,200 <sup>*</sup>	,954	6	,769
100%	,275	6	,174	,864	6	,202
b kontrol	,155	6	,200 <sup>*</sup>	,953	6	,763
20%	,160	6	,200 <sup>*</sup>	,976	6	,933
40%	,181	6	,200 <sup>*</sup>	,925	6	,545
60%	,254	6	,200 <sup>*</sup>	,897	6	,356
80%	,219	6	,200 <sup>*</sup>	,935	6	,618
100%	,268	6	,200 <sup>*</sup>	,868	6	,217

a. Lilliefors Significance Correction

\*. This is a lower bound of the true significance.



#### Lampiran 4. Hasil Uji Deskripsi Statistik

#### Deskripsi Statistik Karakteristik Kimiawi Mie Sagu Basah dengan Penambahan Ekstrak Bit Merah yang ditambahkan Asam Askorbat

		Descriptives							
		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
kadar_air	kontrol	6	76,22117	2,652848	1,083020	73,43717	79,00516	73,862	81,127
	20%	6	68,91883	3,174572	1,296013	65,58732	72,25034	65,739	73,611
	40%	6	66,79367	5,919801	2,416748	60,58122	73,00612	60,945	74,317
	60%	6	64,12867	5,561519	2,270481	58,29221	69,96512	58,730	70,508
	80%	6	59,37350	7,932745	3,238530	51,04859	67,69841	51,469	70,614
	100%	6	58,06550	5,988775	2,444907	51,78067	64,35033	51,889	65,630
	Total		36	65,58356	8,012702	1,335450	62,87245	68,29466	51,469
kadar_abu	kontrol	6	,10450	,072655	,029661	,02825	,18075	,035	,243
	20%	6	,10533	,032482	,013261	,07125	,13942	,067	,166
	40%	6	,16167	,068275	,027873	,09002	,23332	,032	,228
	60%	6	,19133	,081826	,033405	,10546	,27720	,068	,273
	80%	6	,24350	,100075	,040856	,13848	,34852	,129	,341
	100%	6	,31000	,076723	,031322	,22948	,39052	,196	,397
	Total		36	,18606	,101794	,016966	,15161	,22050	,032
kadar_protein	kontrol	6	1,54367	,619816	,253039	,89321	2,19412	,958	2,395

	20%	6	2,18233	,436423	,178169	1,72434	2,64033	1,437	2,715
	40%	6	2,60833	,652120	,266227	1,92398	3,29269	1,916	3,354
	60%	6	2,50183	,470303	,192000	2,00828	2,99539	1,916	3,194
	80%	6	2,66150	,659714	,269327	1,96917	3,35383	1,757	3,354
	100%	6	2,76783	,837050	,341724	1,88940	3,64626	1,916	3,992
	Total	36	2,37758	,717048	,119508	2,13497	2,62020	,958	3,992
lemak	kontrol	6	,33333	,081650	,033333	,24765	,41902	,200	,400
	20%	6	,31667	,075277	,030732	,23767	,39567	,200	,400
	40%	6	,30000	,063246	,025820	,23363	,36637	,200	,400
	60%	6	,30000	,141421	,057735	,15159	,44841	,100	,500
	80%	6	,30000	,126491	,051640	,16726	,43274	,100	,400
	100%	6	,28333	,116905	,047726	,16065	,40602	,100	,400
	Total	36	,30556	,098400	,016400	,27226	,33885	,100	,500
serat	kontrol	6	,01600	,007099	,002898	,00855	,02345	,002	,022
	20%	6	,02233	,010113	,004128	,01172	,03295	,006	,033
	40%	6	,02317	,007935	,003240	,01484	,03149	,012	,031
	60%	6	,02550	,017433	,007117	,00721	,04379	,002	,044
	80%	6	,02750	,013620	,005560	,01321	,04179	,002	,040
	100%	6	,02950	,018641	,007610	,00994	,04906	,004	,059
	Total	36	,02400	,013023	,002171	,01959	,02841	,002	,059
karbohidrat	kontrol	6	21,79733	2,702575	1,103322	18,96115	24,63351	17,386	24,676
	20%	6	28,47700	2,931622	1,196830	25,40045	31,55355	24,585	31,786
	40%	6	30,13633	5,363063	2,189461	24,50814	35,76452	23,239	35,369
	60%	6	32,87817	5,883172	2,401795	26,70416	39,05218	26,609	38,757

	80%	6	37,42117	8,318425	3,395983	28,69151	46,15082	25,915	46,051
	100%	6	38,57333	6,383175	2,605920	31,87460	45,27206	31,277	45,498
	Total	36	31,54722	7,743710	1,290618	28,92713	34,16732	17,386	46,051
kalium	kontrol	6	12,78050	3,564591	1,455238	9,03969	16,52131	10,428	17,385
	20%	6	24,98050	6,965449	2,843632	17,67071	32,29029	16,567	36,728
	40%	6	29,06817	7,601515	3,103305	21,09087	37,04547	19,330	41,881
	60%	6	38,86567	11,160757	4,556360	27,15317	50,57816	27,276	57,961
	80%	6	57,49450	8,507557	3,473195	48,56637	66,42263	45,293	71,174
	100%	6	76,06817	7,616613	3,109469	68,07502	84,06131	66,159	84,995
	Total	36	39,87625	22,699743	3,783291	32,19576	47,55674	10,428	84,995
antioksidan	kontrol	6	1,11567	,486980	,198809	,60461	1,62672	,181	1,577
	20%	6	16,02850	2,048014	,836098	13,87924	18,17776	14,247	18,797
	40%	6	22,78383	,707077	,288663	22,04180	23,52587	21,989	23,825
	60%	6	23,48283	1,127241	,460194	22,29987	24,66580	22,406	25,186
	80%	6	27,62117	2,573352	1,050567	24,92060	30,32173	25,201	32,652
	100%	6	28,54667	1,655074	,675681	26,80977	30,28356	26,680	30,817
	Total	36	19,92978	9,588730	1,598122	16,68542	23,17414	,181	32,652
pati	kontrol	6	21,37687	2,669467	1,089805	18,57544	24,17831	16,528	23,764
	20%	6	28,11140	2,604693	1,063362	25,37794	30,84486	25,076	31,827
	40%	6	30,20334	3,386684	1,382608	26,64923	33,75745	24,966	34,788
	60%	6	31,49654	3,248943	1,326375	28,08698	34,90610	27,841	36,032
	80%	6	37,19994	3,877246	1,582879	33,13102	41,26886	31,139	41,258
	100%	6	38,33072	3,165376	1,292259	35,00887	41,65258	35,258	43,402
	Total	36	31,11980	6,477382	1,079564	28,92817	33,31143	16,528	43,402

**Deskripsi Statistik Karakteristik Fisik Mie Sagu Basah dengan Penambahan Ekstrak Bit Merah yang ditambahkan Asam Askorbat**

		Descriptives							
		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
cooking_yield	kontrol	6	275,66667	2,943920	1,201850	272,57721	278,75612	272,000	280,000
	eb 20%	6	260,66667	2,065591	,843274	258,49896	262,83437	258,000	264,000
	eb 40%	6	245,33333	6,022181	2,458545	239,01344	251,65322	238,000	252,000
	eb 60%	6	229,33333	4,320494	1,763834	224,79925	233,86741	224,000	236,000
	eb 80%	6	224,33333	4,633213	1,891501	219,47107	229,19559	218,000	230,000
	eb 100%	6	217,66667	5,573748	2,275473	211,81738	223,51596	210,000	224,000
	Total	36	242,16667	21,345458	3,557576	234,94440	249,38893	210,000	280,000
cooking_loss	kontrol	6	5,85333	,778066	,317644	5,03680	6,66986	4,720	6,960
	eb 20%	6	6,63000	1,286530	,525224	5,27987	7,98013	5,240	8,240
	eb 40%	6	7,76667	,908772	,371005	6,81297	8,72036	6,580	8,680
	eb 60%	6	7,65000	1,007313	,411234	6,59289	8,70711	6,380	8,920
	eb 80%	6	7,81333	,791825	,323261	6,98236	8,64430	7,060	9,300
	eb 100%	6	8,58333	1,875118	,765514	6,61552	10,55115	6,120	10,520
	Total	36	7,38278	1,411473	,235245	6,90520	7,86035	4,720	10,520

**Descriptives**

kelentingan

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
kontrol	6	,11300	,077733	,031734	,03142	,19458	,055	,258
eb 20%	6	,06917	,025302	,010329	,04261	,09572	,045	,114
eb 40%	6	,05250	,006091	,002487	,04611	,05889	,041	,058
eb 60%	6	,05100	,005899	,002408	,04481	,05719	,041	,057
eb 80%	6	,04683	,006338	,002587	,04018	,05348	,039	,057
eb 100%	6	,04050	,004593	,001875	,03568	,04532	,036	,045
Total	36	,06217	,039790	,006632	,04870	,07563	,036	,258

**Descriptives**

	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
L kontrol	6	54,3917	4,59705	1,87674	49,5674	59,2160	49,30	61,79
20%	6	37,3067	2,61946	1,06939	34,5577	40,0556	34,30	40,27
40%	6	35,8333	1,88403	,76915	33,8562	37,8105	33,84	38,74
60%	6	34,3133	1,55182	,63353	32,6848	35,9419	32,52	37,20
80%	6	30,7233	,97079	,39632	29,7046	31,7421	29,68	31,95
100%	6	30,4033	,82299	,33598	29,5397	31,2670	29,47	31,48

	Total	36	37,1619	8,52098	1,42016	34,2789	40,0450	29,47	61,79
a	kontrol	6	-,0993	,14749	,06021	-,2541	,0555	-,38	,02
	20%	6	18,0117	1,97455	,80611	15,9395	20,0838	15,54	20,32
	40%	6	16,7600	1,94180	,79274	14,7222	18,7978	14,14	18,75
	60%	6	14,4967	1,17343	,47905	13,2652	15,7281	12,79	16,39
	80%	6	12,7983	1,71165	,69878	11,0021	14,5946	9,90	14,79
	100%	6	11,9633	1,64907	,67323	10,2327	13,6939	9,55	13,57
	Total	36	12,3218	6,19272	1,03212	10,2265	14,4171	-,38	20,32
b	kontrol	6	-,6550	,43958	,17946	-,11163	-,1937	-1,23	-,12
	20%	6	2,3300	,46070	,18808	1,8465	2,8135	1,74	2,99
	40%	6	2,2000	,81132	,33122	1,3486	3,0514	,88	3,01
	60%	6	1,4600	,45153	,18434	,9861	1,9339	,72	1,92
	80%	6	1,4483	,65685	,26816	,7590	2,1377	,38	2,15
	100%	6	,0667	,51407	,20987	-,4728	,6061	-,48	,74
	Total	36	1,1417	1,22456	,20409	,7273	1,5560	-1,23	3,01

## Lampiran 5. Hasil Uji Beda

### Uji Beda Pendahuluan

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
antioksidan	Between Groups	28,504	2	14,252	,589	,584
	Within Groups	145,137	6	24,189		
	Total	173,641	8			
kalium	Between Groups	214,352	2	107,176	1,909	,228
	Within Groups	336,839	6	56,140		
	Total	551,192	8			

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Antioksidan_mie	Between Groups	1659,277	3	553,092	139,645	,000
	Within Groups	31,686	8	3,961		
	Total	1690,962	11			
Kalium_mie	Between Groups	14675,706	3	4891,902	55,726	,000
	Within Groups	702,274	8	87,784		
	Total	15377,979	11			



**Uji Beda Karakteristik Kimiawi Mie Sagu Basah dengan Penambahan Ekstrak Bit Merah yang ditambahkan Asam Askorbat**

**ANOVA**

		Sum of Squares	df	Mean Square	F	Sig.
kadar_air	Between Groups	1337,699	5	267,540	8,826	,000
	Within Groups	909,420	30	30,314		
	Total	2247,119	35			
kadar_abu	Between Groups	,195	5	,039	6,956	,000
	Within Groups	,168	30	,006		
	Total	,363	35			
kadar_protein	Between Groups	6,211	5	1,242	3,162	,021
	Within Groups	11,785	30	,393		
	Total	17,996	35			
lemak	Between Groups	,009	5	,002	,162	,975
	Within Groups	,330	30	,011		
	Total	,339	35			
serat	Between Groups	,001	5	,000	,768	,580
	Within Groups	,005	30	,000		
	Total	,006	35			
karbohidrat	Between Groups	1152,708	5	230,542	7,311	,000
	Within Groups	946,068	30	31,536		
	Total	2098,776	35			
kalium	Between Groups	16164,939	5	3232,988	51,872	,000
	Within Groups	1869,803	30	62,327		
	Total	18034,742	35			
antioksidan	Between Groups	3140,213	5	628,043	242,121	,000
	Within Groups	77,818	30	2,594		
	Total	3218,031	35			
pati	Between Groups	1163,535	5	232,707	22,894	,000
	Within Groups	304,942	30	10,165		
	Total	1468,477	35			

**Uji Beda Karakteristik Fisik Mie Sagu Basah dengan Penambahan Ekstrak Bit Merah yang ditambahkan Asam Askorbat**

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
cooking_yield	Between Groups	15345,000	5	3069,000	152,940	,000
	Within Groups	602,000	30	20,067		
	Total	15947,000	35			
cooking_loss	Between Groups	28,508	5	5,702	4,150	,006
	Within Groups	41,221	30	1,374		
	Total	69,729	35			

ANOVA

## kelentingan

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	,021	5	,004	3,756	,009
Within Groups	,034	30	,001		
Total	,055	35			

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
L	Between Groups	2363,392	5	472,678	79,728	,000
	Within Groups	177,860	30	5,929		
	Total	2541,251	35			
a	Between Groups	1268,654	5	253,731	103,442	,000
	Within Groups	73,587	30	2,453		
	Total	1342,241	35			
b	Between Groups	42,667	5	8,533	26,079	,000
	Within Groups	9,817	30	,327		
	Total	52,484	35			

## Post Hoc Uji Pendahuluan

**Antioksidan\_mie**

perlakuan	N	Subset for alpha = 0.05		
		1	2	3
Duncan <sup>a</sup> Kontrol	3	1,1167		
mie sagu + ekstrak bit tanpa asam	3		8,3187	
mie sagu + ekstrak bit + asam sitrat	3			26,8167
mie sagu + ekstrak bit + asam askorbat	3			28,4783
Sig.		1,000	1,000	,336

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3,000.

**Kalium\_mie**

perlakuan	N	Subset for alpha = 0.05	
		1	2
Duncan <sup>a</sup> Kontrol	3	12,7833	
mie sagu + ekstrak bit + asam sitrat	3		90,7240
mie sagu + ekstrak bit + asam askorbat	3		94,2626
mie sagu + ekstrak bit tanpa asam	3		95,3593
Sig.		1,000	,577

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3,000.

**Post Hoc Karakteristik Kimiawi Mie Sagu Basah dengan Penambahan Ekstrak Bit Merah + Asam Askorbat**

**kadar\_air**

Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05		
		1	2	3
100%	6	58,06550		
80%	6	59,37350		
60%	6	64,12867	64,12867	
40%	6		66,79367	
20%	6		68,91883	
kontrol	6			76,22117
Sig.		,080	,165	1,000

Means for groups in homogeneous subsets are displayed.

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

**kadar\_abu**

Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
kontrol	6	,32033			
20%	6	,33867			
40%	6	,53550	,53550		
60%	6		,63150	,63150	
80%	6			,78917	,78917
100%	6				,92550
Sig.		,066	,378	,152	,214

Means for groups in homogeneous subsets are displayed.

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

**kadar\_protein**Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05	
		1	2
kontrol	6	1,54367	
20%	6	2,18233	2,18233
60%	6		2,50183
40%	6		2,60833
80%	6		2,66150
100%	6		2,76783
Sig.		,088	,158

Means for groups in homogeneous subsets are displayed.

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

**lemak**Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05
		1
100%	6	,28333
40%	6	,30000
60%	6	,30000
80%	6	,30000
20%	6	,31667
kontrol	6	,33333
Sig.		,476

Means for groups in homogeneous subsets are displayed.

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

**Karbohidrat**Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05		
		1	2	3
kontrol	6	21,58150		
20%	6		28,24350	
40%	6		29,76250	
60%	6		32,43783	32,43783
80%	6			36,87567
100%	6			37,95750
Sig.		1,000	,232	,118

Means for groups in homogeneous subsets are displayed.

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

**serat**Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05		
		1	2	3
kontrol	6	54,56017		
20%	6	56,37950	56,37950	
40%	6	56,57300	56,57300	56,57300
60%	6		57,55250	57,55250
80%	6		59,12300	59,12300
100%	6			59,36350
Sig.		,156	,063	,058

Means for groups in homogeneous subsets are displayed.

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

**pati**Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
kontrol	6	24,76333			
20%	6	26,06167			
60%	6		29,79833		
40%	6		31,92833	31,92833	
80%	6			33,13167	33,13167
100%	6				35,89667
Sig.		,409	,180	,444	,085

Means for groups in homogeneous subsets are displayed.

a. Uses HarmoniMean Sample Size = 6,000.

**antioksidan**Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
kontrol	6	1,11567			
20%	6		16,02850		
40%	6			22,78383	
60%	6			23,48283	
80%	6				27,62117
100%	6				28,54667
Sig.		1,000	1,000	,458	,328

Means for groups in homogeneous subsets are displayed.

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

**kalium**Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05				
		1	2	3	4	5
kontrol	6	7,33333				
20%	6		15,00000			
40%	6		18,00000	18,00000		
60%	6			23,00000		
80%	6				34,66667	
100%	6					46,66667
Sig.		1,000	,291	,083	1,000	1,000

Means for groups in homogeneous subsets are displayed.



**Post Hoc Karakteristik Fisik Mie Sagu Basah dengan Penambahan Ekstrak Bit Merah yang ditambahkan Asam Askorbat**

**cooking\_yield**

Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05				
		1	2	3	4	5
eb 100%	6	217,66667				
eb 80%	6		224,33333			
eb 60%	6		229,33333			
eb 40%	6			245,33333		
eb 20%	6				260,66667	
kontrol	6					275,66667
Sig.		1,000	,063	1,000	1,000	1,000

Means for groups in homogeneous subsets are displayed.

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

**cooking\_loss**

Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05		
		1	2	3
kontrol	6	5,85333		
eb 20%	6	6,63000	6,63000	
eb 60%	6		7,65000	7,65000
eb 40%	6		7,76667	7,76667
eb 80%	6		7,81333	7,81333
eb 100%	6			8,58333
Sig.		,260	,120	,218

Means for groups in homogeneous subsets are displayed.

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

## kelentingan

Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05	
		1	2
eb 100%	6	,04050	
eb 80%	6	,04683	
eb 60%	6	,05100	
eb 40%	6	,05250	
eb 20%	6	,06917	
kontrol	6		,11300
Sig.		,198	1,000

Means for groups in homogeneous subsets are displayed.

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

L

Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05		
		1	2	3
100%	6	30,4033		
80%	6	30,7233		
60%	6		34,3133	
40%	6		35,8333	
20%	6		37,3067	
kontrol	6			54,3917
Sig.		,821	,052	1,000

Means for groups in homogeneous subsets are displayed.

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

A

Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
kontrol	6	-,0993			
100%	6		11,9633		
80%	6		12,7983	12,7983	
60%	6			14,4967	
40%	6				16,7600
20%	6				18,0117
Sig.		1,000	,363	,070	,176

Means for groups in homogeneous subsets are displayed.

**B**Duncan<sup>a</sup>

perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
kontrol	6	-,6550			
100%	6		,0667		
80%	6			1,4483	
60%	6			1,4600	
40%	6				2,2000
20%	6				2,3300
Sig.		1,000	1,000	,972	,697

Means for groups in homogeneous subsets are displayed.

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

### Uji Beda Parameter Sensori Mie Sagu Basah dengan Penambahan Ekstrak Bit Merah yang telah ditambahkan Asam Askorbat (EBAA)

#### Mann Whitney

Test Statistics<sup>a,b</sup>

	warna	rasa	kekenyalan	overall
Chi-Square	40,132	2,533	1,080	1,311
df	5	5	5	5
Asymp. Sig.	,000	,771	,956	,934

a. Kruskal Wallis Test

b. Grouping Variable: sampel

#### Kontrol VS Mie Sagu EBAA 20%

Test Statistics<sup>a</sup>

	warna	rasa	kekenyalan	overall
Mann-Whitney U	346,500	372,500	415,500	424,000
Wilcoxon W	811,500	837,500	880,500	889,000
Z	-1,668	-1,264	-,556	-,427
Asymp. Sig. (2-tailed)	,095	,206	,578	,669

a. Grouping Variable: sampel

**Kontrol VS Mie Sagu EBAA 40%**

**Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	346,500	392,500	443,500	439,500
Wilcoxon W	811,500	857,500	908,500	904,500
Z	-1,700	-,926	-,106	-,173
Asymp. Sig. (2-tailed)	,089	,354	,915	,863

a. Grouping Variable: sampel

**Kontrol VS Mie Sagu EBAA 60%**

**Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	301,500	432,500	434,500	413,500
Wilcoxon W	766,500	897,500	899,500	878,500
Z	-2,445	-,287	-,247	-,611
Asymp. Sig. (2-tailed)	,014	,774	,805	,541

a. Grouping Variable: sampel

**Kontrol VS Mie Sagu EBAA 80%**

**Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	349,500	380,000	406,000	439,500
Wilcoxon W	814,500	845,000	871,000	904,500
Z	-1,649	-1,139	-,713	-,177
Asymp. Sig. (2-tailed)	,099	,255	,476	,860

a. Grouping Variable: sampel

**Kontrol VS Mie Sagu EBAA 100%**

**Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	301,500	397,500	403,000	437,000
Wilcoxon W	766,500	862,500	868,000	902,000
Z	-2,415	-,837	-,757	-,215
Asymp. Sig. (2-tailed)	,016	,402	,449	,830

**Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	301,500	397,500	403,000	437,000
Wilcoxon W	766,500	862,500	868,000	902,000
Z	-2,415	-,837	-,757	-,215
Asymp. Sig. (2-tailed)	,016	,402	,449	,830

a. Grouping Variable: sampel

### Mie Sagu EBAA 20% VS Mie Sagu EBAA 40%

**]Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	243,000	435,000	419,500	414,500
Wilcoxon W	708,000	900,000	884,500	879,500
Z	-3,339	-,246	-,499	-,579
Asymp. Sig. (2-tailed)	,001	,805	,618	,563

a. Grouping Variable: sampel

### Mie Sagu EBAA 20% VS Mie Sagu EBAA 60%

**Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	201,000	386,500	433,000	388,500
Wilcoxon W	666,000	851,500	898,000	853,500
Z	-4,008	-1,046	-,273	-1,014
Asymp. Sig. (2-tailed)	,000	,296	,785	,310

a. Grouping Variable: sampel

### Mie Sagu EBAA 20% VS Mie Sagu EBAA 80%

**Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	438,000	443,500	441,500	433,500
Wilcoxon W	903,000	908,500	906,500	898,500
Z	-,199	-,107	-,138	-,274
Asymp. Sig. (2-tailed)	,842	,915	,890	,784

a. Grouping Variable: sampel

**Mie Sagu EBAA 20% VS Mie Sagu EBAA 100%****Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	408,000	435,000	437,000	437,000
Wilcoxon W	873,000	900,000	902,000	902,000
Z	-,701	-,244	-,210	-,213
Asymp. Sig. (2-tailed)	,483	,808	,833	,832

a. Grouping Variable: sampel

**Mie Sagu EBAA 40% VS Mie Sagu EBAA 60%****Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	402,000	405,500	439,500	425,000
Wilcoxon W	867,000	870,500	904,500	890,000
Z	-,821	-,724	-,169	-,415
Asymp. Sig. (2-tailed)	,412	,469	,865	,678

a. Grouping Variable: sampel

**Mie Sagu EBAA 40% VS Mie Sagu EBAA 80%****Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	237,000	440,500	409,500	429,000
Wilcoxon W	702,000	905,500	874,500	894,000
Z	-3,533	-,155	-,667	-,350
Asymp. Sig. (2-tailed)	,000	,877	,505	,727

a. Grouping Variable: sampel

**Mie Sagu EBAA 40% VS Mie Sagu EBAA 100%****Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	195,000	450,000	406,000	427,000
Wilcoxon W	660,000	915,000	871,000	892,000
Z	-4,129	,000	-,718	-,377
Asymp. Sig. (2-tailed)	,000	1,000	,473	,706

a. Grouping Variable: sampel

### Mie Sagu EBAA 60% VS Mie Sagu EBAA 80%

**Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	191,000	394,500	424,500	402,000
Wilcoxon W	656,000	859,500	889,500	867,000
Z	-4,288	-,911	-,411	-,812
Asymp. Sig. (2-tailed)	,000	,362	,681	,417

a. Grouping Variable: sampel

### Mie Sagu EBAA 60% VS Mie Sagu EBAA 100%

**Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	153,000	409,500	421,000	401,000
Wilcoxon W	618,000	874,500	886,000	866,000
Z	-4,790	-,652	-,466	-,814
Asymp. Sig. (2-tailed)	,000	,515	,642	,416

a. Grouping Variable: sampel

### Mie Sagu EBAA 80% VS Mie Sagu EBAA 100%

**Test Statistics<sup>a</sup>**

	warna	rasa	kekenyalan	overall
Mann-Whitney U	392,000	439,500	445,000	447,000
Wilcoxon W	857,000	904,500	910,000	912,000
Z	-,975	-,169	-,081	-,050
Asymp. Sig. (2-tailed)	,330	,866	,935	,960

a. Grouping Variable: sampel



**Lampiran 6. Hasil Uji Korelasi Karakteristik Fisik dan Kimiawi Mie Sagu dengan Penambahan Ekstrak Bit Merah + Asam Askorbat (EBAA)**

**Correlations**

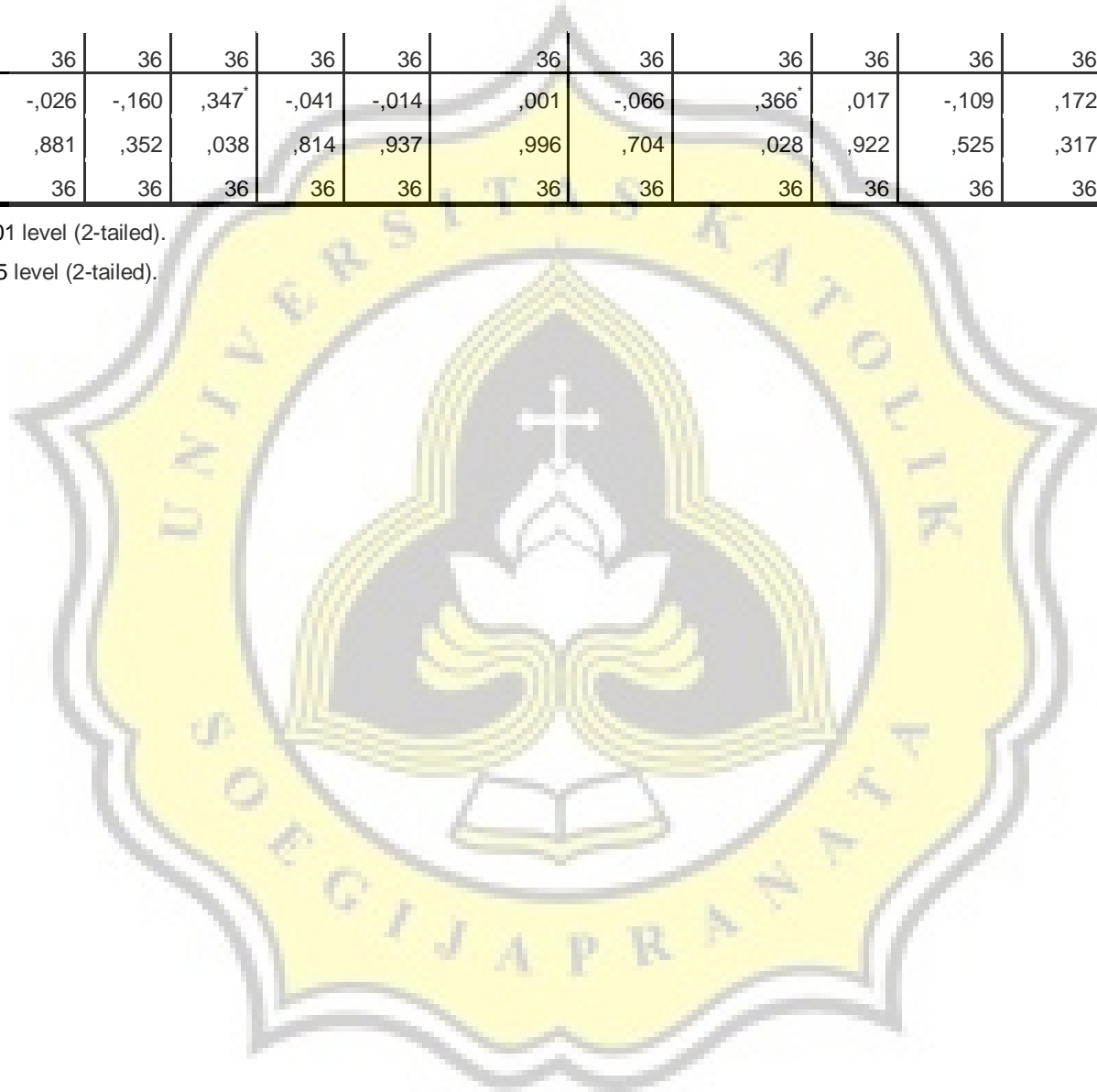
		kadar_ air	kadar_ abu	kadar_ protein	lemak	serat	karbohidrat	kalium	antioksidan	pati	cooking_ yield	cooking_ loss	kelentingan	L	a	b
kadar_ air	Pearson Correlation	1	-,654**	-,322	,098	-,438**	-,995**	-,648**	-,750**	-,809**	,691**	-,570**	,478**	,699**	-,357*	-,026
	Sig. (2-tailed)		,000	,056	,570	,008	,000	,000	,000	,000	,000	,000	,003	,000	,033	,881
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
kadar_ abu	Pearson Correlation	-,654**	1	,312	,106	,466**	,618**	,721**	,676**	,703**	-,775**	,380*	-,499**	-,600**	,138	-,160
	Sig. (2-tailed)	,000		,064	,539	,004	,000	,000	,000	,000	,000	,022	,002	,000	,421	,352
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
kadar_ prote in	Pearson Correlation	-,322	,312	1	-,225	-,152	,235	,540**	,555**	,296	-,529**	,185	-,518**	-,583**	,425**	,347*
	Sig. (2-tailed)	,056	,064		,187	,376	,168	,001	,000	,080	,001	,281	,001	,000	,010	,038
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
lemak	Pearson Correlation	,098	,106	-,225	1	,334*	-,098	-,241	-,140	-,080	,157	-,181	,110	,200	-,074	-,041
	Sig. (2-tailed)	,570	,539	,187		,046	,568	,156	,415	,641	,359	,290	,523	,243	,666	,814
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
serat	Pearson Correlation	-,438**	,466**	-,152	,334*	1	,452**	,203	,325	,357*	-,328	,288	-,167	-,273	,157	-,014
	Sig. (2-tailed)	,008	,004	,376	,046		,006	,235	,053	,033	,051	,089	,332	,107	,360	,937
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
karbohidrat	Pearson Correlation	-,995**	,618**	,235	-,098	,452**	1	,606**	,711**	,796**	-,648**	,569**	-,435**	-,658**	,330*	,001
	Sig. (2-tailed)	,000	,000	,168	,568	,006		,000	,000	,000	,000	,000	,008	,000	,049	,996

	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
kalium	Pearson Correlation	-,648**	,721**	,540**	-,241	,203	,606**	1	,771**	,732**	-,842**	,449**	-,464**	-,736**	,253	-,066
	Sig. (2-tailed)	,000	,000	,001	,156	,235	,000	,000	,000	,000	,000	,006	,004	,000	,136	,704
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
antioksidan	Pearson Correlation	-,750**	,676**	,555**	-,140	,325	,711**	,771**	1	,755**	-,914**	,563**	-,598**	-,937**	,665**	,366*
	Sig. (2-tailed)	,000	,000	,000	,415	,053	,000	,000	,000	,000	,000	,000	,000	,000	,000	,028
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
pati	Pearson Correlation	-,809**	,703**	,296	-,080	,357*	,796**	,732**	,755**	1	-,719**	,673**	-,481**	-,662**	,303	,017
	Sig. (2-tailed)	,000	,000	,080	,641	,033	,000	,000	,000	,000	,000	,000	,003	,000	,072	,922
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
cooking_ yield	Pearson Correlation	,691**	-,775**	-,529**	,157	-,328	-,648**	-,842**	-,914**	-,719**	1	-,541**	,546**	,841**	-,419*	-,109
	Sig. (2-tailed)	,000	,000	,001	,359	,051	,000	,000	,000	,000	,000	,001	,001	,000	,011	,525
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
cooking_ loss	Pearson Correlation	-,570**	,380*	,185	-,181	,288	,569**	,449**	,563**	,673**	-,541**	1	-,341*	-,540**	,364*	,172
	Sig. (2-tailed)	,000	,022	,281	,290	,089	,000	,006	,000	,000	,001	,000	,042	,001	,029	,317
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
kelentingan	Pearson Correlation	,478**	-,499**	-,518**	,110	-,167	-,435**	-,464**	-,598**	-,481**	,546**	-,341*	1	,576**	-,449**	-,310
	Sig. (2-tailed)	,003	,002	,001	,523	,332	,008	,004	,000	,003	,001	,042	,000	,006	,066	
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
L	Pearson Correlation	,699**	-,600**	-,583**	,200	-,273	-,658**	-,736**	-,937**	-,662**	,841**	-,540**	,576**	1	-,726**	-,445**
	Sig. (2-tailed)	,000	,000	,000	,243	,107	,000	,000	,000	,000	,000	,001	,000	,000	,007	
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
a	Pearson Correlation	-,357*	,138	,425**	-,074	,157	,330*	,253	,665**	,303	-,419*	,364*	-,449**	-,726**	1	,822**
	Sig. (2-tailed)	,033	,421	,010	,666	,360	,049	,136	,000	,072	,011	,029	,006	,000	,000	
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36

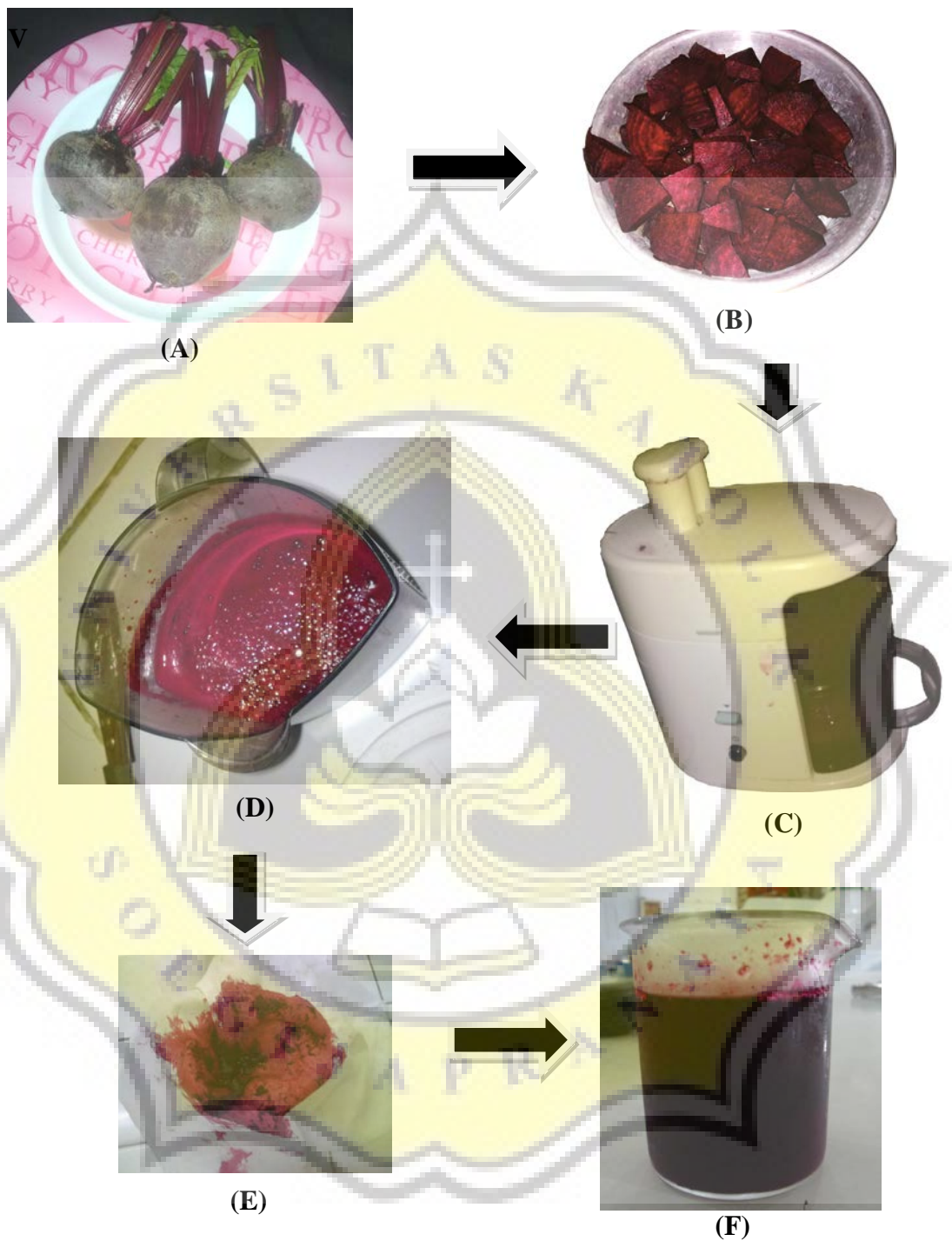
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36
b	Pearson Correlation	-,026	-,160	,347*	-,041	-,014	,001	-,066	,366*	,017	-,109	,172	-,310	-,445**	,822**	1
	Sig. (2-tailed)	,881	,352	,038	,814	,937	,996	,704	,028	,922	,525	,317	,066	,007	,000	
	N	36	36	36	36	36	36	36	36	36	36	36	36	36	36	36

\*\* . Correlation is significant at the 0.01 level (2-tailed).

\* . Correlation is significant at the 0.05 level (2-tailed).

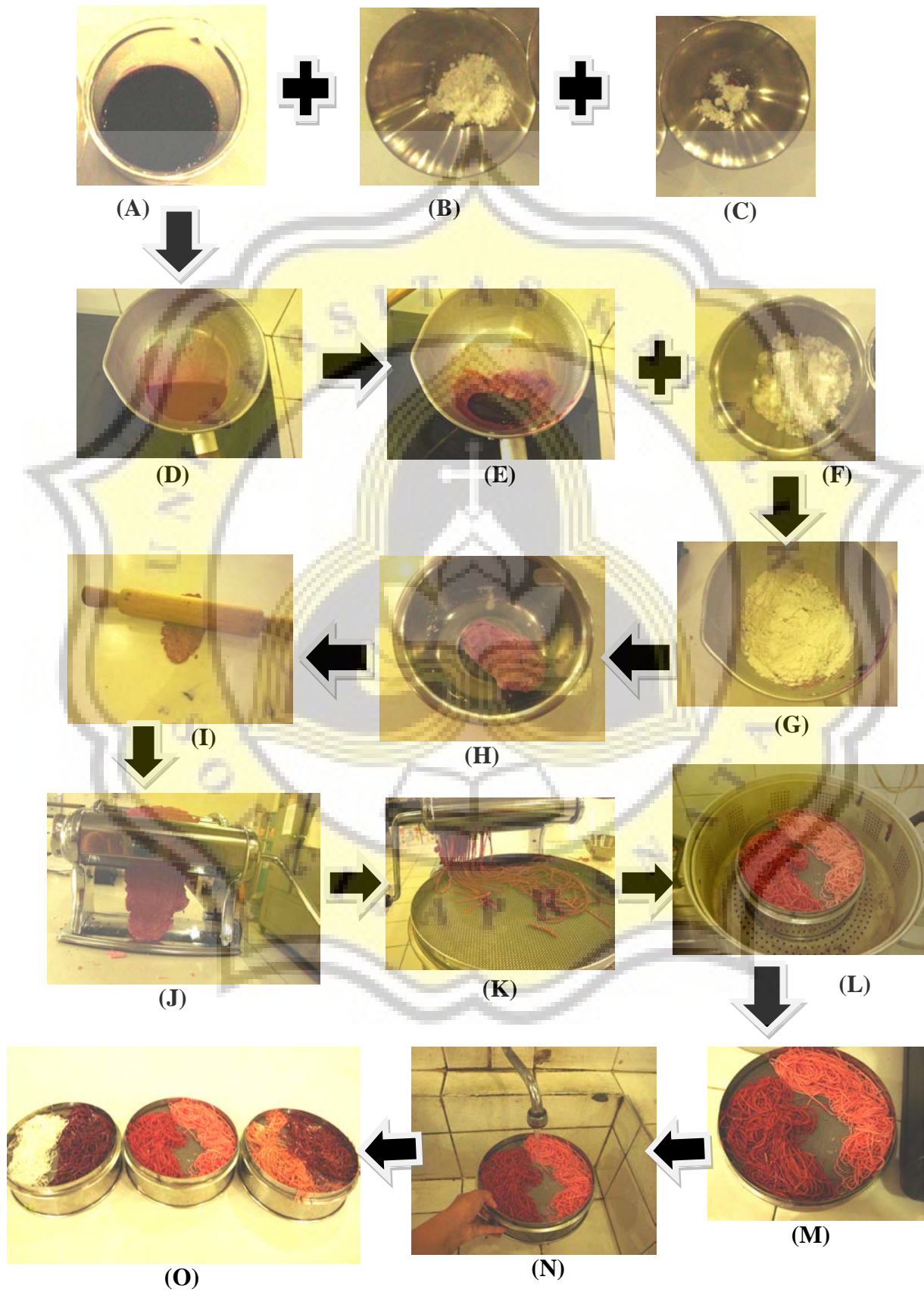


### Lampiran 7. Proses Pembuatan Ekstrak Bit Merah



Proses pembuatan ekstrak bit merah secara urut (A) Persiapan bahan; (B) Pemotongan bit merah; (C) pengambilan sari dengan *juicer*; (D) ekstrak bit merah (sebelum disaring); (E) Penyaringan ekstrak bit merah; (F) Ekstrak bit merah (setelah disaring) (Dokumentasi Pribadi)

**Lampiran 8. Proses Pembuatan Mie Sagu Basah dengan Penambahan Ekstrak Bit Merah + Asam Askorbat (EBAA)**





Penjelasan dari gambar dapat diuraikan sebagai berikut :

1. Ekstrak bit merah + asam askorbat (A), tepung sagu untuk binder (B) dan guar gum (C) yang sudah ditimbang menurut komposisi pasta dicampur (D) dan dipanaskan hingga kental (E). Khusus pada proses pembuatan mie sagu kontrol , ekstrak bit merah + asam askorbat diganti dengan air. Pembentukan adonan binder sebagai pengikat pengganti gluten.
2. Setelah adonan binder jadi, adonan binder diberi tepung sagu (F), sehingga tercampur (G), kemudian diuleni secara manual hingga terbentuk adonan (H).
3. Adonan yang telah terbentuk kemudian digiling. Penggilingan dilakukan dalam beberapa tahap. Tahap pertama penggilingan bertujuan untuk membentuk lembaran adonan (I), tahap kedua penggilingan bertujuan untuk menipiskan lembaran adonan hingga ketebalan adonan mencapai 2 mm (J).
4. Adonan yang berbentuk lembaran dan tipis kemudian dibentuk. Bentuk yang digunakan adalah bentuk mie rata (flat) (K).
5. Sesudah melalui tahap pembentukan, adonan dikukus (L) selama 10 - 15 menit.
6. Setelah dikukus mie dicuci dengan air dingin (M).
7. Setelah dicuci, mie diistirahatkan selama 15 menit dan diolesi minyak (N), setelah itu mie sagu siap dihidangkan (O).

**Lampiran 9. Hasil Uji *Texture Analyzer* Mie Sagu Basah**

Sample	Gauge Length (mm)	Width (mm)	Thickness (mm)	Area (mm <sup>2</sup> )	Speed (mm/s)	Stiffness (N/m)	Young's Modulus (MPa)	Load at Maximum (gf)	Extension at Maximum (mm)	Tensile Strength (N/mm <sup>2</sup> )	Percentage Strain at Maximum	Work to Maximum (J)
mie sagu kontrol ul 1	1	10	2	20	5	3969,102	39,691	69,885	0,276	0,140	0,055	0,000
mie sagu kontrol ul 2	1	10	2	20	5	740,328	0,037	11,012	0,059	0,055	5,859	0,000
mie sagu kontrol ul 3	1	10	2	20	5	957,641	0,048	15,220	0,084	0,076	8,421	0,000
mie sagu eb 20% ul 1	1	10	2	20	5	3664,423	0,183	11,018	0,011	0,055	1,076	0,000
mie sagu eb 20% ul 2	1	10	2	20	5	753,825	0,038	10,233	0,049	0,094	4,947	0,000
mie sagu eb 20% ul 3	1	10	2	20	5	507,500	0,025	9,013	83,850	0,258	8384,976	0,004
mie sagu eb 40% ul 1	1	10	2	20	5	2889,062	0,144	10,244	0,675	0,055	67,545	0,000
mie sagu eb 40% ul 2	1	10	2	20	5	3,875	0,000	8,213	3,079	0,051	307,891	0,000
mie sagu eb 40% ul 3	1	10	2	20	5	3480,968	0,174	10,832	0,011	0,045	1,080	0,000
mie sagu eb 60% ul 1	1	10	2	20	5	1,765	0,000	8,102	6,124	0,077	612,448	0,000
mie sagu eb 60% ul 2	1	10	2	20	5	2699,167	0,135	10,110	0,011	0,073	1,130	0,000
mie sagu eb 60% ul 3	1	10	2	20	5	2926,998	0,146	10,694	0,012	0,114	1,238	0,000
mie sagu eb 80% ul 1	1	10	2	20	5	3,205	0,000	7,776	2,495	0,051	249,492	0,000
mie sagu eb 80% ul 2	1	10	2	20	5	147,280	0,007	9,054	0,139	0,041	13,862	0,000
mie sagu eb 80% ul 3	1	10	2	20	5	23,404	0,001	10,254	14,210	0,054	1421,018	0,001
mie sagu eb 100% ul 1	1	10	2	20	5	163,073	0,008	8,950	0,118	0,055	11,766	0,000
mie sagu eb 100% ul 2	1	10	2	20	5	380,378	0,019	8,886	0,050	0,058	5,045	0,000
mie sagu eb 100% ul 3	1	10	2	20	5	2255,530	0,113	7,388	0,002	0,056	0,169	0,000
mie sagu kontrol ul 1	1	10	2	20	5	3931,172	0,197	11,018	0,010	0,048	1,003	0,000
mie sagu kontrol ul 2	1	10	2	20	5	8928,490	0,446	18,818	12,341	0,056	1234,084	0,001

mie sagu kontrol ul 3	1	10	2	20	5	206,932	0,010	51,596	9,757	0,057	975,657	0,001
mie sagu eb 20% ul 1	1	10	2	20	5	782,110	0,039	15,337	212,494	0,041	21249,428	0,004
mie sagu eb 20% ul 2	1	10	2	20	5	5447,153	0,272	14,608	26,056	0,051	2605,576	0,001
mie sagu eb 20% ul 3	1	10	2	20	5	147,279	0,007	22,845	2,836	0,053	283,596	0,000
mie sagu eb 40% ul 1	1	10	2	20	5	11622,119	0,581	11,067	0,003	0,039	0,343	0,000
mie sagu eb 40% ul 2	1	10	2	20	5	712,920	0,036	11,641	0,712	0,045	71,216	0,000
mie sagu eb 40% ul 3	1	10	2	20	5	1747,317	0,087	11,180	0,025	0,051	2,469	0,000
mie sagu eb 60% ul 1	1	10	2	20	5	908,097	0,045	9,690	0,030	0,046	3,036	0,000
mie sagu eb 60% ul 2	1	10	2	20	5	2747,692	0,137	11,212	0,015	0,043	1,504	0,000
mie sagu eb 60% ul 3	1	10	2	20	5	1666,718	0,083	11,352	0,031	0,057	3,061	0,000
mie sagu eb 80% ul 1	1	10	2	20	5	4632,344	0,232	9,181	0,005	0,045	0,462	0,000
mie sagu eb 80% ul 2	1	10	2	20	5	1135,236	0,057	8,675	0,014	0,044	1,447	0,000
mie sagu eb 80% ul 3	1	10	2	20	5	1666,718	0,083	11,352	0,031	0,037	3,061	0,000
mie sagu eb 100% ul 1	1	10	2	20	5	585,673	0,029	9,030	0,048	0,045	4,798	0,000
mie sagu eb 100% ul 2	1	10	2	20	5	92,688	0,005	7,152	0,017	0,036	1,718	0,000
mie sagu eb 100% ul 3	1	10	2	20	5	3209,128	0,160	7,291	0,001	0,036	0,089	0,000



### Lampiran 10. Perhitungan Kadar Kalium

Rumus :

$$\text{Kadar kalium (mg / 100g)} = \frac{(a - b) \times V}{10 \ W}$$

a = konsentrasi larutan sampel

b = konsentrasi larutan blanko

W = berat sampel

V = volume ekstrak

#### Mie sagu basah kontrol

$$a = 4,67 \quad V = 100$$

$$b = 1 \quad W = 2,87 \text{ g}$$

$$\begin{aligned} \text{Kadar kalium (mg / 100g)} &= \frac{(4,67 - 1) \times 100}{10 \ 2,87} \\ &= 12,78 \text{ mg / 100 g} \end{aligned}$$

#### Mie sagu basah dengan penambahan ekstrak bit 20%

$$a = 8,50 \quad V = 100$$

$$b = 1 \quad W = 3 \text{ g}$$

$$\begin{aligned} \text{Kadar kalium (mg / 100g)} &= \frac{(8,50 - 1) \times 100}{10 \ 3} \\ &= 24,98 \text{ mg / 100 g} \end{aligned}$$

#### Mie sagu basah dengan penambahan ekstrak bit 40%

$$a = 10,00 \quad V = 100$$

$$b = 1 \quad W = 3,1 \text{ g}$$

$$\begin{aligned} \text{Kadar kalium (mg / 100g)} &= \frac{(10,0 - 1) \times 100}{10 \ 3,1} \\ &= 29,07 \text{ mg / 100 g} \end{aligned}$$

#### Mie sagu basah dengan penambahan ekstrak bit 60%

$$a = 12,50 \quad V = 100$$

$$b = 1 \quad W = 2,96 \text{ g}$$

$$\begin{aligned} \text{Kadar kalium (mg / 100g)} &= \frac{(12,50 - 1) \times 100}{10 \ 2,96} \\ &= 38,87 \text{ mg / 100 g} \end{aligned}$$

**Mie sagu basah dengan penambahan ekstrak bit 80%**

$$a = 11,00 \quad V = 183,33$$

$$b = 1 \quad W = 2,99 \text{ g}$$

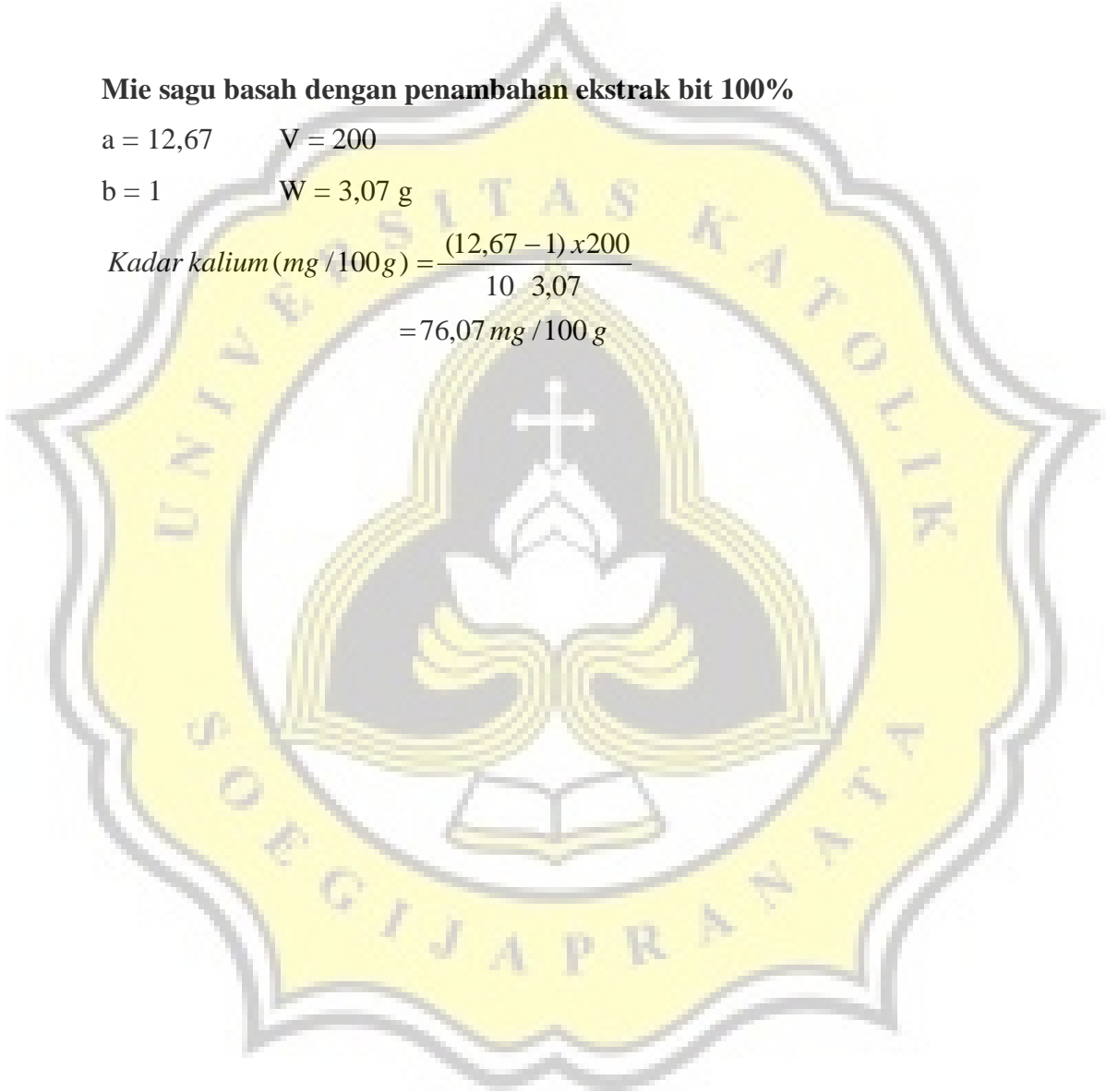
$$\begin{aligned} \text{Kadar kalium (mg / 100g)} &= \frac{(11,00 - 1) \times 183,33}{10 \times 2,99} \\ &= 57,49 \text{ mg / 100 g} \end{aligned}$$

**Mie sagu basah dengan penambahan ekstrak bit 100%**

$$a = 12,67 \quad V = 200$$

$$b = 1 \quad W = 3,07 \text{ g}$$

$$\begin{aligned} \text{Kadar kalium (mg / 100g)} &= \frac{(12,67 - 1) \times 200}{10 \times 3,07} \\ &= 76,07 \text{ mg / 100 g} \end{aligned}$$



**Lampiran 11. Hasil Uji Kadar Sukrosa Ekstrak Bit Merah + Asam Askorbat\***

<b>Sampel</b>	<b>Ulangan</b>	<b>°Brix (%)</b>
Ekstrak bit merah +	1	6
	2	5,5
Asam Askorbat	3	6
	4	6
	5	5,5
	6	6
<b>TOTAL RATA-RATA</b>		<b>5,83 ± 0,26</b>

\*Pengujian dengan menggunakan Refraktometer

