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7. LAMPIRAN

Lampiran 1. Scoresheet Uji Sensori Penentuan Konsentrasi *Spirulina sp*

UJI RANKING HEDONIK

Nama : Tanggal:

Produk : Permen *jelly*

Atribut : Tekstur

Instruksi

Amatilah dengan seksama sebelum menguji sampel.

Dihadapan anda terdapat 4 sampel permen *jelly* dengan formulasi yang berbeda. Amati dan bandingkan tekstur pada sampel dengan cara menggigit secara berurutan dari kiri ke kanan dengan gigi seri. Urutkan sampel dari tekstur yang paling anda sukai (=4) hingga sampel yang paling anda tidak sukai (=1). Skor yang diberikan **tidak boleh sama** antar sampel.

Sampel _____

Ranking(jangan ada yang dobel) _____

Terima Kasih

UJI RANKING HEDONIK

Nama : Tanggal:

Produk : Permen *jelly*

Atribut : warna

Instruksi

Amatilah dengan seksama sebelum menguji sampel.

Dihadapan anda terdapat 4 sampel permen *jelly* dengan formulasi yang berbeda. Amati warna sampel dari kiri ke kanan dan bandingkan antar sampel. Urutkan sampel dari warna yang paling anda sukai (=4) hingga sampel yang paling anda tidak sukai (=1). Skor yang diberikan **tidak boleh sama** antar sampel.

Sampel _____

Ranking(jangan ada yang dobel) _____

Terima Kasih
UJI RANKING HEDONIK

Nama : Tanggal:

Produk : Permen *jelly*

Atribut : Rasa

Instruksi

Amatilah dengan seksama sebelum menguji sampel.

Dihadapan anda terdapat 4 sampel permen *jelly* dengan formulasi yang berbeda. Rasakan sampel dari kiri ke kanan. Anda boleh mengulang sesering yang anda perlukan dan bandingkan antar sampel. Setiap kali memakan sampel yang berbeda berkumurlah dengan air yang telah dsediakan. Urutkan sampel dari rasa yang paling anda sukai (=4) hingga sampel yang paling anda tidak sukai (=1). Skor yang diberikan **tidak boleh sama** antar sampel.

<p>Sampel</p> <hr/> <hr/> <hr/> <hr/>	<p>Ranking(jangan ada yang dobel)</p> <hr/> <hr/> <hr/> <hr/>
<p>Terima Kasih UJI RANKING HEDONIK</p>	
<p>Nama : Tanggal:</p>	
<p>Produk : Permen <i>jelly</i></p>	
<p>Atribut : <i>Overall</i></p>	

Instruksi

Amatilah dengan seksama sebelum menguji sampel.

Dihadapan anda terdapat 4 sampel permen *jelly* dengan formulasi yang berbeda. Amati sampel dari kiri ke kanan. Anda boleh mengulang sesring yang anda perlukan dan bandingkan antar sampel Urutkan sampel dari yang paling anda sukai (=4) hingga sampel yang paling anda tidak sukai (=1). Skor yang diberikan **tidak boleh sama** antar sampel.

<p>Sampel</p> <hr/> <hr/> <hr/> <hr/>	<p>Ranking(jangan ada yang dobel)</p> <hr/> <hr/> <hr/> <hr/>
<p>Terima Kasih</p>	

Lampiran 2. Worksheet Uji Sensori Penentuan Konsentrasi *Spirulina* sp

Tanggal Uji :

Jenis Sampel : Permen *jelly*

Identifikasi sampel

0,6% *Spirulina* sp

0,8% *Spirulina* sp

1% *Spirulina* sp

1,2% *Spirulina* sp

Kode

A

B

C

D

Kode Kombinasi Penyajian

ABCD :1

BCDA : 2

CDAB : 3

DABC :4

BACD :5

CBAD :6

ADCB :7

ACBD :8

BADC :9

DCBA :10

BACD :11

DABC :12

CDAB :13

BCDA :14

ABCD :15

DCBA :16

BADC :17

ACBD :18

ADCB :19

CBAD :20

DCBA :21

BADC :22

ACBD:23

ADCB:24

CBAD:25

BACD:26

DABC:27

CDAB:28

BCDA:29

ABCD:30

CBAD :31

BACD :32

DABC :33

CDAB :34

BCDA :35

ABCD :36

DCBA :37

BADC :38

ACBD :39

ADCB :40

Penyajian

Panelis	Kode sampel
#1, #21	862, 522, 496, 984
#2, #22	138, 223, 756, 183
#3, #23	537, 174, 398, 954
#4, #24	765, 245, 458, 544
#5, #25	266, 252, 459, 396
#6, #26	585, 946, 711, 127
#7, #27	426, 119, 538, 784
#8, #28	925, 869, 618, 132
#9, #29	926, 362, 777, 145
#10, #30	259, 318, 655, 667
#11, #31	199, 335, 918, 477
#12, #32	986, 172, 929, 859
#13, #33	756, 681, 223, 544
#14, #34	136, 363, 463, 155
#15, #35	834, 257, 399, 183
#16, #36	612, 487, 728, 869
#17, #37	381, 375, 393, 641
#18, #38	789, 969, 692, 316
#19, #39	741, 282, 396, 573
#20, #40	596, 353, 112, 847

Rekap Kode Sampel

Sampel A	862, 537, 266, 765, 138, 585, 426, 925, 926, 259, 199, 986, 756, 136, 834, 612, 381, 789, 741, 596
Sampel B	522, 223, 174, 245, 252, 946, 119, 869, 362, 318, 335, 172, 681, 363, 257, 487, 375, 969, 282, 353
Sampel C	496, 756, 398, 458, 459, 711, 538, 618, 777, 655, 918, 929, 223, 463, 399, 728, 393, 692, 396, 112
Sampel D	984, 183, 954, 544, 396, 127, 784, 132, 145, 667, 477, 859, 544, 155, 183, 169, 641, 316, 573, 847

Lampiran 3. Analisa Data

Uji Beda Anova

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
KADAR_AIR	Between Groups	5.506	2	2.753	5.213	.019
	Within Groups	7.920	15	.528		
	Total	13.426	17			
kadar_abu	Between Groups	.150	2	.075	61.236	.000
	Within Groups	.018	15	.001		
	Total	.168	17			
lemak	Between Groups	2.281	2	1.141	3.139	.073
	Within Groups	5.450	15	.363		
	Total	7.731	17			
protein	Between Groups	9.697	2	4.848	9.193	.002
	Within Groups	7.911	15	.527		
	Total	17.608	17			
karbo	Between Groups	6.876	2	3.438	1.637	.227
	Within Groups	31.500	15	2.100		
	Total	38.376	17			
antioksidan	Between Groups	35.473	2	17.737	164.303	.000
	Within Groups	1.619	15	.108		
	Total	37.093	17			

kadar_abu

Duncan

PERL AKU AN	N	Subset for alpha = 0.05		
		1	2	3
0%	6	.0333		
0.6%	6		.0942	
1%	6			.2500
Sig.		1.000	1.000	1.000

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
KADAR_AIR	Between Groups	5.506	2	2.753	5.213	.019
	Within Groups	7.920	15	.528		
	Total	13.426	17			
kadar_abu	Between Groups	.150	2	.075	61.236	.000
	Within Groups	.018	15	.001		
	Total	.168	17			
lemak	Between Groups	2.281	2	1.141	3.139	.073
	Within Groups	5.450	15	.363		
	Total	7.731	17			
protein	Between Groups	9.697	2	4.848	9.193	.002
	Within Groups	7.911	15	.527		
	Total	17.608	17			
karbo	Between Groups	6.876	2	3.438	1.637	.227
	Within Groups	31.500	15	2.100		
	Total	38.376	17			
antioksidan	Between Groups	35.473	2	17.737	164.303	.000
	Within Groups	1.619	15	.108		

Means for groups in homogeneous subsets are displayed.

Lemak

Duncan

PERL AKU AN	N	Subset for alpha = 0.05	
		1	2
0%	6	3.7167	
0.6%	6	4.2333	4.2333
1%	6		4.5833
Sig.		.158	.331

Means for groups in homogeneous subsets are displayed.

protein

Duncan

PERL AKU	AN	Subset for alpha = 0.05	
		1	2
0%	6	15.2753	
0.6%	6	15.8757	
1%	6		17.0431
Sig.		.173	1.000

Means for groups in homogeneous subsets are displayed.

karbo

Duncan

PERL AKU	AN	Subset for alpha = 0.05	
		1	2
1%	6	58.8679	
0.6%	6	59.6961	
0%	6	60.3796	
Sig.			.106

Means for groups in homogeneous subsets are displayed.

Antioksidan

Normalitas

Tests of Normality

PERLA KUAN	Kolmogorov-Smirnov ^a			Shapiro-Wilk			
	Statistic	df	Sig.	Statistic	df	Sig.	
antioksidan	0%	.224	6	.200*	.917	6	.487
	0.6%	.138	6	.200*	.968	6	.878
	1%	.150	6	.200*	.992	6	.994

a. Lilliefors Significance Correction

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

Uji Beda Anova

antioksidan

Duncan

PERL AKU AN	N	Subset for alpha = 0.05		
		1	2	3
0%	6	14.0393		
0.6%	6		15.1893	
1%	6			17.4208
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.



Tekstur

Normalitas

Tests of Normality

	PERLA KUAN	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
hardness	0%	.266	6	.200*	.818	6	.084
	0.6%	.165	6	.200*	.945	6	.699
	1%	.267	6	.200*	.809	6	.071
springiness	0%	.264	6	.200*	.861	6	.191
	0.6%	.183	6	.200*	.913	6	.458
	1%	.320	6	.055	.859	6	.187
gummyness	0%	.258	6	.200*	.887	6	.300
	0.6%	.174	6	.200*	.947	6	.712
	1%	.233	6	.200*	.931	6	.585
chewiness	0%	.177	6	.200*	.931	6	.590
	0.6%	.195	6	.200*	.944	6	.690
	1%	.271	6	.194	.890	6	.319

a. Lilliefors Significance Correction

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

Uji Beda Anova

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
hardness	Between Groups	3282.086	2	1641.043	.388	.685
	Within Groups	63498.577	15	4233.238		
	Total	66780.663	17			
springiness	Between Groups	2.026	2	1.013	29.585	.000
	Within Groups	.514	15	.034		
	Total	2.539	17			
gummyness	Between Groups	172208.739	2	86104.370	58.861	.000
	Within Groups	21942.700	15	1462.847		
	Total	194151.439	17			
chewiness	Between Groups	1411.395	2	705.697	71.172	.000
	Within Groups	148.730	15	9.915		
	Total	1560.125	17			

hardness

Duncan

PERLA	N	Subset for alpha = 0.05	
		1	2
0%	6	580.2672	
0.6%	6		779.9864
1%	6		814.9806
Sig.		1.000	.576

Means for groups in homogeneous subsets are displayed.

springiness

Duncan

PERL AKU AN	N	Subset for alpha = 0.05		
		1	2	3
0%	6	7.4999		
0.6%	6		8.0603	
1%	6			8.3006
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

gumminess

Duncan

PERL AKU AN	N	Subset for alpha = 0.05		
		1	2	3
0%	6	3.3963E2		
0.6%	6		5.1524E2	
1%	6			5.6858E2
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

chewiness

Duncan

PERL AKU AN	N	Subset for alpha = 0.05		
		1	2	3
0%	6	25.3598		
0.6%	6		40.7467	
1%	6			46.2926
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

