

7. LAMPIRAN

7.1. Data SPSS

Lampiran 1. Normalitas

Test of Normality

	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
	Statistic	df	Sig.	Statistic	df	Sig.
Tepung_KadarAir	.148	30	.093	.882	30	.003
Tepung_KadarAbu	.133	30	.188	.873	30	.002
Tepung_Lemak	.115	30	.200	.964	30	.390
Tepung_Protein	.140	30	.140	.938	30	.079
Tepung_Karbohidrat	.128	30	.200	.937	30	.075
Bakso_KadarAir	.111	36	.200	.924	36	.016
Bakso_Lemak	.004	36	.973	.999	36	.879
Bakso_Protein	.083	36	.200	.970	36	.430
Bakso_SeratKasar	.001	36	.962	.998	36	.870
Bakso_WHC	.853	36	.950	.907	36	.920
Bakso_Hardness	.076	36	.200	.972	36	.488
Bakso_Springiness	.144	36	.058	.925	36	.018
Bakso_L	.140	36	.138	.962	36	.350
Bakso_a	.088	36	.200	.976	36	.727
Bakso_b	.086	36	.200	.971	36	.569

Lampiran 2. Uji Mann-Whitney Sensori

Indikator	Perlakuan 1 (mesh)	Perlakuan 2 (mesh)	Mann-Whitney U	Asymp. Sig. (2-tailed)
Kenampakan	100	40	408.500	.531
	100	60	398.500	.439
	100	20	355.000	.152
	100	80	220.500	.001
	100	Kontrol	274.500	.008
	60	40	367.000	.211
	40	20	333.500	.079
	80	40	220.000	.001
	40	Kontrol	261.000	.004
	60	20	418.000	.629
	80	60	285.500	.013
	60	Kontrol	302.000	.025
	80	20	300.500	.024
	20	Kontrol	296.000	.020
80	Kontrol	396.500	.414	
Kekenyalan	60	40	423.500	.689
	80	60	385.000	.327
	60	20	272.500	.007
	60	Kontrol	262.500	.005
	100	60	262.500	.005

	80	40	431.000	.775
	40	20	346.000	.118
	40	Kontrol	327.500	.065
	100	40	320.500	.051
	80	20	357.000	.162
	80	Kontrol	328.500	.068
	100	80	326.000	.063
	20	Kontrol	408.000	.528
	100	20	406.500	.512
	100	Kontrol	440.500	.886
Tekstur	60	20	436.500	.839
	60	40	430.500	.770
	80	60	408.500	.533
	100	60	342.500	.107
	60	Kontrol	302.000	.026
	40	20	443.500	.922
	80	20	412.000	.662
	100	20	357.000	.162
	20	Kontrol	325.000	.060
	80	40	429.500	.758
	100	40	362.000	.187
	40	Kontrol	322.500	.055
	100	80	370.000	.230
	80	Kontrol	319.000	.049
	100	Kontrol	411.500	.561
Rasa	80	40	444.000	.928
	100	80	413.500	.583
	80	20	369.500	.224
	80	60	362.500	.188
	80	Kontrol	160.500	.000
	100	40	413.500	.583
	40	20	389.500	.362
	60	40	388.500	.354
	40	Kontrol	163.500	.000
	100	20	422.000	.673
	100	60	415.000	.599
	100	Kontrol	207.500	.000
	60	20	433.000	.797
	20	Kontrol	161.500	.000
	60	Kontrol	173.000	.000
Overall	60	40	446.000	.952
	80	60	394.000	.398
	100	60	382.000	.307
	60	20	198.000	.000
	60	Kontrol	342.000	.103
	80	40	403.000	.480
	100	40	391.000	.374
	40	20	370.000	.229
	40	Kontrol	220.000	.000
	100	80	431.500	.781

80	20	400.000	.450
80	Kontrol	235.500	.001
100	20	429.000	.752
100	Kontrol	265.500	.005
20	Kontrol	251.000	.003



Lampiran 3. *Independent Samples Test* antara Kontrol dan Perlakuan dengan Asumsi Varian Sample

		Levene's Test for Equality of Variances		t-test for Equality of Means						
	Ukuran Parikel (mesh)	F	Sig.	t	df	Sig. (2- taile d)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
Kadar Air	100	.927	.358	-2.378	10	.039	-3.27400	1.37686	-6.34183	-.20617
	80	1.611	.233	.989	10	.346	1.33133	1.34584	-1.66738	4.33005
	60	.035	.856	-.385	10	.708	.63017	1.63665	-3.01652	4.27685
	40	4.541	.059	.490	10	.634	1.29400	2.63820	-4.58428	7.17228
	20	17.820	.002	.797	10	.444	2.43500	3.05667	-4.37567	9.24567
Lemak	100	1.154	.308	-.391	10	.704	-.39533	1.01238	-2.65105	1.86038
	80	1.712	.220	-.532	10	.606	-.52500	.98664	-2.72337	1.67337
	60	1.540	.243	-.530	10	.608	-.52867	.99800	-2.75236	1.69503
	40	1.910	.197	-.564	10	.585	-.55267	.97906	-2.73415	1.62882
	20	1.785	.211	-.703	10	.498	-.69583	.99008	-2.90186	1.51019
Protein	100	20.167	.001	-3.718	10	.004	-9.63250	2.59075	-15.40504	-3.85996
	80	17.310	.002	-1.663	10	.127	-6.09033	3.66243	-14.25075	2.07008
	60	15.410	.003	-5.721	10	.000	-13.26783	2.31903	-18.43495	-8.10072
	40	27.914	.000	-4.503	10	.001	-13.31567	2.95688	-19.90400	-6.72733
	20	7.781	.019	-3.838	10	.003	-13.34333	3.47623	-21.08885	-5.59782
Serat Kasar	100	.035	.855	.345	10	.738	.16700	.48464	-.91283	1.24683
	80	.246	.631	-.398	10	.699	-.17800	.44717	-1.17435	.81835
	60	2.899	.119	-.508	10	.622	-.19083	.37534	-1.02715	.64548
	40	9.978	.010	-.969	10	.355	-.32850	.33885	-1.08350	.42650
	20	.138	.718	-.788	10	.449	-.34950	.44378	-1.33831	.63931

WHC	100	1.073	.325	-8.431	10	.000	-27.09250	3.21342	-34.25244	-19.93256
	80	.240	.635	-7.248	10	.000	-23.86183	3.29212	-31.19712	-16.52654
	60	1.479	.252	-5.738	10	.000	-22.58567	3.93607	-31.35577	-13.81557
	40	31.802	.000	-5.865	10	.000	-25.38017	4.32703	-35.02139	-15.73894
	20	.009	.927	-10.993	10	.000	-29.84233	2.71477	-35.89121	-23.79346
Hardness	100	.159	.698	-3.975	10	.003	-245.60167	61.78590	-383.26924	-107.93409
	80	4.134	.069	-5.427	10	.000	-447.91833	82.53619	-631.82043	-264.01624
	60	.264	.619	-5.621	10	.000	-402.30333	71.57182	-561.77528	-242.83139
	40	7.493	.021	-6.618	10	.000	-567.70500	85.78647	-758.84917	-376.56083
	20	.065	.804	-7.543	10	.000	-412.01500	54.62319	-533.72306	-290.30694
Springiness	100	1.190	.301	2.006	10	.073	1.49333	.74444	-.16539	3.15206
	80	.646	.440	1.896	10	.087	1.12300	.59234	-.19681	2.44281
	60	.958	.351	2.128	10	.059	1.42300	.66858	-.06669	2.91269
	40	1.975	.190	1.588	10	.143	.96950	.61045	-.39067	2.32967
	20	4.896	.051	-2.599	10	.027	2.16433	.83277	.30882	4.01985
Warna L	100	80.889	.000	.298	10	.771	.81000	2.71383	-5.23679	6.85679
	80	16.771	.002	.477	10	.644	1.15667	2.42621	-4.24927	6.56260
	60	4.745	.054	-.336	10	.744	-.84667	2.51997	-6.46151	4.76818
	40	3.664	.085	-.161	10	.876	-.38333	2.38652	-5.70083	4.93416
	20	3.294	.100	-.042	10	.967	-.06500	1.53519	-3.48562	3.35562
Warna a*	100	3.322	.098	-15.016	10	.000	-2.74667	.18292	-3.15423	-2.33910
	80	2.436	.150	-16.555	10	.000	-3.05667	.18464	-3.46807	-2.64526
	60	.900	.365	-9.582	10	.000	-2.74833	.28683	-3.38742	-2.10924
	40	.174	.685	-12.160	10	.000	-2.80500	.23067	-3.31896	-2.29104
	20	.479	.505	-15.099	10	.000	-3.13000	.20730	-3.59189	-2.66811
Warna b*	100	.327	.580	-13.206	10	.000	-10.02833	.75940	-11.72038	-8.33629
	80	.002	.964	-12.499	10	.000	-10.79333	.86355	-12.71744	-8.86923
	60	.550	.475	-15.435	10	.000	-11.59000	.75088	-13.26307	-9.91693
	40	.134	.722	-11.969	10	.000	-9.83000	.82132	-11.66002	-7.99998
	20	.002	.966	-12.029	10	.000	-10.12667	.84189	-12.00250	-8.25083

7.2. Worksheet Uji Ranking Hedonik

Lampiran 4. Worksheet uji ranking hedonik

Tanggal uji : 25 Oktober 2018

Jenis Sampel : Bakso Daging Analog

Identifikasi Sampel

Bakso Daging Analog Tepung 100 mesh
 Bakso Daging Analog Tepung 80 mesh
 Bakso Daging Analog Tepung 60 mesh
 Bakso Daging Analog Tepung 40 mesh
 Bakso Daging Analog Tepung 20 mesh
 Bakso Daging Analog Kontrol

Kode

A
 B
 C
 D
 E
 F

Kode kombinasi urutan penyajian :

ABCDEF = 1	BDFACE = 6	EAFBCD = 11
ABEFCD = 2	FEDCBA = 7	CADEBF = 12
EFCDAB = 3	DEFABC = 8	DACEFB = 13
CDABEF = 4	BCDAEF = 9	BAFEDC = 14
ACEBDF = 5	FEADCB = 10	BCDAFE = 15

Penyajian :

Booth	Panelis	Kode Sampel urutan penyajian					
I	# 1, 16	987	135	108	635	124	367
II	# 2, 17	354	246	393	364	230	835
III	# 3, 18	286	357	237	967	452	958
IV	# 4, 19	872	468	436	730	409	343
V	# 5, 20	469	579	545	110	444	221
I	# 6, 21	103	680	365	245	241	310
II	# 7, 22	326	976	076	642	115	399
III	# 8, 23	156	562	537	856	397	472
IV	# 9, 24	826	486	297	981	846	574
V	# 10, 25	374	867	644	285	360	789
I	#11, 26	522	311	723	334	777	536
II	#12, 27	836	314	473	613	196	316
III	#13, 28	546	257	790	510	364	307
IV	#14, 29	894	876	764	533	664	504
V	#15, 30	689	667	443	526	337	418

Rekap Kode Sampel :

Sampel A	987	354	452	436	469	245	399	856	981	644	311	314	257	876	526
Sampel B	135	246	958	730	110	103	115	397	826	789	334	196	307	894	689
Sampel C	108	230	237	872	579	241	642	472	486	360	777	836	790	504	667
Sampel D	635	835	967	468	444	680	076	156	297	285	536	473	546	664	443
Sampel E	124	393	286	409	545	310	976	562	846	867	522	613	510	533	418
Sampel F	367	364	357	343	221	365	326	537	574	374	723	316	364	364	337

UJI RANKING HEDONIK

Nama : Tanggal :
 Produk : Bakso Analog
 Instruksi :

Berkumur-kumurlah dahulu sebelum menguji setiap sampel.

Dihadapan Anda terdapat 6 sampel Bakso. Ciciplah sampel dan berikan nilai sesuai tingkat kesukaan terhadap kenampakan, kekenyalan, tekstur, rasa, dan *overall* pada sampel. Anda boleh mengulang sesering yang Anda perlukan. Urutkan sampel yang paling tidak Anda sukai (=1) hingga yang paling Anda sukai (=6).

Parameter Kode sampel	Rangking (jangan ada yang <i>double</i>)					
Kenampakan						
Kekenyalan						
Tekstur						
Rasa						
<i>Overall</i>						

Terima Kasih

UJI RANKING HEDONIK

Nama : Tanggal :
 Produk : Bakso Analog
 Instruksi :

Berkumur-kumurlah dahulu sebelum menguji setiap sampel.

Dihadapan Anda terdapat 6 sampel Bakso. Ciciplah sampel dan berikan nilai sesuai tingkat kesukaan terhadap kenampakan, kekenyalan, tekstur, rasa, dan *overall* pada sampel. Anda boleh mengulang sesering yang Anda perlukan. Urutkan sampel yang paling tidak Anda sukai (=1) hingga yang paling Anda sukai (=6).

Parameter Kode sampel	Rangking (jangan ada yang <i>double</i>)					
Kenampakan						
Kekenyalan						
Tekstur						
Rasa						
<i>Overall</i>						

Terima Kasih

7.3. Dokumentasi

Lampiran 5. Dokumentasi

a. Bahan Baku



b. Proses pembuatan



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