

7. LAMPIRAN

Lampiran 1. Hasil Uji Normalitas

Tests of Normality

	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
	Statistic	df	Sig.	Statistic	df	Sig.
kadar_air	.099	42	.200 [*]	.951	42	.072
pH	.110	42	.200 [*]	.960	42	.143
Aw	.118	42	.153	.948	42	.053

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

a. Lilliefors Significance Correction

Lampiran 2. Hasil Uji Homogenitas

Test of Homogeneity of Variance

		Levene Statistic	df1	df2	Sig.
kadar_air	Based on Mean	1.614	6	35	.173
	Based on Median	1.373	6	35	.253
	Based on Median and with adjusted df	1.373	6	21.406	.270
	Based on trimmed mean	1.624	6	35	.170
pH	Based on Mean	2.311	6	35	.055
	Based on Median	1.684	6	35	.154
	Based on Median and with adjusted df	1.684	6	27.377	.163
	Based on trimmed mean	2.252	6	35	.061
Aw	Based on Mean	1.162	6	35	.348
	Based on Median	.987	6	35	.449
	Based on Median and with adjusted df	.987	6	22.765	.457
	Based on trimmed mean	1.162	6	35	.349

Lampiran 3. Hasil Uji Anova One Way Lama Penyimpanan

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
aw_vakum	Between Groups	,001	3	,000	1,437	,262
	Within Groups	,007	20	,000		
	Total	,008	23			
aw_non_vakum	Between Groups	,000	3	,000	1,152	,352
	Within Groups	,001	20	,000		
	Total	,002	23			
kadar_air_vakum	Between Groups	,001	3	,000	1,437	,262
	Within Groups	,007	20	,000		
	Total	,008	23			
kadar_air_non_vakum	Between Groups	,000	3	,000	1,152	,352
	Within Groups	,001	20	,000		
	Total	,002	23			
pH_vakum	Between Groups	,001	3	,000	1,437	,262
	Within Groups	,007	20	,000		
	Total	,008	23			
pH_non_vakum	Between Groups	,000	3	,000	1,152	,352
	Within Groups	,001	20	,000		
	Total	,002	23			

Lampiran 4. Hasil Uji T-Test Perlakuan Kemasan Kadar Air

Independent Samples Test

		Levene's Test for Equality of Variances		t-Test for Equality of Means					95% Confidence Interval of the Difference	
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	Lower	Upper
kadar_air3	Equal variances assumed	13,745	,004	-11,254	10	,000	-5,98333	,53167	-7,16798	-4,79869
	Equal variances not assumed			-11,254	7,148	,000	-5,98333	,53167	-7,23528	-4,73139
kadar_air5	Equal variances assumed	2,048	,183	-5,917	10	,000	-4,96000	,83832	-6,82790	-3,09210
	Equal variances not assumed			-5,917	7,474	,000	-4,96000	,83832	-6,91711	-3,00289
kadar_air7	Equal variances assumed	,354	,565	-6,494	10	,000	-4,69333	,72274	-6,30370	-3,08297
	Equal variances not assumed			-6,494	9,570	,000	-4,69333	,72274	-6,31355	-3,07312

Lampiran 5. Hasil Uji T-Test Perlakuan Kemasan pH

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
								Lower	Upper	
pH_3	Equal variances assumed	.023	.882	-.516	10	.617	-.00833	.01614	-.04430	.02763
	Equal variances not assumed			-.516	10,000	.617	-.00833	.01614	-.04430	.02763
pH_5	Equal variances assumed	.082	.780	.312	10	.762	.00333	.01070	-.02050	.02717
	Equal variances not assumed			.312	9,907	.762	.00333	.01070	-.02053	.02720
pH_7	Equal variances assumed	.541	.479	.191	10	.852	.00167	.00872	-.01777	.02111
	Equal variances not assumed			.191	9,678	.852	.00167	.00872	-.01786	.02119

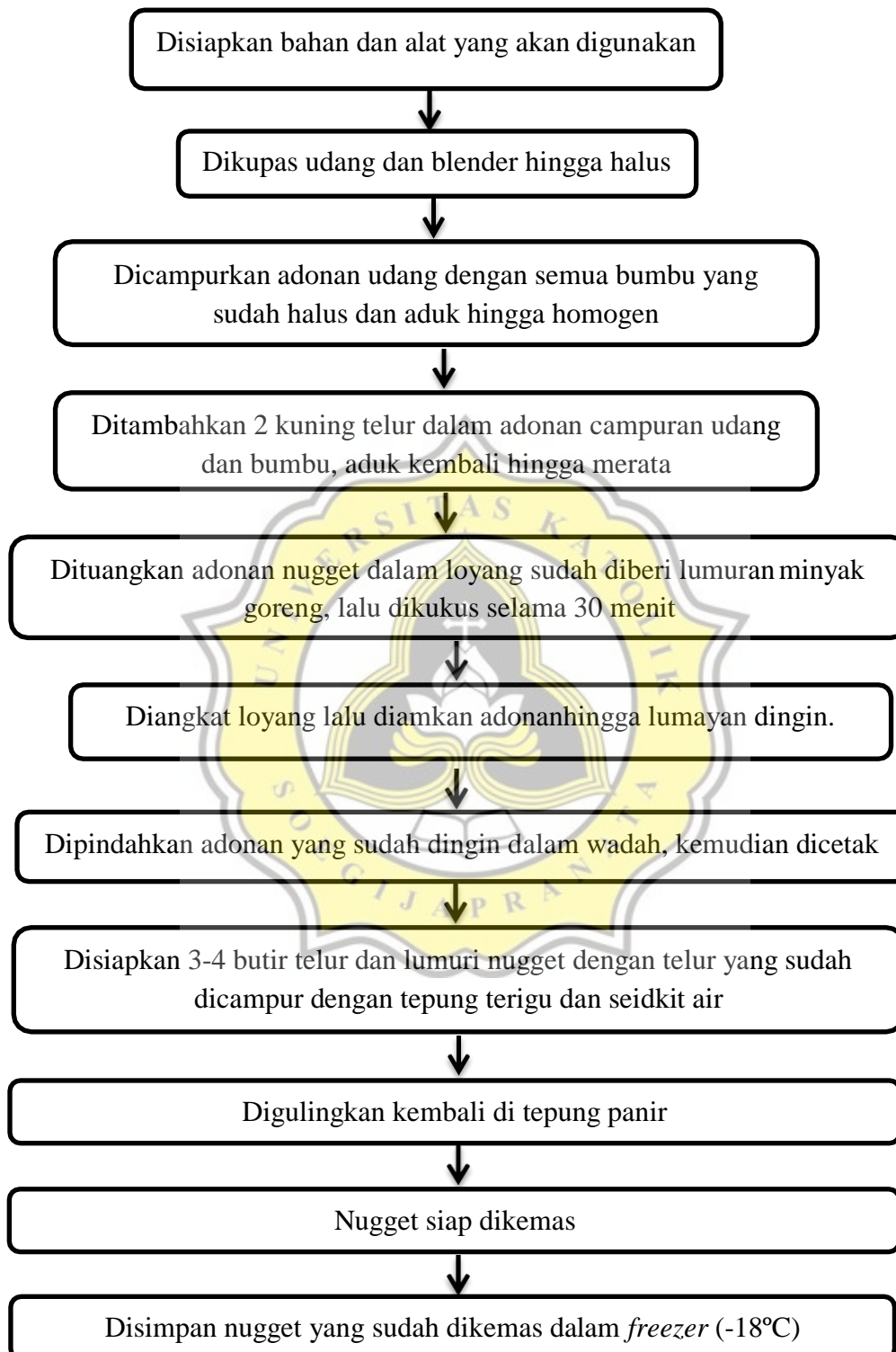
Lampiran 6. Hasil Uji T-Test Perlakuan Aw (Water Activity)

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
								Lower	Upper	
Aw_3	Equal variances assumed	1,776	.212	-5,439	10	.000	-.03267	.00601	-.04605	-.01928
	Equal variances not assumed			-5,439	7,461	.001	-.03267	.00601	-.04669	-.01864
Aw_5	Equal variances assumed	1,046	.331	-12,133	10	.000	-.05283	.00435	-.06254	-.04313
	Equal variances not assumed			-12,133	9,170	.000	-.05283	.00435	-.06266	-.04301
Aw_7	Equal variances assumed	.455	.515	-5,384	10	.000	-.04333	.00805	-.06127	-.02540
	Equal variances not assumed			-5,384	9,982	.000	-.04333	.00805	-.06127	-.02540

Lampiran 7. Hasil Uji Korelasi Kadar air, pH, Aw dan Jumlah Koloni

		kdr_air	pH	Aw	Jmlh_koloni
kdr_air	Pearson Correlation	1	.112	.752**	.589**
	Sig. (2-tailed)		.479	.000	.000
	N	42	42	42	42
pH	Pearson Correlation	.112	1	.046	-.056
	Sig. (2-tailed)	.479		.773	.726
	N	42	42	42	42
Aw	Pearson Correlation	.752**	.046	1	.438**
	Sig. (2-tailed)	.000	.773		.004
	N	42	42	42	42
Jmlh_koloni	Pearson Correlation	.589**	-.056	.438**	1
	Sig. (2-tailed)	.000	.726	.004	
	N	42	42	42	42

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

Lampiran 8. Diagram Alir Proses Pembuatan Nugget Udang

Lampiran 9. Standarisasi Resep Nugget Udang oleh UMKM Mina Karya

Bahan :

- | | |
|----------------------------------|-------------------------|
| 1. Ikan trunul / kakap / tengiri | : 500 gram (dihaluskan) |
| 2. Tepung roti / tepung panir | : 100 gram |
| 3. Tepung tapioka | : 50 gram |
| 4. Telur | : 2 butir |
| 5. Bawang putih | : 25 gram |
| 6. Lada bubuk | : 2,5 gram |
| 7. Garam | : 15 gram |
| 8. Bawang bombay cincang | : 100 gram |
| 9. Pala bubuk | : 2,5 gram |
| 10. Penyedap seperlunya | |
| 11. Tepung panko | : 150 gram |
| 12. Tepung terigu | : 150 gram |
| 13. Putih telur | : 4 butir |
| 14. Minyak goreng secukupnya | |

Cara membuat :

1. Campur semua bahan nugget dan aduk hingga rata
2. Siapkan loyang yang sudah diolesi minyak secukupnya, lalu tuang adonan nugget dalam loyang
3. Kukus adonan hingga matang $\pm 1/2$ jam
4. Angkat dan dinginkan
5. Setelah dingin potong-potong setebal 1 cm dan bentuk sesuai selera
6. Gulingkan potongan nugget diatas tepung terigu lalu celupkan dalam kocokan putih telur
7. Gulingkan kembali diatas tepung panco
8. Nugget dapat langsung digoreng maupun disimpan dengan cara dikemas dalam plastik tebal dan simpan dalam almari pendingin (*freezer*)



2.99%

P
L

Report #10012216

PENDAHULUAN Latar Belakang Nugget merupakan salah satu produk olahan pangan berbahan dasar daging yang dikemas sedemikian rupa sehingga menjadi produk siap goreng dan kemudian dihidangkan. Oleh karena itu, kualitas produk nugget harus selalu terkontrol. Kontrol tersebut dapat dilakukan dengan memperhatikan proses pengolahan hingga distribusi sampai ke konsumen. Mutu nugget dipengaruhi oleh suhu, kondisi penyimpanan produk serta jenis dan metode pengemasan yang digunakan, ketiganya akan berpengaruh pada umur simpan produk. Hal tersebut sesuai dengan (ADDIN WHO FAO, 2018) yang mengatakan bahwa nugget ikan merupakan jenis produk golongan ke 09 yaitu produk olahan ikan termasuk mollusca, crustacea dan echinoderms (Fish and fish products, including mollusks, crustaceans, and echinoderms) dengan sub kategori 09.2.2. yaitu berupa produk olahan ikan yang harus disimpan dalam keadaan beku (frozen food). Produk nugget udang sudah banyak diproduksi oleh perusahaan-perusahaan besar menengah keatas seperti "FIESTA" dan usaha-usaha rumahan contohnya (Usaha Mikro

Kecil dan Menengah) UMKM, salah satunya UMKM Mina Karya di Tambak Lorok Semarang Utara. Lokasi Tambak Lorok yang sebagian besar masyarakatnya berprofesi sebagai nelayan hingga pemilik usaha kecil produk olahan ikan, masih perlu pengembangan serta penyuluhan

