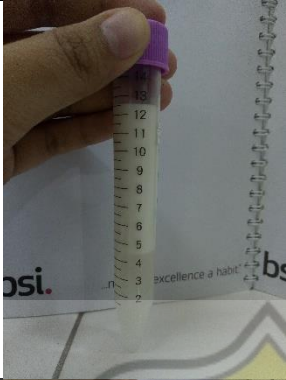
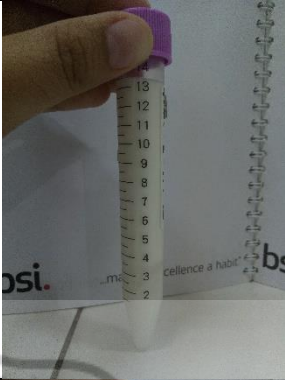
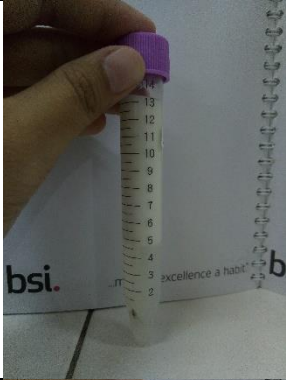
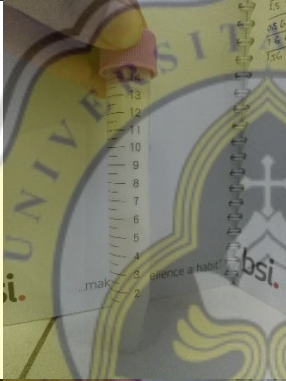
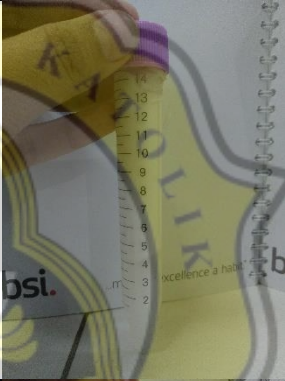
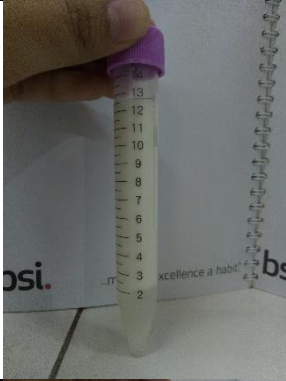

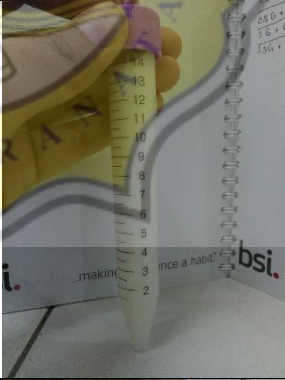

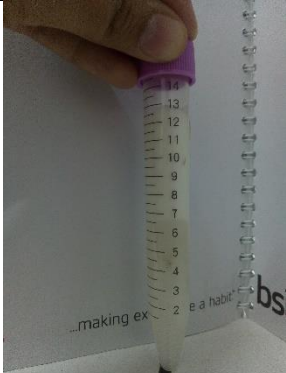


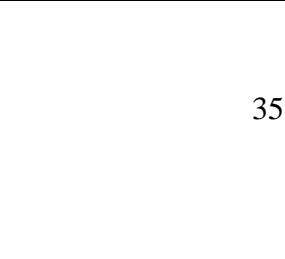


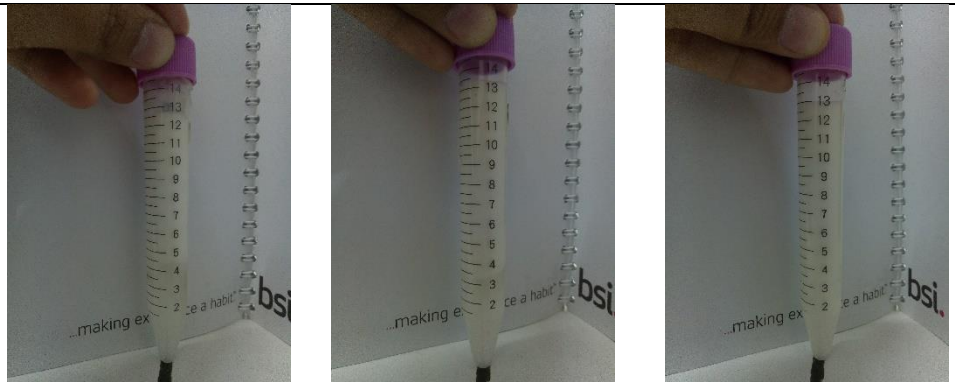


7. LAMPIRAN

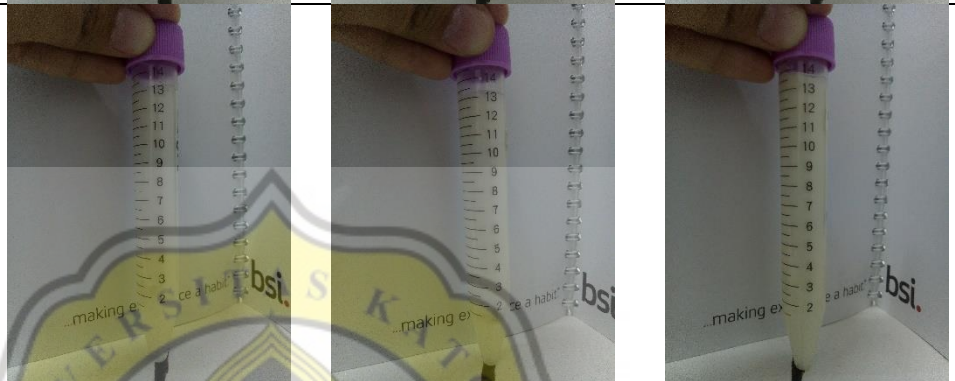
Lampiran 1. Gambar Pengukuran Stabilitas Emulsi dengan Nilai *Creaming Index*

		Konsentrasi Glukomanan		
		0,5%	1%	1,5%
Konsentrasi 40% Minyak Kedelai				
	50%			
	60%			
Konsentrasi 40% Minyak Kelapa				
	50%			
	60%			

50%



60%



Lampiran 2. Uji Normalitas

Tests of Normality

Perlakuan	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
	Statistic	df	Sig.	Statistic	df	Sig.
Creaming_Index Minyak Kedelai 40% + Glukomanan 0,5 gram	.148	9	.200 [*]	.936	9	.535
Minyak Kedelai 40% + Glukomanan 1 gram	.220	9	.200 [*]	.892	9	.207
Minyak Kedelai 40% + Glukomanan 1,5 gram	.195	9	.200 [*]	.954	9	.732
Minyak Kedelai 50% + Glukomanan 0,5 gram	.169	9	.200 [*]	.939	9	.572
Minyak Kedelai 50% + Glukomanan 1 gram	.124	9	.200 [*]	.972	9	.913
Minyak Kedelai 50% + Glukomanan 1,5 gram	.168	9	.200 [*]	.935	9	.530
Minyak Kedelai 60% + Glukomanan 0,5 gram	.126	9	.200 [*]	.967	9	.865
Minyak Kedelai 60% + Glukomanan 1 gram	.103	9	.200 [*]	.970	9	.894
Minyak Kedelai 60% + Glukomanan 1,5 gram	.199	9	.200 [*]	.852	9	.078
Minyak Kelapa 40% + Glukomanan 0,5 gram	.174	9	.200 [*]	.935	9	.526
Minyak Kelapa 40% + Glukomanan 1 gram	.158	9	.200 [*]	.960	9	.795
Minyak Kelapa 40% + Glukomanan 1,5 gram	.155	9	.200 [*]	.937	9	.546
Minyak Kelapa 50% + Glukomanan 0,5 gram	.147	9	.200 [*]	.909	9	.311
Minyak Kelapa 50% + Glukomanan 1 gram	.207	9	.200 [*]	.918	9	.374
Minyak Kelapa 50% + Glukomanan 1,5 gram	.178	9	.200 [*]	.940	9	.579
Minyak Kelapa 60% + Glukomanan 0,5 gram	.269	9	.059	.846	9	.067
Minyak Kelapa 60% + Glukomanan 1 gram	.197	9	.200 [*]	.964	9	.842
Minyak Kelapa 60% + Glukomanan 1,5 gram	.188	9	.200 [*]	.888	9	.190

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

a. Lilliefors Significance Correction

Tests of Normality

Perlakuan	Kolmogorov-Smirnov ^a			Shapiro-Wilk			
	Statistic	df	Sig.	Statistic	df	Sig.	
Viskositas	Minyak Kedelai 40% + Glukomanan 0,5 gram	.166	9	.200*	.933	9	.507
	Minyak Kedelai 40% + Glukomanan 1 gram	.152	9	.200*	.972	9	.915
	Minyak Kedelai 40% + Glukomanan 1,5 gram	.170	9	.200*	.932	9	.501
	Minyak Kedelai 50% + Glukomanan 0,5 gram	.163	9	.200*	.927	9	.452
	Minyak Kedelai 50% + Glukomanan 1 gram	.175	9	.200*	.920	9	.392
	Minyak Kedelai 50% + Glukomanan 1,5 gram	.169	9	.200*	.969	9	.882
	Minyak Kedelai 60% + Glukomanan 0,5 gram	.195	9	.200*	.945	9	.631
	Minyak Kedelai 60% + Glukomanan 1 gram	.141	9	.200*	.926	9	.448
	Minyak Kedelai 60% + Glukomanan 1,5 gram	.244	9	.131	.951	9	.704
	Minyak Kelapa 40% + Glukomanan 0,5 gram	.158	9	.200*	.943	9	.615
	Minyak Kelapa 40% + Glukomanan 1 gram	.254	9	.097	.868	9	.118
	Minyak Kelapa 40% + Glukomanan 1,5 gram	.183	9	.200*	.904	9	.273
	Minyak Kelapa 50% + Glukomanan 0,5 gram	.185	9	.200*	.950	9	.691
	Minyak Kelapa 50% + Glukomanan 1 gram	.255	9	.094	.831	9	.046
	Minyak Kelapa 50% + Glukomanan 1,5 gram	.194	9	.200*	.906	9	.288
	Minyak Kelapa 60% + Glukomanan 0,5 gram	.257	9	.089	.880	9	.158
	Minyak Kelapa 60% + Glukomanan 1 gram	.155	9	.200*	.959	9	.783
	Minyak Kelapa 60% + Glukomanan 1,5 gram	.138	9	.200*	.956	9	.756

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

a. Lilliefors Significance Correction

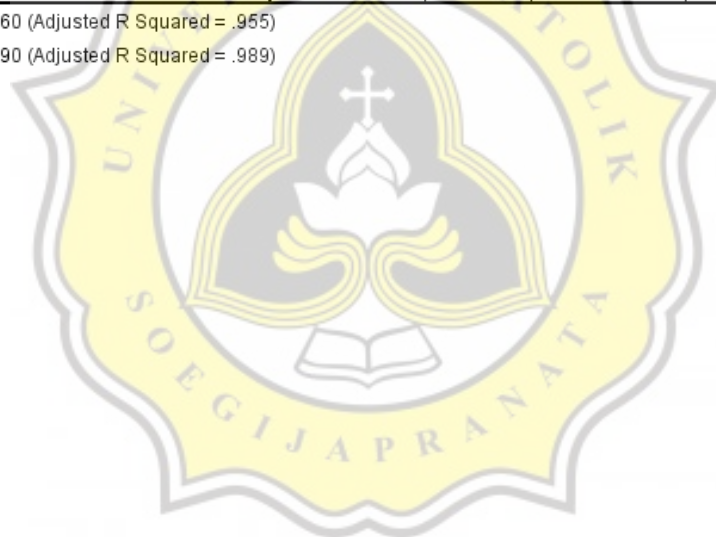
Lampiran 3. Hasil Analisis Ragam Dua Arah (*Two Way ANOVA*)

Tests of Between-Subjects Effects

Source	Dependent Variable	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	Creaming_Index	40603.959 ^a	17	2388.468	204.336	.000
	Viskositas	180529023 ^b	17	10619354.32	881.373	.000
Intercept	Creaming_Index	257693.840	1	257693.840	22045.958	.000
	Viskositas	1998416513	1	1998416513	165862.304	.000
JenisDanKonsMinyak	Creaming_Index	25183.802	5	5036.760	430.900	.000
	Viskositas	115726211.8	5	23145242.36	1920.983	.000
KonsGlukomanan	Creaming_Index	14765.338	2	7382.669	631.594	.000
	Viskositas	64270326.72	2	32135163.36	2667.118	.000
JenisDanKonsMinyak* KonsGlukomanan	Creaming_Index	654.819	10	65.482	5.602	.000
	Viskositas	532484.968	10	53248.497	4.419	.000
Error	Creaming_Index	1683.207	144	11.689		
	Viskositas	1735005.309	144	12048.648		
Total	Creaming_Index	299981.006	162			
	Viskositas	2180680541	162			
Corrected Total	Creaming_Index	42287.166	161			
	Viskositas	182264028.8	161			

a. R Squared = .960 (Adjusted R Squared = .955)

b. R Squared = .990 (Adjusted R Squared = .989)



Lampiran 4. Hasil Analisis Ragam Dua Arah (*Two Way ANOVA*) dengan Uji Beda *Post Hoc* Metode Duncan

- Stabilitas Emulsi dengan nilai *Creaming Index*

Creaming_Index

Duncan^{a,b,c}

JenisDanKonsMinyak	N	Subset					
		1	2	3	4	5	6
Minyak Kelapa 60%	27	23.44					
Minyak Kedelai 60%	27		29.46				
Minyak Kelapa 50%	27			34.76			
Minyak Kedelai 50%	27				43.20		
Minyak Kelapa 40%	27					46.95	
Minyak Kedelai 40%	27						61.49
Sig.		1.000	1.000	1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 11.689.

- Uses Harmonic Mean Sample Size = 27.000.
- The group sizes are unequal. The harmonic mean of the group sizes is used. Type I error levels are not guaranteed.
- Alpha = .05.

Creaming_Index

Duncan^{a,b,c}

KonsGlukomanan	N	Subset		
		1	2	3
Glukomanan 0,5 gram	54	28.31		
Glukomanan 1 gram	54		39.65	
Glukomanan 1,5 gram	54			51.69
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 11.689.

- Uses Harmonic Mean Sample Size = 54.000.
- The group sizes are unequal. The harmonic mean of the group sizes is used. Type I error levels are not guaranteed.
- Alpha = .05.

- **Viskositas**

Viskositas

Duncan^{a,b,c}

JenisDanKonsMinyak	N	Subset					
		1	2	3	4	5	6
Minyak Kedelai 40%	27	2273.8963					
Minyak Kelapa 40%	27		2792.3704				
Minyak Kedelai 50%	27			3257.0000			
Minyak Kelapa 50%	27				3745.7333		
Minyak Kedelai 60%	27					4224.2815	
Minyak Kelapa 60%	27						4780.2222
Sig.		1.000	1.000	1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 12048.648.

a. Uses Harmonic Mean Sample Size = 27.000.

b. The group sizes are unequal. The harmonic mean of the group sizes is used. Type I error levels are not guaranteed.

c. Alpha = .05.

Viskositas

Duncan^{a,b,c}

KonsGlukomanan	N	Subset		
		1	2	3
Glukomanan 0,5 gram	54	2746.1519		
Glukomanan 1 gram	54		3501.7074	
Glukomanan 1,5 gram	54			4288.8926
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 12048.648.

a. Uses Harmonic Mean Sample Size = 54.000.

b. The group sizes are unequal. The harmonic mean of the group sizes is used. Type I error levels are not guaranteed.

c. Alpha = .05.

Lampiran 5. Hasil Uji Korelasi

Correlations

		Creaming_Ind dex	Viskositas
Creaming_Index	Pearson Correlation	1	-.251**
	Sig. (2-tailed)		.001
	N	162	162
Viskositas	Pearson Correlation	-.251**	1
	Sig. (2-tailed)	.001	
	N	162	162

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



8.7% PLAGIARISM
APPROXIMATELY

Report #11031714

PENDAHULUAN Latar Belakang Umbi porang kuning (*Amorphophallus oncophyllus*) merupakan salah satu jenis tanaman berumbi yang banyak dan mudah tumbuh di Indonesia. Namun sampai saat ini belum banyak masyarakat Indonesia yang mengenal kegunaan tanaman ini. Sehingga tanaman umbi porang ini sering dibiarkan tumbuh liar. ¹ Sebelum diolah menjadi produk makanan, umbi porang kuning ini biasanya diolah menjadi keripik atau tepung terlebih dahulu dikarenakan umbi porang kuning ini memiliki kandungan kalsium oksalat yang menyebabkan rasa gatal apabila kita mengkonsumsinya. Selanjutnya tepung dan keripik umbi porang kuning ini biasanya diekspor untuk diolah menjadi tepung glukomanan (Mutia et al., 2011). Tepung porang pada umumnya mengandung glukomanan sekitar 50-70% (Tatirat dan Charoenrein, 2011). Tingginya kadar glukomanan pada tepung porang membuat produk ini dijadikan sebagai komoditi ekspor penting untuk bahan pembuat konyaku (sejenis tahu) dan shirataki (sejenis mie) di Jepang (Kurniawati, 2010). ¹ Glukomanan merupakan molekul polisakarida hidrokoloid yang tersusun oleh gabungan glukosa dan manosa dengan ikatan -1,4 glikosida (Anwar et al., 2017). Glukomanan dapat berfungsi sebagai zat pengikat air, gelling agents, dan zat penstabil (stabilizer). Sifat glukomanan yang mampu membentuk gel dan