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Lampiran 1. Hasil Olah Data SPSS Kadar Air, Kadar Lemak dan Kadar Protein

Tests of Normality							
	perlakuan	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
kadar_air	kontrol	.153	6	.200*	.954	6	.775
	ST	.305	6	.085	.811	6	.074
	SP	.265	6	.200*	.856	6	.176
	BO	.208	6	.200*	.916	6	.478
kadar_Lmk	kontrol	.189	6	.200*	.950	6	.741
	ST	.286	6	.135	.809	6	.071
	SP	.239	6	.200*	.891	6	.324
	BO	.279	6	.156	.831	6	.109
Kadar_prot	kontrol	.176	6	.200*	.924	6	.534
	ST	.266	6	.200*	.887	6	.304
	SP	.152	6	.200*	.985	6	.972
	BO	.190	6	.200*	.900	6	.376

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

a. Lilliefors Significance Correction

Oneway

Descriptives

		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval	
						Mean	
						Lower Bound	Upper Bound
Kadar_air	Kontrol	6	18,85860	,763244	,311593	18,05762	19,65958
	Straight	6	19,16371	,845720	,345264	18,27618	20,05124
	Sponge	6	18,35715	1,548084	,632003	16,73253	19,98177
	Boiled	6	21,10356	1,586289	,647600	19,43885	22,76827
	Total	24	19,37075	1,575138	,321524	18,70563	20,03587