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LAMPIRAN 1. Hasil Anova Satu Arah Analisa Kimia Bahan Baku

KADAR AIR

Descriptives

		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
AIR	legume glinding	3	11,7567	,6075	,3507	10,2476	13,2658	11,12	12,33
	benguk	3	9,1467	2,6963	1,5567	2,4486	15,8447	7,57	12,26
	gude	3	8,8833	1,2098	,6985	5,8780	11,8887	8,16	10,28
	kecipir	3	10,7933	1,2505	,7219	7,6870	13,8997	9,35	11,55
	jagung	3	9,9500	,1778	,1026	9,5084	10,3916	9,81	10,15
	Total	15	10,1060	1,6541	,4271	9,1900	11,0220	7,57	12,33

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
AIR	Between Grou (Combined)	16,910	4	4,228	1,976	,174
	Linear Ter Contrast	1,160	1	1,160	,542	,478
	Deviation	15,750	3	5,250	2,454	,123
	Within Groups	21,396	10	2,140		
	Total	38,306	14			

Post Hoc Tests
Homogeneous Subsets

AIR

Duncan[a]

legume	N	Subset for alpha = .05
		1
gude	3	8,8833
benguk	3	9,1467
jagung	3	9,9500
kecipir	3	10,7933
glinding	3	11,7567
Sig.		,052

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3,000