

6. DAFTAR PUSTAKA

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7. LAMPIRAN

Lampiran 1. Syarat Mutu Mie Basah menurut SNI 01-2987-1992

No.	Kriteria Uji	Satuan	Persyaratan
1.	Keadaan: 1.1. Bau 1.2. Rasa 1.3. Warna	-	Normal Normal Normal
2.	Kadar air	% b/b	20 – 35
3.	Kadar abu (dihitung atas dasar bahan kering)	% b/b	Maks. 3
4.	Kadar protein (N x 6,25) dihitung atas dasar bahan kering)	% b/b	Min. 3
5.	Bahan tambahan pangan 5.1. Boraks dan asam borat 5.2. Pewarna 5.3. Formalin	-	Tidak boleh ada Sesuai SNI-0222-M dan peraturan MenKes. No. 722/Men.Kes/Per/IX/88/ Tidak boleh ada
6.	Cemaran logam 6.1. Timbal (Pb) 6.2. Tembaga (Cu) 6.3. Seng (Z) 6.4. Raksa (Hg)	mg/kg	Maks. 1,0 Maks. 10,0 Maks. 40,0 Maks. 0,05
7.	Arsen (As)	mg/kg	Maks. 0,05
8.	Cemaran mikroba: 8.1. Angka lempeng total 8.2. <i>E. coli</i> 8.3. Kapang	Koloni/g APM/g Koloni/g	Maks. $1,0 \times 10^6$ Maks. 10 Maks. $1,0 \times 10^4$

Lampiran 2. Worksheet Uji Ranking Hedonik Mie Basah Matang Dengan Penambahan Asam Asetat

Worksheet Uji Ranking Hedonik

Tgl Uji : 13 Februari 2015
 Jenis Sampel : Mie basah matang

Identifikasi sampel

Kode

Mie basah dengan 1% asam asetat	A
Mie basah dengan 1,5% asam asetat	B
Mie basah dengan 2% asam asetat	C
Mie basah dengan 2,5% asam asetat	D
Mie basah dengan 3% asam asetat	E

Kode kombinasi urutan penyajian:

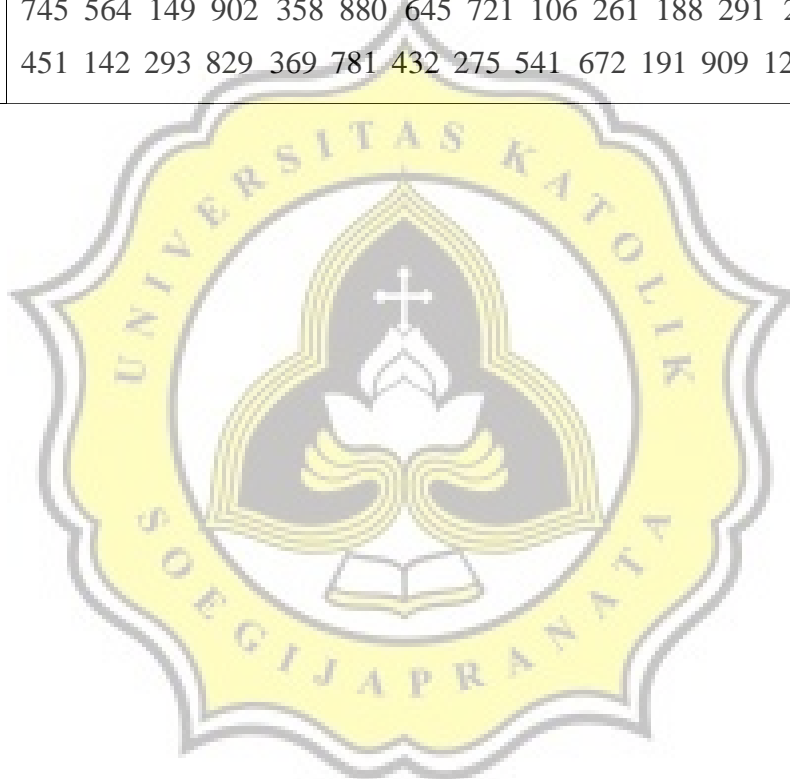
ABCDE = 1	ACBED = 13	DACBE = 25
ACBDE = 2	ABCED = 14	EDABC = 26
BACDE = 3	BCEAD = 15	EDBAC = 27
BCADE = 4	BAECD = 16	BADCE = 28
CABDE = 5	CABED = 17	DCABE = 29
CBADE = 6	CBAED = 18	DEACB = 30
CEDAB = 7	AECBD = 19	
ADBCE = 8	ADBEC = 20	
BACED = 9	BDCEA = 21	
BCAED = 10	BDACE = 22	
CABED = 11	EABCD = 23	
CBAED = 12	CBDAE = 24	

Penyajian:

<i>Booth</i>	Panelis	Kode sampel <small>urutan penyajian</small>
I	# 1	223 398 483 363 745 ¹
II	# 2	862 245 458 321 564 ²
III	# 3	477 776 339 549 149 ³
IV	# 4	199 113 941 147 902 ⁴
V	# 5	847 295 452 606 358 ⁵
I	# 6	351 797 289 266 880 ⁶
II	#7	360 645 468 279 782 ⁷
III	# 8	239 655 195 881 721 ⁸
IV	# 9	225 518 702 106 522 ⁹
V	# 10	394 426 612 261 558 ¹⁰
I	# 11	686 180 365 188 911 ¹¹
II	# 12	393 244 669 291 298 ¹²
III	# 13	420 184 523 276 659 ¹³
IV	# 14	267 435 859 384 211 ¹⁴
V	# 15	963 277 145 314 465 ¹⁵
I	# 16	271 390 451 231 611 ¹⁶
II	# 17	736 278 614 142 938 ¹⁷
III	# 18	247 162 119 293 920 ¹⁸
IV	# 19	399 829 253 222 784 ¹⁹
V	# 20	234 112 461 369 573 ²⁰
I	# 21	565 297 439 781 355 ²¹
II	# 22	312 243 765 356 432 ²²
III	# 23	275 688 445 329 712 ²³
IV	# 24	346 257 144 679 541 ²⁴
V	# 25	768 771 727 581 672 ²⁵
I	# 26	191 299 192 667 274 ²⁶
II	# 27	909 506 103 480 371 ²⁷
III	# 28	520 831 324 450 121 ²⁸
IV	# 29	392 287 456 219 675 ²⁹
V	# 30	396 283 620 175 466 ³⁰

Rekap kode sampel:

Sampel A	223 862 776 941 295 289 279 239 518 612 180 669 420 267 314 390 278 119 399 234 355 765 688 679 771 192 480 831 456 620
Sampel B	398 458 477 199 295 289 782 195 225 394 365 244 523 435 963 271 614 162 399 234 565 312 445 257 581 667 103 520 219 466
Sampel C	483 245 339 113 847 351 360 881 702 426 686 393 184 859 277 231 736 247 253 573 439 356 329 346 727 274 371 450 287 175
Sampel D	363 321 549 147 606 266 468 655 522 558 911 298 659 211 465 611 938 920 784 112 297 243 712 144 768 299 506 324 392 396
Sampel E	745 564 149 902 358 880 645 721 106 261 188 291 276 384 145 451 142 293 829 369 781 432 275 541 672 191 909 121 675 283



Lampiran 3. *Scoresheet* Analisa Sensori

UJI RANKING HEDONIK

Nama : _____ Tanggal : _____
 Produk : Mie basah matang
 Atribut : Rasa

Instruksi

Berkumur-kumurlah dulu sebelum menguji sampel.

Di hadapan Anda terdapat 5 sampel mie basah matang. Cicipi sampel secara berurutan dari kiri ke kanan, rasakan masing-masing. Setelah mencicipi semua sampel, Anda boleh mengulang sesering yang Anda perlukan. Sebelum mencicipi sampel selanjutnya, netralisir indra pengecap Anda dengan memakan *jelly* yang sudah disediakan. Urutkan sampel dari yang paling Anda sukai (=1) hingga sampel yang paling tidak Anda sukai (=5).

Sampel	Ranking (jangan ada yang dobel)
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

UJI RANKING HEDONIK

Nama : _____ Tanggal : _____
 Produk : Mie basah matang
 Atribut : Aroma

Instruksi

Di hadapan Anda terdapat 5 sampel mie basah matang. Hirup aroma mie basah matang secara berturutan dari kiri ke kanan menggunakan indra penciuman, dan bandingkan aromanya. Anda boleh mengulang sesering yang Anda perlukan. Urutkan sampel dari yang paling Anda sukai (=1) hingga sampel yang paling tidak Anda sukai (=5).

Sampel	Ranking (jangan ada yang dobel)
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

UJI RANKING HEDONIK

Nama : _____ Tanggal : _____
 Produk : Mie basah matang
 Atribut : Tekstur

Instruksi

Berkumur-kumurlah dulu sebelum menguji sampel.

Di hadapan Anda terdapat 5 sampel mie basah matang. Rasakan tekstur mie basah matang secara berturutan dari kiri ke kanan menggunakan indra pengecap. Anda boleh mengulang sesering yang Anda perlukan. Sebelum mencicipi sampel selanjutnya, netralisir indra pengecap Anda dengan memakan *jelly* yang sudah disediakan. Urutkan sampel dari yang paling Anda sukai (=1) hingga sampel yang paling tidak Anda sukai (=5).

Sampel **Ranking (jangan ada yang dobel)**

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

UJI RANKING HEDONIK

Nama : _____ Tanggal : _____
 Produk : Mie basah matang
 Atribut : *Overall*

Instruksi

Di hadapan Anda terdapat 5 sampel mie basah matang. Amati atribut secara keseluruhan yang meliputi warna, aroma, rasa, tekstur. Urutkan sampel dari yang paling Anda sukai (=1) hingga sampel yang paling tidak Anda sukai (=5).

Sampel **Ranking (jangan ada yang dobel)**

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Lampiran 4. Hasil Uji Kruskal-Wallis Sensori Mie Basah Matang Dengan Penambahan Asam Asetat

Descriptive Statistics

	N	Mean	Std. Deviation	Minimum	Maximum
Aroma	100	3.02	1.414	1	5
Rasa	100	3.01	1.418	1	5
Tekstur_sensori	100	3.01	1.411	1	5
Overall	100	3.00	1.421	1	5
Perlakuan_Sensori	100	3.00	1.421	1	5

Test Statistics^{a,b}

	Aroma	Rasa	Tekstur_sensori	Overall
Chi-Square	7.980	3.238	8.983	7.325
df	3	3	3	3
Asymp. Sig.	.046	.356	.030	.062

a. Kruskal Wallis Test

b. Grouping Variable: Perlakuan_Sensori

Lampiran 5. Hasil Uji Mann-Whitney Sensori Mie Basah Matang Dengan Penambahan Asam Asetat

1-2

Test Statistics^b

	Aroma	Rasa	Tekstur_sensori	Overall
Mann-Whitney U	157.000	167.000	109.000	171.500
Wilcoxon W	367.000	377.000	319.000	381.500
Z	-1.207	-.915	-2.533	-.791
Asymp. Sig. (2-tailed)	.228	.360	.011	.429
Exact Sig. [2*(1-tailed Sig.)]	.253 ^a	.383 ^a	.013 ^a	.445 ^a

a. Not corrected for ties.

b. Grouping Variable: Perlakuan_Sensori

1-3

Test Statistics^b

	Aroma	Rasa	Tekstur_sensori	Overall
Mann-Whitney U	150.000	190.000	187.000	192.500
Wilcoxon W	360.000	400.000	397.000	402.500
Z	-1.384	-.278	-.364	-.209
Asymp. Sig. (2-tailed)	.166	.781	.716	.835
Exact Sig. [2*(1-tailed Sig.)]	.183 ^a	.799 ^a	.738 ^a	.841 ^a

a. Not corrected for ties.

b. Grouping Variable: Perlakuan_Sensori

1-4

Test Statistics^b

	Aroma	Rasa	Tekstur_sensori	Overall
Mann-Whitney U	170.500	147.500	122.500	126.500
Wilcoxon W	380.500	357.500	332.500	336.500
Z	-.821	-1.454	-2.149	-2.029
Asymp. Sig. (2-tailed)	.412	.146	.032	.042
Exact Sig. [2*(1-tailed Sig.)]	.429 ^a	.157 ^a	.035 ^a	.046 ^a

a. Not corrected for ties.

b. Grouping Variable: Perlakuan_Sensori

1-5

Test Statistics^b

	Aroma	Rasa	Tekstur_sensori	Overall
Mann-Whitney U	118.000	148.000	135.500	109.000
Wilcoxon W	328.000	358.000	345.500	319.000
Z	-2.274	-1.446	-1.788	-2.530
Asymp. Sig. (2-tailed)	.023	.148	.074	.011
Exact Sig. [2*(1-tailed Sig.)]	.026 ^a	.165 ^a	.081 ^a	.013 ^a

a. Not corrected for ties.

b. Grouping Variable: Perlakuan_Sensori

2-3

Test Statistics^b

	Aroma	Rasa	Tekstur_sensori	Overall
Mann-Whitney U	109.000	163.000	132.000	161.000
Wilcoxon W	319.000	373.000	342.000	371.000
Z	-2.523	-1.026	-1.891	-1.081
Asymp. Sig. (2-tailed)	.012	.305	.059	.280
Exact Sig. [2*(1-tailed Sig.)]	.013 ^a	.327 ^a	.068 ^a	.301 ^a

a. Not corrected for ties.

b. Grouping Variable: Perlakuan_Sensori

2-4

Test Statistics^b

	Aroma	Rasa	Tekstur_sensori	Overall
Mann-Whitney U	109.000	163.000	132.000	161.000
Wilcoxon W	319.000	373.000	342.000	371.000
Z	-2.523	-1.026	-1.891	-1.081
Asymp. Sig. (2-tailed)	.012	.305	.059	.280
Exact Sig. [2*(1-tailed Sig.)]	.013 ^a	.327 ^a	.068 ^a	.301 ^a

a. Not corrected for ties.

b. Grouping Variable: Perlakuan_Sensori

2-5

Test Statistics^b

	Aroma	Rasa	Tekstur_sensori	Overall
Mann-Whitney U	164.500	133.000	75.000	134.500
Wilcoxon W	374.500	343.000	285.000	344.500
Z	-.982	-1.862	-3.455	-1.820
Asymp. Sig. (2-tailed)	.326	.063	.001	.069
Exact Sig. [2*(1-tailed Sig.)]	.341 ^a	.072 ^a	.000 ^a	.076 ^a

a. Not corrected for ties.

b. Grouping Variable: Perlakuan_Sensori

3-4

Test Statistics^b

	Aroma	Rasa	Tekstur_sensori	Overall
Mann-Whitney U	178.500	179.000	178.000	146.000
Wilcoxon W	388.500	389.000	388.000	356.000
Z	-.600	-.581	-.609	-1.500
Asymp. Sig. (2-tailed)	.549	.561	.542	.134
Exact Sig. [2*(1-tailed Sig.)]	.565 ^a	.583 ^a	.565 ^a	.149 ^a

a. Not corrected for ties.

b. Grouping Variable: Perlakuan_Sensori

3-5

Test Statistics^b

	Aroma	Rasa	Tekstur_sensori	Overall
Mann-Whitney U	191.000	113.000	93.500	117.500
Wilcoxon W	401.000	323.000	303.500	327.500
Z	-.252	-2.408	-2.943	-2.281
Asymp. Sig. (2-tailed)	.801	.016	.003	.023
Exact Sig. [2*(1-tailed Sig.)]	.820 ^a	.018 ^a	.003 ^a	.024 ^a

a. Not corrected for ties.

b. Grouping Variable: Perlakuan_Sensori

4-5

Test Statistics^b

	Aroma	Rasa	Tekstur_sensori	Overall
Mann-Whitney U	135.000	169.500	172.500	181.500
Wilcoxon W	345.000	379.500	382.500	391.500
Z	-1.803	-.848	-.775	-.516
Asymp. Sig. (2-tailed)	.071	.396	.438	.606
Exact Sig. [2*(1-tailed Sig.)]	.081 ^a	.414 ^a	.461 ^a	.620 ^a

a. Not corrected for ties.

b. Grouping Variable: Perlakuan_Sensori



Lampiran 6. Hasil Analisa Mikrobiologi Mie Basah Matang Kontrol

Total Koloni Bakteri Mie Basah Matang Kontrol

Hari ke-	Pengenceran	Ulangan		Total Koloni (CFU/g)
		1	2	
0	10 ⁻²	205	211	3,1 x 10 ⁴
	10 ⁻³	107	139	
	10 ⁻⁴	73	21	
	10 ⁻²	308	219	
	10 ⁻³	122	105	
	10 ⁻⁴	67	42	
1	10 ⁻⁴	146	137	2,5 x 10 ⁶
	10 ⁻⁵	88	63	
	10 ⁻⁶	27	52	
	10 ⁻⁴	107	174	
	10 ⁻⁵	102	136	
	10 ⁻⁶	105	130	
2	-	<i>Not viable</i>		<i>Not viable</i>

Total Koloni Kapang Mie Basah Matang Kontrol

Hari ke-	Pengenceran	Ulangan		Total Koloni(CFU/g)
		1	2	
0	10 ⁻¹	512	291	9,9 x 10 ³
	10 ⁻²	90	382	
	10 ⁻³	22	17	
	10 ⁻¹	200	165	
	10 ⁻²	46	78	
	10 ⁻³	29	46	
1	10 ⁻²	118	205	1,4 x 10 ⁴
	10 ⁻³	92	57	
	10 ⁻⁴	21	18	
	10 ⁻²	125	132	
	10 ⁻³	65	43	
	10 ⁻⁴	28	47	
2	-	<i>Not viable</i>		<i>Not viable</i>

Lampiran 7. Hasil Analisa Mikrobiologi Mie Basah Dengan Penambahan Asam Asetat dan Ekstrak Bawang Putih

TOTAL KOLONI BAKTERI (PCA, 25- 250)

BATCH 1

Hari ke-	Pengen- ceran	Perlakuan											
		1% + 300 ppm			1% + 500 ppm			2% + 300 ppm			2% + 500 ppm		
		1	2	koloni	1	2	koloni	1	2	koloni	1	2	koloni
0	10 ⁻²	105	114	1,6x10 ⁴	109	86	1,5x10 ⁴	102	78	1,40x10 ⁴	70	98	1,3x10 ⁴
	10 ⁻³	73	49		82	55		58	69		53	32	
	10 ⁻⁴	20	12		9	31		23	11		17	15	
2	10 ⁻³	113	179	1,9x10 ⁵	187	132	1,9x10 ⁵	117	143	1,7x10 ⁵	123	150	1,6x10 ⁵
	10 ⁻⁴	86	33		74	29		54	68		48	37	
	10 ⁻⁵	15	11		10	8		7	12		4	7	
4	10 ⁻⁴	148	130	1,7x10 ⁶	137	102	1,4x10 ⁶	94	103	1,1x10 ⁶	73	81	1,0x10 ⁶
	10 ⁻⁵	50	47		29	45		51	40		31	42	
	10 ⁻⁶	24	4		22	20		0	9		12	14	
6	10 ⁻⁴	<i>not viable</i>			<i>not viable</i>			<i>not viable</i>			<i>not viable</i>		
	10 ⁻⁵	<i>not viable</i>			<i>not viable</i>			<i>not viable</i>			<i>not viable</i>		
	10 ⁻⁶	<i>not viable</i>			<i>not viable</i>			<i>not viable</i>			<i>not viable</i>		

TOTAL KOLONI BAKTERI (PCA, 25- 250)

BATCH 2

Hari ke-	Pengen ceran	Perlakuan											
		1% + 300 ppm			1% + 500 ppm			2% + 300 ppm			2% + 500 ppm		
		1	2	koloni	1	2	koloni	1	2	koloni	1	2	koloni
0	10 ⁻²	112	100	1,5x10 ⁴	96	104	1,5x10 ⁴	71	106	1,3x10 ⁴	79	98	1,3x10 ⁴
	10 ⁻³	58	67		84	52		67	51		63	44	
	10 ⁻⁴	27	16		14	17		11	18		8	4	
2	10 ⁻³	109	124	1,8x10 ⁵	112	94	1,6x10 ⁵	85	106	1,4x10 ⁵	73	96	1,3x10 ⁵
	10 ⁻⁴	74	80		79	68		56	62		66	53	
	10 ⁻⁵	13	9		10	8		7	12		6	10	
4	10 ⁻⁴	121	134	1,6x10 ⁶	123	139	1,5x10 ⁶	87	90	1,2x10 ⁶	87	70	1,1x10 ⁶
	10 ⁻⁵	52	45		43	27		36	39		30	49	
	10 ⁻⁶	22	14		16	9		11	9		5	14	
6	10 ⁻⁴	<i>not viable</i>			<i>not viable</i>			<i>not viable</i>			<i>not viable</i>		
	10 ⁻⁵	<i>not viable</i>			<i>not viable</i>			<i>not viable</i>			<i>not viable</i>		
	10 ⁻⁶	<i>not viable</i>			<i>not viable</i>			<i>not viable</i>			<i>not viable</i>		

TOTAL KOLONI KAPANG (PDA, 10- 150)

BATCH 2

Hari ke-	Pengen- ceran	Perlakuan											
		1% + 300 ppm			1% + 500 ppm			2% + 300 ppm			2% + 500 ppm		
		1	2	koloni	1	2	koloni	1	2	koloni	1	2	koloni
0	10 ⁻¹	66	80	9,3x10 ²	82	50	8,7x10 ²	62	54	8,2x10 ²	62	45	7,8x10 ²
	10 ⁻²	19	39		34	26		35	29		27	38	
	10 ⁻³	10	9	9	6	5	8	0	4				
2	10 ⁻¹	103	132	1,6x10 ³	137	95	1,5x10 ³	87	104	1,4x10 ³	83	91	1,3x10 ²
	10 ⁻²	43	75		54	49		63	45		54	60	
	10 ⁻³	21	23	16	14	15	10	9	13				
4	10 ⁻²	131	104	1,5x10 ⁴	98	101	1,2x10 ⁴	92	80	1,2x10 ⁴	94	78	1,0x10 ⁴
	10 ⁻³	48	36		47	33		20	66		37	19	
	10 ⁻⁴	17	15	12	16	12	8	5	7				
6	10 ⁻³	<i>not viable</i>			<i>not viable</i>			<i>not viable</i>			<i>not viable</i>		
	10 ⁻⁴	<i>not viable</i>			<i>not viable</i>			<i>not viable</i>			<i>not viable</i>		
	10 ⁻⁵	<i>not viable</i>			<i>not viable</i>			<i>not viable</i>			<i>not viable</i>		

Lampiran 8. Hasil Analisa Warna Mie Basah Matang Kontrol

Hari Ke-	Ulangan	L	a*	b*
0	1	68.77	2.05	17.03
	2	69.54	2.41	18.05
	3	68.53	2.24	18.47
	4	76.12	2.04	21.70
	5	74.95	1.92	19.65
	6	75.11	2.13	21.30
1	1	69.87	2.30	18.07
	2	71.04	2.17	19.09
	3	70.46	2.26	20.52
	4	73.21	2.09	22.81
	5	74.35	2.23	20.38
	6	73.76	2.14	23.04
2	1	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	2	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	3	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	4	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	5	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	6	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>

**Lampiran 9. Hasil Analisa Tekstur Mie
Mie Basah Matang Kontrol**

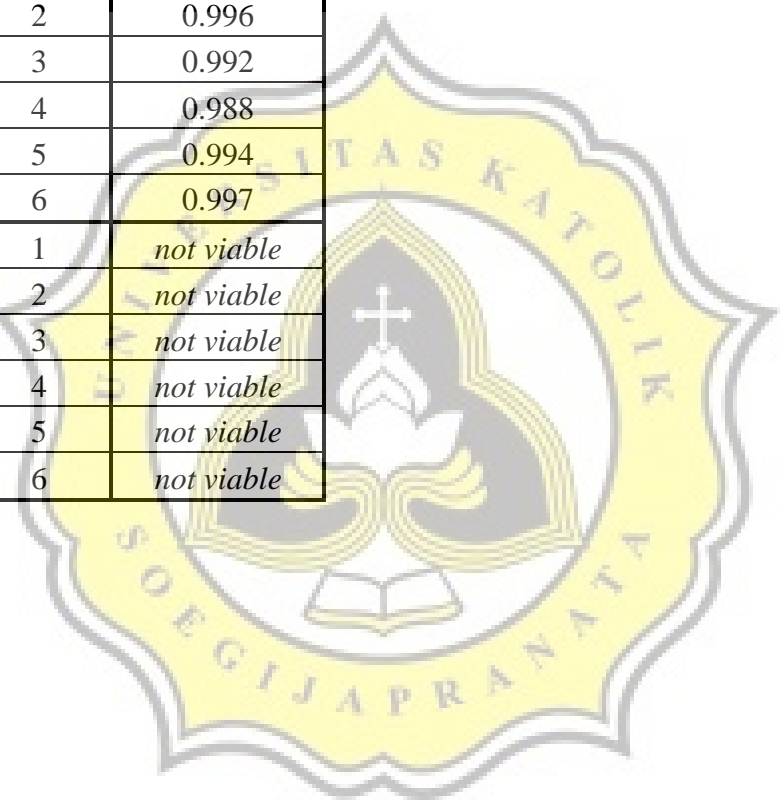
Hari Ke-	Ulangan	Tensile Strength (N/m ²)
0	1	0.416304
	2	0.395532
	3	0.364785
	4	0.341166
	5	0.335394
	6	0.325831
1	1	0.330812
	2	0.320803
	3	0.311629
	4	0.290423
	5	0.283890
	6	0.267670
2	1	<i>not viable</i>
	2	<i>not viable</i>
	3	<i>not viable</i>
	4	<i>not viable</i>
	5	<i>not viable</i>
	6	<i>not viable</i>

**Lampiran 10. Hasil Analisa pH
Basah Matang Kontrol**

Hari ke-	Ulangan	Nilai pH
0	1	8.91
	2	8.95
	3	8.98
	4	9.07
	5	9.12
	6	9.16
1	1	8.76
	2	8.73
	3	8.79
	4	8.9
	5	8.91
	6	8.93
2	1	<i>not viable</i>
	2	<i>not viable</i>
	3	<i>not viable</i>
	4	<i>not viable</i>
	5	<i>not viable</i>
	6	<i>not viable</i>

Lampiran 12. Hasil Analisa Aktivitas Air Mie Basah Matang Kontrol

Hari ke-	Ulangan	Nilai a_w
0	1	0.978
	2	0.984
	3	0.982
	4	0.975
	5	0.981
	6	0.986
1	1	0.991
	2	0.996
	3	0.992
	4	0.988
	5	0.994
	6	0.997
2	1	<i>not viable</i>
	2	<i>not viable</i>
	3	<i>not viable</i>
	4	<i>not viable</i>
	5	<i>not viable</i>
	6	<i>not viable</i>



Lampiran 13. Hasil Analisa Warna Mie Basah Matang Dengan Penambahan Asam Asetat dan Ekstrak Bawang Putih

BATCH 1

Hari ke-	Ulangan	Perlakuan											
		1% + 300 ppm			1% + 500 ppm			2% + 300 ppm			2% + 500 ppm		
		L	a*	b*	L	a*	b*	L	a*	b*	L	a*	b*
0	1	74,86	2,26	15,92	75,64	2,21	15,23	73,97	2,31	16,26	74,67	2,44	15,54
	2	75,93	2,35	16,41	75,09	2,34	15,40	74,12	2,19	15,49	74,90	2,12	16,87
	3	75,55	2,26	17,30	64,61	2,16	16,34	74,86	2,27	16,84	75,36	2,28	16,23
2	1	72,27	2,08	15,19	73,90	2,27	15,76	73,02	2,11	16,04	72,79	2,31	15,74
	2	72,91	2,25	15,84	72,45	2,29	15,32	72,55	2,23	15,33	72,64	2,16	15,63
	3	72,93	1,98	16,12	72,67	2,17	15,87	72,34	2,08	15,96	72,55	1,85	16,18
4	1	72,68	1,58	14,67	72,14	1,63	14,29	72,29	1,92	15,32	72,90	2,04	15,32
	2	72,24	1,84	15,83	72,65	1,94	14,98	72,03	1,86	15,67	72,15	1,93	15,69
	3	71,96	1,72	15,42	71,90	1,87	15,36	71,55	1,84	15,20	71,67	2,05	14,45
6	1	<i>not viable</i>			<i>not viable</i>			<i>not viable</i>			<i>not viable</i>		
	2												
	3												

BATCH 2

Hari ke-	Ulangan	Perlakuan											
		1% + 300 ppm			1% + 500 ppm			2% + 300 ppm			2% + 500 ppm		
		L	a*	b*	L	a*	b*	L	a*	b*	L	a*	b*
0	1	76,43	2,62	14,93	76,45	2,35	15,78	74,75	2,48	15,72	75,17	2,56	16,78
	2	75,19	2,31	16,04	75,79	2,18	16,43	73,90	2,63	15,55	74,74	2,43	15,55
	3	75,63	2,47	15,37	73,56	2,27	15,24	74,16	2,75	16,19	75,23	1,84	16,04
2	1	74,68	2,35	16,25	72,78	2,18	16,12	72,34	2,27	15,63	73,46	2,01	15,30
	2	73,49	2,41	15,64	72,46	1,80	15,59	72,55	2,41	15,58	72,72	2,29	15,46
	3	73,23	1,84	16,77	73,65	2,32	15,27	73,29	2,03	16,11	72,35	2,21	16,07
4	1	72,79	1,69	15,52	72,73	1,87	15,03	73,07	1,82	15,24	71,91	2,31	15,24
	2	73,02	1,87	15,41	71,89	2,04	14,21	72,26	1,96	14,58	72,68	1,92	14,71
	3	72,26	1,74	14,83	72,54	1,93	14,82	72,78	1,78	15,41	71,23	2,35	14,67
6	1	<i>not viable</i>			<i>not viable</i>			<i>not viable</i>			<i>not viable</i>		
	2												
	3												

Lampiran 14. Hasil Analisa *Tensile Strength* Mie Basah Matang Dengan Penambahan Asam Asetat dan Ekstrak Bawang Putih

BATCH 1

Hari ke-	Perlakuan			
	1% + 300 ppm	1% + 500 ppm	2% + 300 ppm	2% + 500 ppm
0	0,254	0,270	0,259	0,276
	0,257	0,258	0,254	0,243
	0,338	0,294	0,250	0,261
2	0,250	0,258	0,242	0,242
	0,251	0,253	0,230	0,224
	0,253	0,249	0,245	0,241
4	0,243	0,250	0,225	0,232
	0,240	0,245	0,244	0,227
	0,239	0,244	0,239	0,229
6	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>

BATCH 2

Hari ke-	Formulasi			
	1% + 300 ppm	1% + 500 ppm	2% + 300 ppm	2% + 500 ppm
0	0,291	0,290	0,246	0,250
	0,255	0,283	0,275	0,260
	0,295	0,270	0,277	0,256
2	0,254	0,253	0,250	0,234
	0,251	0,252	0,238	0,237
	0,249	0,255	0,252	0,242
4	0,244	0,241	0,238	0,234
	0,244	0,231	0,249	0,235
	0,244	0,232	0,238	0,233
6	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>

Lampiran 15. Hasil Analisa pH Mie Basah Matang Dengan Penambahan Asam Asetat dan Ekstrak Bawang Putih

BATCH 1

Ulangan	Formulasi			
	1% + 300 ppm	1% + 500 ppm	2% + 300 ppm	2% + 500 ppm
1	6,68	6,38	5,39	5,39
2	6,67	6,38	5,39	5,40
3	6,68	6,37	5,39	5,40
1	6,42	6,21	5,26	5,27
2	6,42	6,21	5,26	5,27
3	6,43	6,21	5,26	5,28
1	6,26	6,05	5,19	5,24
2	6,25	6,05	5,18	5,23
3	6,25	6,05	5,18	5,23
1	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
2	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
3	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>

BATCH 2

Ulangan	Formulasi			
	1% + 300 ppm	1% + 500 ppm	2% + 300 ppm	2% + 500 ppm
1	6,54	6,29	5,41	5,41
2	6,54	6,29	5,42	5,41
3	6,55	6,29	5,42	5,41
1	6,37	6,02	5,30	5,23
2	6,37	6,02	5,29	5,23
3	6,36	6,02	5,29	5,24
1	6,07	5,89	5,28	5,19
2	6,07	5,89	5,27	5,18
3	6,07	6,90	5,27	5,18
1	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
2	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
3	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>

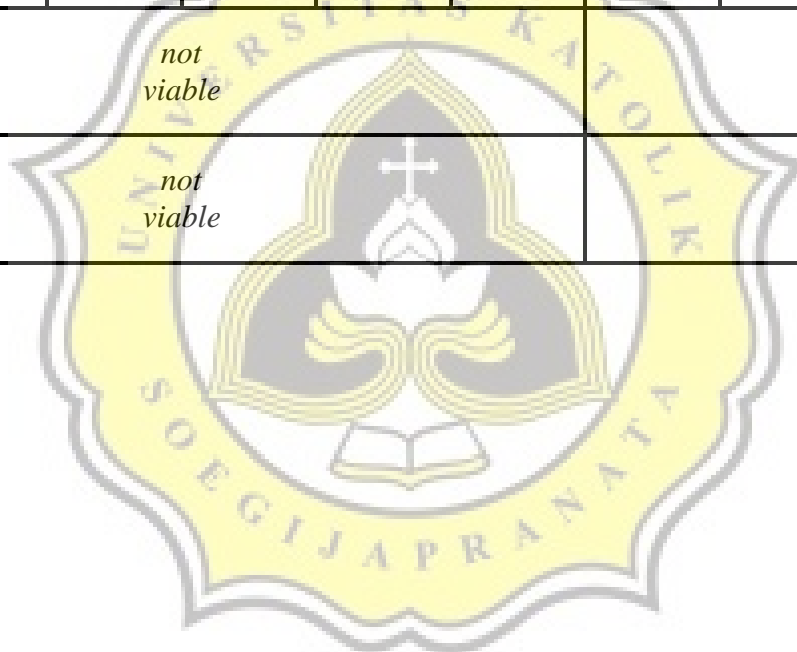
Lampiran 16. Hasil Analisa Kadar Air Mie Basah Matang Dengan Penambahan Asam Asetat dan Ekstrak Bawang Putih

Hari ke-	Ulangan	PERLAKUAN											
		1% + 300 ppm						1% + 500 ppm					
		Berat Sampel	Berat Cawan Kosong (g)	Cawan + Sampel Basah (g)	Cawan + Sampel Kering (g)	Berat Sampel Kering (g)	Kadar Air	Berat Sampel (g)	Berat Cawan Kosong (g)	Cawan + Sampel Basah (g)	Cawan + Sampel Kering (g)	Berat Sampel Kering (g)	Kadar Air
0	1	5,000	25,127	30,127	27,912	2,785	44,30%	5,000	25,418	30,418	28,188	2,770	44,60%
	2	5,000	24,768	29,768	27,548	2,780	44,80%	5,000	24,155	29,155	26,895	2,740	45,20%
	3	5,000	24,354	29,354	27,149	2,795	44,10%	5,000	24,602	29,602	27,347	2,745	45,10%
	1	5,000	28,817	33,817	31,607	2,790	44,20%	5,000	22,193	27,193	24,933	2,740	45,20%
	2	5,000	24,459	29,459	27,244	2,785	44,30%	5,000	22,543	27,543	25,293	2,750	45,00%
	3	5,000	25,614	30,614	28,414	2,800	44,00%	5,000	23,301	28,301	26,061	2,760	44,80%
2	1	5,000	27,272	32,272	30,032	2,760	44,80%	5,000	26,137	31,137	28,862	2,725	45,50%
	2	5,000	25,832	30,832	28,612	2,780	44,40%	5,000	22,674	27,674	25,409	2,735	45,30%
	3	5,000	24,523	29,523	27,263	2,740	45,20%	5,000	23,065	28,065	25,780	2,715	45,70%
	1	5,000	26,792	31,792	29,557	2,765	44,70%	5,000	24,496	29,496	27,221	2,725	45,50%
	2	5,000	24,854	29,854	27,599	2,745	45,10%	5,000	23,704	28,207	25,917	2,213	45,80%
	3	5,000	25,833	30,833	28,593	2,760	44,80%	5,000	25,226	30,360	28,095	2,869	45,30%

4	1	5,000	24,318	29,318	27,063	2,745	45,10%	5,000	26,454	31,454	29,159	2,705	45,90%
	2	5,000	24,071	29,071	26,796	2,725	45,50%	5,000	23,869	28,869	26,599	2,730	45,40%
	3	5,000	20,146	25,146	22,881	2,735	45,30%	5,000	24,732	29,732	27,427	2,695	46,10%
	1	5,000	25,297	30,297	28,037	2,740	45,20%	5,000	25,186	30,186	27,886	2,700	46,00%
	2	5,000	23,229	28,229	25,939	2,710	45,80%	5,000	22,043	27,043	24,728	2,685	46,30%
	3	5,000	23,575	28,575	26,305	2,730	45,40%	5,000	23,768	28,768	26,473	2,705	45,90%
6	1	<i>not viable</i>						<i>not viable</i>					
	2	<i>not viable</i>						<i>not viable</i>					
	3	<i>not viable</i>						<i>not viable</i>					
	1	<i>not viable</i>						<i>not viable</i>					
	2	<i>not viable</i>						<i>not viable</i>					
	3	<i>not viable</i>						<i>not viable</i>					

Hari ke-	Ulangan	PERLAKUAN											
		2% + 300 ppm						2% + 500 ppm					
		Berat Sampel	Berat Cawan Kosong (g)	Cawan + Sampel Basah (g)	Cawan + Sampel Kering (g)	Berat Sampel Kering (g)	Kadar Air	Berat Sampel (g)	Berat Cawan Kosong (g)	Cawan + Sampel Basah (g)	Cawan + Sampel Kering (g)	Berat Sampel Kering (g)	Kadar Air
0	1	5,000	23,083	28,083	25,893	2,810	43,80%	5,000	25,931	30,931	28,801	2,870	42,60%
	2	5,000	24,697	29,697	27,552	2,855	42,90%	5,000	26,244	31,244	29,134	2,890	42,20%
	3	5,000	22,554	27,554	25,424	2,870	42,60%	5,000	22,635	27,635	25,540	2,905	41,90%
	1	5,000	21,197	26,197	24,062	2,865	42,70%	5,000	24,330	29,330	27,175	2,845	43,10%
	2	5,000	23,440	28,440	26,260	2,820	43,60%	5,000	25,769	30,769	28,629	2,860	42,80%
	3	5,000	24,395	29,395	27,235	2,840	43,20%	5,000	23,456	28,456	26,341	2,885	42,30%
2	1	5,000	22,268	27,268	25,118	2,850	43,00%	5,000	22,536	27,536	25,396	2,860	42,80%
	2	5,000	25,026	30,026	27,861	2,835	43,30%	5,000	23,472	28,472	26,297	2,825	43,50%
	3	5,000	23,373	28,373	26,163	2,790	44,20%	5,000	24,071	29,071	26,916	2,845	43,10%
	1	5,000	25,735	30,735	28,550	2,815	43,70%	5,000	25,623	30,623	28,463	2,840	43,20%
	2	5,000	23,207	28,207	26,012	2,805	43,90%	5,000	22,804	27,804	25,654	2,850	43,00%
	3	5,000	25,360	30,360	28,160	2,800	44,00%	5,000	23,017	28,017	25,842	2,825	43,50%

4	1	5,000	26,178	31,178	28,948	2,770	44,60%	5,000	24,548	29,548	27,358	2,810	43,80%
	2	5,000	23,330	28,330	26,070	2,740	45,20%	5,000	26,297	31,297	29,122	2,825	43,50%
	3	5,000	23,849	28,849	26,609	2,760	44,80%	5,000	22,645	27,645	25,435	2,790	44,20%
	1	5,000	24,600	29,600	27,365	2,765	44,70%	5,000	25,409	30,409	28,209	2,800	44,00%
	2	5,000	24,118	29,118	26,868	2,750	45,00%	5,000	24,243	29,243	27,018	2,775	44,50%
	3	5,000	23,332	28,332	26,107	2,775	44,50%	5,000	22,074	27,074	24,859	2,785	44,30%
6	1	<i>not viable</i>						<i>not viable</i>					
	2	<i>not viable</i>						<i>not viable</i>					
	3	<i>not viable</i>						<i>not viable</i>					
	1	<i>not viable</i>						<i>not viable</i>					
	2	<i>not viable</i>						<i>not viable</i>					
	3	<i>not viable</i>						<i>not viable</i>					



Lampiran 17. Hasil Analisa Aktivitas Air Mie Basah Matang Dengan Penambahan Asam Asetat dan Ekstrak Bawang Putih

BATCH 1

Hari ke-	Ulangan	Perlakuan			
		1% + 300 ppm	1% + 500 ppm	2% + 300 ppm	2% + 500 ppm
0	1	0,965	0,957	0,966	0,955
	2	0,968	0,953	0,968	0,961
	3	0,963	0,960	0,971	0,958
2	1	0,971	0,961	0,973	0,962
	2	0,974	0,963	0,979	0,965
	3	0,979	0,968	0,977	0,970
4	1	0,981	0,974	0,977	0,985
	2	0,988	0,976	0,981	0,982
	3	0,985	0,980	0,975	0,989
6	1	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	2	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	3	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>

BATCH 2

Hari ke-	Ulangan	Formulasi			
		1% + 300 ppm	1% + 500 ppm	2% + 300 ppm	2% + 500 ppm
0	1	0,963	0,954	0,962	0,956
	2	0,965	0,958	0,967	0,960
	3	0,969	0,961	0,972	0,963
2	1	0,972	0,960	0,978	0,966
	2	0,975	0,965	0,979	0,964
	3	0,979	0,968	0,976	0,971
4	1	0,981	0,970	0,984	0,974
	2	0,988	0,972	0,988	0,980
	3	0,985	0,978	0,985	0,982
6	1	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	2	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>
	3	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>	<i>not viable</i>

Lampiran 18. Hasil Analisa SPSS Parameter Fisikokimiawi Mie Basah Matang Kontrol

Independent Samples Test

		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
L	Equal variances assumed	.584	.462	.051	10	.960	.05500	1.08068	-2.35290	2.46290
	Equal variances not assumed			.051	9.145	.961	.05500	1.08068	-2.38375	2.49375
a	Equal variances assumed	2.221	.167	-.860	10	.410	-.06667	.07750	-.23934	.10600
	Equal variances not assumed			-.860	6.998	.418	-.06667	.07750	-.24992	.11659
b	Equal variances assumed	1.291	.282	.409	10	.691	.38167	.93210	-1.69518	2.45851
	Equal variances not assumed			.409	9.048	.692	.38167	.93210	-1.72520	2.48853
tekstur	Equal variances assumed	1.216	.296	3.513	10	.006	.062298	.017732	.022789	.101806
	Equal variances not assumed			3.513	8.720	.007	.062298	.017732	.021989	.102606
pH	Equal variances assumed	.237	.637	3.612	10	.005	.19500	.05398	.07472	.31528
	Equal variances not assumed			3.612	9.804	.005	.19500	.05398	.07440	.31560
kadar_air	Equal variances assumed	.000	.983	-.421	10	.682	-.16333	.38751	-1.02675	.70009
	Equal variances not assumed			-.421	9.848	.682	-.16333	.38751	-1.02856	.70190
Aw	Equal variances assumed	.085	.777	-5.636	10	.000	-.012000	.002129	-.016744	-.007256
	Equal variances not assumed			-5.636	9.698	.000	-.012000	.002129	-.016764	-.007236

Lampiran 19. Hasil Analisa SPSS Karakteristik Fisik dan Kimiawi Mie Basah Matang dengan Penambahan Asam Asetat dan Ekstrak Bawang Putih

L

Tests of Normality

perakuan hari	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
	Statistic	df	Sig.	Statistic	df	Sig.
SMEAN(L) 1% asam asetat & 300 ppm alisin hari ke0	.124	7	.200 [*]	.998	6	.992
1% asam asetat & 300 ppm alisin hari ke2	.218	6	.200 [*]	.921	6	.516
1% asam asetat & 300 ppm alisin hari ke4	.218	6	.200 [*]	.949	6	.720
1% asam asetat & 500 ppm alisin hari ke0	.207	6	.200 [*]	.832	6	.326
1% asam asetat & 500 ppm alisin hari ke2	.294	6	.114	.821	6	.091
1% asam asetat & 500 ppm alisin hari ke4	.299	7	.200 [*]	.830	6	.189
2% asam asetat & 300 ppm alisin hari ke0	.294	6	.113	.843	6	.137
2% asam asetat & 300 ppm alisin hari ke2	.208	6	.093	.854	6	.169
2% asam asetat & 300 ppm alisin hari ke4	.196	6	.200 [*]	.974	6	.919
2% asam asetat & 500 ppm alisin hari ke0	.213	6	.200 [*]	.922	6	.519
2% asam asetat & 500 ppm alisin hari ke2	.293	6	.117	.854	6	.204
2% asam asetat & 500 ppm alisin hari ke4	.167	6	.200 [*]	.971	6	.901

a. Lilliefors Significance Correction.

* This is a lower bound of the true significance.

Test of Homogeneity of Variance

		Levene Statistic	df1	df2	Sig.
SMEAN(L)	Based on Mean	2.590	11	60	.009
	Based on Median	.623	11	60	.115
	Based on Median and with adjusted df	.623	11	28.022	.148
	Based on trimmed mean	2.505	11	60	.012

SMEAN(L)

Dirutan

perlakuan	N	Subset	
		1	2
asam asetat 2% & alisin 300 ppm	8	73.1017	
asam asetat 2% & alisin 500 ppm	8	73.2844	
asam asetat 1% & alisin 500 ppm	8	73.4271	73.4271
asam asetat 1% & alisin 300 ppm	10		73.7006
Sig.		.135	.006

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = ,371

SMEAN(L)				
Cuncan				
hari	N	H.aset		
		1	2	3
hari ke4	24	72.3050		
hari ke2	24		72.3175	
hari ke1	24			74.9729
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) = ,370.

a*

Tests of Normality

	perlakuan hari	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
a_exp	"1% asam asetat & 3 III ppm alisin hari ke0"	.263	6	.200 [*]	.847	6	.135
	"1% asam asetat & 300 ppm alisin hari ke2"	.157	6	.200 [*]	.953	6	.760
	"1% asam asetat & 300 ppm alisin hari ke4"	.184	6	.200 [*]	.959	6	.310
	"1% asam asetat & 500 ppm alisin hari ke0"	.202	6	.200 [*]	.894	6	.337
	"1% asam asetat & 500 ppm alisin hari ke2"	.297	6	.08	.815	6	.081
	"1% asam asetat & 500 ppm alisin hari ke4"	.200	6	.154	.914	6	.460
	"2% asam asetat & 300 ppm alisin hari ke0"	.230	6	.200 [*]	.822	6	.517
	"2% asam asetat & 3 III ppm alisin hari ke2"	.216	6	.200 [*]	.931	6	.580
	"2% asam asetat & 300 ppm alisin hari ke4"	.197	6	.200 [*]	.960	6	.310
	"2% asam asetat & 500 ppm alisin hari ke1"	.209	6	.200 [*]	.959	6	.010
	"2% asam asetat & 500 ppm alisin hari ke2"	.188	6	.200 [*]	.929	6	.560
	"2% asam asetat & 5 III ppm alisin hari ke4"	.294	6	.114	.832	6	.111

a. Lilliefors Significance Correction

*. This is a lower bound of the true significance

Test of Homogeneity of Variance

		Levene Statistic	df1	df2	Sig.
a_exp	Based on Mean	2.354	11	60	.017
	Based on Median	1.682	11	60	.03
	Based on Median and with adjusted df	1.682	11	40.053	.13
	Based on trimmed mean	2.288	11	60	.021

a_exp

Duncan

perlakuan	N	Subset
		1
1% asam asetat & 500 ppm alisin	18	8.3435
1% asam asetat & 300 ppm alisin	18	8.4598
2% asam asetat & 500 ppm alisin	18	8.9700
2% asam asetat & 300 ppm alisin	10	9.0400
Org.		228

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = 2,461.

a_exp

Duncan

hari	N	Subset		
		1	2	3
hari ke4	24	6.7380		
hari ke2	24		0.056	
hari ke0	24			10.526
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) = 2,461.

b*

Tests of Normality

perlakuan_hari	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
	Statistic	df	Sig.	Statistic	df	Sig.
b 1% asam asetat & 300 ppm alisin hari ke0	.145	6	.200 [*]	.970	6	.946
1% asam asetat & 300 ppm alisin hari ke2	.136	6	.200 [*]	.990	6	.998
1% asam asetat & 300 ppm alisin hari ke4	.200	6	.145	.911	6	.440
1% asam asetat & 500 ppm alisin hari ke0	.200	6	.200 [*]	.040	6	.51
1% asam asetat & 500 ppm alisin hari ke2	.180	6	.200 [*]	.952	6	.760
1% asam asetat & 500 ppm alisin hari ke4	.201	6	.200 [*]	.910	6	.498
2% asam asetat & 300 ppm alisin hari ke0	.211	6	.200 [*]	.911	6	.441
2% asam asetat & 300 ppm alisin hari ke2	.226	6	.200 [*]	.910	6	.497
2% asam asetat & 300 ppm alisin hari ke4	.293	6	.117	.890	6	.343
2% asam asetat & 500 ppm alisin hari ke0	.191	6	.200 [*]	.890	6	.320
2% asam asetat & 500 ppm alisin hari ke2	.173	6	.200 [*]	.952	6	.753
2% asam asetat & 500 ppm alisin hari ke4	.238	6	.200 [*]	.930	6	.596

a. Lilliefors Significance Correction

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

Test of Homogeneity of Variance

		Levene Statistic	df1	df2	Sig.
b	Based on Mean	.075	1 ^a	60	.479
	Based on Median	.075	1 ^a	60	.569
	Based on Median and with adjusted df	.075	1 ^a	38.290	.571
	Based on trimmed mean	.074	1 ^a	60	.479

b

Duncan

perlakuan	N	Subset	
		1	
1% asam asetat & 500 ppm alisin	18	5.3911	
2% asam asetat & 500 ppm alisin	18	5.6372	
2% asam asetat & 300 ppm alisin	18	5.6733	
1% asam asetat & 300 ppm alisin	18	5.7478	
Sig.		.051	

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .245

b

Lunch

hari	N	Subset	
		1	2
hari ke1	24	15.0779	
hari ke2	24	16.7821	
hari ke3	24	16.9771	
Sig.		1.000	.178

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .245

Tekstur

Tests of Normality

Tekstur	perlakuan hari	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
tekstur	1% asam asetat & 300 ppm alisin hari ke0	.336	6	.033	.866	6	.174
	1% asam asetat & 300 ppm alisin hari ke2	.167	6	.200	.902	6	.860
	1% asam asetat & 300 ppm alisin hari ke4	.254	6	.200	.866	6	.212
	1% asam asetat & 500 ppm alisin hari ke0	.276	6	.166	.900	6	.432
	1% asam asetat & 500 ppm alisin hari ke2	.221	6	.200	.941	6	.666
	1% asam asetat & 500 ppm alisin hari ke4	.203	6	.200	.911	6	.445
	2% asam asetat & 300 ppm alisin hari ke0	.182	6	.200	.916	6	.468
	2% asam asetat & 300 ppm alisin hari ke2	.193	6	.200	.903	6	.644
	2% asam asetat & 300 ppm alisin hari ke4	.312	6	.066	.866	6	.306
	2% asam asetat & 500 ppm alisin hari ke0	.204	6	.200	.951	6	.747
	2% asam asetat & 500 ppm alisin hari ke2	.261	6	.200	.866	6	.299
	2% asam asetat & 500 ppm alisin hari ke4	.108	6	.200	.967	6	.675

a. Lilliefors Significance Correction

* This is a lower bound of the true significance.

Test of Homogeneity of Variance

		Levene Statistic	df1	df2	Sig.
tekstur	Based on Mean	1,720	11	63	.100
	Based on Median	1,565	11	63	.133
	Based on Median and with adjusted df	1,565	11	15,543	.204
	Based on Trimmed Mean	1,720	11	63	.101

tekstur

Duncan

Kondisi	N	Subset		
		1	2	3
2% asam asetat & 500 ppm alisin hari ke1	18	24083		
2% asam asetat & 300 ppm alisin	10		24000	
1% asam asetat & 500 ppm alisin	18			25850
1% asam asetat & 300 ppm alisin	18			23378
Sig.		1,000	1,000	2,03

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = 9,93E-05.

tekstur

Duncan

Kondisi	N	Subset		
		1	2	3
1% asam asetat & 300 ppm alisin hari ke4	24	23773		
1% asam asetat & 500 ppm alisin hari ke2	24		24687	
1% asam asetat & 500 ppm alisin hari ke3	24			27467
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) = 2,43E-05.

pH

Tests of Normality

Kondisi	Kategori	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
pH	1% asam asetat & 300 ppm alisin hari ke0	.182	3	.200 [*]	.970	3	.375
	1% asam asetat & 500 ppm alisin hari ke2	.215	3	.200 [*]	.934	3	.310
	1% asam asetat & 300 ppm alisin hari ke4	.199	3	.200 [*]	.970	3	.226
	1% asam asetat & 500 ppm alisin hari ke0	.193	3	.200 [*]	.930	3	.297
	1% asam asetat & 500 ppm alisin hari ke2	.314	3	.036	.740	3	.016
	1% asam asetat & 500 ppm alisin hari ke4	.072	3	.750	.750	3	.157
	2% asam asetat & 500 ppm alisin hari ke0	.223	3	.200 [*]	.938	3	.421
	2% asam asetat & 300 ppm alisin hari ke2	.233	3	.200 [*]	.938	3	.425
	2% asam asetat & 300 ppm alisin hari ke4	.177	3	.200 [*]	.918	3	.490
	2% asam asetat & 500 ppm alisin hari ke0	.233	3	.111 [*]	.922	3	.991
	2% asam asetat & 500 ppm alisin hari ke2	.233	3	.200 [*]	.950	3	.737
	2% asam asetat & 500 ppm alisin hari ke4	.137	3	.200 [*]	.954	3	.773

a. Lilliefors Significance Correction

* This is a lower bound of the true significance

Test of Homogeneity of Variance

		Levene Statistic	df	df2	Sig.
pH	Based on Mean	2.002	11	60	.344
	Based on Median	1.858	11	60	.364
	Based on Median and with adjusted df	1.858	11	28.255	.361
	Based on trimmed mean	2.012	11	60	.343

pH

Duncan

	N	Subset		
		1	2	3
2% asam asetat & 500 ppm alis n	18	5.2900		
2% asam asetat & 300 ppm alis n	18	5.3033		
1% asam asetat & 500 ppm alis n	18		6.1166	
1% asam asetat & 300 ppm alis n	18			6.3894
S.d.		.370	.000	.000

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = .002.

pH

Duncan

	N	Subset		
		1	2	3
hari ke4	24	5.6375		
hari ke2	24		5.7495	
hari ke0	24			6.0367
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) = .302.

Kadar Air

Tests of Normality							
	Parameter	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
kadar_air	"1% asam asetat & 300 ppm alis hari ke0"	.609	6	.075	.864	6	.204
	"1% asam asetat & 300 ppm alis hari ke2"	.210	6	.200	.950	6	.741
	"1% asam asetat & 300 ppm alis hari ke4"	.163	6	.200	.957	6	.754
	"1% asam asetat & 500 ppm alis hari ke0"	.194	6	.200	.891	6	.524
	"1% asam asetat & 500 ppm alis hari ke2"	.190	6	.200	.900	6	.550
	"1% asam asetat & 500 ppm alis hari ke4"	.260	6	.127	.914	6	.462
	"2% asam asetat & 300 ppm alis hari ke0"	.164	6	.200	.925	6	.543
	"2% asam asetat & 300 ppm alis hari ke2"	.104	6	.200	.945	6	.666
	"2% asam asetat & 300 ppm alis hari ke4"	.167	6	.200	.960	6	.617
	"2% asam asetat & 500 ppm alis hari ke0"	.163	6	.200	.985	6	.673
	"2% asam asetat & 500 ppm alis hari ke2"	.200	6	.200	.925	6	.540
	"2% asam asetat & 500 ppm alis hari ke4"	.161	6	.200	.929	6	.545

a. Lilliefors Significance Correction.
b. This is a lower bound of the true significance.

Test of Homogeneity of Variance

		Levene Statistic	df1	df2	Sig.
kadar_air	Based on Mean	1,276	11	60	,261
	Based on Median	1,123	11	60	,360
	Based on Mean and with adjusted df	1,123	11	50,030	,364
	Based on trimmed mean	1,256	11	60	,272

kadar_air

perlakuan	N	Subje			
		1	2	3	4
2% asam asetat & 500 ppm alisin	18	43,2389			
2% asam asetat & 300 ppm alisin	18		43,8722		
1% asam asetat & 300 ppm alisin	18			44,8737	
1% asam asetat & 500 ppm alisin	18				45,4776
Sig.		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) = ,110.

kadar_air

hari	N	Subje		
		1	2	3
hari 0	24	43,7203		
hari 2	24		44,3042	
hari 4	24			45,11417
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) = ,110.

aw

Tests of Normality

aw	perlakuan	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
	"1% asam asetat & 300 ppm alisin har ke0"	,246	6	,200 [*]	,079	6	,264
	"1% asam asetat & 300 ppm alisin har ke2"	,213	6	,200 [*]	,893	6	,334
	"1% asam asetat & 300 ppm alisin har ke4"	,212	6	,200 [*]	,847	6	,150
	"1% asam asetat & 500 ppm alisin har ke0"	,156	6	,200 [*]	,980	6	,873
	"1% asam asetat & 500 ppm alisin har ke2"	,190	6	,200 [*]	,882	6	,277
	"1% asam asetat & 500 ppm alisin har ke4"	,181	6	,200 [*]	,958	6	,803
	"2% asam asetat & 300 ppm alisin har ke0"	,173	6	,200 [*]	,941	6	,667
	"2% asam asetat & 300 ppm alisin har ke2"	,201	6	,200 [*]	,902	6	,307
	"2% asam asetat & 300 ppm alisin har ke4"	,122	6	,200 [*]	,982	6	,961
	"2% asam asetat & 500 ppm alisin har ke0"	,156	6	,200 [*]	,965	6	,860
	"2% asam asetat & 500 ppm alisin har ke2"	,205	6	,200 [*]	,932	6	,593
	"2% asam asetat & 500 ppm alisin har ke4"	,170	6	,200 [*]	,969	6	,004

a. Lilliefors Significance Correction

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

Test of Homogeneity of Variance

		Levene Statistic	df1	df2	Sig.
aw	Based on Mean	.583	11	60	.835
	Based on Median	.565	11	60	.849
	Based on Median and with adjusted df	.565	11	42,270	.846
	Based on trimmed mean	.591	11	60	.829

aw

Duncan

Perfaktor	N	Subset		
		1	2	3
2% asam asetat: 3.300 ppm al sin	1E	.90544		
2% asam asetat: 5.500 ppm al sin	1E		.98906	
1% asam asetat: 3.300 ppm al sin	1E			.97500
1% asam asetat: 5.500 ppm al sin	1E			.97544
Sig.		1,000	1,000	.745

Means for groups in homogeneous subsets are displayed.
Based on observed means.
The error term is Mean Square(Error) = 1,20E-005.

aw

Duncan

hari	N	Subset		
		1	2	3
hari 0	24	.96229		
hari 2	24		.97062	
hari 4	24			.90000
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) = 1,28E-005.