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## Appendix 1. Worksheet, Scoresheet and Result of Trained Panelist Selection

### WORKSHEET MATCHING TEST

| Jenis rasa dasar | Bahan       | Konsentrasi (g/L) | Kode |
|------------------|-------------|-------------------|------|
| Manis            | Gula        | 20                | A    |
| Asam             | Garam NaCl  | 2                 | B    |
| Asin             | Asam Sitrat | 0,5               | C    |
| Pahit            | Kafein      | 0,5               | D    |

Kombinasi Urutan Penyajian

ABCD – BACD = 1

CABD – DABC = 7

ABDC – BADC = 2

CADB – DACB = 8

ACBD – BCAD = 3

CBDA – DBAC = 9

ACDB – BCDA = 4

CBAD – DBCA = 10

ADBC – BDAC = 5

CDAB – DCBA = 11

ADCB – BDCA = 6

CDBA – DCAB = 12

Tabel Rekap Kode Sampel

|                      |   |   |
|----------------------|---|---|
| Sampel A (a=1) (b=2) | a | 576 437 308 299 180 685 764 853 902 249 398 477 |
|                      | b | 280 894 646 725 349 428 507 616 191 389 478 507 |
| Sampel B (a=3) (b=4) | a | 350 192 261 409 578 627 736 895 984 489 588 667 |
|                      | b | 707 361 490 529 678 143 282 311 450 608 767 826 |
| Sampel C (a=5) (b=6) | a | 144 580 392 471 649 788 827 986 293 382 243 194 |
|                      | b | 789 670 175 551 185 244 363 898 402 195 907 313 |
| Sampel D (a=7) (b=8) | a | 483 196 621 790 245 344 502 611 166 403 889 958 |
|                      | b | 107 236 385 464 503 810 711 989 305 622 167 246 |

Urutan Penyajian :

| Booth | Panelis | Kode Penyajian                       | Booth | Panelis | Kode Penyajian                       |
|-------|---------|--------------------------------------|-------|---------|--------------------------------------|
| 1     | 1       | 576 350 144 483 –<br>707 280 789 107 | 1     | 7       | 827 764 736 502 –<br>711 507 282 363 |
| 2     | 2       | 437 192 196 580 –<br>361 894 236 670 | 2     | 8       | 986 853 611 895 –<br>989 616 898 311 |
| 3     | 3       | 308 392 261 621 –<br>490 175 646 385 | 3     | 9       | 293 984 166 902 –<br>305 450 191 402 |
| 4     | 4       | 299 471 790 409 –<br>529 551 464 725 | 4     | 10      | 382 489 249 403 –<br>622 608 195 389 |
| 5     | 5       | 180 245 578 649 –<br>678 503 349 185 | 5     | 11      | 243 889 398 588 –<br>167 907 767 478 |
| 6     | 6       | 685 344 788 627 –<br>143 810 244 428 | 6     | 12      | 194 958 667 477 –<br>246 313 507 826 |



### SCORESHEET UJI KOCOCOKAN (MATCHING TEST)

Nama/HP :  
 Tanggal Pengujian :  
 Jenis Sampel : Larutan rasa dasar  
 Kriteria : Rasa  
 Instruksi :

Tulislah kode sampel berurutan dari atas ke bawah dimulai dari sampel di sebelah kanan Anda. Cicipilah sampel larutan yang terdapat di sebelah kanan Anda. Setelah mencicipi satu sampel, lakukan pembilasan lidah dengan meminum air mineral dan berikan jeda  $\pm 20$  detik sebelum mencicipi sampel berikutnya. **Pasangkan dengan tepat** rasa yang Anda cicip pada larutan di sebelah **kanan** dengan salah satu larutan yang ada di sebelah **kiri** Anda. Kemudian **identifikasi rasa** yang Anda cicipi.

| Kode sampel kanan | Kode sampel kiri | Identifikasi rasa |
|-------------------|------------------|-------------------|
|                   |                  |                   |
|                   |                  |                   |
|                   |                  |                   |

~ Terima kasih, Tuhan memberkati ~

#### The Result of Matching Test

| Panelists | % True | Exp  |
|-----------|--------|------|
| Tasya     | 100    | pass |
| Michaela  | 100    | pass |
| Melita    | 100    | pass |
| Selly     | 100    | pass |
| Felita    | 100    | pass |
| Anthony   | 100    | pass |
| Julius    | 100    | pass |
| Oxi       | 100    | pass |
| Ivana     | 100    | pass |
| Tomi      | 100    | pass |
| Vincent   | 100    | pass |
| Kiki      | 100    | pass |
| Nina      | 100    | pass |
| Novi      | 100    | pass |
| Stefanie  | 100    | pass |
| Manar     | 100    | pass |
| Cintya    | 100    | pass |
| Andre     | 100    | pass |

| Panelists | % True | Exp    |
|-----------|--------|--------|
| Adri      | 75     | pass   |
| Edo       | 75     | pass   |
| Silvi     | 75     | pass   |
| Miko      | 75     | pass   |
| Ion       | 50     | failed |
| Ika       | 50     | failed |
| Dewi      | 50     | failed |
| Dipta     | 50     | failed |
| Stella    | 50     | failed |
| Graytta   | 50     | failed |
| Rendy     | 50     | failed |
| Riko      | 50     | failed |
| Agnes     | 50     | failed |
| Resa      | 50     | failed |
| Hendra    | 25     | failed |
| Jimmy     | 25     | failed |
| Jessica   | 25     | failed |
| Lily      | 25     | failed |

Note: The panelists were considered passed minimally if they succeed answering 75%

## WORKSHEET TRIANGLE TEST

### Order of Presentation

AAX ; AXA ; XAA = 1, 7

AXX ; XAX ; XXA = 2, 8

AXX ; XAX ; XXA = 3, 9

XAA ; AXA ; AAX = 4, 10

AAX ; XAA ; AXA = 5, 11

XXA ; AXX ; XAX = 6, 12

Tabel Rekap Kode Sampel:

|          |   |
|----------|---|
| SAMPEL A | 311, 101, 400, 373, 523, 876, 705, 246, 903, 464,<br>115, 890, 648, 395, 789, 432, 557, 854, 604, 955 |
| SAMPEL X | 368, 409, 786, 110, 499, 506, 908, 811, 342, 459,<br>556, 774, 803, 655, 918, 413, 300, 287, 449, 673 |

Urutan Penyajian:

| Booth | Panelis | Kode Penyajian  | Booth | Panelis | Kode Penyajian  |
|-------|---------|---|-------|---------|---|
| 1     | 1       | 311 101 <b>368</b> ;<br>400 <b>409</b> 373;<br><b>786</b> 523 876 | 1     | 7       | 311 101 <b>368</b> ;<br>400 <b>409</b> 373;<br><b>786</b> 523 876 |
| 2     | 2       | <b>705</b> 110 499;<br>506 <b>246</b> 908;<br>811 342 <b>903</b>  | 2     | 8       | <b>705</b> 110 499;<br>506 <b>246</b> 908;<br>811 342 <b>903</b>  |
| 3     | 3       | <b>464</b> 459 556;<br>774 <b>115</b> 803;<br>655 918 <b>890</b>  | 3     | 9       | <b>464</b> 459 556;<br>774 <b>115</b> 803;<br>655 918 <b>890</b>  |
| 4     | 4       | <b>413</b> 648 395;<br>789 <b>300</b> 432;<br>557 854 <b>287</b>  | 4     | 10      | <b>413</b> 648 395;<br>789 <b>300</b> 432;<br>557 854 <b>287</b>  |
| 5     | 5       | 604 955 <b>449</b> ;<br><b>673</b> 311 101;<br>400 <b>409</b> 523 | 5     | 11      | 604 955 <b>449</b> ;<br><b>673</b> 311 101;<br>400 <b>409</b> 523 |
| 6     | 6       | 803 774 <b>648</b> ;<br><b>854</b> 413 287;<br>673 <b>903</b> 556 | 6     | 12      | 803 774 <b>648</b> ;<br><b>854</b> 413 287;<br>673 <b>903</b> 556 |

### SCORESHEET UJI SEGITIGA (TRIANGLE TEST)

Nama/HP :  
 Tanggal Pengujian :  
 Jenis Sampel : Teh hijau  
 Instruksi :

Di hadapan Anda terdapat tiga set sampel; di mana setiap set terdiri atas tiga sampel yang terdiri atas **dua sampel sama dan satu sampel berbeda**. Lakukan pembilasan dengan air mineral sebelum dan setelah mencicipi sampel, serta berikan jeda  $\pm 20$  detik untuk mencicipi sampel berikutnya. Cicipilah sampel dari kiri ke kanan. **Pencicipan hanya boleh dilakukan satu kali dan tidak diperkenankan mengulang. Identifikasi sampel yang berbeda dengan menulis kode sampel pada kolom di bawah ini.**

| Set | Kode sampel |  |  | Kode sampel beda |
|-----|-------------|--|--|------------------|
| 1   |             |  |  |                  |
| 2   |             |  |  |                  |
| 3   |             |  |  |                  |

~ Terima kasih, Tuhan memberkati ~

#### The Result of Triangle Test

| Panelists | % True | Exp  |
|-----------|--------|------|
| Tasya     | 100    | pass |
| Michaela  | 100    | pass |
| Melita    | 100    | pass |
| Selly     | 100    | pass |
| Miko      | 100    | pass |
| Anthony   | 100    | pass |
| Julius    | 100    | pass |
| Oxi       | 100    | pass |
| Ivana     | 100    | pass |
| Kiki      | 100    | pass |
| Nina      | 100    | pass |

| Panelists | % True | Exp    |
|-----------|--------|--------|
| Edo       | 100    | pass   |
| Novi      | 100    | pass   |
| Stefanie  | 100    | pass   |
| Manar     | 100    | pass   |
| Cintya    | 100    | pass   |
| Adri      | >60    | pass   |
| Vincent   | >60    | pass   |
| Tomi      | 0      | failed |
| Felita    | 0      | failed |
| Andre     | 0      | failed |
| Silvi     | 0      | failed |

Note: The panelists were considered passed minimally if they answered 60% of the test correctly

## WORKSHEET UJI RANKING INTENSITAS

Teh Hijau + Gula 1 gram → Sampel A

Teh Hijau + Gula 2 gram → Sampel B

Teh Hijau + Gula 3 gram → Sampel C

Teh Hijau + Gula 4 gram → Sampel D

Kombinasi urutan penyajian:

A B D C = 1, 5, 9

B C A D = 2, 6, 10

C D B A = 3, 7, 11

D A C B = 4, 8, 12

Tabel Rekap Kode Sampel:

|              |   |
|--------------|---|
| SAMPEL A (2) | 111 200 349 468 577 636 795 884 903 280 |
| SAMPEL B (4) | 450 698 222 371 559 896 103 668 777 490 |
| SAMPEL C (6) | 383 551 204 878 650 195 234 442 997 501 |
| SAMPEL D (8) | 404 197 286 315 583 672 771 820 919 395 |

Urutan Penyajian:

|         |                 |
|---------|-----------------|
| Booth 1 | 111 450 404 383 |
| Booth 2 | 698 551 200 197 |
| Booth 3 | 204 286 222 349 |
| Booth 4 | 315 468 878 371 |
| Booth 5 | 577 559 583 650 |

|         |                 |
|---------|-----------------|
| Booth 6 | 896 195 636 672 |
| Booth 7 | 234 771 103 795 |
| Booth 8 | 820 884 442 668 |



### SCORESHEET UJI RANKING INTENSITAS

Nama/HP :  
 Tanggal Pengujian :  
 Produk : Teh Hijau  
 Atribut : Tingkat Kemanisan  
 Instruksi :

Di hadapan Anda terdapat 4 sampel teh hijau. Berikan jeda waktu  $\pm 20$  detik sebelum melakukan pengujian terhadap sampel. Lakukanlah pengujian sensori terhadap **tingkat kemanisan** dengan meminum setiap sampel. **Urutkanlah sampel dengan tingkat kemanisan paling rendah hingga paling tinggi.** Tuliskan kode sampel yang **sesuai** pada kolom sebelah kanan

Tabel Penilaian Sensori :

| Tingkat Kemanisan  | Kode Sampel |
|--------------------|-------------|
| Paling tidak manis |             |
|                    |             |
| Paling manis       |             |

~ Terima kasih, Tuhan memberkati ~

#### The Result of Ranking Test

| Panelists | % True | Exp  | Panelists | % True | Exp    |
|-----------|--------|------|-----------|--------|--------|
| Tasya     | 100    | pass | Nina      | 100    | pass   |
| Manar     | 100    | pass | Novi      | 75     | failed |
| Selly     | 100    | pass | Edo       | 50     | failed |
| Miko      | 100    | pass | Adri      | 25     | failed |
| Anthony   | 100    | pass | Michaela  | 0      | failed |
| Julius    | 100    | pass | Melita    | 0      | failed |
| Oxi       | 100    | pass | Cintya    | 0      | failed |
| Ivana     | 100    | pass | Vincent   | 0      | failed |
| Kiki      | 100    | pass | Stefanie  | 0      | failed |

Note: The panelists were considered passed if they answered correctly

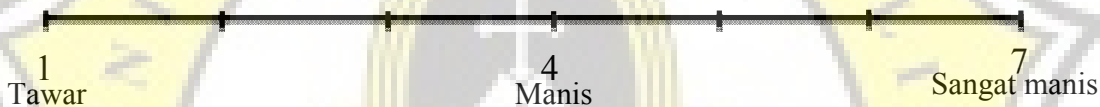
**Appendix 2. Scoresheet of Main Sensory Test**

**SCORESHEET UJI RATING INTENSITAS**

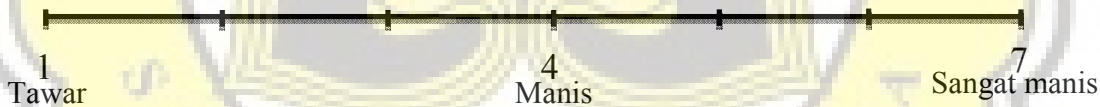
Nama :  
Tanggal Pengujian :  
Produk : Stevia Green Tea  
Atribut : Tingkat Kemanisan  
Instruksi :

Di hadapan Anda telah tersedia 4 sampel. Tulislah kode dan minumlah setiap sampel berurutan dari kiri ke kanan. Minumlah air mineral setiap kali akan berganti sampel. Lingkarilah garis yang paling sesuai untuk setiap sampel berikut.

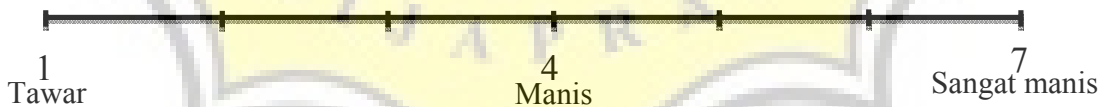
Nomor Sampel: .....



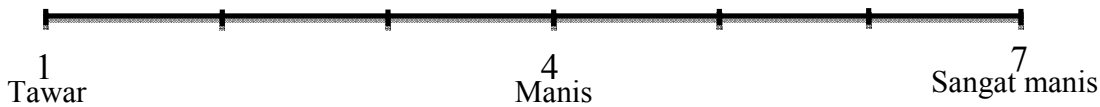
Nomor Sampel: .....



Nomor Sampel: .....



Nomor Sampel: .....



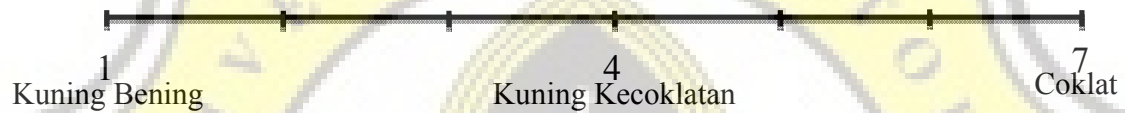


### SCORESHEET UJI RATING INTENSITAS

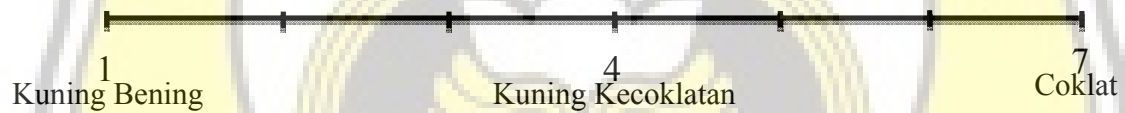
Nama :  
 Tanggal Pengujian :  
 Produk : Stevia Green Tea  
 Atribut : Warna  
 Instruksi :

Di hadapan Anda telah tersedia 4 sampel. Tulislah kode dan amatilah setiap sampel berurutan dari kiri ke kanan. Lingkarilah garis yang paling sesuai untuk setiap sampel berikut.

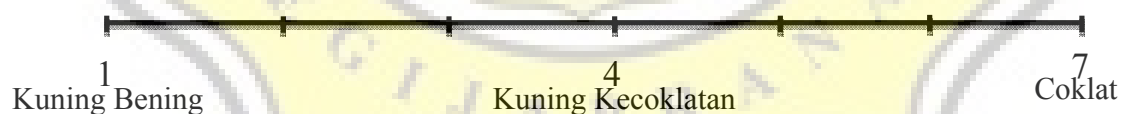
Nomor Sampel: .....



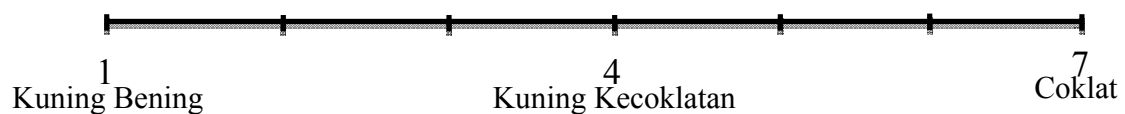
Nomor Sampel: .....



Nomor Sampel: .....



Nomor Sampel: .....

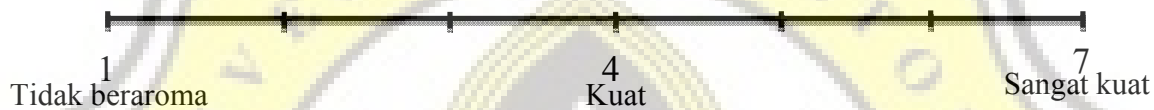


### SCORESHEET UJI RATING INTENSITAS

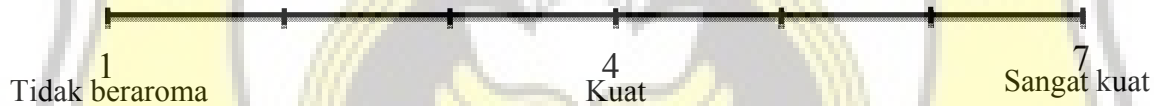
Nama :  
 Tanggal Pengujian :  
 Produk : Stevia Green Tea  
 Atribut : Aroma  
 Instruksi :

Di hadapan Anda telah tersedia 4 sampel. Tulislah kode dan hirup aroma setiap sampel berurutan dari kiri ke kanan. Lingkarilah garis yang paling sesuai untuk setiap sampel berikut.

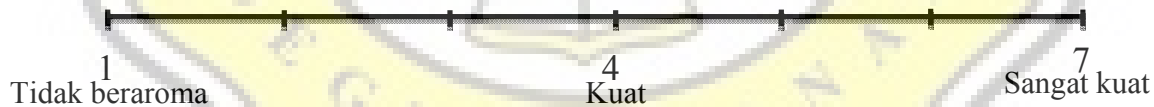
Nomor Sampel: .....



Nomor Sampel: .....



Nomor Sampel: .....



Nomor Sampel: .....

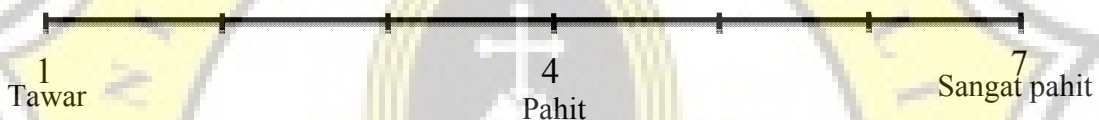


### SCORESHEET UJI RATING INTENSITAS

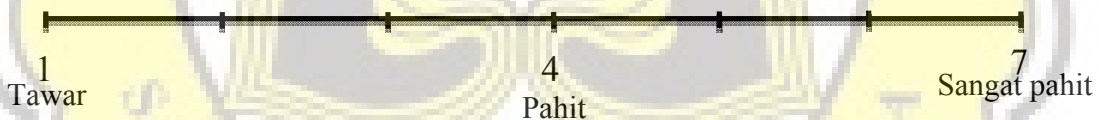
Nama :  
 Tanggal Pengujian :  
 Produk : Stevia Green Tea  
 Atribut : *Bitter Aftertaste*  
 Instruksi :

Di hadapan Anda telah tersedia 4 sampel. Tulislah kode dan nilailah setiap sampel berurutan dari kiri ke kanan. Minumlah air mineral setiap kali akan berganti sampel. Lingkarilah garis yang paling sesuai untuk setiap sampel berikut.

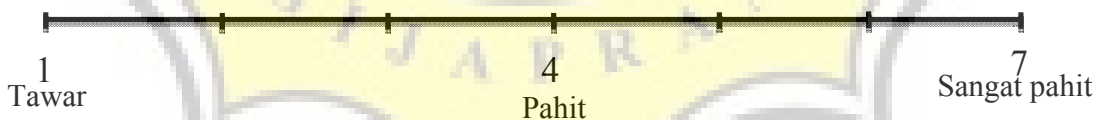
Nomor Sampel: .....



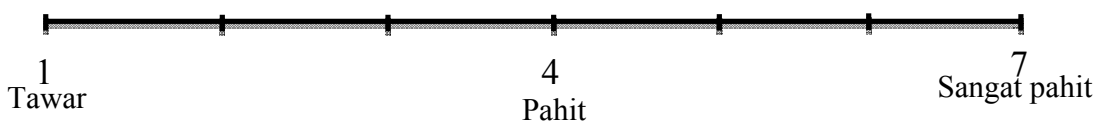
Nomor Sampel: .....



Nomor Sampel: .....



Nomor Sampel: .....

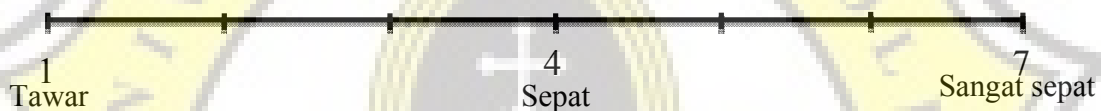


### SCORESHEET UJI RATING INTENSITAS

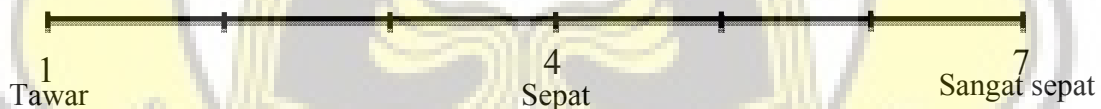
Nama :  
 Tanggal Pengujian :  
 Produk : Stevia Green Tea  
 Atribut : *Aftertaste Astringent / Sepat*  
 Instruksi :

Di hadapan Anda telah tersedia 4 sampel. Tulislah kode dan nilailah setiap sampel berurutan dari kiri ke kanan. Minumlah air mineral setiap kali akan berganti sampel. Lingkarilah garis yang paling sesuai untuk setiap sampel berikut.

Nomor Sampel: .....



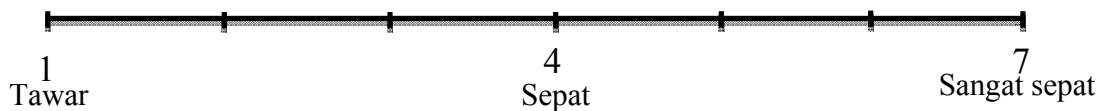
Nomor Sampel: .....



Nomor Sampel: .....



Nomor Sampel: .....



### SCORESHEET UJI RANKING HEDONIK

Nama :  
 Tanggal Pengujian :  
 Produk : Stevia Green Tea  
 Atribut : *Overall Liking*  
 Instruksi :

Silahkan urutkan sampel yang paling Anda sukai (=4) hingga sampel yang paling tidak Anda sukai (=1). Tuliskan kode sampel pada kolom sebelah kiri dan nilai ranking sampel (tidak boleh dobel) pada kolom sebelah kanan.

| Kode Sampel | Ranking (Jangan ada yang dobel) |
|-------------|---------------------------------|
|             |                                 |
|             |                                 |
|             |                                 |
|             |                                 |

### Appendix 3. pH Value of Chemical Blanching Solutions

| Chemical Blanching Solutions | pH   |
|------------------------------|------|
| Sodium Bicarbonate 0.1 %     | 8.21 |
| Sodium Bicarbonate 0.5 %     | 8.28 |
| Sodium Bicarbonate 1 %       | 8.43 |
| Calcium Chloride 0.1 %       | 7.20 |
| Calcium Chloride 0.5 %       | 7.53 |
| Calcium Chloride 1 %         | 7.78 |

### Appendix 4. Output of Anova on Color analysis

#### Color Analysis L t-0

**ANOVA**

Value

|                | Sum of Squares | df | Mean Square | F      | Sig. |
|----------------|----------------|----|-------------|--------|------|
| Between Groups | 863.853        | 6  | 143.975     | 58.914 | .000 |
| Within Groups  | 34.214         | 14 | 2.444       |        |      |
| Total          | 898.066        | 20 |             |        |      |

**Value**

Duncan<sup>a</sup>

| Treatments   | N | Subset for alpha = .05 |         |         |         |         |
|--------------|---|------------------------|---------|---------|---------|---------|
|              |   | 1                      | 2       | 3       | 4       | 5       |
| Sodium 1%    | 3 | 21.6150                |         |         |         |         |
| Sodium 0.5%  | 3 | 23.7750                |         |         |         |         |
| Sodium 0.1%  | 3 |                        | 31.7950 |         |         |         |
| Calcium 0.1% | 3 |                        | 33.6683 | 33.6683 |         |         |
| Calcium 1%   | 3 |                        |         | 36.1350 | 36.1350 |         |
| Calcium 0.5% | 3 |                        |         |         | 38.1750 | 38.1750 |
| Control      | 3 |                        |         |         |         | 39.3783 |
| Sig.         |   | .113                   | .164    | .074    | .132    | .362    |

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

#### Color analysis L t-140

## ANOVA

Value

|                | Sum of Squares | df | Mean Square | F      | Sig. |
|----------------|----------------|----|-------------|--------|------|
| Between Groups | 580.161        | 6  | 96.693      | 28.173 | .000 |
| Within Groups  | 48.051         | 14 | 3.432       |        |      |
| Total          | 628.212        | 20 |             |        |      |

Value

Duncan<sup>a</sup>

| Treatments   | N | Subset for alpha = .05 |         |         |         |         |         |
|--------------|---|------------------------|---------|---------|---------|---------|---------|
|              |   | 1                      | 2       | 3       | 4       | 5       | 6       |
| Sodium 1%    | 3 | 18.6767                |         |         |         |         |         |
| Sodium 0.5%  | 3 |                        | 23.4783 |         |         |         |         |
| Sodium 0.1%  | 3 |                        | 26.5700 | 26.5700 |         |         |         |
| Control      | 3 |                        |         | 27.7800 | 27.7800 |         |         |
| Calcium 0.1% | 3 |                        |         |         | 30.2933 | 30.2933 |         |
| Calcium 0.5% | 3 |                        |         |         |         | 31.4850 |         |
| Calcium 1%   | 3 |                        |         |         |         |         | 36.1767 |
| Sig.         |   | 1.000                  | .060    | .437    | .119    | .444    | 1.000   |

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

## Color Analysis a\* t-0

## ANOVA

Value

|                | Sum of Squares | df | Mean Square | F     | Sig. |
|----------------|----------------|----|-------------|-------|------|
| Between Groups | 159.012        | 6  | 26.502      | 5.706 | .003 |
| Within Groups  | 65.019         | 14 | 4.644       |       |      |
| Total          | 224.031        | 20 |             |       |      |



## Value

Duncan<sup>a</sup>

| Treatments   | N | Subset for alpha = .05 |          |         |         |
|--------------|---|------------------------|----------|---------|---------|
|              |   | 1                      | 2        | 3       | 4       |
| Control      | 3 | -13.1100               |          |         |         |
| Calcium 1%   | 3 | -11.8083               | -11.8083 |         |         |
| Calcium 0.5% | 3 | -9.4483                | -9.4483  | -9.4483 |         |
| Sodium 0.1%  | 3 | -9.3633                | -9.3633  | -9.3633 |         |
| Calcium 0.1% | 3 |                        | -8.5050  | -8.5050 |         |
| Sodium 0.5%  | 3 |                        |          | -6.6683 | -6.6683 |
| Sodium 1%    | 3 |                        |          |         | -4.2867 |
| Sig.         |   | .068                   | .104     | .166    | .197    |

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

## Color Analysis a\* t-140

## ANOVA

Value

|                | Sum of Squares | df | Mean Square | F      | Sig. |
|----------------|----------------|----|-------------|--------|------|
| Between Groups | 64.559         | 6  | 10.760      | 13.969 | .000 |
| Within Groups  | 10.784         | 14 | .770        |        |      |
| Total          | 75.343         | 20 |             |        |      |

## Value

Duncan<sup>a</sup>

| Treatments   | N | Subset for alpha = .05 |         |         |
|--------------|---|------------------------|---------|---------|
|              |   | 1                      | 2       | 3       |
| Calcium 1%   | 3 | -5.9317                |         |         |
| Calcium 0.1% | 3 | -5.1367                |         |         |
| Calcium 0.5% | 3 | -4.7750                |         |         |
| Sodium 0.5%  | 3 | -4.5433                |         |         |
| Sodium 0.1%  | 3 |                        | -2.9083 |         |
| Sodium 1%    | 3 |                        | -1.8517 | -1.8517 |
| Control      | 3 |                        |         | -.7733  |
| Sig.         |   | .094                   | .162    | .155    |

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

## Color analysis b\* t-0

## ANOVA

Value

|                | Sum of Squares | df | Mean Square | F      | Sig. |
|----------------|----------------|----|-------------|--------|------|
| Between Groups | 909.678        | 6  | 151.613     | 37.190 | .000 |
| Within Groups  | 57.073         | 14 | 4.077       |        |      |
| Total          | 966.751        | 20 |             |        |      |

Value

Duncan<sup>a</sup>

| Treatments   | N | Subset for alpha = .05 |         |         |
|--------------|---|------------------------|---------|---------|
|              |   | 1                      | 2       | 3       |
| Sodium 1%    | 3 | 2.8833                 |         |         |
| Sodium 0.5%  | 3 | 5.9500                 |         |         |
| Calcium 0.1% | 3 |                        | 14.7967 |         |
| Sodium 0.1%  | 3 |                        | 15.5500 |         |
| Calcium 0.5% | 3 |                        |         | 19.8267 |
| Control      | 3 |                        |         | 19.9667 |
| Calcium 1%   | 3 |                        |         | 20.5250 |
| Sig.         |   | .084                   | .655    | .694    |

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

## Color analysis b\* t-140

## ANOVA

Value

|                | Sum of Squares | df | Mean Square | F      | Sig. |
|----------------|----------------|----|-------------|--------|------|
| Between Groups | 464.822        | 6  | 77.470      | 44.402 | .000 |
| Within Groups  | 24.426         | 14 | 1.745       |        |      |
| Total          | 489.248        | 20 |             |        |      |

## Value

Duncan<sup>a</sup>

| Treatments   | N | Subset for alpha = .05 |        |         |         |         |         |
|--------------|---|------------------------|--------|---------|---------|---------|---------|
|              |   | 1                      | 2      | 3       | 4       | 5       | 6       |
| Sodium 1%    | 3 | 2.6983                 |        |         |         |         |         |
| Sodium 0.5%  | 3 |                        | 5.4183 |         |         |         |         |
| Sodium 0.1%  | 3 |                        |        | 10.5317 |         |         |         |
| Control      | 3 |                        |        | 11.6033 | 11.6033 |         |         |
| Calcium 0.1% | 3 |                        |        |         | 13.4867 | 13.4867 |         |
| Calcium 0.5% | 3 |                        |        |         |         | 14.9000 | 14.9000 |
| Calcium 1%   | 3 |                        |        |         |         |         | 16.7667 |
| Sig.         |   | 1.000                  | 1.000  | .337    | .103    | .211    | .105    |

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

## Appendix 5. Output of Anova on Antioxidant analysis

## ANOVA

Hasil

|                | Sum of Squares | df | Mean Square | F      | Sig. |
|----------------|----------------|----|-------------|--------|------|
| Between Groups | 208.660        | 7  | 29.809      | 19.476 | .000 |
| Within Groups  | 24.489         | 16 | 1.531       |        |      |
| Total          | 233.149        | 23 |             |        |      |

## Hasil

Duncan<sup>a</sup>

| Perlakuan   | N | Subset for alpha = .05 |           |           |           |           |
|-------------|---|------------------------|-----------|-----------|-----------|-----------|
|             |   | 1                      | 2         | 3         | 4         | 5         |
| Control     | 3 | 80.082884              |           |           |           |           |
| Calcium 0.5 | 3 |                        | 84.437077 |           |           |           |
| Sodium 1    | 3 |                        | 85.406824 | 85.406824 |           |           |
| Calcium 0.1 | 3 |                        | 85.757701 | 85.757701 |           |           |
| Sodium 0.5  | 3 |                        | 85.818483 | 85.818483 |           |           |
| Sodium 0.1  | 3 |                        |           | 86.995441 | 86.995441 |           |
| Calcium 1   | 3 |                        |           |           | 88.747065 | 88.747065 |
| Fresh       | 3 |                        |           |           |           | 90.808123 |
| Sig.        |   | 1.000                  | .226      | .166      | .102      | .058      |

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

## Appendix 6. Output of Anova on Sweetness analysis

### ANOVA

Hasil

|                | Sum of Squares | df | Mean Square | F       | Sig. |
|----------------|----------------|----|-------------|---------|------|
| Between Groups | 19.301         | 7  | 2.757       | 290.093 | .000 |
| Within Groups  | .152           | 16 | .010        |         |      |
| Total          | 19.453         | 23 |             |         |      |

### Hasil

Duncan<sup>a</sup>

| Perlakuan   | N | Subset for alpha = .05 |          |          |          |          |
|-------------|---|------------------------|----------|----------|----------|----------|
|             |   | 1                      | 2        | 3        | 4        | 5        |
| Segar       | 3 | 1.594167               |          |          |          |          |
| Kontrol     | 3 |                        | 3.850463 |          |          |          |
| Sodium 1    | 3 |                        |          | 4.038426 |          |          |
| Sodium 0,1  | 3 |                        |          |          | 4.293519 |          |
| Sodium 0,5  | 3 |                        |          |          | 4.303981 |          |
| Calcium 1   | 3 |                        |          |          | 4.310556 |          |
| Calcium 0,1 | 3 |                        |          |          | 4.365278 | 4.365278 |
| Calcium 0,5 | 3 |                        |          |          |          | 4.526759 |
| Sig.        |   | 1.000                  | 1.000    | 1.000    | .419     | .059     |

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

### Appendix 7. Focus Group Discussion Anchor Points

|                       | Anchor Point                              |   |  |
|-----------------------|---|---|--|
|                       | 1   | 4   | 7  |
| Sweetness             | Mineral Water                             | Sucrose 7 g + 1 Green Tea Bag +<br>250 ml Mineral Water | Sucrose 15 g + 1 Green Tea Bag +<br>250 ml Mineral Water |
| Color                 | 1 Green Tea Bag + 250 ml<br>Mineral Water | Green Tea - Stevia 1 g +<br>250 ml Mineral Water        | 1 Black Tea Bag + 250 ml Mineral<br>Water                |
| Aroma                 | Mineral Water                             | Green Tea - Stevia 1 g + 250 ml<br>Mineral Water        | Green Tea - Stevia 1.75 g + 250 ml<br>Mineral Water      |
| Bitter Aftertaste     | Mineral Water                             | 0.5 g Black Coffee + 250 ml Mineral<br>Water            | 1.5 g Black Coffee + 250 ml Mineral<br>Water             |
| Astringent Aftertaste | Mineral Water                             | 1 Black Tea Bag + 250 ml Mineral<br>Water               | 1 Green Tea Bag + 250 ml Mineral<br>Water                |



## Appendix 8. Analysis of Main Sensory Test

### Overall Liking

#### Ranks

|            | Mean Rank |
|------------|-----------|
| Sucrose_6  | 2.56      |
| Stevia_0.2 | 1.67      |
| Stevia_0.4 | 3.56      |
| Stevia_0.6 | 2.22      |

#### Test Statistics<sup>a</sup>

|             |        |
|-------------|--------|
| N           | 9      |
| Chi-Square  | 10.200 |
| df          | 3      |
| Asymp. Sig. | .017   |

a. Friedman Test

### Sweetness

#### Ranks

|            | Mean Rank |
|------------|-----------|
| Sucrose_6  | 2.22      |
| Stevia_0.2 | 1.44      |
| Stevia_0.4 | 2.61      |
| Stevia_0.6 | 3.72      |

#### Test Statistics<sup>a</sup>

|             |        |
|-------------|--------|
| N           | 9      |
| Chi-Square  | 14.730 |
| df          | 3      |
| Asymp. Sig. | .002   |

a. Friedman Test

### Color

#### Ranks

|            | Mean Rank |
|------------|-----------|
| Sucrose_6  | 1.17      |
| Stevia_0.2 | 1.94      |
| Stevia_0.4 | 3.00      |
| Stevia_0.6 | 3.89      |

**Test Statistics<sup>a</sup>**

|             |        |
|-------------|--------|
| N           | 9      |
| Chi-Square  | 23.292 |
| df          | 3      |
| Asymp. Sig. | .000   |

a. Friedman Test

**Aroma****Ranks**

|            | Mean Rank |
|------------|-----------|
| Sucrose_6  | 1.44      |
| Stevia_0.2 | 1.94      |
| Stevia_0.4 | 3.06      |
| Stevia_0.6 | 3.56      |

**Test Statistics<sup>a</sup>**

|             |        |
|-------------|--------|
| N           | 9      |
| Chi-Square  | 16.271 |
| df          | 3      |
| Asymp. Sig. | .001   |

a. Friedman Test

**Bitter Aftertaste****Ranks**

|            | Mean Rank |
|------------|-----------|
| Sucrose_6  | 1.22      |
| Stevia_0.2 | 2.50      |
| Stevia_0.4 | 3.22      |
| Stevia_0.6 | 3.06      |

**Test Statistics<sup>a</sup>**

|             |        |
|-------------|--------|
| N           | 9      |
| Chi-Square  | 13.449 |
| df          | 3      |
| Asymp. Sig. | .004   |

a. Friedman Test



### Astringent Aftertaste

#### Ranks

|            | Mean Rank |
|------------|-----------|
| Sucrose_6  | 1.56      |
| Stevia_0.2 | 2.50      |
| Stevia_0.4 | 2.72      |
| Stevia_0.6 | 3.22      |

#### Test Statistics<sup>a</sup>

|             |       |
|-------------|-------|
| N           | 9     |
| Chi-Square  | 7.989 |
| df          | 3     |
| Asymp. Sig. | .046  |

a. Friedman Test

$$\text{Uji LSD rank (manual)} = t_{\alpha, 2, \infty} \times \sqrt{p \times t \times (t+1) \div 6}$$

Keterangan:  $t_{\alpha, 2, \infty}$  untuk  $\alpha = 5\%$  nilainya 1,960

$p$  = jumlah panelis

$t$  = jumlah perlakuan

$$\text{Nilai LSD rank} = 1,960 \times 5.47 = 10.73$$

RA = Sucrose 6%; RB = Stevia 0.2%; RC = Stevia 0.4%; RD = Stevia 0.6%

#### Overall Liking

$$RA = 23; RB = 15; RC = 32; RD = 20$$

$$RA - RB = 23 - 15 = 8 < \text{LSD rank}; A = B$$

$$RC - RA = 32 - 23 = 9 < \text{LSD rank}; C = A$$

$$RC - RB = 32 - 15 = 17 > \text{LSD rank}; C \neq B$$

$$RC - RD = 32 - 20 = 12 > \text{LSD rank}; C \neq D$$

$$RA - RD = 23 - 20 = 3 < \text{LSD rank}; A = D$$

$$RD - RB = 20 - 15 = 5 < \text{LSD rank}; D = B$$

**Sweetness**

RA = 29; RB = 24; RC = 35; RD = 47

RD – RA = 47 – 29 = 18 > LSD rank; D ≠ A

RD – RB = 47 – 24 = 23 > LSD rank; D ≠ B

RD – RC = 47 – 35 = 12 > LSD rank; D ≠ C

RC – RA = 35 – 29 = 6 < LSD rank; C = A

RC – RB = 35 – 24 = 11 > LSD rank; C ≠ B

RA – RB = 29 – 24 = 5 < LSD rank; A = B

**Color**

RA = 12; RB = 23; RC = 36; RD = 50

RD – RA = 50 – 12 = 38 > LSD rank; D ≠ A

RD – RB = 50 – 23 = 27 > LSD rank; D ≠ B

RD – RC = 50 – 36 = 14 > LSD rank; D ≠ C

RC – RA = 36 – 12 = 24 > LSD rank; C ≠ A

RC – RB = 36 – 23 = 13 > LSD rank; C ≠ B

RB – RA = 23 – 12 = 11 > LSD rank; B ≠ A

**Aroma**

RA = 24; RB = 28; RC = 41; RD = 47

RD – RA = 47 – 24 = 23 > LSD rank; D ≠ A

RD – RB = 47 – 28 = 19 > LSD rank; D ≠ B

RD – RC = 47 – 41 = 6 < LSD rank; D = C

RC – RA = 41 – 24 = 17 > LSD rank; C ≠ A

$$RC - RB = 41 - 28 = 13 > \text{LSD rank; } C \neq B$$

$$RB - RA = 28 - 24 = 4 < \text{LSD rank; } B = A$$

### **Bitter Aftertaste**

$$RA = 23; RB = 36; RC = 41; RD = 44$$

$$RD - RA = 44 - 23 = 21 > \text{LSD rank; } D \neq A$$

$$RD - RB = 44 - 36 = 8 > \text{LSD rank; } D = B$$

$$RD - RC = 44 - 41 = 3 < \text{LSD rank; } D = C$$

$$RC - RA = 41 - 23 = 18 > \text{LSD rank; } C \neq A$$

$$RC - RB = 41 - 36 = 5 > \text{LSD rank; } C = B$$

$$RB - RA = 36 - 23 = 13 < \text{LSD rank; } B \neq A$$

### **Astringent Aftertaste**

$$RA = 27; RB = 36; RC = 39; RD = 49$$

$$RD - RA = 49 - 27 = 22 > \text{LSD rank; } D \neq A$$

$$RD - RB = 49 - 36 = 13 > \text{LSD rank; } D \neq B$$

$$RD - RC = 49 - 39 = 10 < \text{LSD rank; } D = C$$

$$RC - RA = 39 - 27 = 12 > \text{LSD rank; } C \neq A$$

$$RC - RB = 39 - 36 = 3 > \text{LSD rank; } C = B$$

$$RB - RA = 36 - 27 = 9 < \text{LSD rank; } B = A$$