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LAMPIRAN

TABEL LAMPIRAN

Tabel Lampiran 1. ANOVA kadar kesukaan aroma kuah bakso

Tests of Between-Subjects Effects

Dependent Variable: Aroma

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	106.505[a]	35	3.043	3.223	.000
Intercept	1795.219	1	1795.219	1901.481	.000
Sampel	24.581	6	4.097	4.339	.000
Panelis	81.924	29	2.825	2.992	.000
Error	164.276	174	.944		
Total	2066.000	210			
Corrected Total	270.781	209			

a. R Squared = .393 (Adjusted R Squared = .271)

Tabel Lampiran 2. Uji Duncan kadar kesukaan aroma kuah bakso

Aroma

Duncan[a,b]

Sampel	N	Subset 1	2	3
KJ 03	30	2.4667		
KJ 04	30	2.6000	2.6000	
KJ 02	30	2.7333	2.7333	
KJ 07	30	2.9333	2.9333	
KJ 01	30		3.0333	
KJ 06	30		3.1333	3.1333
KJ 05	30			3.5667
Sig.		.091	.058	.086

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .944.

a. Uses Harmonic Mean Sample Size = 30.000.

b. Alpha = 0,05.

Tabel Lampiran 3. ANOVA kadar kesukaan warna kuah bakso

Tests of Between-Subjects Effects

Dependent Variable: Warna

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	126.057[a]	35	3.602	3.400	.000
Intercept	2137.619	1	2137.619	2017.893	.000
Sampel	40.248	6	6.708	6.332	.000
Panelis	85.810	29	2.959	2.793	.000
Error	184.324	174	1.059		
Total	2448.000	210			
Corrected Total	310.381	209			

a. R Squared = .406 (Adjusted R Squared = .287)

Tabel Lampiran 4. Uji Duncan kadar kesukaan warna kuah bakso

Warna

Duncan[a,b]

Sampel	N	Subset 1	2	3	4
KJ 03	30	2.6333			
KJ 04	30	2.7667	2.7667		
KJ 02	30	2.9333	2.9333		
KJ 01	30	3.1333	3.1333	3.1333	
KJ 07	30		3.3000	3.3000	
KJ 06	30			3.6000	3.6000
KJ 05	30				3.9667
Sig.		.087	.068	.099	.169

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 1.059.

a. Uses Harmonic Mean Sample Size = 30.000.

b. Alpha = 0,05.

Tabel Lampiran 5. ANOVA kadar kesukaan rasa kuah bakso

Tests of Between-Subjects Effects

Dependent Variable: Rasa

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	188.924[a]	35	5.398	4.265	.000
Intercept	1590.876	1	1590.876	1257.096	.000
Sampel	104.657	6	17.443	13.783	.000
Panelis	84.267	29	2.906	2.296	.001
Error	220.200	174	1.266		
Total	2000.000	210			
Corrected Total	409.124	209			

a. R Squared = .462 (Adjusted R Squared = .354)

Tabel Lampiran 6. Uji Duncan kadar kesukaan rasa kuah bakso

Rasa

Duncan[a,b]

Sampel	N	Subset 1	2	3	4
KJ 03	30	1.8667			
KJ 02	30	2.1333	2.1333		
KJ 04	30	2.3000	2.3000		
KJ 01	30		2.5333	2.5333	
KJ 07	30			2.9333	
KJ 06	30				3.6000
KJ 05	30				3.9000
Sig.		.162	.197	.170	.303

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 1.266.

a. Uses Harmonic Mean Sample Size = 30.000.

b. Alpha = 0,05.

Tabel Lampiran 7. ANOVA kadar kesukaan aroma bakso

Tests of Between-Subjects Effects

Dependent Variable: Aroma

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	140.119[a]	35	4.003	4.557	.000
Intercept	1884.005	1	1884.005	2144.329	.000
Sampel	21.695	6	3.616	4.115	.001
Panelis	118.424	29	4.084	4.648	.000
Error	152.876	174	.879		
Total	2177.000	210			
Corrected Total	292.995	209			

a. R Squared = .478 (Adjusted R Squared = .373)

Tabel Lampiran 8. Uji Duncan kadar kesukaan aroma bakso

Aroma

Duncan[a,b]

Sampel	N	Subset 1	2	3
KJ 04	30	2.4333		
KJ 03	30	2.7333	2.7333	
KJ 02	30	2.8000	2.8000	
KJ 01	30		3.1333	3.1333
KJ 07	30		3.1667	3.1667
KJ 06	30			3.3333
KJ 05	30			3.3667
Sig.		.155	.104	.387

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .879.

a. Uses Harmonic Mean Sample Size = 30.000.

b. Alpha = 0,05.

Tabel Lampiran 9. ANOVA kadar kesukaan warna bakso

Tests of Between-Subjects Effects

Dependent Variable: Warna

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	139.410[a]	35	3.983	5.596	.000
Intercept	2306.743	1	2306.743	3240.864	.000
Sampel	24.724	6	4.121	5.789	.000
Panelis	114.686	29	3.955	5.556	.000
Error	123.848	174	.712		
Total	2570.000	210			
Corrected Total	263.257	209			

a. R Squared = .530 (Adjusted R Squared = .435)

Tabel Lampiran 10. Uji Duncan kadar kesukaan warna bakso

Warna

Duncan[a,b]

Sampel	N	Subset 1	2	3
KJ 02	30	2.8000		
KJ 04	30	2.9333		
KJ 01	30	3.1667	3.1667	
KJ 03	30		3.4000	3.4000
KJ 07	30		3.4333	3.4333
KJ 05	30		3.6333	3.6333
KJ 06	30			3.8333
Sig.		.114	.050	.070

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .712.

a. Uses Harmonic Mean Sample Size = 30.000.

b. Alpha = 0,05.

Tabel Lampiran 11. ANOVA kadar kesukaan rasa bakso

Tests of Between-Subjects Effects

Dependent Variable: Rasa

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	225.319[a]	35	6.438	6.409	.000
Intercept	2286.900	1	2286.900	2276.682	.000
Sampel	130.933	6	21.822	21.725	.000
Panelis	94.386	29	3.255	3.240	.000
Error	174.781	174	1.004		
Total	2687.000	210			
Corrected Total	400.100	209			

a. R Squared = .563 (Adjusted R Squared = .475)

Tabel Lampiran 12. Uji Duncan kadar kesukaan rasa bakso

Rasa

Duncan[a,b]

Sampel	N	Subset 1	Subset 2
KJ 04	30	2.3667	
KJ 02	30	2.5000	
KJ 03	30	2.7667	
KJ 01	30	2.9000	
KJ 05	30		4.0333
KJ 06	30		4.2333
KJ 07	30		4.3000
Sig.		.060	.336

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = 1.004.

a. Uses Harmonic Mean Sample Size = 30.000.

b. Alpha = 0,05.

Tabel Lampiran 13. ANOVA kadar kesukaan tekstur bakso

Tests of Between-Subjects Effects

Dependent Variable: Tekstur

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	247.590[a]	35	7.074	6.298	.000
Intercept	2188.971	1	2188.971	1948.858	.000
Sampel	184.562	6	30.760	27.386	.000
Panelis	63.029	29	2.173	1.935	.005
Error	195.438	174	1.123		
Total	2632.000	210			
Corrected Total	443.029	209			

a. R Squared = .559 (Adjusted R Squared = .470)

Tabel Lampiran 14. Uji Duncan kadar kesukaan tekstur bakso

Tekstur

Duncan[a,b]

Sampel	N	Subset 1	2	3
KJ 04	30	1.7000		
KJ 02	30	2.0333		
KJ 01	30		3.1333	
KJ 03	30		3.4000	
KJ 05	30			4.0667
KJ 07	30			4.0667
KJ 06	30			4.2000
Sig.		.225	.331	.650

Means for groups in homogeneous subsets are displayed.

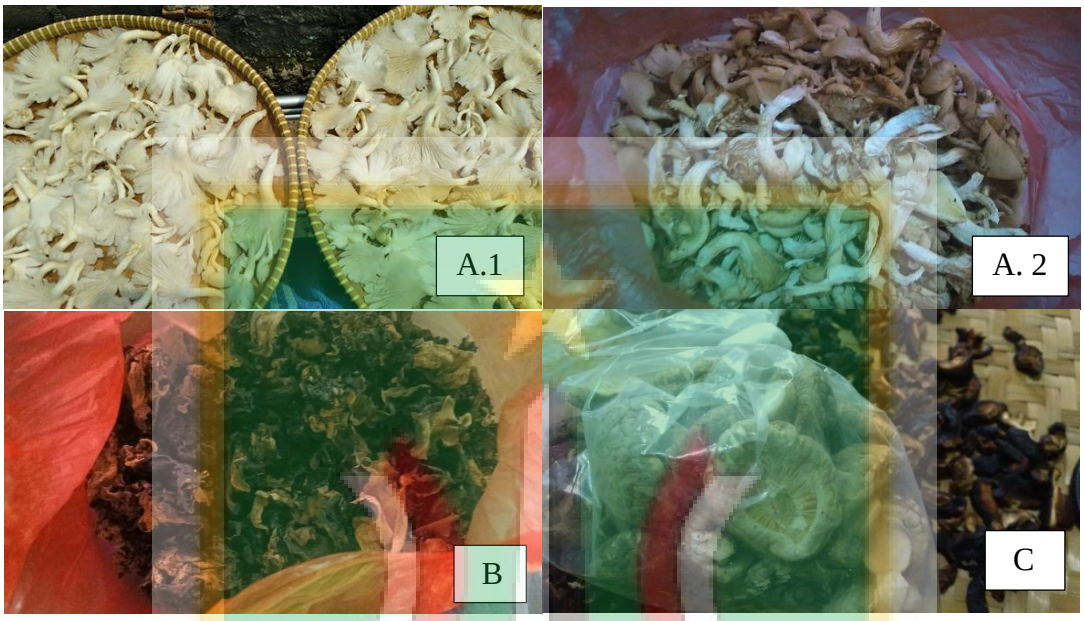
Based on observed means.

The error term is Mean Square(Error) = 1.123.

a. Uses Harmonic Mean Sample Size = 30.000.

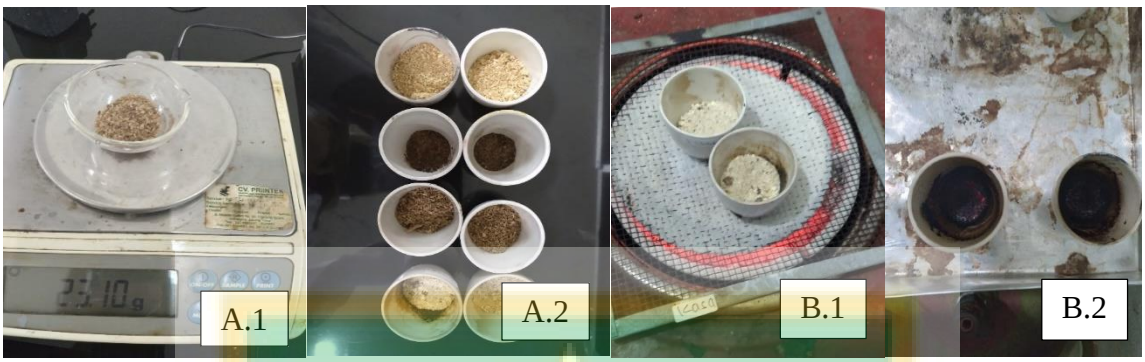
b. Alpha = 0,05.

GAMBAR LAMPIRAN

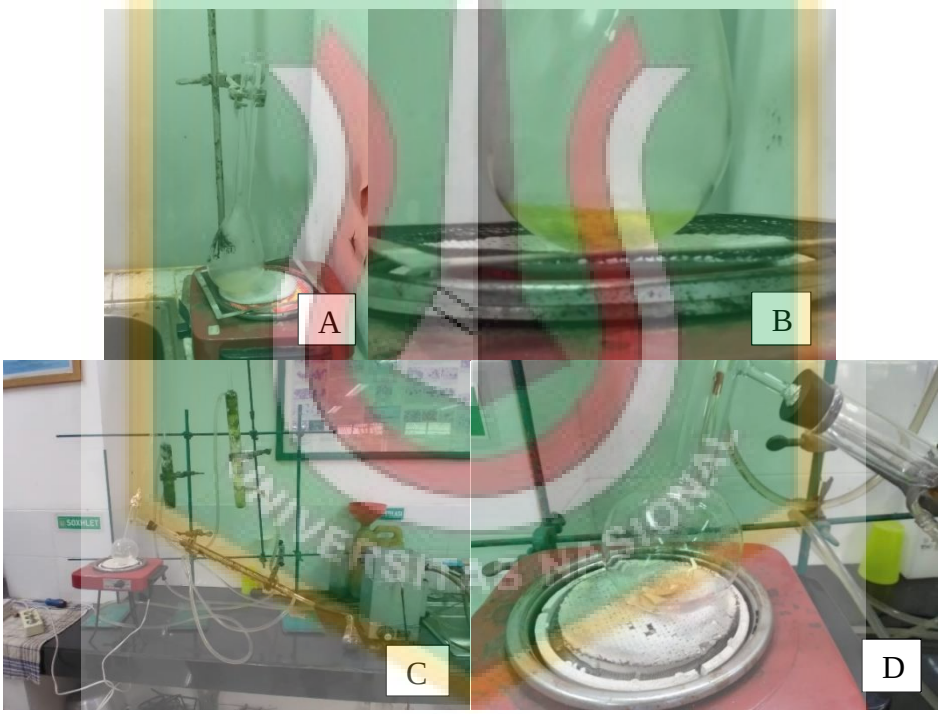


Gambar Lampiran 1. Persiapan pembuatan tepung jamur. A.1. Jamur Tiram Segar; A.2. Jamur Tiram Kering; B. Jamur Kuping Kering; C. Jamur Shitake Kering.

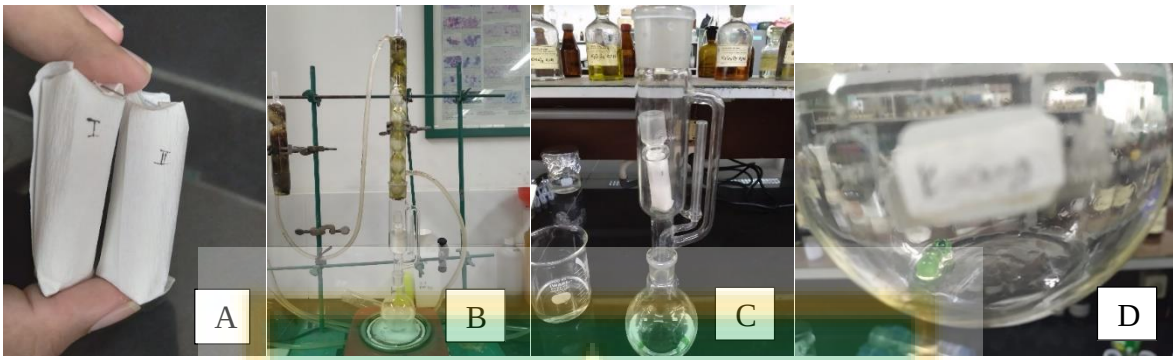
Gambar Lampiran 2. Tepung jamur tiram, jamur shitake dan jamur kuping.



Gambar Lampiran 3. Analisis proksimat uji kadar air dan abu. A.1 Penimbangan tepung jamur untuk uji kadar air; A.2 Hasil kadar air tepung jamur setelah di oven 105°C selama 3 jam; B.1 Tepung jamur dipanaskan diatas penangas listrik untuk uji kadar abu; B.2 Hasil tepung jamur setelah diabukan di dalam tanur bersuhu 550°C.

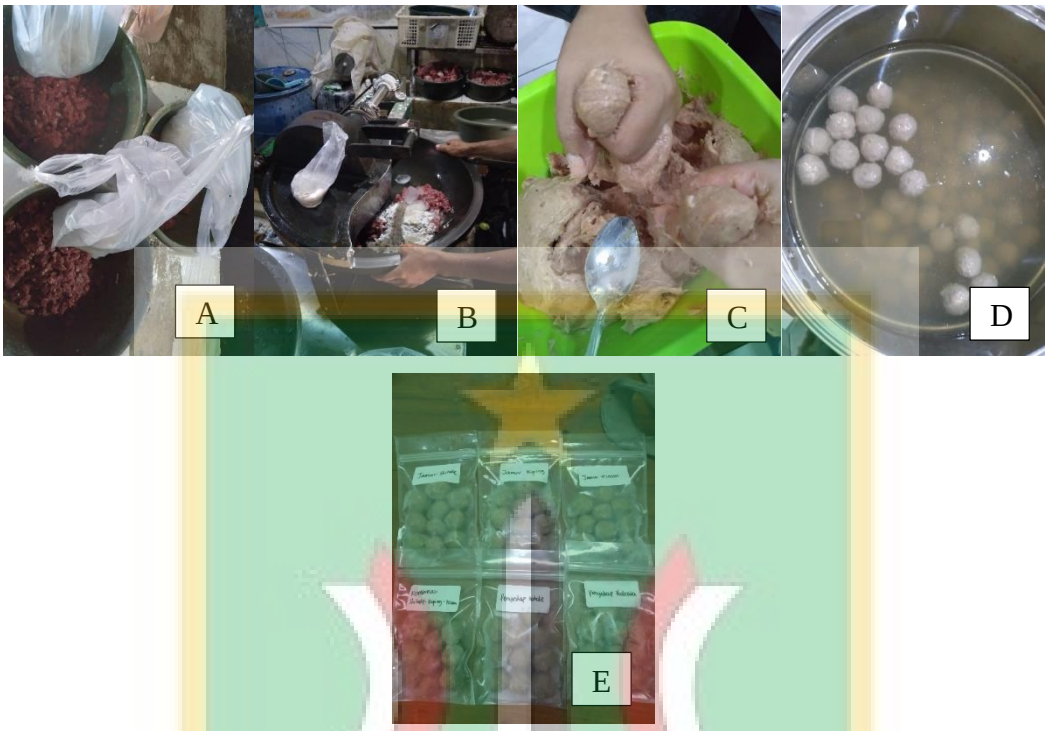


Gambar Lampiran 4. Analisis proksimat uji protein. A. Campuran selen dan H_2SO_4 yang dipanaskan diatas penangas listrik; B. setelah ± 2 jam, larutan akan menjadi jernih kehijauan; C. setelah larutan dingin, diencerkan dalam labu ukur 100ml dan di masukkan ke alat destilasi selama ± 10 menit; D. larutan yang sedang di destilasi.

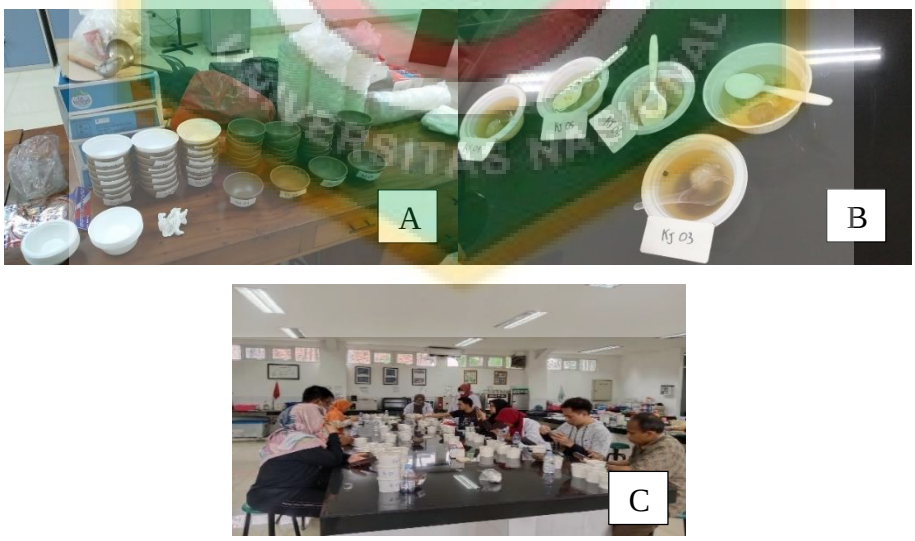


Gambar Lampiran 5. Analisis proksimat uji lemak. A. Tepung jamur dimasukkan kedalam selongsong kertas yang ditutup dengan kapas; B. Dilakukan uji lemak kedalam soxhlet selama ± 6 jam; C. destilasi heksana dan keringkan ekstrak lemak dalam oven pengering pada suhu 105°C; D. setelah di dinginkan, timbang berat labu nya.

Gambar Lampiran 6. Formulasi penyedap jamur. A. Semua bahan untuk formulasi penyedap rasa jamur ditimbang; B. Tepung jamur dan bumbu-bumbu di kumpulkan; C. Tepung tapioka disangrai sebentar menggunakan api kecil, lalu bumbu dan tepung jamur diaduk di dalam Teflon; D. Hasil akhir penyedap rasa jamur.



Gambar Lampiran 7. Pembuatan bakso dengan berbagai perlakuan penyedap rasa. A. Daging sapi segar dipotong-potong; B. Daging dicampur dengan bumbu penyedap dan tepung untuk di giling menjadi adonan bakso; C. Adonan bakso dibentuk menjadi bulat; D. Adonan bakso di rebus hingga matang; E. Bakso sapi yang sudah jadi dengan berbagai macam perlakuan penyedap rasa.



Gambar Lampiran 8. Uji organoleptik bakso dan kuah bakso. A. Alat yang digunakan; B. Sampel bakso yang di uji; C. Panelis sedang melakukan uji organoleptik

Gambar Lampiran 9. Macam-macam penyedap rasa komersial yang digunakan. A.1 Penyedap rasa jamur totole (bg. depan). A.2 Penyedap rasa jamur totole (bg. belakang). B.1 Penyedap rasa halawa (bg. depan). B.2 Penyedap rasa halawa (bg. belakang). C.1 Penyedap MSG (bg. depan). C.2 Penyedap MSG (bg. belakang)

PEMANFAATAN JAMUR SEBAGAI PENYEDAP RASA ALTERNATIF DALAM PEMBUATAN BAKSO

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