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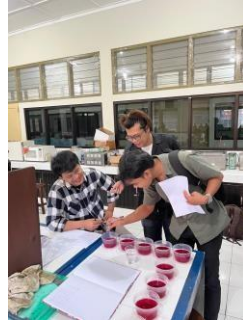
LAMPIRAN

Lampiran 1. DOKUMENTASI KEGIATAN.

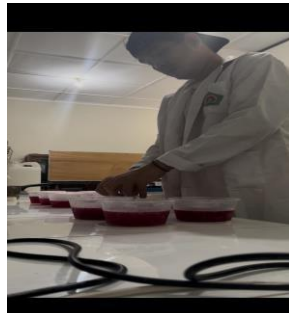
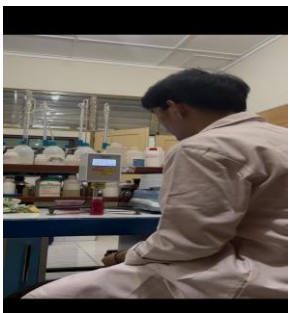
a. Pembuatan *jelly drink*



b. Organoleptik : Hasil Pengujian Sensori



c. Viskositas : Metode dan Hasil Pengukuran



d. Total Solid : Metode dan Pengukuran



e. Kadar Abu : Metode dan Hasil Pengukuran



Lampiran 2. Data Penelitian

Perlakuan A	Perlakuan B	Blok	Viskositas	Total Solid	Kadar Abu
A1	B1	U1	22.70	20.33	0.581
A1	B2	U1	20.10	15.36	0.650
A1	B3	U1	38.00	16.03	0.720
A2	B1	U1	30.20	16.44	0.780
A2	B2	U1	24.50	14.96	0.539
A2	B3	U1	28.60	14.78	0.610
A3	B1	U1	66.20	16.69	0.700
A3	B2	U1	38.20	15.19	0.750
A3	B3	U1	94.60	15.27	0.670
A1	B1	U2	23.20	20.90	0.600
A1	B2	U2	19.50	15.00	0.630
A1	B3	U2	36.80	16.40	0.740
A2	B1	U2	31.10	17.00	0.765
A2	B2	U2	25.00	15.30	0.550
A2	B3	U2	27.90	14.60	0.595
A3	B1	U2	67.50	17.10	0.690
A3	B2	U2	39.00	15.60	0.770
A3	B3	U2	96.10	15.10	0.685

Kode Perlakuan	Blok	Kode Sampel Organoleptik	Warna	Aroma	Tekstur	Rasa	Keseluruhan
A1B1	U1	104	4.80	3.53	3.73	3.93	4.00
A1B1	U2	533	4.00	3.47	3.47	4.00	3.87
A1B2	U1	167	4.27	3.47	3.73	3.80	3.73
A1B2	U2	612	3.93	2.93	3.13	3.60	3.47
A1B3	U1	230	4.00	3.47	3.47	3.80	3.73
A1B3	U2	659	3.73	3.27	3.20	3.73	3.53
A2B1	U1	295	4.33	3.93	3.80	4.20	4.40
A2B1	U2	684	3.87	3.60	3.40	3.67	3.60
A2B2	U1	308	3.80	3.80	3.47	3.67	3.93
A2B2	U2	710	3.80	3.40	3.00	4.00	3.80
A2B3	U1	321	3.88	3.50	4.25	3.94	4.06
A2B3	U2	789	4.27	3.53	4.13	3.93	3.80
A3B1	U1	357	4.33	3.60	3.87	4.33	4.13
A3B1	U2	805	4.33	3.67	3.73	4.40	3.93

A3B2	U2	872	3.87	3.53	4.00	3.53	3.93
A3B3	U1	436	3.67	3.40	3.73	3.73	3.67
A3B3	U2	946	3.67	3.87	3.60	4.20	4.13

Lampiran Hasil Pengolahan Data

Descriptive Statistics				
Dependent Variable: Viskositas				
Karagenan	Parijoto_Buah_Naga	Mean	Std. Deviation	N
A1	B1	22.9500	.35355	2
	B2	19.8000	.42426	2
	B3	37.4000	.84853	2
	Total	26.7167	8.40653	6
A2	B1	30.6500	.63640	2
	B2	24.7500	.35355	2
	B3	28.2500	.49497	2
	Total	27.8833	2.68285	6
A3	B1	66.8500	.91924	2
	B2	38.6000	.56569	2
	B3	95.3500	1.06066	2
	Total	66.9333	25.38848	6
Total	B1	40.1500	20.97301	6
	B2	27.7167	8.72317	6
	B3	53.6667	32.55246	6
	Total	40.5111	24.13138	18

Tests of Between-Subjects Effects					
Dependent Variable: Viskositas					
Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	9895.408 ^a	8	1236.926	2721.842	.000
Intercept	29540.702	1	29540.702	65003.990	.000
Karagenan	6287.288	2	3143.644	6917.554	.000
Parijoto_Buah_Naga	2021.381	2	1010.691	2224.013	.000
Karagenan * Parijoto_Buah_Naga	1586.739	4	396.685	872.900	.000
Error	4.090	9	.454		
Total	39440.200	18			
Corrected Total	9899.498	17			

a. R Squared = 1.000 (Adjusted R Squared = .999)

Descriptive Statistics				
Dependent Variable: Total_Solid				
Karagenan	Parijoto_Buah_Naga	Mean	Std. Deviation	N
A1	B1	20.6150	.40305	2
	B2	15.1800	.25456	2
	B3	16.2150	.26163	2
	Total	17.3367	2.59266	6
A2	B1	16.7200	.39598	2
	B2	15.1300	.24042	2
	B3	14.6900	.12728	2
	Total	15.5133	.97903	6
A3	B1	16.8950	.28991	2
	B2	15.3950	.28991	2
	B3	15.1850	.12021	2
	Total	15.8250	.85573	6
Total	B1	18.0767	1.98813	6
	B2	15.2350	.23914	6
	B3	15.3633	.70995	6
	Total	16.2250	1.77361	18

Tests of Between-Subjects Effects					
Dependent Variable: Total_Solid					
Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	52.768 ^a	8	6.596	83.723	.000
Intercept	4738.511	1	4738.511	60146.113	.000
Karagenan	11.414	2	5.707	72.437	.000
Parijoto_Buah_Naga	30.907	2	15.454	196.155	.000
Karagenan * Parijoto_Buah_Naga	10.447	4	2.612	33.150	.000
Error	.709	9	.079		
Total	4791.988	18			
Corrected Total	53.477	17			

a. R Squared = .987 (Adjusted R Squared = .975)

Descriptive Statistics				
Dependent Variable: Kadar_Abu				
Karagenan	Parijoto_Buah_Naga	Mean	Std. Deviation	N
A1	B1	.5900	.01414	2
	B2	.6400	.01414	2
	B3	.7300	.01414	2
	Total	.6533	.06439	6
A2	B1	.7750	.00707	2
	B2	.5450	.00707	2
	B3	.6050	.00707	2
	Total	.6417	.10685	6
A3	B1	.6950	.00707	2
	B2	.7600	.01414	2

Total	B3	.6800	.01414	2
	Total	.7117	.03920	6
	B1	.6867	.08335	6
	B2	.6483	.09683	6
	B3	.6717	.05707	6
	Total	.6689	.07760	18

Tests of Between-Subjects Effects					
Dependent Variable: Kadar_Abu					
Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.101 ^a	8	.013	94.854	.000
Intercept	8.053	1	8.053	60400.667	.000
Karagenan	.017	2	.008	63.292	.000
Parijoto_Buah_Naga	.004	2	.002	16.792	.001
Karagenan * Parijoto_Buah_Naga	.080	4	.020	149.667	.000
Error	.001	9	.000		
Total	8.156	18			
Corrected Total	.102	17			
a. R Squared = .988 (Adjusted R Squared = .978)					

Descriptive Statistics				
Dependent Variable: Warna				
Karagenan	Parijoto_Buah_Naga	Mean	Std. Deviation	N
A1	B1	4.3000	.70711	2
	B2	3.9400	.08485	2
	B3	4.2700	.00000	2
	Total	4.1700	.36518	6
A2	B1	4.1300	.28284	2
	B2	4.1650	.23335	2
	B3	3.7650	.04950	2
	Total	4.0200	.25815	6
A3	B1	4.1000	.32527	2
	B2	3.7700	.14142	2
	B3	3.7350	.09192	2
	Total	3.8683	.24351	6
Total	B1	4.1767	.38271	6
	B2	3.9583	.21849	6
	B3	3.9233	.27289	6
	Total	4.0194	.30385	18
Tests of Between-Subjects Effects				
Dependent Variable: Warna				
Source	Type III Sum of Squares	df	Mean Square	
Corrected Model	.791 ^a	8	.099	
Intercept	290.807	1	290.807	3362.576

Karagenan	.273	2	.137	1.578	.258
Parijoto_Buah_Naga	.226	2	.113	1.307	.317
Karagenan * Parijoto_Buah_Naga	.292	4	.073	.844	.531
Error	.778	9	.086		
Total	292.376	18			
Corrected Total	1.569	17			
a. R Squared = .504 (Adjusted R Squared = .063)					

Descriptive Statistics				
Dependent Variable: Aroma				
Karagenan	Parijoto_Buah_Naga	Mean	Std. Deviation	N
A1	B1	3.4650	.09192	2
	B2	3.4850	.02121	2
	B3	3.5000	.04243	2
	Total	3.4833	.04885	6
A2	B1	3.2650	.47376	2
	B2	3.5700	.14142	2
	B3	3.5350	.37477	2
	Total	3.4567	.31507	6
A3	B1	3.7300	.28284	2
	B2	3.5000	.14142	2
	B3	3.8350	.04950	2
	Total	3.6883	.20971	6
Total	B1	3.4867	.32574	6
	B2	3.5183	.09867	6
	B3	3.6233	.23678	6
	Total	3.5428	.23275	18

Tests of Between-Subjects Effects					
Dependent Variable: Aroma					
Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.423 ^a	8	.053	.955	.520
Intercept	225.923	1	225.923	4082.535	.000
Karagenan	.193	2	.096	1.742	.229
Parijoto_Buah_Naga	.061	2	.031	.555	.593

Karagenan * Parijoto_Buah_Naga	.169	4	.042	.762	.575
Error	.498	9	.055		
Total	226.844	18			
Corrected Total	.921	17			
a. R Squared = .459 (Adjusted R Squared = -.021)					

Descriptive Statistics				
Dependent Variable: Tekstur				
Karagenan	Parijoto_Buah_Naga	Mean	Std. Deviation	N
A1	B1	3.3650	.51619	2
	B2	3.8600	.55154	2
	B3	3.9300	.28284	2
	Total	3.7183	.45389	6
A2	B1	3.5000	.52326	2
	B2	3.6000	.18385	2
	B3	3.4650	.37477	2
	Total	3.5217	.30584	6
A3	B1	3.9000	.14142	2
	B2	3.5650	.23335	2
	B3	3.5350	.09192	2
	Total	3.6667	.22232	6
Total	B1	3.5883	.41711	6
	B2	3.6750	.31507	6
	B3	3.6433	.30995	6
	Total	3.6356	.33163	18

Tests of Between-Subjects Effects					
Dependent Variable: Tekstur					
Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.688 ^a	8	.086	.655	.719
Intercept	237.911	1	237.911	1812.116	.000
Karagenan	.125	2	.062	.475	.637
Parijoto_Buah_Naga	.023	2	.012	.088	.917
Karagenan * Parijoto_Buah_Naga	.540	4	.135	1.029	.443
Error	1.182	9	.131		
Total	239.780	18			
Corrected Total	1.870	17			

a. R Squared = .368 (Adjusted R Squared = -.194)

Descriptive Statistics				
Dependent Variable: Rasa				
Karagenan	Parijoto_Buah_Naga	Mean	Std. Deviation	N
A1	B1	3.9650	.04950	2

	B2	3.9700	.04243	2
	B3	3.8650	.09192	2
	Total	3.9333	.07312	6
A2	B1	3.9650	.51619	2
	B2	4.1000	.42426	2
	B3	3.6650	.09192	2
	Total	3.9100	.36144	6
A3	B1	3.8650	.47376	2
	B2	3.7000	.04243	2
	B3	3.9350	.37477	2
	Total	3.8333	.29152	6
Total	B1	3.9317	.31833	6
	B2	3.9233	.26463	6
	B3	3.8217	.21720	6
	Total	3.8922	.25870	18

Tests of Between-Subjects Effects					
Dependent Variable: Rasa					
Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.303 ^a	8	.038	.409	.889
Intercept	272.689	1	272.689	2941.630	.000
Karagenan	.033	2	.016	.177	.841
Parijoto_Buah_Naga	.045	2	.023	.243	.789
Karagenan * Parijoto_Buah_Naga	.226	4	.056	.608	.667
Error	.834	9	.093		
Total	273.827	18			
Corrected Total	1.138	17			
a. R Squared = .267 (Adjusted R Squared = -.385)					

Descriptive Statistics				
Dependent Variable: Keseluruhan				
Karagenan	Parijoto_Buah_Naga	Mean	Std. Deviation	N
A1	B1	3.9000	.14142	2
	B2	3.9650	.13435	2
	B3	3.7650	.04950	2
	Total	3.8767	.12817	6
A2	B1	3.8000	.46669	2
	B2	3.8300	.14142	2
	B3	3.7000	.24042	2
	Total	3.7767	.25065	6
A3	B1	4.1650	.33234	2
	B2	3.6350	.04950	2
	B3	4.0300	.14142	2
	Total	3.9433	.29541	6
Total	B1	3.9550	.31323	6

	B2	3.8100	.17355	6
	B3	3.8317	.20124	6
	Total	3.8656	.23226	18

Tests of Between-Subjects Effects					
Dependent Variable: Keseluruhan					
Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.448 ^a	8	.056	1.075	.454
Intercept	268.965	1	268.965	5161.382	.000
Karagenan	.084	2	.042	.810	.475
Parijoto_Buah_Naga	.073	2	.037	.704	.520
Karagenan * Parijoto_Buah_Naga	.290	4	.073	1.392	.311
Error	.469	9	.052		
Total	269.882	18			
Corrected Total	.917	17			
a. R Squared = .489 (Adjusted R Squared = .034)					

Lampiran 3: Uji DMRT Interaksi

Viskositas									
Duncan ^{a,b}									
Interaksi	N	Subset							
		1	2	3	4	5	6	7	8
A1B2	2	19.8000							
A1B1	2		22.9500						
A2B2	2			24.7500					
A2B3	2				28.2500				
A2B1	2					30.6500			
A1B3	2						37.4000		
A3B2	2						38.6000		
A3B1	2							66.8500	
A3B3	2								95.3500
Sig.		1.000	1.000	1.000	1.000	1.000	.109	1.000	1.000
Means for groups in homogeneous subsets are displayed.									
Based on observed means.									
The error term is Mean Square(Error) = .454.									
a. Uses Harmonic Mean Sample Size = 2.000.									
b. Alpha = .05.									

Total_Solid						
Duncan ^{a,b}						
Interaksi	N	Subset				
		1	2	3	4	5
A2B3	2	14.6900				
A2B2	2	15.1300	15.1300			

