# **LAMPIRAN**

Lampiran 1. *Scoresheet* uji organoleptik

Lembar penilaian sensori *nugget*

Nama Panelis :…….. Tanggal……….

* Cantumkan kode contoh pada kolom yang tersedia sebelum melakukan pengujian.
* Berilah tanda pada nilai yang dipilih sesuai kode contoh yang diuji.

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Spesifikasi | Nilai | Kode Contoh | | | | |
| 1 | 2 | 3 | 4 | 5 |
| 1. Kenampakan |  |  |  |  |  |  |
| * Lapisan tepung roti kering, cemerlang spesifik produk | 9 |  |  |  |  |  |
| * Lapisan tepung roti kering, kurang cemerlang spesifik produk | 7 |  |  |  |  |  |
| * Lapisan tepung roti agak basah, agak kusam | 5 |  |  |  |  |  |
| * Lapisan tepung roti basah, kusam | 3 |  |  |  |  |  |
| 1. Bau |  |  |  |  |  |  |
| * Kuat spesifik produk | 9 |  |  |  |  |  |
| * Kurang kuat spesifik produk | 7 |  |  |  |  |  |
| * Apek | 5 |  |  |  |  |  |
| * Masam dan tengik | 3 |  |  |  |  |  |
| 1. Rasa |  |  |  |  |  |  |
| * Kuat spesifik produk | 9 |  |  |  |  |  |
| * Kurang kuat spesifik produk | 7 |  |  |  |  |  |
| * Agak masam | 5 |  |  |  |  |  |
| * Masam | 3 |  |  |  |  |  |
| 1. Tekstur |  |  |  |  |  |  |
| * Padat, kompak | 9 |  |  |  |  |  |
| * Agak padat, agak kompak | 7 |  |  |  |  |  |
| * Agak lembek | 5 |  |  |  |  |  |
| * Lembek | 3 |  |  |  |  |  |

Sumber SNI 7758-2013

Lampiran 2. Dokumentasi pembuatan tepung tulang ikan cakalang

** **

Pencucian tulang ikan cakalang

Tulang ikan cakalang

** **

Perebusan

Pemotongan

** **

Pemisahan tulang dari daging

Pencucian

** **

Tulang dipresto

Pengeraman dengan jeruk

** **

Penghalusan tulang setengah halus

Pengeringan tulang

** **

Penghalusan

Pengayakan

****

Tepung tulang

Lampiran 3. Dokumentasi pengujian

1. Rendemen

** **

Ikan cakalang

Pasta daging ikan cakalang

1. Angka Lempeng Total

** **

Pengujian ALT

Inkubasi bakteri

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Penghitungan bakteri

1. Kadar air

 

Penimbangan kadar air

Cawan dimasukkan ke dalam oven

1. Organoleptik

 

Uji organoleptic pada produk *nugget* dari tepung tulang

dan daging ikan cakalang

**Lampiran 4. Hasil analisis data**

1. Angka Lempeng Total (ALT)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| KODE SAMPEL | | | | | |
| A1B1 | A1B2 | A1B3 | A2B1 | A2B2 | A2B3 |
| 2 x 103 | 1,4 x 103 | 1,2 x 103 | 1,5 x 103 | 1,2 x 102 | 9,1 x 103 |

1. Uji Kadar air

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| KODE SAMPEL | | | | | |
| A1B1 | A1B2 | A1B3 | A2B1 | A2B2 | A3B3 |
| 54,64 | 56,39 | 52,06 | 53,43 | 52,65 | 48,82 |

1. Uji organoleptik

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| LAMA PENYIMPANAN | KENAMPAKAN | | BAU | | RASA | | TEKSTUR | |
| 347 | 134 | 347 | 134 | 347 | 134 | 347 | 134 |
| HARI KE-0 | 8,67 | 8,40 | 8,73 | 8,67 | 8,8 | 8,6 | 8,67 | 8,53 |
| HARI KE-3 | 8,2 | 8,13 | 8,53 | 8,47 | 8,6 | 8,4 | 8,47 | 8,4 |
| HARI KE-6 | 8,00 | 7,93 | 8,33 | 8,07 | 7,87 | 7,73 | 8,33 | 8,13 |

**Lampiran 5. Hasil analisis SPSS**

1. Angka Lempeng Total (ALT)

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Descriptive Statistics** | | | | |
| Dependent Variable: ALT\_LOG | | | | |
| Konsentrasi\_Tepung\_Tulang | Waktu\_Penyimpanan | Mean | Std. Deviation | N |
| A1 | B1 | 3.3100 | . | 1 |
| B2 | 3.1500 | . | 1 |
| B3 | 3.0800 | . | 1 |
| Total | 3.1800 | .11790 | 3 |
| A2 | B1 | 3.1900 | . | 1 |
| B2 | 3.0800 | . | 1 |
| B3 | 2.9600 | . | 1 |
| Total | 3.0767 | .11504 | 3 |
| Total | B1 | 3.2500 | .08485 | 2 |
| B2 | 3.1150 | .04950 | 2 |
| B3 | 3.0200 | .08485 | 2 |
| Total | 3.1283 | .11856 | 6 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Tests of Between-Subjects Effects** | | | | | |
| Dependent Variable: ALT\_LOG | | | | | |
| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
| Corrected Model | .069a | 3 | .023 | 55.560 | .018 |
| Intercept | 58.719 | 1 | 58.719 | 140925.160 | .000 |
| Konsentrasi\_Tepung\_Tulang | .016 | 1 | .016 | 38.440 | .025 |
| Waktu\_Penyimpanan | .053 | 2 | .027 | 64.120 | .015 |
| Error | .001 | 2 | .000 |  |  |
| Total | 58.789 | 6 |  |  |  |
| Corrected Total | .070 | 5 |  |  |  |
| a. R Squared = .988 (Adjusted R Squared = .970) | | | | | |

1. Kadar Air

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Descriptive Statistics** | | | | |
| Dependent Variable: Kadar\_Air | | | | |
| Konsentrasi\_Tepung\_Tulang | Waktu\_Penyimpanan | Mean | Std. Deviation | N |
| A1 | B1 | 54.6400 | . | 1 |
| B2 | 56.3600 | . | 1 |
| B3 | 52.0600 | . | 1 |
| Total | 54.3533 | 2.16429 | 3 |
| A2 | B1 | 53.4300 | . | 1 |
| B2 | 50.7300 | 2.71529 | 2 |
| Total | 51.6300 | 2.47314 | 3 |
| Total | B1 | 54.0350 | .85560 | 2 |
| B2 | 52.6067 | 3.77519 | 3 |
| B3 | 52.0600 | . | 1 |
| Total | 52.9917 | 2.55835 | 6 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Tests of Between-Subjects Effects** | | | | | |
| Dependent Variable: Kadar\_Air | | | | | |
| Source | Type III Sum of Squares | df | Mean Square | F | Sig. |
| Corrected Model | 25.353a | 4 | 6.338 | .860 | .659 |
| Intercept | 15188.460 | 1 | 15188.460 | 2060.067 | .014 |
| Konsentrasi\_Tepung\_Tulang | 13.367 | 1 | 13.367 | 1.813 | .407 |
| Waktu\_Penyimpanan | 8.163 | 2 | 4.082 | .554 | .689 |
| Konsentrasi\_Tepung\_Tulang \* Waktu\_Penyimpanan | 5.582 | 1 | 5.582 | .757 | .544 |
| Error | 7.373 | 1 | 7.373 |  |  |
| Total | 16881.426 | 6 |  |  |  |
| Corrected Total | 32.726 | 5 |  |  |  |
| a. R Squared = .775 (Adjusted R Squared = -.126) | | | | | |