

Lampiran 1. Hasil Analisa Kadar Protein (%) Susu Kedelai Hasil Kombinasi Suhu Air Penggilingan Dan pH Ekstraksi.

	Ulangan			Total	Rata-rata
	1	2	3		
T1P1	3.4	3.22	3.23	9.85	3.18
T1P2	3.4	3.31	3.37	10.08	3.54
T1P3	3.22	3.17	3.23	9.62	3.51
T2P1	3.13	3.22	3.58	9.91	3.22
T2P2	3.81	3.04	4.42	11.27	3.94
T2P3	3.13	5.1	4.68	12.91	3.74
T3P1	3.35	3.31	3.86	10.52	3.17
T3P2	3.04	3.84	3.52	10.4	3.69
T3P3	3.35	3.35	3.88	10.56	3.62
Total	29.83	31.58	33.73	95.12	

Lampiran 2. Analisa Sidik Ragam Kadar Protein Susu Kedelai Hasil Kombinasi Perlakuan Suhu Air Penggilingan Dan pH Ekstraksi

SK	db	JK	KT	F Hitung	F Tabel	
Kel	37	74,58	2,024	1,59*	1,43	1,64
T	2	9,853	4,927	3,88*	3,03	4,68
P	2	468,182	234,091	184,324**	3,03	4,68
TP	4	18,490	4,623	3,64**	2,4	3,38
Galat	206	375,708	1,27			
Total	341	947,108				

Lampiran 3. Hasil Analisa Nitrogen Terlarut Susu Kedelai Hasil Kombinasi Suhu Air Penggilingan Dan pH Ekstraksi

	Ulangan			Total	Rata-rata	Taraf Uji
	1	2	3			
						0,05
T1P1	1.39	1.37	1.36	4.12	1.37	c
T1P2	1.41	1.43	1.43	4.27	1.42	cd
T1P3	1.35	1.42	1.32	4.09	1.38	c
T2P1	1.3	1.3	1.25	3.85	1.28	ab
T2P2	1.6	1.62	1.67	4.89	1.63	e
T2P3	1.54	1.59	1.5	4.63	1.54	e
T3P1	1.24	1.31	1.27	3.82	1.27	a
T3P2	1.39	1.29	1.33	4.01	1.34	b
T3P3	1.28	1.27	1.2	3.73	1.24	a
Total	12.48	12.6	12.33	37.41		

Lampiran 4. Hasil Analisa Sidik Ragam Kadar Nitrogen Terlarut Susu Kedelai Hasil Kombinasi Perlakuan Suhu Air Penggilingan Dan pH Ekstraksi

SK	db	JK	KT	F hitung	F tabel	
					0.05	0.01
Kel	2	0.0041	0.0021	1.62 tb	3.63	6.22
T	2	0.1821	0.0911	70.08 **	3.63	6.22
P	2	0.1059	0.053	40.77 **	3.63	6.22
TP	4	0.1092	0.0273	21 **	3.01	4.77
Galat	16	0.0208	0.0013			
Total	26	0.4219				

Lampiran 5. Hasil Uji Organoleptik Tingkat Kesukaan Panelis Terhadap Warna Susu Kedelai Hasil Kombinasi Suhu Air Penggilingan dan pH Ekstraksi

Panelis	Sampel									Total
	T1P1	T1P2	T1P3	T2P1	T2P2	T2P3	T3P1	T3P2	T3P3	
1	6.5	5.3	3.1	7.8	4.9	3	5.9	6.7	4.5	47.7
2	7.8	5.2	4	6.5	6	4.9	6.7	6	5.1	52.2
3	8	6.2	2.7	6.7	4.5	5.9	6.8	4.2	4	49
4	8.7	5.6	4.5	6.6	6	3.5	7.1	5.9	3	50.9
5	5.8	6.7	7	6.9	5	6.5	6.5	5.7	5	55.1
6	6.3	7.2	4.2	7.2	7.7	3	7.3	7.3	3	53.2
7	7.9	3.2	5	6.1	4.9	4.2	6.2	4.5	3	45
8	8	4.5	6.1	7	5.8	3.2	6.9	5.9	3.5	50.9
9	5	6.2	2.9	6.6	4.2	3.1	7.1	4.5	3.5	43.1
10	4.5	5.8	6.3	5.9	5.7	4	6.2	4.9	4.5	47.8
11	7	4.9	3.5	6.1	4.1	4	6.6	3.9	4	44.1
12	6.9	5	4.8	7.2	6	3.8	4.9	4.2	2.1	44.7
13	6.7	7.2	2.9	6	4.2	2	7.5	3.9	3	43.4
14	6.6	3.5	5	4.1	7.2	3	6.9	6.3	4.5	47.1
15	7.1	6.2	3.2	3.9	6.3	2.3	7.1	4.9	3.5	44.5
16	7.3	5.4	4.9	5.7	5.4	3.4	6.7	3.9	3	45.7
17	8.5	4.2	5.3	7.9	4.5	2.8	7.9	3.7	3.7	48.5
18	4.1	7.2	6	6.1	3.3	5.9	5.9	8.1	3.7	50.3
19	3	6.4	4.9	7.2	6.5	4.9	7.3	5.9	3.8	49.9
20	3.9	7	5.8	5.2	4.8	3	5.9	7.2	4.6	47.4
21	5.7	6.3	4	8.2	5.2	4.2	7.5	7.5	4.2	52.8
22	5.8	7.2	5.9	8.1	6.1	3.5	6.5	6.2	4.2	53.5
23	7.9	4.5	5.3	3.2	6.3	2.9	5.9	4.2	3.6	43.8
24	8.2	5.6	4.1	7.9	4.9	3	6.9	5.9	3.7	50.2
25	8.2	5	5.2	6	4.2	2.8	7.1	6.9	3.1	48.5
26	8	6.1	4.3	7.2	6.2	1.9	7.6	6.7	4.5	52.5
27	7.2	5.9	2.9	7.5	5.8	1.9	7	6	3	47.2
28	6.1	3.2	3	6.3	3	2	6.2	4	1	34.8
29	5.2	5.9	4.9	8	7.1	2.1	6.1	3.9	1.5	44.7
30	5.8	6	5.5	6.3	4.2	4.5	6	5.1	2.5	45.9
31	5.7	3.5	2	7	4.2	3.1	8.1	4.1	2	39.7
32	5.6	4.9	3.1	6.8	5.2	2.3	7.2	3.9	4.2	43.2
33	6	4.9	3.2	6.5	3	2	7.3	5	3	40.9
34	7.9	6.2	5.2	7.2	5.2	4.3	6.9	5.7	1.2	49.8
35	7.2	6.5	3.3	6.3	4.5	3.8	7.5	4.2	2.3	45.4
36	8.1	7	2.2	7.2	5.2	3.8	8.4	5.9	4.7	52.5
37	3.2	7.3	5.8	6.2	4.2	3	7	6	3.5	46.2
38	3.2	5.5	4	7	5	4.8	7.2	4.9	3.3	44.9
Total	244.6	214.4	165.8	249.6	197	132.1	259.8	203.7	130.5	1797
Rerata	6.44	5.64	4.36	6.57	5.17	3.48	6.84	5.36	3.43	

Lampiran 6. Hasil Analisa Sidik Ragam Skor Kesukaan Terhadap Warna Susu Kedelai Hasil Kombinasi Perlakuan Suhu Air Penggilingan Dan pH Ekstraksi

SK	db	JK	KT	Fhit	F tabel	
Kel	37	74,875	2,024	1,59*	1,43	1,64
T	2	8,853	4,427	3,88*	3,03	4,88
P	2	488,182	243,091	184**	3,03	4,88
TP	4	18,490	4,623	3,64**	2,4	3,38
Galat	296	375,708	1,27			
Total	341	947,108				

Lampiran 7. Hasil Uji Organoleptik Tingkat Kesukaan Panels Terhadap Bau Susu Kedelai Hasil Kombinasi Suhu Air Penggilingan dan pH Ekstraksi

Panels	Sampel									total
	T1P1	T1P2	T1P3	T2P1	T2P2	T2P3	T3P1	T3P2	T3P3	
1	4.5	1.2	2	6.6	7.1	4.5	5.6	6.6	3	41.1
2	5.1	2.3	1.2	4.2	6.9	7	6	7	3.1	42.8
3	2	4.2	1	7	8	6	7.2	6	4.2	45.6
4	3.2	3.5	1.8	6.8	5.9	6	6.1	6.1	3.3	42.7
5	3.1	3.1	2.3	5.1	7.1	5	5.9	5.3	3.5	40.4
6	3	4	3	6.7	7.2	7.3	6.2	3.1	2.1	42.6
7	4.2	3.9	2.4	6.3	6.9	7	7	3.2	4.6	45.5
8	4.1	3.2	2.5	7.2	8.1	7.5	8.1	7	5	52.7
9	3.8	4.2	4.1	6.3	8	7	7.2	7.5	3.2	53.3
10	4.3	4.3	3	5	7.9	7.3	6.1	6.2	2	46.1
11	3.2	3.1	1.2	6.3	8.1	8.7	6	6	3.7	46.3
12	2.1	3	7.2	7.5	6.9	7	8	5	6.2	52.9
13	2.9	3.2	4.9	6.7	7.2	7.2	7.2	5.2	3.1	47.6
14	1.9	2.5	6.7	7.6	6.7	6	4.3	4.7	5	45.4
15	4.6	5	1.2	6.1	7.1	5.1	4.5	5.2	3.7	42.5
16	5.1	2.5	1.4	3.2	5.2	4.2	3	6.7	3.5	34.8
17	3	3.2	4.2	6.2	4	6.7	5.2	6	4.2	42.7
18	2.3	2.1	2.5	6.5	6.7	4.3	7.2	5.2	4.5	41.3
19	4.6	3	1.2	6.3	5.9	3.2	6.1	6	4.1	40.4
20	3	2.5	4	5.6	6.9	2.1	7.1	8	2	41.2
21	5.1	3	3.1	2.1	4.5	5	6.2	7.1	2.9	39
22	2.2	2.5	2.9	4.6	7	5.3	5.1	8.5	3.8	41.9
23	3.5	3	3.7	7.2	6.9	4.9	7.3	6.2	1	43.7
24	6.7	6	5	4.9	6.7	4.8	8.1	6	4.2	52.4
25	2.3	3.1	1.9	6.9	7.2	6.1	3.2	5.2	3	37.9
26	5.1	3	2.3	3.1	7.3	6	3.1	5.3	3.5	38.7
27	4.7	3.2	4.1	3	5	5.2	4.9	5.4	7.2	42.7
28	3.6	3	3	7.5	8.2	3.2	6.1	5.1	5.7	45.4
29	5.1	4.1	6.1	7	5.9	6	6.2	4.9	3.1	48.4
30	7.2	3.2	5.1	4.6	3.2	4.7	7.3	7.2	6.9	49.4
31	3	3.5	2.3	7.2	5.9	5.2	5	8.1	5	45.2
32	3.5	4	4.1	7.3	7.2	5	6.2	7.3	4.7	49.3
33	4.3	2.7	2.3	8	6.7	5	5.3	6.7	4.5	45.5
34	2.5	3	2.1	7.5	3	6.1	5.2	7	3	39.4
35	5.3	4.3	7.2	2	2.9	5.2	6.1	7.9	5.1	46
36	2	3.2	6.9	4.1	7.2	5.3	6.2	8.2	6.7	49.8
37	2.1	3.5	4.2	6.9	6.7	4.9	7.3	6.2	2	43.8
38	5	3	1.3	6	6	5.3	7.2	5.4	3.1	42.3
Total	143.2	125.3	125.4	225.1	245.3	211.3	230	234	149.4	1688.7
Rata-2	3.77	3.3	3.3	5.92	6.46	5.56	6.05	6.16	3.93	
taraf uji	ab	a	a	d	e	d	d	de	bc	

**Lampiran 8. Analisa Sidik Ragam Terhadap Skor Bau Susu Kedelai Hasil
Kombinasi Perlakuan Suhu Air Penggilingan dan pH Ekstraksi**

SK	db	JK	KT	f hit	f tabel	
kel	37	79,739	2,155	1.131b	1.43	1.84
T	2	403,25	201,63	105 **	3.03	4.88
P	2	84,097	42,049	22 **	3.03	4.88
TP	4	49,509	12,378	6,48 **	2.4	3.38
GALAT	286	564,53	1,907			
Total	341	1181,1				

Lampiran 9. Hasil Uji Organoleptik Tingkat Kesukaan Panels Terhadap Rasa Susu Kedelai Hasil Kombinasi Suhu Air Penggilingan dan pH Ekstraksi

Panels	Sampel									Total
	T1P1	T1P2	T1P3	T2P1	T2P2	T2P3	T3P1	T3P2	T3P3	
1	3.1	7	5.6	2.7	6	5.4	4	7.1	7.5	48.4
2	5.2	6.1	6.7	3.6	7.1	6.3	3.1	6.5	8	52.6
3	4	6.3	5	4	6.3	5.6	2	5.6	7.3	46.1
4	4.3	4.9	7	2.7	5.8	5.9	5.1	7.2	6.3	49.2
5	4.9	6.2	7.2	3.1	7.2	6.7	3.1	6.2	6.7	51.3
6	2.3	5.9	6.8	2.9	6.4	7	1.3	6.3	6.5	45.4
7	1.9	7	7.4	3	7	7	3.4	6.8	6	49.5
8	1	7.2	6.9	3.1	7.5	6.3	2	7.6	7	48.6
9	4.2	6	7.5	3.2	8	5.1	4.9	7.2	7	53.1
10	3.5	5.3	7	1.3	6.8	4.8	2.7	6.9	6.3	44.6
11	3.6	4.9	5	1.9	5	6.1	3.6	6.3	6	42.4
12	3.2	7	6.5	1.7	7.1	6.2	2.3	7.5	6.2	47.7
13	2.9	6.1	5	4.6	7	5.8	2.7	6.9	6.5	47.5
14	1.3	5.8	5	2.9	6.5	5	4	6.2	4.9	41.6
15	4.1	7.9	6.1	3.6	7.2	6.1	1.7	6.5	7.2	50.4
16	5	8.2	5.9	2.9	6	7.2	1.6	4.2	7	48
17	3.2	4.9	7.2	3	4.9	6.4	3.2	7	6.7	46.5
18	1.9	7	6.4	3	5.9	7.2	1.9	6.1	6.5	45.9
19	1.8	6.8	5.5	2.3	8.1	7.4	2.1	8.2	5	47.2
20	1.7	6.5	7.2	4.1	8.2	7.5	2.3	7	4.9	49.4
21	2.9	7.2	6.8	3.1	8	8.1	2.8	6.9	5.9	51.5
22	2.7	5.2	6.9	2.5	6.3	6.9	2.5	5.3	6.4	44.7
23	3	5.5	6.3	3.6	6.8	6.3	2.5	6	6.7	46.7
24	4.6	6	5.9	2.7	7.2	7.1	4	6.5	5.7	49.7
25	5.1	7.2	6.7	2.8	6.3	6.8	4	6.8	7.6	53.1
26	3	6.9	6.6	1.9	6.2	7.5	2.5	6.7	7	48.3
27	2.7	5.8	5.3	1.5	7	7.4	2.6	7.1	6.5	45.9
28	2.5	4.5	5.5	3.9	6.1	6.3	5.3	7.2	5	46.3
29	1	4.9	7.2	2.1	7.9	3.1	4.1	6.9	5.9	43.1
30	5.1	7.1	7	3	8.2	2.9	3.1	6.2	7.2	49.8
31	4.6	6	6.9	2.1	4.9	8.2	1.3	7	6.4	47.4
32	2.2	4.9	6.9	4.3	7	7.9	1.2	5.9	5.6	45.9
33	2.1	7.2	8.1	2.7	7.2	6.3	3	5.6	6.8	49
34	1.9	8	7.8	3	8.1	7.3	2.8	7.6	6.9	53.4
35	1.7	7.9	6.9	3.3	7.2	7.2	2.3	7	7.6	51.1
36	1.6	6.9	7.2	3.5	6	6.5	2.7	8	7.2	49.6
37	2.3	5.9	7.3	4	7.2	6.6	3.5	8.2	8.1	53.1
38	2.5	7.2	7.2	3.9	6.9	2.4	3.4	8	8	49.5
Total	114.6	241.3	249.4	113.3	258.5	239.8	110.4	256	250	1833.5
Rata-	3.02	6.35	6.56	2.98	6.80	6.31	2.91	6.74	6.58	

Lampiran 10. Analisa Sidik Ragam Terhadap Skor Rasa Susu Kedelai Hasil Kombinasi Perlakuan Suhu Air Penggilingan dan pH Ekstraksi

SK	db	JK	KT	Fhit	F tabel	
Kel	37	37,028	1,001	1,018tb	1,43	1,64
T	2	0,5625	0,28125	0,286 tb	3,03	4,68
P	2	980,925	490,462	498 **	3,03	4,68
TP	4	5,954	1,488	1,51tb	2,40	3,38
Galat	296	290,981	0,983			
Total	341	1312,79				

**Lampiran 10. Analisa Sidik Ragam Terhadap Skor Rasa Susu Kedelai
Hasil Kombinasi Perlakuan Suhu Air Penggilingan dan pH Ekstraksi**

SK	db	JK	KT	Fhit	F tabel	
Kel	37	37,026	1,001	1,018tb	1,43	1,84
T	2	0,5625	0,28125	0,286 tb	3,03	4,68
P	2	080,925	490,462	498 **	3,03	4,68
TP	4	5,954	1,488	1,51tb	2,40	3,38
Galat	296	290,981	0,983			
Total	341	1312,79				

Lampiran 11. Hasil Analisa pH Susu Kedelai Hasil Kombinasi Perlakuan Suhu Air Penggilingan Dan pH Ekstraksi

Kombinasi	Ulangan			Total	Rata-rata	Taraf uji
	1	2	3			
						0.05
T1P1	6.7	6.8	7.2	20.7	6.9	a
T1P2	7.5	7.2	6.9	21.6	6.3	a
T1P3	9.1	8.2	9	26.3	6.7	b
T2P1	6.5	6.2	6.2	18.9	7.2	b
T2P2	7	7.1	7.1	21.2	7.1	b
T2P3	8.5	8.7	8.3	25.5	7.1	b
T3P1	7.1	6.6	6.4	20.1	8.8	c
T3P2	7	6.9	7.3	21.2	8.5	c
T3P3	8.9	9	9.1	27	9	d
Total	68.3	66.7	67.5	202.5	202.5	

Lampiran 12. Hasil Analisa Sidik Ragam pH Susu Kedelai Hasil Kombinasi Perlakuan Suhu Air Penggilingan Dan pH Ekstraksi

SK	db	JK	KT	Fhitung	F tabel	
					0.05	0.01
Kel	2	0.1422	0.0711	0.968 tb	3.83	6.22
T	2	0.6068	0.3033	4.1209 *	3.83	6.22
P	2	22.3088	11.1544	151.55**	3.83	6.22
TP	4	0.3646	0.0912	1.2391 tb	3.01	4.77
Galat	18	1.1778	0.0736			
Total	26	24.6				