

dari 1 (sangat tidak suka) hingga skala 7 (sangat suka). Panelis yang digunakan merupakan panelis tidak terlatih dengan jumlah 100 orang. Panelis akan menguji sepuluh sampel dengan diameter 1cm dan tinggi 1 cm. Parameter yang diujikan meliputi kesukaan terhadap kenampakan, warna, kemudahan digigit, kesukaan dikunyah, *juiceness* dan rasa. Kuisisioner untuk pengujian organoleptik seperti pada Lampiran 1.

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