

LAMPIRAN

## LAMPIRAN

## Lampiran 1. Komposisi Kimia Daging Ayam Bagian Dada

Chicken, broilers or fryers, breast, meat only, raw (NDB No : 05062)

Nutrient	Units	Value per 100 grams of edible portion	Number of Data Points	Std. Error	1.00 X 1 unit (yield from 1 lb ready-to-cook chicken)	1.00 X 0.5 breast, bone and skin removed
					71g	118g
Proximates						
Water	g	74.76	31	0.228	53.08	88.22
Energy	kcal	110	0	0	78	130
Energy	kJ	460	0	0	327	543
Protein	g	23.09	32	0.194	16.39	27.25
Total lipid (fat)	g	1.24	40	0.086	0.88	1.46
Ash	g	1.02	28	0.025	0.72	1.20
Carbohydrate, by difference	g	0.00	0	0	0.00	0.00
Fiber, total dietary	g	0.0	0	0	0.0	0.0
Sugars, total	g	0.00	0	0	0.00	0.00
Minerals						
Calcium, Ca	mg	11	27	0.576	8	13
Iron, Fe	mg	0.72	25	0.039	0.51	0.85
Magnesium, Mg	mg	28	26	0.39	20	33
Phosphorus, P	mg	196	27	4.036	139	231
Potassium, K	mg	255	27	5.796	181	301
Sodium, Na	mg	65	27	1.905	46	77
Zinc, Zn	mg	0.80	25	0.017	0.57	0.94
Copper, Cu	mg	0.041	25	0.002	0.029	0.048
Manganese, Mn	mg	0.018	24	0.001	0.013	0.021
Selenium, Se	mcg	17.8	5	3.652	12.6	21.0
Vitamins						
Vitamin C, total ascorbic acid	mg	1.2	31	0.028	0.9	1.4
Thiamin	mg	0.070	17	0.005	0.050	0.083
Riboflavin	mg	0.092	17	0.006	0.065	0.109
Niacin	mg	11.194	17	0.511	7.948	13.209
Pantothenic acid	mg	0.819	2	0	0.581	0.966
Vitamin B-6	mg	0.550	2	0	0.391	0.649

Nutrient	Units	Value per 100 grams of edible portion	Number of Data Points	Std. Error	1.00 X 1 unit (yield from 1 lb ready-to-cook chicken)	1.00 X 0.5 breast, bone and skin removed
					71g	118g
Folate, total	mcg	4	0	0	3	5
Folic acid	mcg	0	0	0	0	0
Folate, food	mcg	4	0	0	3	5
Folate, DFE	mcg_DFE	4	0	0	3	5
Vitamin B-12	mcg	0.38	2	0	0.27	0.45
Vitamin A, IU	IU	20	0	0	14	24
Vitamin A, RAE	mcg_RAE	6	0	0	4	7
Retinol	mcg	6	0	0	4	7
Vitamin E (alpha-tocopherol)	mg	0.13	6	0.082	0.09	0.15
Tocopherol, gamma	mg	0.04	6	0.012	0.03	0.05
Vitamin K (phylloquinone)	mcg	0.2	0	0	0.1	0.2
Lipids						
Fatty acids, total saturated	g	0.330	0	0	0.234	0.389
4:0	g	0.000	0	0	0.000	0.000
6:0	g	0.000	0	0	0.000	0.000
8:0	g	0.000	0	0	0.000	0.000
10:0	g	0.000	0	0	0.000	0.000
12:0	g	0.000	8	0.002	0.000	0.000
14:0	g	0.010	27	0.001	0.007	0.012
16:0	g	0.210	27	0.019	0.149	0.248
18:0	g	0.100	27	0.01	0.071	0.118
Fatty acids, total monounsaturated	g	0.300	0	0	0.213	0.354
16:1 undifferentiated	g	0.030	27	0.003	0.021	0.035
18:1 undifferentiated	g	0.250	27	0.023	0.177	0.295
20:1	g	0.000	4	0.002	0.000	0.000
22:1 undifferentiated	g	0.000	0	0	0.000	0.000
Fatty acids, total polyunsaturated	g	0.280	0	0	0.199	0.330
18:2 undifferentiated	g	0.170	27	0.015	0.121	0.201
18:3 undifferentiated	g	0.010	15	0.001	0.007	0.012
18:4	g	0.000	0	0	0.000	0.000
20:4 undifferentiated	g	0.040	26	0.004	0.028	0.047
20:5 n-3	g	0.000	13	0	0.000	0.000

Nutrient	Units	Value per 100 grams of edible portion	Number of Data Points	Std. Error	1.00 X 1 unit (yield from 1 lb ready-to-cook chicken)	1.00 X 0.5 breast, bone and skin removed
					71g	118g
22:5 n-3	g	0.010	13	0.002	0.007	0.012
22:6 n-3	g	0.020	12	0.004	0.014	0.024
Fatty acids, total trans	g	0.025	0	0	0.018	0.030
Cholesterol	mg	58	8	1.762	41	68
Amino acids						
Tryptophan	g	0.270	0	0	0.192	0.319
Threonine	g	0.975	0	0	0.692	1.151
Isoleucine	g	1.219	0	0	0.865	1.438
Leucine	g	1.732	0	0	1.230	2.044
Lysine	g	1.962	0	0	1.393	2.315
Methionine	g	0.639	0	0	0.454	0.754
Cystine	g	0.296	0	0	0.210	0.349
Phenylalanine	g	0.916	0	0	0.650	1.081
Tyrosine	g	0.779	0	0	0.553	0.919
Valine	g	1.145	0	0	0.813	1.351
Arginine	g	1.393	0	0	0.989	1.644
Histidine	g	0.717	0	0	0.509	0.846
Alanine	g	1.260	0	0	0.895	1.487
Aspartic acid	g	2.058	0	0	1.461	2.428
Glutamic acid	g	3.458	0	0	2.455	4.080
Glycine	g	1.134	0	0	0.805	1.338
Proline	g	0.949	0	0	0.674	1.120
Serine	g	0.794	0	0	0.564	0.937
Other						
Alcohol, ethyl	g	0.0	0	0	0.0	0.0
Caffeine	mg	0	0	0	0	0
Theobromine	mg	0	0	0	0	0
Carotene, beta	mcg	0	0	0	0	0
Carotene, alpha	mcg	0	0	0	0	0
Cryptoxanthin, beta	mcg	0	0	0	0	0
Lycopene	mcg	0	0	0	0	0
Lutein + zeaxanthin	mcg	0	0	0	0	0

USDA National Nutrient Database for Standard Reference, Release 16-1 (2004)

## Lampiran 2. Contoh Kuesioner Uji Organoleptik *Nugget Ayam*

### KUESIONER

Produk : *Nugget Ayam*

Metode : Uji Kesukaan

Pengujian : *Juiciness*/Tekstur

Di hadapan saudara disajikan 9 macam sampel *nugget ayam*. Saudara diminta untuk memberikan nilai pada kolom yang disediakan untuk setiap parameter (*juiciness*/tekstur) berdasarkan atas kesukaan saudara terhadap sampel. Skala nilai 1-9 menunjukkan parameter (*juiciness*/tekstur) dari yang amat sangat tidak disukai sampai amat sangat disukai.

Contoh:

Sampel	Nilai
372	4
721	7

Berarti: *Nugget* pada sampel 721 lebih disukai daripada *nugget* pada sampel 372

Keterangan:

- Panelis diharapkan meminum air mineral yang telah disediakan setelah menguji setiap sampel, untuk menghilangkan rasa sampel sebelumnya.
- Deskripsi pengujian:
  - Juiciness* → berhubungan dengan banyaknya air ketika *nugget* dimakan
  - Tekstur → kekerasan atau kekompakan *nugget* ketika dimakan

### KUESIONER

Nama : .....

Tanggal : .....

Produk : *Nugget Ayam*

Metode : Uji Kesukaan

Pengujian : *Juiciness/Tekstur\**

\*) coret yang tidak perlu

Keterangan nilai: 1 = amat sangat tidak suka

6 = agak suka

2 = sangat tidak suka

7 = suka

3 = tidak suka

8 = sangat suka

4 = agak tidak suka

9 = amat sangat suka

5 = netral

Sampel	Nilai
144	
537	
721	
254	
935	
372	
481	
812	
229	

Komentar: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

### Lampiran 3. Contoh Tabel Anava

1.  $H_{0(SG)}$  : Interaksi kombinasi STPP dan gelatin tidak memberikan pengaruh terhadap sifat fisikokimia dan organoleptik *nugget* ayam  
 $H_{1(SG)}$  : Interaksi kombinasi STPP dan gelatin memberikan pengaruh terhadap sifat fisikokimia dan organoleptik *nugget* ayam
2.  $H_{0(S)}$  : Konsentrasi STPP tidak memberikan pengaruh terhadap sifat fisikokimia dan organoleptik *nugget* ayam  
 $H_{1(S)}$  : Konsentrasi STPP memberikan pengaruh terhadap sifat fisikokimia dan organoleptik *nugget* ayam
3.  $H_{0(G)}$  : Konsentrasi gelatin tidak memberikan pengaruh terhadap sifat fisikokimia dan organoleptik *nugget* ayam  
 $H_{1(G)}$  : Konsentrasi gelatin memberikan pengaruh terhadap sifat fisikokimia dan organoleptik *nugget* ayam

Tabel Anava

Sumber keragaman	DB	JK	KT	F Hitung	F Tabel
Kelompok					
Perlakuan:					
STPP (S)					
Gelatin (G)					
STPP-Gelatin (SG)					
Galat					
Total					

Keterangan:

DB : Derajat Bebas

JK : Jumlah Kuadrat

KT : Kuadrat Total

Bila :  $F_{hitung} > F_{tabel}$  maka  $H_0$  ditolak,  $H_1$  diterima

$F_{hitung} < F_{tabel}$  maka  $H_1$  ditolak,  $H_0$  diterima



#### Lampiran 4. Hasil Analisis Kadar Air Nugget Ayam

##### a. Data Pengamatan Kadar Air Nugget Ayam (%)

Perlakuan	Ulangan			Jumlah	Rerata
	1	2	3		
S <sub>1</sub> G <sub>1</sub>	65,66	66,57	65,69	197,92	65,97
S <sub>1</sub> G <sub>2</sub>	66,38	63,07	65,88	195,34	65,11
S <sub>1</sub> G <sub>3</sub>	65,05	63,39	62,27	190,72	63,57
S <sub>2</sub> G <sub>1</sub>	66,28	64,88	65,91	197,06	65,69
S <sub>2</sub> G <sub>2</sub>	64,05	64,66	65,89	194,59	64,86
S <sub>2</sub> G <sub>3</sub>	61,16	64,58	63,31	189,05	63,02
S <sub>3</sub> G <sub>1</sub>	65,15	63,67	65,60	194,43	64,81
S <sub>3</sub> G <sub>2</sub>	66,73	63,79	64,31	194,83	64,94
S <sub>3</sub> G <sub>3</sub>	65,16	63,58	63,38	192,12	64,04
Jumlah	585,62	578,19	582,25	1746,06	64,67
Rata-rata	65,07	64,24	64,69		

##### Keterangan:

S<sub>1</sub>G<sub>1</sub> = STPP 0%-Gelatin 0%

S<sub>1</sub>G<sub>2</sub> = STPP 0%-Gelatin 2%

S<sub>1</sub>G<sub>3</sub> = STPP 0%-Gelatin 4%

S<sub>2</sub>G<sub>1</sub> = STPP 0,15%-Gelatin 0%

S<sub>2</sub>G<sub>2</sub> = STPP 0,15%-Gelatin 2%

S<sub>2</sub>G<sub>3</sub> = STPP 0,15%-Gelatin 4%

S<sub>3</sub>G<sub>1</sub> = STPP 0,30%-Gelatin 0%

S<sub>3</sub>G<sub>2</sub> = STPP 0,30%-Gelatin 2%

S<sub>3</sub>G<sub>3</sub> = STPP 0,30%-Gelatin 4%

##### b. Tabel Sidik Ragam Kadar Air Nugget Ayam

###### Anava

Sumber Keragaman	DB	JK	KT	F Hitung	F Tabel (5%)
Kelompok	2	3,0730	1,5365		
Perlakuan:	8	22,1733	2,7717		
STPP (S)	2	0,6609	0,3304	0,2084	3,63
Gelatin (G)	2	18,2929	9,1464	5,7674*	3,63
STPP-Gelatin (SG)	4	3,2195	0,8049	0,5075	3,01
Galat	16	25,3740	1,5859		

##### Keterangan:

\* = menunjukkan ada perbedaan nyata ( $P > 0,05$ )

## Kesimpulan:

- F Hitung SG < F Tabel

Jadi tidak ada perbedaan kadar air antar perlakuan STPP-gelatin

- F Hitung S < F Tabel

Jadi tidak ada perbedaan kadar air antar perlakuan STPP

- F Hitung G > F Tabel

Jadi ada perbedaan kadar air antar perlakuan gelatin

c. Uji DMRT Kadar Air *Nugget* Ayam Untuk Perlakuan Gelatin

Perlakuan	Rerata			Notasi*
		2	3	
G <sub>3</sub>	63,54			a
G <sub>2</sub>	64,97	1,43		b
G <sub>1</sub>	65,49	0,52	1,95	b
P (0,05;16)		3,00	3,15	
DMRT (SE.P)		1,26	1,32	

\* Notasi yang berbeda menunjukkan berbeda nyata pada  $\alpha$  5%

### Lampiran 5. Hasil Analisis WHC *Nugget* Ayam

#### a. Data Pengamatan WHC *Nugget* Ayam

Perlakuan	Ulangan			Jumlah	Rerata
	1	2	3		
S <sub>1</sub> G <sub>1</sub>	2,68	2,38	2,86	7,93	2,64
S <sub>1</sub> G <sub>2</sub>	2,67	2,30	3,10	8,08	2,69
S <sub>1</sub> G <sub>3</sub>	2,79	2,70	2,81	8,30	2,77
S <sub>2</sub> G <sub>1</sub>	2,82	2,47	3,04	8,33	2,78
S <sub>2</sub> G <sub>2</sub>	2,57	2,45	3,37	8,39	2,80
S <sub>2</sub> G <sub>3</sub>	2,51	2,67	2,54	7,73	2,58
S <sub>3</sub> G <sub>1</sub>	2,76	2,41	2,69	7,86	2,62
S <sub>3</sub> G <sub>2</sub>	2,89	2,45	2,62	7,96	2,65
S <sub>3</sub> G <sub>3</sub>	2,84	2,67	2,66	8,16	2,72
Jumlah	24,54	22,50	25,70	72,74	2,69
Rata-rata	2,73	2,50	2,86		

#### Keterangan:

S<sub>1</sub>G<sub>1</sub> = STPP 0%-Gelatin 0%

S<sub>1</sub>G<sub>2</sub> = STPP 0%-Gelatin 2%

S<sub>1</sub>G<sub>3</sub> = STPP 0%-Gelatin 4%

S<sub>2</sub>G<sub>1</sub> = STPP 0,15%-Gelatin 0%

S<sub>2</sub>G<sub>2</sub> = STPP 0,15%-Gelatin 2%

S<sub>2</sub>G<sub>3</sub> = STPP 0,15%-Gelatin 4%

S<sub>3</sub>G<sub>1</sub> = STPP 0,30%-Gelatin 0%

S<sub>3</sub>G<sub>2</sub> = STPP 0,30%-Gelatin 2%

S<sub>3</sub>G<sub>3</sub> = STPP 0,30%-Gelatin 4%

#### b. Tabel Sidik Ragam WHC *Nugget* Ayam

##### Anava

Sumber Keragaman	DB	JK	KT	F Hitung	F Tabel (5%)
Kelompok	2	0,5846	0,2923		
Perlakuan:	8	0,1420	0,0177		
STPP (S)	2	0,0128	0,0064	0,1409	3,63
Gelatin (G)	2	0,0056	0,0028	0,0619	3,63
STPP-Gelatin (SG)	4	0,1235	0,0309	0,6789	3,01
Galat	16	0,7277	0,0455		

**Kesimpulan:**

- $F_{\text{Hitung SG}} < F_{\text{Tabel}}$

Jadi tidak ada perbedaan WHC antar perlakuan STPP-gelatin

- $F_{\text{Hitung S}} < F_{\text{Tabel}}$

Jadi tidak ada perbedaan WHC antar perlakuan STPP

- $F_{\text{Hitung G}} < F_{\text{Tabel}}$

Jadi tidak ada perbedaan WHC antar perlakuan gelatin

## Lampiran 6. Hasil Analisis Kadar Lemak *Nugget* Ayam

### a. Data Pengamatan Kadar Lemak *Nugget* Ayam

Hasil perhitungan kadar lemak *nugget* ayam berdasarkan perhitungan basis kering (% *dry basis*)

Perlakuan	Ulangan			Jumlah	Rerata
	1	2	3		
S <sub>1</sub> G <sub>1</sub>	20,26	11,36	27,41	59,04	19,68
S <sub>1</sub> G <sub>2</sub>	20,39	16,57	23,62	60,58	20,19
S <sub>1</sub> G <sub>3</sub>	17,94	19,07	22,15	59,16	19,72
S <sub>2</sub> G <sub>1</sub>	13,51	18,82	21,41	53,74	17,91
S <sub>2</sub> G <sub>2</sub>	16,60	14,14	24,20	54,95	18,32
S <sub>2</sub> G <sub>3</sub>	16,64	14,78	20,18	51,60	17,20
S <sub>3</sub> G <sub>1</sub>	11,86	21,13	22,41	55,40	18,47
S <sub>3</sub> G <sub>2</sub>	12,30	23,05	19,27	54,62	18,21
S <sub>3</sub> G <sub>3</sub>	13,03	22,12	21,43	56,58	18,86
Jumlah	142,53	161,04	202,09	505,67	18,73
Rata-rata	15,84	17,89	22,45		

Keterangan:

S<sub>1</sub>G<sub>1</sub> = STPP 0%-Gelatin 0%

S<sub>1</sub>G<sub>2</sub> = STPP 0%-Gelatin 2%

S<sub>1</sub>G<sub>3</sub> = STPP 0%-Gelatin 4%

S<sub>2</sub>G<sub>1</sub> = STPP 0,15%-Gelatin 0%

S<sub>2</sub>G<sub>2</sub> = STPP 0,15%-Gelatin 2%

S<sub>2</sub>G<sub>3</sub> = STPP 0,15%-Gelatin 4%

S<sub>3</sub>G<sub>1</sub> = STPP 0,30%-Gelatin 0%

S<sub>3</sub>G<sub>2</sub> = STPP 0,30%-Gelatin 2%

S<sub>3</sub>G<sub>3</sub> = STPP 0,30%-Gelatin 4%

### b. Tabel Sidik Ragam Kadar Lemak *Nugget* Ayam

Anava

Sumber Keragaman	DB	JK	KT	F Hitung	F Tabel (5%)
Kelompok	2	206,4975	103,2487		
Perlakuan:	8	22,6686	2,8336		
STPP (S)	2	19,6138	9,8069	0,6627	3,63
Gelatin (G)	2	0,4593	0,2297	0,0155	3,63
STPP-Gelatin (SG)	4	2,5955	0,6489	0,0438	3,01
Galat	16	236,7745	14,7984		

**Kesimpulan:**

- $F_{\text{Hitung SG}} < F_{\text{Tabel}}$

Jadi tidak ada perbedaan kadar lemak antar perlakuan STPP-gelatin

- $F_{\text{Hitung S}} < F_{\text{Tabel}}$

Jadi tidak ada perbedaan kadar lemak antar perlakuan STPP

- $F_{\text{Hitung G}} < F_{\text{Tabel}}$

Jadi tidak ada perbedaan kadar lemak antar perlakuan gelatin

## Lampiran 7. Hasil Analisis *Texture Profile Analysis* (TPA) Nugget Ayam

### 7.1. Kekerasan (*Hardness*) Nugget Ayam

#### a. Data Pengamatan Kekerasan (*Hardness*) Nugget Ayam (N)

Perlakuan	Ulangan			Jumlah	Rerata
	1	2	3		
S <sub>1</sub> G <sub>1</sub>	6,4850	5,7225	6,6755	18,8830	6,2943
S <sub>1</sub> G <sub>2</sub>	8,3920	7,2535	8,2015	23,8470	7,9490
S <sub>1</sub> G <sub>3</sub>	11,0640	8,9645	10,2985	30,3270	10,1090
S <sub>2</sub> G <sub>1</sub>	6,6930	5,7220	7,2480	19,6630	6,5543
S <sub>2</sub> G <sub>2</sub>	8,5830	6,8660	7,6410	23,0900	7,6967
S <sub>2</sub> G <sub>3</sub>	9,9325	9,3485	8,7740	28,0550	9,3517
S <sub>3</sub> G <sub>1</sub>	7,2475	6,2945	6,4850	20,0270	6,6757
S <sub>3</sub> G <sub>2</sub>	8,7440	7,8260	6,6755	23,2455	7,7485
S <sub>3</sub> G <sub>3</sub>	8,0105	8,7705	9,3685	26,1495	8,7165
Jumlah	75,1515	66,7680	71,3675	213,2870	7,8995
Rata-rata	8,3502	7,4187	7,9297		

#### Keterangan:

S<sub>1</sub>G<sub>1</sub> = STPP 0%-Gelatin 0%

S<sub>1</sub>G<sub>2</sub> = STPP 0%-Gelatin 2%

S<sub>1</sub>G<sub>3</sub> = STPP 0%-Gelatin 4%

S<sub>2</sub>G<sub>1</sub> = STPP 0,15%-Gelatin 0%

S<sub>2</sub>G<sub>2</sub> = STPP 0,15%-Gelatin 2%

S<sub>2</sub>G<sub>3</sub> = STPP 0,15%-Gelatin 4%

S<sub>3</sub>G<sub>1</sub> = STPP 0,30%-Gelatin 0%

S<sub>3</sub>G<sub>2</sub> = STPP 0,30%-Gelatin 2%

S<sub>3</sub>G<sub>3</sub> = STPP 0,30%-Gelatin 4%

#### b. Tabel Sidik Ragam Kekerasan (*Hardness*) Nugget Ayam

##### Anava

Sumber Keragaman	DB	JK	KT	F Hitung	F Tabel (5%)
Kelompok	2	3,9169	1,9585		
Perlakuan:	8	40,8251	5,1031		
STPP (S)	2	0,7479	0,3739	0,9177	3,63
Gelatin (G)	2	37,5747	18,7874	46,1065*	3,63
STPP-Gelatin (SG)	4	2,5025	0,6256	1,5353	3,01
Galat	16	6,5196	0,4075		

Keterangan:

\* = menunjukkan ada perbedaan nyata ( $P > 0,05$ )

Kesimpulan:

- F Hitung SG < F Tabel

Jadi tidak ada perbedaan kekerasan (*hardness*) antar perlakuan STPP-gelatin

- F Hitung S < F Tabel

Jadi tidak ada perbedaan kekerasan (*hardness*) antar perlakuan STPP

- F Hitung G > F Tabel

Jadi ada perbedaan kekerasan (*hardness*) antar perlakuan gelatin

c. Uji DMRT Kekerasan (*Hardness*) Nugget Ayam Untuk Perlakuan Gelatin

Perlakuan	Rerata			Notasi*
		2	3	
G <sub>1</sub>	6,51			a
G <sub>2</sub>	7,80	1,29		b
G <sub>3</sub>	9,39	1,59	2,88	c
P (0,05;16)		3,00	3,15	
DMRT (SE.P)		0,64	0,67	

\* Notasi yang berbeda menunjukkan berbeda nyata pada  $\alpha$  5%



## 7.2. Kekompakan (*Cohesiveness*) Nugget Ayam

### a. Data Pengamatan Kekompakan (*Cohesiveness*) Nugget Ayam

Perlakuan	Ulangan			Jumlah	Rerata
	1	2	3		
S <sub>1</sub> G <sub>1</sub>	0,2652	0,2372	0,1641	0,6665	0,2222
S <sub>1</sub> G <sub>2</sub>	0,2720	0,3112	0,2255	0,8087	0,2696
S <sub>1</sub> G <sub>3</sub>	0,2665	0,2868	0,2920	0,8453	0,2818
S <sub>2</sub> G <sub>1</sub>	0,1870	0,3423	0,2350	0,7643	0,2548
S <sub>2</sub> G <sub>2</sub>	0,2990	0,2794	0,2829	0,8613	0,2871
S <sub>2</sub> G <sub>3</sub>	0,3407	0,2598	0,2863	0,8868	0,2956
S <sub>3</sub> G <sub>1</sub>	0,2437	0,1785	0,2206	0,6428	0,2143
S <sub>3</sub> G <sub>2</sub>	0,2206	0,2702	0,4091	0,8999	0,3000
S <sub>3</sub> G <sub>3</sub>	0,3286	0,3114	0,2461	0,8861	0,2954
Jumlah	2,4232	2,4768	2,3616	7,2616	0,2689
Rata-rata	0,2692	0,2752	0,2624		

#### Keterangan:

S<sub>1</sub>G<sub>1</sub> = STPP 0%-Gelatin 0%

S<sub>1</sub>G<sub>2</sub> = STPP 0%-Gelatin 2%

S<sub>1</sub>G<sub>3</sub> = STPP 0%-Gelatin 4%

S<sub>2</sub>G<sub>1</sub> = STPP 0,15%-Gelatin 0%

S<sub>2</sub>G<sub>2</sub> = STPP 0,15%-Gelatin 2%

S<sub>2</sub>G<sub>3</sub> = STPP 0,15%-Gelatin 4%

S<sub>3</sub>G<sub>1</sub> = STPP 0,30%-Gelatin 0%

S<sub>3</sub>G<sub>2</sub> = STPP 0,30%-Gelatin 2%

S<sub>3</sub>G<sub>3</sub> = STPP 0,30%-Gelatin 4%

### b. Tabel Sidik Ragam Kekompakan (*Cohesiveness*) Nugget Ayam

#### Anava

Sumber Keragaman	DB	JK	KT	F Hitung	F Tabel (5%)
Kelompok	2	0,0007	0,0004		
Perlakuan:	8	0,0247	0,0031		
STPP (S)	2	0,0021	0,0010	0,3288	3,63
Gelatin (G)	2	0,0202	0,0101	3,2271	3,63
STPP-Gelatin (SG)	4	0,0025	0,0006	0,1983	3,01
Galat	16	0,0501	0,0031		

**Kesimpulan:**

- F Hitung SG < F Tabel

Jadi tidak ada perbedaan kekompakan (*cohesiveness*) antar perlakuan STPP-gelatin

- F Hitung S < F Tabel

Jadi tidak ada perbedaan kekompakan (*cohesiveness*) antar perlakuan STPP

- F Hitung G < F Tabel

Jadi tidak ada perbedaan kekompakan (*cohesiveness*) antar perlakuan gelatin

## Lampiran 8. Hasil Uji Organoleptik *Nugget Ayam*

### 8.1. Tekstur

#### a. Data Pengamatan Hasil Uji Organoleptik Tekstur *Nugget Ayam*

Panelis	Kode Sampel									Rerata
	144	537	721	254	935	372	481	812	229	
1	3	6	7	5	7	4	8	3	7	5,56
2	7	7	8	5	8	4	7	5	8	6,56
3	7	5	5	6	4	5	6	8	5	5,67
4	3	2	8	5	3	2	5	4	9	4,56
5	5	7	8	4	9	4	7	5	6	6,11
6	4	6	8	6	4	2	4	1	8	4,78
7	4	4	7	6	6	5	6	7	7	5,78
8	1	2	5	6	3	2	7	2	8	4,00
9	5	7	6	3	6	4	3	4	7	5,00
10	4	5	7	5	4	4	5	7	5	5,11
11	6	6	7	4	1	1	8	9	9	5,67
12	7	5	2	6	6	6	3	5	5	5,00
13	4	4	5	6	6	7	7	8	6	5,89
14	5	6	4	5	6	7	6	5	7	5,67
15	4	5	8	5	6	3	6	7	4	5,33
16	6	7	7	6	7	8	7	6	5	6,56
17	6	5	8	7	6	7	8	6	7	6,67
18	6	6	7	7	8	9	9	4	9	7,22
19	1	4	6	7	5	7	6	7	8	5,67
20	3	3	5	4	3	4	5	6	6	4,33
21	4	7	7	4	5	4	7	7	7	5,78
22	3	3	8	7	5	5	6	8	5	5,56
23	7	7	7	8	8	3	4	6	5	6,11
24	5	6	5	3	5	4	6	6	7	5,22
25	7	6	4	7	6	4	6	6	7	5,89
26	3	7	6	5	8	3	7	3	6	5,33
27	6	6	5	8	7	7	7	6	6	6,44
28	3	5	5	4	7	3	5	5	6	4,78
29	4	4	3	4	7	5	5	5	6	4,78
30	5	7	6	8	6	7	7	6	5	6,33
31	5	6	5	7	5	6	7	5	5	5,67
32	4	6	4	6	5	5	6	5	5	5,11

Panelis	Kode Sampel									Rerata
	144	537	721	254	935	372	481	812	229	
33	4	6	3	4	5	2	7	7	6	4,89
34	8	7	4	7	8	7	9	8	7	7,22
35	4	5	8	5	4	5	4	4	7	5,11
36	6	7	7	5	7	6	7	6	6	6,33
37	6	5	3	5	4	7	8	8	6	5,78
38	6	8	6	7	6	7	7	7	7	6,78
39	6	4	8	7	4	7	6	5	5	5,78
40	5	5	6	4	6	5	5	5	5	5,11
41	7	5	6	5	5	6	4	6	7	5,67
42	5	4	6	6	5	8	6	3	7	5,56
43	8	7	7	8	7	8	7	8	7	7,44
44	6	6	7	6	6	7	5	6	6	6,11
45	6	4	5	5	4	4	5	6	6	5,00
46	7	7	7	7	7	5	7	7	7	6,78
47	4	3	5	5	5	4	5	5	5	4,56
48	7	3	6	6	3	6	6	5	7	5,44
49	5	5	8	6	4	6	8	2	5	5,44
50	4	6	8	6	3	3	6	5	7	5,33
51	8	8	9	5	6	4	8	7	8	7,00
52	2	4	7	5	6	3	4	4	7	4,67
53	6	4	8	4	4	4	4	5	8	5,22
54	6	5	3	3	7	8	4	7	7	5,56
55	5	4	6	6	7	7	6	4	8	5,89
56	4	5	6	5	5	6	6	4	8	5,44
57	7	6	7	6	6	5	6	7	6	6,22
58	3	2	5	7	9	6	4	3	8	5,22
59	6	8	7	6	5	5	8	6	6	6,33
60	6	3	8	3	4	3	3	6	6	4,67
61	6	7	7	6	7	4	5	5	8	6,11
62	4	6	5	4	3	5	5	5	7	4,89
63	6	8	9	8	8	8	9	7	7	7,78
64	5	6	6	5	7	4	7	4	8	5,78
65	3	5	7	6	5	4	4	4	5	4,78
66	7	7	7	6	4	6	5	7	8	6,33
67	7	8	7	6	3	4	4	8	9	6,22
68	7	7	8	6	6	6	7	6	7	6,67
69	5	5	6	6	6	7	7	5	8	6,11

Panelis	Kode Sampel									Rerata
	144	537	721	254	935	372	481	812	229	
70	6	3	6	7	8	5	4	5	8	5,78
71	7	3	7	7	3	3	7	3	7	5,22
72	4	5	7	7	7	6	6	5	8	6,11
73	6	8	8	6	6	7	7	6	8	6,89
74	7	9	5	8	8	6	8	8	7	7,33
75	4	6	8	6	6	5	6	7	7	6,11
Rerata	5,17	5,48	6,29	5,69	5,61	5,13	6,03	5,57	6,71	

Keterangan:

812 = STPP 0%-gelatin 0%

537 = STPP 0,15%-gelatin 4%

721 = STPP 0%-gelatin 2%

372 = STPP 0,30%-gelatin 0%

229 = STPP 0%-gelatin 4%

254 = STPP 0,30%-gelatin 2%

114 = STPP 0,15%-gelatin 0%

481 = STPP 0,30%-gelatin 4%

935 = STPP 0,15%-gelatin 2%

b. Tabel Sidik Ragam Hasil Uji Organoleptik Tekstur *Nugget* Ayam

*Anava: Two-Factor Without Replication*

SUMMARY	Count	Sum	Average	Variance
Row 1	9	50	5,5556	3,5278
Row 2	9	59	6,5556	2,2778
Row 3	9	51	5,6667	1,5000
Row 4	9	41	4,5556	6,2778
Row 5	9	55	6,1111	3,1111
Row 6	9	43	4,7778	5,9444
Row 7	9	52	5,7778	1,4444
Row 8	9	36	4,0000	6,5000
Row 9	9	45	5,0000	2,5000
Row 10	9	46	5,1111	1,3611
Row 11	9	51	5,6667	9,5000
Row 12	9	45	5,0000	2,5000
Row 13	9	53	5,8889	1,8611
Row 14	9	51	5,6667	1,0000
Row 15	9	48	5,3333	2,5000

<i>SUMMARY</i>	<i>Count</i>	<i>Sum</i>	<i>Average</i>	<i>Variance</i>
Row 16	9	59	6,5556	0,7778
Row 17	9	60	6,6667	1,0000
Row 18	9	65	7,2222	2,9444
Row 19	9	51	5,6667	4,5000
Row 20	9	39	4,3333	1,5000
Row 21	9	52	5,7778	2,1944
Row 22	9	50	5,5556	3,5278
Row 23	9	55	6,1111	3,1111
Row 24	9	47	5,2222	1,4444
Row 25	9	53	5,8889	1,3611
Row 26	9	48	5,3333	3,7500
Row 27	9	58	6,4444	0,7778
Row 28	9	43	4,7778	1,6944
Row 29	9	43	4,7778	1,4444
Row 30	9	57	6,3333	1,0000
Row 31	9	51	5,6667	0,7500
Row 32	9	46	5,1111	0,6111
Row 33	9	44	4,8889	3,1111
Row 34	9	65	7,2222	1,9444
Row 35	9	46	5,1111	2,1111
Row 36	9	57	6,3333	0,5000
Row 37	9	52	5,7778	2,9444
Row 38	9	61	6,7778	0,4444
Row 39	9	52	5,7778	1,9444
Row 40	9	46	5,1111	0,3611
Row 41	9	51	5,6667	1,0000
Row 42	9	50	5,5556	2,2778
Row 43	9	67	7,4444	0,2778
Row 44	9	55	6,1111	0,3611
Row 45	9	45	5,0000	0,7500
Row 46	9	61	6,7778	0,4444
Row 47	9	41	4,5556	0,5278
Row 48	9	49	5,4444	2,2778
Row 49	9	49	5,4444	3,5278

<i>SUMMARY</i>	<i>Count</i>	<i>Sum</i>	<i>Average</i>	<i>Variance</i>
Row 50	9	48	5,3333	3,0000
Row 51	9	63	7,0000	2,7500
Row 52	9	42	4,6667	3,0000
Row 53	9	47	5,2222	2,9444
Row 54	9	50	5,5556	3,5278
Row 55	9	53	5,8889	1,8611
Row 56	9	49	5,4444	1,5278
Row 57	9	56	6,2222	0,4444
Row 58	9	47	5,2222	5,9444
Row 59	9	57	6,3333	1,2500
Row 60	9	42	4,6667	3,5000
Row 61	9	55	6,1111	1,6111
Row 62	9	44	4,8889	1,3611
Row 63	9	70	7,7778	0,9444
Row 64	9	52	5,7778	1,9444
Row 65	9	43	4,7778	1,4444
Row 66	9	57	6,3333	1,5000
Row 67	9	56	6,2222	4,4444
Row 68	9	60	6,6667	0,5000
Row 69	9	55	6,1111	1,1111
Row 70	9	52	5,7778	2,9444
Row 71	9	47	5,2222	4,4444
Row 72	9	55	6,1111	1,6111
Row 73	9	62	6,8889	0,8611
Row 74	9	66	7,3333	1,5000
Row 75	9	55	6,1111	1,3611
Column 1	75	388	5,1733	2,5506
Column 2	75	411	5,4800	2,6314
Column 3	75	472	6,2933	2,3993
Column 4	75	427	5,6933	1,6750
Column 5	75	421	5,6133	2,7809
Column 6	75	385	5,1333	3,0901
Column 7	75	452	6,0267	2,1885

<i>SUMMARY</i>	<i>Count</i>	<i>Sum</i>	<i>Average</i>	<i>Variance</i>
Column 8	75	418	5,5733	2,6804
Column 9	75	503	6,7067	1,4263

## Anava

<i>Source of Variation</i>	<i>SS</i>	<i>df</i>	<i>MS</i>	<i>F</i>	<i>P-value</i>	<i>F crit</i>
Rows	413,9941	74	5,5945	2,8277*	4E-12	1,3096
Columns	159,4074	8	19,9259	10,0713*	3E-13	1,9540
Error	1171,259	592	1,9785			
Total	1744,661	674				

Keterangan:

\* = menunjukkan ada perbedaan nyata ( $P > 0,05$ )

Kesimpulan:

F Hitung &gt; F Tabel

Jadi ada perbedaan tekstur antar perlakuan

c. Uji DMRT Hasil Uji Organoleptik Tekstur *Nugget* Ayam

Perlakuan	Rerata									Notasi*
		2	3	4	5	6	7	8	9	
S <sub>3</sub> G <sub>1</sub>	5,13									a
S <sub>2</sub> G <sub>1</sub>	5,17	0,04								a
S <sub>2</sub> G <sub>3</sub>	5,48	0,31	0,35							ab
S <sub>1</sub> G <sub>1</sub>	5,57	0,09	0,40	0,44						abc
S <sub>2</sub> G <sub>2</sub>	5,61	0,04	0,13	0,44	0,48					abc
S <sub>3</sub> G <sub>2</sub>	5,69	0,08	0,12	0,21	0,56	0,56				bc
S <sub>3</sub> G <sub>3</sub>	6,03	0,33	0,41	0,45	0,55	0,85	0,89			cd
S <sub>1</sub> G <sub>2</sub>	6,29	0,27	0,60	0,68	0,72	0,81	1,12	1,16		de
S <sub>1</sub> G <sub>3</sub>	6,71	0,41	0,68	1,01	1,09	1,13	1,23	1,53	1,57	e
P (0,05;592)		2,77	2,92	3,02	3,09	3,15	3,19	3,23	3,26	
DMRT (SE.P)		0,45	0,47	0,49	0,50	0,51	0,52	0,52	0,53	

\* Notasi yang berbeda menunjukkan berbeda nyata pada  $\alpha$  5%



## 8.2. Juiciness

### a. Data Pengamatan Hasil Uji Organoleptik *Juiciness* Nugget Ayam

Panelis	Kode Sampel									Rerata
	144	537	721	254	935	372	481	812	229	
1	3	6	7	5	7	4	8	3	7	5,56
2	4	6	7	5	8	4	7	5	8	6,00
3	3	4	2	7	4	6	4	7	5	4,67
4	3	5	9	5	7	2	9	7	8	6,11
5	4	7	6	5	8	7	9	8	7	6,78
6	3	6	7	6	4	2	8	6	8	5,56
7	2	4	8	5	7	4	6	6	7	5,44
8	1	2	5	6	3	2	7	2	8	4,00
9	7	7	8	2	5	5	6	6	7	5,89
10	2	3	7	7	4	3	8	7	7	5,33
11	5	6	7	4	1	1	8	9	9	5,56
12	7	6	2	6	5	6	3	4	5	4,89
13	3	5	5	6	5	7	7	8	7	5,89
14	3	4	5	6	6	6	7	6	7	5,56
15	4	6	8	3	4	3	5	8	7	5,33
16	4	4	7	6	7	8	7	6	6	6,11
17	6	5	7	6	6	7	8	8	7	6,67
18	6	6	7	7	8	9	9	4	9	7,22
19	1	3	7	6	5	7	4	6	7	5,11
20	2	3	6	4	3	4	5	4	5	4,00
21	5	6	7	4	4	4	7	7	7	5,67
22	3	4	8	7	5	5	6	6	5	5,44
23	8	3	6	3	9	4	3	7	7	5,56
24	5	7	5	6	5	3	6	8	7	5,78
25	7	3	6	7	5	3	6	7	8	5,78
26	3	7	6	5	8	3	7	6	6	5,67
27	6	6	6	7	5	5	6	6	8	6,11
28	5	5	3	6	7	4	8	6	7	5,67
29	4	6	3	2	7	3	3	5	5	4,22
30	7	6	6	7	6	6	7	6	6	6,33
31	6	7	5	8	6	6	7	5	5	6,11
32	3	6	4	7	5	5	7	4	6	5,22
33	3	3	4	4	3	6	3	6	6	4,22

Panelis	Kode Sampel									Rerata
	144	537	721	254	935	372	481	812	229	
34	4	4	3	7	7	5	6	5	8	5,44
35	4	6	8	6	5	6	5	5	7	5,78
36	5	7	6	7	6	6	5	6	5	5,89
37	8	6	4	6	8	5	6	3	7	5,89
38	7	7	6	7	6	6	7	7	8	6,78
39	7	4	7	7	4	5	6	5	5	5,56
40	5	5	4	5	6	5	6	4	5	5,00
41	3	4	6	5	4	4	4	5	6	4,56
42	5	6	8	4	7	5	7	6	8	6,22
43	7	7	8	8	8	7	7	6	8	7,33
44	5	6	7	6	6	7	5	6	6	6,00
45	5	6	5	5	4	4	5	6	6	5,11
46	7	7	7	8	8	6	7	7	8	7,22
47	5	5	3	5	4	4	5	6	6	4,78
48	7	5	6	7	4	7	6	6	7	6,11
49	3	6	8	6	5	3	9	4	7	5,67
50	2	5	6	3	6	1	4	3	7	4,11
51	7	8	9	4	4	3	7	8	7	6,33
52	2	5	7	6	5	3	5	3	7	4,78
53	6	4	8	3	3	3	5	6	7	5,00
54	3	5	5	6	7	7	4	4	8	5,44
55	4	4	5	3	5	5	3	4	6	4,33
56	3	5	5	6	6	3	6	4	8	5,11
57	7	6	7	6	6	5	6	7	6	6,22
58	3	4	6	4	8	5	3	2	7	4,67
59	6	8	7	7	5	5	8	6	6	6,44
60	7	5	8	5	7	2	5	5	8	5,78
61	7	7	7	7	6	4	6	5	7	6,22
62	5	5	6	4	4	4	4	6	7	5,00
63	6	7	9	8	8	7	8	7	7	7,44
64	5	7	5	6	7	4	6	4	8	5,78
65	3	5	7	6	5	4	4	4	5	4,78
66	4	5	5	4	3	6	3	4	5	4,33
67	6	8	6	7	3	6	8	7	8	6,56
68	6	7	7	5	4	7	7	4	7	6,00
69	4	6	9	7	6	7	7	6	8	6,67
70	6	3	7	2	3	8	1	8	9	5,22

Panelis	Kode Sampel									Rerata
	144	537	721	254	935	372	481	812	229	
71	3	3	7	3	6	3	7	4	7	4,78
72	3	5	8	6	7	5	5	4	7	5,56
73	6	7	8	7	7	6	7	6	8	6,89
74	7	7	8	8	7	6	7	6	8	7,11
75	4	4	6	6	6	5	7	4	5	5,22
Rata-rata	4,67	5,37	6,27	5,57	5,57	4,84	6,00	5,56	6,85	

## Keterangan:

812 = STPP 0%-gelatin 0%

537 = STPP 0,15%-gelatin 4%

721 = STPP 0%-gelatin 2%

372 = STPP 0,30%-gelatin 0%

229 = STPP 0%-gelatin 4%

254 = STPP 0,30%-gelatin 2%

114 = STPP 0,15%-gelatin 0%

481 = STPP 0,30%-gelatin 4%

935 = STPP 0,15%-gelatin 2%

b. Tabel Sidik Ragam Hasil Uji Organoleptik *Juiciness Nugget Ayam*

Anava: Two-Factor Without Replication

<i>SUMMARY</i>	<i>Count</i>	<i>Sum</i>	<i>Average</i>	<i>Variance</i>
Row 1	9	50	5,5556	3,5278
Row 2	9	54	6,0000	2,5000
Row 3	9	42	4,6667	3,0000
Row 4	9	55	6,1111	6,3611
Row 5	9	61	6,7778	2,4444
Row 6	9	50	5,5556	4,5278
Row 7	9	49	5,4444	3,5278
Row 8	9	36	4,0000	6,5000
Row 9	9	53	5,8889	3,1111
Row 10	9	48	5,3333	5,2500
Row 11	9	50	5,5556	9,5278
Row 12	9	44	4,8889	2,6111
Row 13	9	53	5,8889	2,3611
Row 14	9	50	5,5556	1,7778
Row 15	9	48	5,3333	4,0000
Row 16	9	55	6,1111	1,8611
Row 17	9	60	6,6667	1,0000

<i>SUMMARY</i>	<i>Count</i>	<i>Sum</i>	<i>Average</i>	<i>Variance</i>
Row 18	9	65	7,2222	2,9444
Row 19	9	46	5,1111	4,3611
Row 20	9	36	4,0000	1,5000
Row 21	9	51	5,6667	2,0000
Row 22	9	49	5,4444	2,2778
Row 23	9	50	5,5556	5,5278
Row 24	9	52	5,7778	2,1944
Row 25	9	52	5,7778	3,1944
Row 26	9	51	5,6667	3,0000
Row 27	9	55	6,1111	0,8611
Row 28	9	51	5,6667	2,5000
Row 29	9	38	4,2222	2,6944
Row 30	9	57	6,3333	0,2500
Row 31	9	55	6,1111	1,1111
Row 32	9	47	5,2222	1,9444
Row 33	9	38	4,2222	1,9444
Row 34	9	49	5,4444	2,7778
Row 35	9	52	5,7778	1,4444
Row 36	9	53	5,8889	0,6111
Row 37	9	53	5,8889	2,8611
Row 38	9	61	6,7778	0,4444
Row 39	9	50	5,5556	1,5278
Row 40	9	45	5,0000	0,5000
Row 41	9	41	4,5556	1,0278
Row 42	9	56	6,2222	1,9444
Row 43	9	66	7,3333	0,5000
Row 44	9	54	6,0000	0,5000
Row 45	9	46	5,1111	0,6111
Row 46	9	65	7,2222	0,4444
Row 47	9	43	4,7778	0,9444
Row 48	9	55	6,1111	1,1111
Row 49	9	51	5,6667	4,5000
Row 50	9	37	4,1111	4,1111
Row 51	9	57	6,3333	4,5000

<i>SUMMARY</i>	<i>Count</i>	<i>Sum</i>	<i>Average</i>	<i>Variance</i>
Row 52	9	43	4,7778	3,1944
Row 53	9	45	5,0000	3,5000
Row 54	9	49	5,4444	2,7778
Row 55	9	39	4,3333	1,0000
Row 56	9	46	5,1111	2,6111
Row 57	9	56	6,2222	0,4444
Row 58	9	42	4,6667	4,0000
Row 59	9	58	6,4444	1,2778
Row 60	9	52	5,7778	3,6944
Row 61	9	56	6,2222	1,1944
Row 62	9	45	5,0000	1,2500
Row 63	9	67	7,4444	0,7778
Row 64	9	52	5,7778	1,9444
Row 65	9	43	4,7778	1,4444
Row 66	9	39	4,3333	1,0000
Row 67	9	59	6,5556	2,5278
Row 68	9	54	6,0000	1,7500
Row 69	9	60	6,6667	2,0000
Row 70	9	47	5,2222	8,9444
Row 71	9	43	4,7778	3,6944
Row 72	9	50	5,5556	2,5278
Row 73	9	62	6,8889	0,6111
Row 74	9	64	7,1111	0,6111
Row 75	9	47	5,2222	1,1944
Column 1	75	350	4,6667	3,1982
Column 2	75	403	5,3733	2,0209
Column 3	75	470	6,2667	2,6847
Column 4	75	418	5,5733	2,3560
Column 5	75	418	5,5733	2,7074
Column 6	75	363	4,8400	2,9741
Column 7	75	450	6,0000	2,9730
Column 8	75	417	5,5600	2,3578
Column 9	75	514	6,8533	1,2079

## Anava

Source of Variation	SS	df	MS	F	P-value	F crit
Rows	446,3941	74	6,0324	2,9341*	5,95E-13	1,3096
Columns	275,0963	8	34,3870	16,7256*	1,84E-22	1,9540
Error	1217,126	592	2,0560			
Total	1938,616	674				

Keterangan:

\* = menunjukkan ada perbedaan nyata ( $P > 0,05$ )

Kesimpulan:

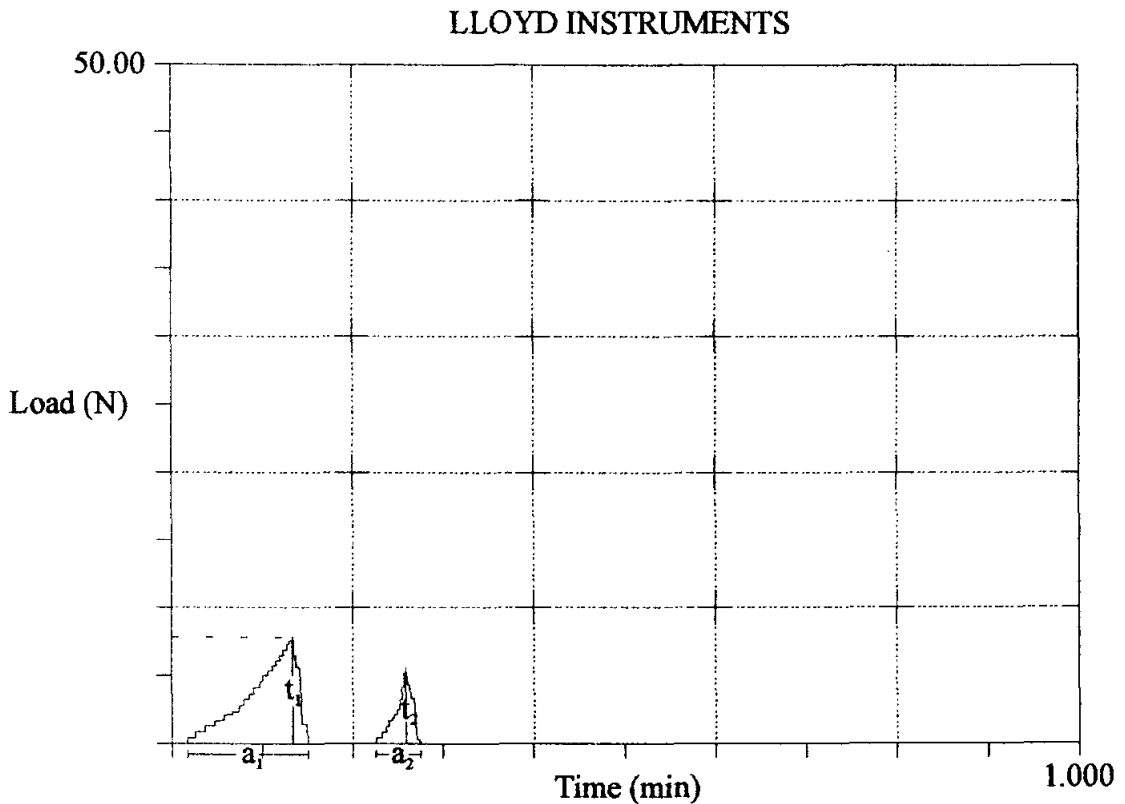
F Hitung &gt; F Tabel

Jadi ada perbedaan *juiciness* antar perlakuanc. Uji DMRT Hasil Uji Organoleptik *Juiciness Nugget Ayam*

Perlakuan	Rerata									Notasi*
		2	3	4	5	6	7	8	9	
S <sub>2</sub> G <sub>1</sub>	4.67									a
S <sub>3</sub> G <sub>1</sub>	4.84	0.17								a
S <sub>2</sub> G <sub>3</sub>	5.37	0.53	0.71							b
S <sub>1</sub> G <sub>1</sub>	5.56	0.19	0.72	0.89						bc
S <sub>2</sub> G <sub>2</sub>	5.57	0.01	0.20	0.73	0.91					bc
S <sub>3</sub> G <sub>2</sub>	5.57	0.00	0.01	0.20	0.91	0.91				bc
S <sub>3</sub> G <sub>3</sub>	6.00	0.43	0.43	0.44	0.63	1.16	1.33			cd
S <sub>1</sub> G <sub>2</sub>	6.27	0.27	0.69	0.69	0.71	0.89	1.43	1.60		d
S <sub>1</sub> G <sub>3</sub>	6.85	0.59	0.85	1.28	1.28	1.29	1.48	2.01	2.19	e
P (0,05;592)		2.77	2.92	3.02	3.09	3.15	3.19	3.23	3.26	
DMRT (SE.P)		0.46	0.48	0.50	0.51	0.52	0.53	0.53	0.54	

\* Notasi yang berbeda menunjukkan berbeda nyata pada  $\alpha$  5%

### Lampiran 9. Contoh Hasil Analisa dan Perhitungan TPA *Nugget Ayam*



$F_{max}$ (N)	$\Delta t_{max}$ (min)
7.629	0.1382

Mon 16 Aug 2004

Auto Return.....ON  
 Auto Zero.....ON  
 Cycle.....ON  
 Count.....2  
 Upper Cycle Limit.....8.000 mm  
 Lower Cycle Limit.....5.000 mm  
 Mode.....Compression  
 Extensometer.....Internal  
 Test Speed.....60.00 mm/min  
 Inch Speed.....100.00 mm/min  
 Width.....20.00 mm  
 Depth.....15.00 mm  
 Gauge Length.....20.00 mm  
 Data saved as file: A:S1G11A.CDA

Contoh perhitungan kekerasan (*hardness*) dan kekompakan (*cohesiveness*)

*Nugget Ayam*

$$1. \text{ Hardness} = F_{\text{maks}} = 7,629 \text{ N}$$

$$2. \text{ Cohesiveness} = \frac{\text{Luas II}}{\text{Luas I}}$$

$$t_1 = 1,4 \text{ cm} \qquad t_2 = 1,0 \text{ cm}$$

$$a_1 = 1,6 \text{ cm} \qquad a_2 = 0,6 \text{ cm}$$

$$\text{Luas I} = \frac{1}{2} \times 1,4 \times 1,6 = 1,12 \text{ cm}^2$$

$$\text{Luas II} = \frac{1}{2} \times 1,0 \times 0,6 = 0,30 \text{ cm}^2$$

$$\text{Cohesiveness} = \frac{\text{Luas II}}{\text{Luas I}}$$

$$= \frac{0,30}{1,12}$$

$$= 0,2679$$



Lampiran 10. Pemilihan Perlakuan Terbaik (Uji Pembobotan) Nugget Ayam

Parameter			S <sub>1</sub> G <sub>1</sub>		S <sub>1</sub> G <sub>2</sub>		S <sub>1</sub> G <sub>3</sub>		S <sub>2</sub> G <sub>1</sub>		S <sub>2</sub> G <sub>2</sub>		S <sub>2</sub> G <sub>3</sub>		S <sub>3</sub> G <sub>1</sub>		S <sub>3</sub> G <sub>2</sub>		S <sub>3</sub> G <sub>3</sub>	
	BV	BN	ne	nh	ne	nh	ne	nh	ne	nh	ne	nh	ne	nh	ne	nh	ne	nh	ne	nh
Kadar Air	0,8	0,1290	1	0,1290	0,7092	0,0915	0,1878	0,0242	0,9035	0,1166	0,6251	0,0807	0	0	0,6064	0,0782	0,6515	0,0841	0,3467	0,0447
WHC	0,8	0,1290	0,2999	0,0387	0,5360	0,0692	0,8749	0,1129	0,9194	0,1186	1	0,1290	0	0	0,2024	0,0261	0,3489	0,0450	0,6586	0,0850
Kadar Lemak	0,8	0,1290	0,8289	0,1070	1	0,1290	0,8421	0,1087	0,2379	0,0307	0,3733	0,0482	0	0	0,4235	0,0547	0,3359	0,0433	0,5549	0,0716
Hardness	0,9	0,1452	0	0	0,4338	0,0630	1	0,1452	0,0682	0,0099	0,3676	0,0534	0,8015	0,1163	0,1	0,0145	0,3812	0,0553	0,6350	0,0922
Cohesiveness	0,9	0,1452	0,0922	0,0134	0,6454	0,0937	0,7875	0,1143	0,4726	0,0686	0,8500	0,1234	0,9490	0,1378	0	0	1	0,1452	0,9464	0,1374
O. Tekstur	1	0,1613	0,2797	0,0451	0,7373	0,1189	1	0,1613	0,0254	0,0041	0,3051	0,0492	0,2203	0,0355	0	0	0,3559	0,0574	0,5678	0,0916
O. Juiciness	1	0,1613	0,4085	0,0659	0,7317	0,1180	1	0,1613	0	0	0,4146	0,0669	0,3232	0,0521	0,0793	0,0128	0,4146	0,0669	0,6098	0,0983
Total	6,2		0,3991		0,6833		0,8278		0,3485		0,5507		0,3418		0,1863		0,4972		0,6208	

Contoh: Kadar Air (S<sub>1</sub>G<sub>1</sub>)

- Nilai perlakuan = 65,97
- Nilai terjelek = 63,02
- Nilai terbaik = 65,97
- Bobot Variabel (BV) = 0,8
- Total Bobot Variabel = 6,2
- Bobot Normal (BN) =  $\frac{0,8}{6,2} = 0,1290$
- Nilai Efektivitas (ne) =  $\frac{65,97 - 63,02}{65,97 - 63,02} = 1$
- Nilai Hasil (nh) = Nilai Efektivitas x Bobot Normal =  $1 \times 0,1290 = 0,1290$

