

Lampiran 02. Data Penilaian Panelis terhadap Organoleptik Karakteristik Yogurt dengan Formulasi Jumlah Gula Merah dan Susu yang Berbeda

Panelis No.	Warna									Rasa								
	F1	F2	F3	F4	F5	F6	F7	F8	F9	F1	F2	F3	F4	F5	F6	F7	F8	F9
1	4	3	3	2	2	2	3	3	3	2	3	4	3	4	3	3	2	4
2	3	3	3	3	3	2	3	3	3	2	3	3	3	3	3	2	1	2
3	3	3	2	2	2	2	3	2	3	2	3	2	2	3	3	3	3	3
4	3	3	3	2	2	3	3	3	3	1	2	4	3	3	3	3	3	2
5	3	3	3	2	2	3	3	3	3	3	2	3	3	4	4	2	1	3
6	3	3	3	2	2	2	3	3	3	3	3	2	3	3	3	2	3	3
7	3	3	3	2	3	2	3	3	3	1	2	3	2	3	2	2	3	3
8	4	3	3	2	2	3	3	3	3	3	2	3	3	3	3	2	3	4
9	3	3	3	2	2	3	3	3	3	2	2	3	3	3	3	1	1	2
10	3	3	3	2	2	3	2	2	3	3	3	3	1	2	3	2	2	2
11	4	3	3	3	2	2	3	3	3	2	3	3	3	3	2	3	3	3
12	3	3	3	2	2	2	3	3	2	2	3	3	3	3	3	2	3	3
13	4	4	4	2	2	3	3	3	3	3	3	3	3	3	3	2	3	3
14	3	3	3	2	3	2	3	3	3	1	1	3	3	3	3	1	2	3
15	4	4	3	2	3	3	3	3	3	3	4	4	3	2	4	3	4	3
16	3	3	3	3	2	2	3	3	3	1	2	3	3	3	3	2	2	3
17	3	3	3	2	3	3	3	2	3	3	3	3	2	3	2	3	3	3
18	4	4	3	3	2	3	2	3	3	2	2	3	3	2	3	3	4	3
19	4	3	3	3	3	2	3	3	3	3	3	4	3	3	4	2	3	3
20	3	3	3	2	2	2	3	3	3	2	3	3	3	3	3	2	3	4
Total	3.35	3.15	3	2.25	2.3	2.45	2.9	2.85	2.95	2.2	2.6	3.15	2.75	2.9	3	2.25	2.6	2.95

Lampiran 03. Data Penilaian Panelis terhadap Organoleptik Karakteristik Yogurt dengan Formulasi Jumlah Gula Merah dan Susu yang Berbeda

Panelis No.	Bau									Tekstur								
	F1	F2	F3	F4	F5	F6	F7	F8	F9	F1	F2	F3	F4	F5	F6	F7	F8	F9
1	3	2	3	3	3	3	1	4	3	1	3	4	2	3	4	2	3	4
2	3	2	3	2	2	3	3	3	3	1	4	4	1	2	3	1	3	4
3	3	3	3	2	3	3	1	3	3	2	2	4	1	3	4	1	2	4
4	2	3	3	3	4	3	3	2	4	2	3	4	1	1	4	2	1	4
5	3	2	3	4	4	4	3	3	3	1	2	4	2	2	4	1	2	3
6	3	3	4	2	4	3	3	3	2	2	3	3	1	3	4	1	3	4
7	3	3	4	3	4	3	3	2	3	1	4	4	2	3	4	2	2	3
8	3	3	2	2	2	3	2	3	3	1	2	4	1	2	4	1	1	4
9	3	3	3	4	4	4	2	2	4	1	3	4	1	3	4	1	2	4
10	2	2	2	3	3	3	2	3	2	2	3	4	1	1	4	2	1	4
11	3	3	3	3	2	3	3	3	4	2	4	4	2	2	3	1	3	3
12	3	2	4	1	2	3	3	1	2	1	2	4	1	1	4	2	2	3
13	2	3	2	4	2	2	3	3	3	1	3	4	2	2	4	1	2	3
14	2	3	2	2	3	3	3	3	2	2	3	4	2	2	4	1	3	4
15	2	4	4	3	3	4	4	4	3	1	2	4	2	3	3	2	1	4
16	1	3	3	4	4	3	3	3	1	2	4	4	1	1	4	1	2	3
17	3	3	2	2	2	3	3	3	3	1	3	3	1	3	4	1	3	4
18	2	3	3	3	3	3	2	3	3	2	2	4	1	2	4	1	2	3
19	2	3	4	4	3	3	2	3	3	2	3	3	1	3	3	1	1	4
20	2	3	3	2	2	3	3	3	4	1	4	4	1	1	3	1	1	4
Total	2.5	2.8	3	2.8	2.95	3.1	2.6	2.85	2.9	1.45	2.95	3.85	1.35	2.15	3.75	1.3	2	3.65

Lampiran 04. Data Penilaian Panelis terhadap Organoleptik Kesukaan Warna Yogurt dengan Formulasi Jumlah Gula Merah dan Susu yang Berbeda

Panelis		WARNA																																			
		Formulasi 1				Formulasi 2				Formulasi 3				Formulasi 4				Formulasi 5				Formulasi 6				Formulasi 7				Formulasi 8				Formulasi 9			
No	Nama	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4
1	Ria				X			X				X				X				X				X				X				X				X	
2	Estin			X				X				X				X				X				X				X				X				X	
3	Juni			X				X				X				X				X				X				X				X				X	
4	Rossyta			X				X				X				X				X				X				X				X				X	
5	Bima				X			X				X				X				X				X				X				X				X	
6	Aditya			X				X				X				X				X				X				X				X				X	
7	Trisha			X				X				X				X				X				X				X				X				X	
8	Meita				X	X						X				X				X				X			X	X				X				X	
9	Viki			X				X				X				X				X				X				X				X				X	
10	Lulus		X					X				X				X				X				X			X	X				X				X	
11	Baiq		X					X				X				X				X				X			X	X				X				X	
12	Hilda			X				X				X				X				X				X			X				X					X	
13	Eva			X				X				X				X				X				X			X				X	X				X	
14	Mangtri			X				X				X				X				X				X			X				X					X	
15	Desak			X				X				X				X				X				X			X				X					X	
16	Dewi			X				X				X				X				X				X			X				X					X	
17	Agung				X			X				X				X				X				X			X				X					X	
18	Febri				X			X				X				X				X				X			X				X					X	
19	Amel				X			X				X				X				X				X			X				X					X	
20	Novita			X				X				X				X				X				X			X				X					X	
TOTAL		3.2				3.1				3.35				3				3.05				3.25				3				3.05				3.1			

Lampiran 05. Data Penilaian Panelis terhadap Organoleptik Kesukaan Rasa Yogurt dengan Formulasi Jumlah Gula Merah dan Susu yang Berbeda

Panelis		RASA																																			
		Formulasi 1				Formulasi 2				Formulasi 3				Formulasi 4				Formulasi 5				Formulasi 6				Formulasi 7				Formulasi 8				Formulasi 9			
No	Nama	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4
1	Ria		X					X				X				X				X				X				X							X		
2	Estin		X					X				X				X				X				X				X							X		
3	Juni		X					X				X				X				X				X				X							X		
4	Rossyta	X					X					X				X				X				X				X							X		
5	Bima			X				X				X				X				X				X				X							X		
6	Aditya			X				X				X				X				X				X				X							X		
7	Trisha	X					X					X				X				X				X				X							X		
8	Meita			X				X				X				X				X				X				X							X		
9	Viki		X					X				X				X				X				X	X			X							X		
10	Lulus			X				X				X				X				X				X				X							X		
11	Baiq			X				X				X				X				X				X				X							X		
12	Hilda		X					X				X				X				X				X				X							X		
13	Eva			X				X				X				X				X				X				X							X		
14	Mangtri	X				X						X				X				X				X				X							X		
15	Desak			X				X				X				X				X				X				X							X		
16	Dewi	X					X					X				X				X				X				X						X			
17	Agung			X				X				X				X				X				X				X							X		
18	Febri		X					X				X				X				X				X				X						X			
19	Amel			X				X				X				X				X				X				X							X		
20	Novita		X					X				X				X				X				X				X							X		
TOTAL		2.25				2.65				3.25				2.8				2.95				3.2				2.25				2.65				3			

Lampiran 06. Data Penilaian Panelis terhadap Organoleptik Kesukaan Aroma Yogurt dengan Formulasi Jumlah Gula Merah dan Susu yang Berbeda

Panelis		AROMA																																			
		Formulasi 1				Formulasi 2				Formulasi 3				Formulasi 4				Formulasi 5				Formulasi 6				Formulasi 7				Formulasi 8				Formulasi 9			
No	Nama	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4
1	Ria			X				X				X				X				X				X				X				X				X	
2	Estin				X			X				X				X				X				X				X				X				X	
3	Juni			X					X				X				X				X				X				X				X				X
4	Rossyta		X					X				X				X				X				X				X				X				X	
5	Bima		X				X					X				X				X				X				X				X				X	
6	Aditya			X				X				X				X				X				X				X				X				X	
7	Trisha		X					X				X				X				X				X				X				X				X	
8	Meita			X			X				X				X				X				X				X				X				X		
9	Viki		X					X				X				X				X				X				X				X				X	
10	Lulus		X				X				X				X				X				X				X				X				X		
11	Baiq			X				X				X				X				X				X				X				X				X	
12	Hilda				X			X				X	X			X				X				X				X				X				X	
13	Eva		X				X				X				X	X				X				X				X				X				X	
14	Mangtri		X					X				X				X				X				X				X				X				X	
15	Desak		X					X				X				X				X				X				X				X				X	
16	Dewi	X					X					X				X				X				X				X				X				X	
17	Agung				X			X				X				X				X				X				X				X				X	
18	Febri		X					X				X				X				X				X				X				X				X	
19	Amel		X					X				X				X				X				X				X				X				X	
20	Novita				X			X				X				X				X				X				X				X				X	
TOTAL		2.6				2.85				3.1				2.95				3				3.2				2.75				2.9				3.05			

Lampiran 07. Data Penilaian Panelis terhadap Organoleptik Kesukaan Tekstur Yogurt dengan Formulasi Jumlah Gula Merah dan Susu yang Berbeda

Panelis		TEKSTUR																																				
		Formulasi 1				Formulasi 2				Formulasi 3				Formulasi 4				Formulasi 5				Formulasi 6				Formulasi 7				Formulasi 8				Formulasi 9				
No	Nama	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	1	2	3	4	
1	Ria		X					X				X				X				X				X				X				X				X		
2	Estin				X			X				X				X				X				X				X				X				X		
3	Juni			X			X					X				X				X			X			X			X				X				X	
4	Rossyta			X					X				X				X				X				X				X				X				X	
5	Bima				X			X				X	X				X			X				X				X			X				X			X
6	Aditya			X					X				X				X				X				X				X				X				X	
7	Trisha			X				X				X				X				X				X				X				X				X		
8	Meita				X		X					X				X				X				X			X			X				X			X	
9	Viki			X				X				X				X				X				X				X				X				X		
10	Lulus		X				X					X				X				X				X			X			X				X			X	
11	Baiq		X					X				X				X				X				X			X			X				X			X	
12	Hilda			X					X				X				X				X				X			X				X				X		
13	Eva			X				X				X			X				X			X			X			X			X			X			X	
14	Mangtri		X					X				X				X				X				X			X			X				X			X	
15	Desak			X				X				X				X			X				X			X			X			X			X			X
16	Dewi			X				X				X				X				X				X			X			X			X			X		
17	Agung		X					X				X				X				X				X			X			X			X			X		
18	Febri				X			X				X				X				X				X			X			X			X			X		
19	Amel				X		X					X				X				X				X			X			X			X			X		
20	Novita			X				X				X				X				X				X			X			X			X			X		
TOTAL		3				3.1				3.7				2.9				3.2				3.6				2.8				3.1				3.3				

Lampiran 08. Hasil Analisis Data

Kruskal Wallis Uji Organoleptik Kesukaan

Test Statistics^{a,b}				
	Warna	Rasa	Aroma	Tekstur
Kruskal-Wallis H	8.530	42.203	10.541	34.737
Df	8	8	8	8
Asymp. Sig.	.383	.000	.229	.000

a. Kruskal Wallis Test

b. Grouping Variable: Sampel

Kruskal Wallis Uji Organoleptik Karakteristik

Test Statistics^{a,b}				
	Warna	Rasa	Aroma	Tekstur
Kruskal-Wallis H	84.042	35.265	10.793	133.625
Df	8	8	8	8
Asymp. Sig.	.000	.000	.214	.000

a. Kruskal Wallis Test

b. Grouping Variable: Perlakuan

Lavene Test Organoleptik Karakteristik

		Test of Homogeneity of Variances			
		Levene Statistic	df1	df2	Sig.
Warna	Based on Mean	9.387	8	171	.000
	Based on Median	2.270	8	171	.025
	Based on Median and with adjusted df	2.270	8	143.417	.026
	Based on trimmed mean	9.040	8	171	.000
Rasa	Based on Mean	2.708	8	171	.008
	Based on Median	1.368	8	171	.214
	Based on Median and with adjusted df	1.368	8	150.179	.215
	Based on trimmed mean	2.741	8	171	.007
Aroma	Based on Mean	2.186	8	171	.031
	Based on Median	1.663	8	171	.111
	Based on Median and with adjusted df	1.663	8	158.025	.111

	Based on trimmed mean	2.035	8	171	.045
Tekstur	Based on Mean	3.392	8	171	.001
	Based on Median	2.500	8	171	.014
	Based on Median and with adjusted df	2.500	8	166.382	.014
	Based on trimmed mean	3.723	8	171	.000

Lavene Test Organoleptik Kesukaan

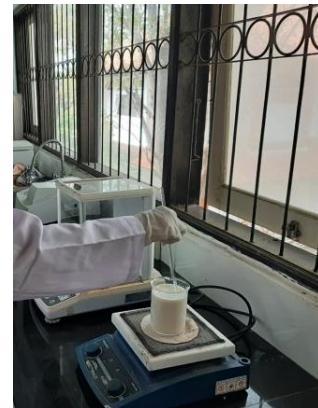
Test of Homogeneity of Variances

		Levene Statistic	df1	df2	Sig.
Warna	Based on Mean	9.387	8	171	.000
	Based on Median	2.270	8	171	.025
	Based on Median and with adjusted df	2.270	8	143.417	.026
	Based on trimmed mean	9.040	8	171	.000
Rasa	Based on Mean	2.708	8	171	.008
	Based on Median	1.368	8	171	.214
	Based on Median and with adjusted df	1.368	8	150.179	.215
	Based on trimmed mean	2.741	8	171	.007
Aroma	Based on Mean	2.186	8	171	.031
	Based on Median	1.663	8	171	.111
	Based on Median and with adjusted df	1.663	8	158.025	.111
	Based on trimmed mean	2.035	8	171	.045
Tekstur	Based on Mean	3.392	8	171	.001
	Based on Median	2.500	8	171	.014
	Based on Median and with adjusted df	2.500	8	166.382	.014
	Based on trimmed mean	3.723	8	171	.000

Lampiran 09. Dokumentasi



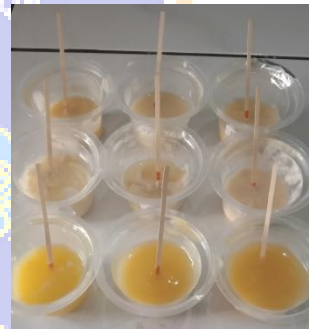
Gambar 01. Proses sterilisasi alat yang digunakan dalam penelitian
Sumber: dokumentasi pribadi



Gambar 02. Proses pasteurisasi susu
Sumber: dokumentasi pribadi



Gambar 03. Proses pengemasan yogurt
Sumber: dokumentasi pribadi



Gambar 04. Proses pengujian pH yogurt
Sumber: dokumentasi pribadi



Gambar 05. Proses pengujian organoleptik oleh panelis
Sumber: dokumentasi pribadi



Gambar 06. Proses pengujian organoleptik oleh panelis
Sumber: dokumentasi pribadi



Gambar 07. Starter Yogurt
Sumber: dokumentasi pribadi



Gambar 08. Susu Skim
Sumber: dokumentasi pribadi



Gambar 09. Proses Menimbang Gula
Merah Kelapa
Sumber: dokumentasi pribadi



Gambar 10. Kertas pH Universal
Sumber: dokumentasi pribadi