

LAMPIRAN



Lampiran 01. Data Hasil Observasi Yoghurt

No.	Tanggal	pH	Volume <i>Whey</i> (ml)	Berat Yoghurt (gram)																																
1	13 Maret 2024 (P)	5	-	-																																
2	14 Maret 2024 (F1)	5	-	-																																
3	16 Maret 2024		Vol <i>whey</i> tiap replikasi	Berat padatan tiap replikasi																																
	3 ml	5	<table border="1"> <tr><td>1</td><td>17 ml</td></tr> <tr><td>2</td><td>16 ml</td></tr> <tr><td>3</td><td>17 ml</td></tr> <tr><td>4</td><td>19 ml</td></tr> <tr><td>5</td><td>18 ml</td></tr> <tr><td>6</td><td>18 ml</td></tr> <tr><td>7</td><td>17 ml</td></tr> <tr><td>8</td><td>18,5 ml</td></tr> </table>	1	17 ml	2	16 ml	3	17 ml	4	19 ml	5	18 ml	6	18 ml	7	17 ml	8	18,5 ml	<table border="1"> <tr><td>1</td><td>10,8 gr</td></tr> <tr><td>2</td><td>14 gr</td></tr> <tr><td>3</td><td>14 gr</td></tr> <tr><td>4</td><td>13,5 gr</td></tr> <tr><td>5</td><td>14,5 gr</td></tr> <tr><td>6</td><td>15,2 gr</td></tr> <tr><td>7</td><td>14,4 gr</td></tr> <tr><td>8</td><td>13,8 gr</td></tr> </table>	1	10,8 gr	2	14 gr	3	14 gr	4	13,5 gr	5	14,5 gr	6	15,2 gr	7	14,4 gr	8	13,8 gr
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	K (-)	5	1	-	1	-
			2	-	2	-
			3	-	3	-
			4	-	4	-
			5	-	5	-
			6	-	6	-
			7	-	7	-
			8	-	8	-

Karena terdapat data 0 pada kontrol negatif, maka dilakukan transformasi data dengan jenis transformasi inverse dengan rumus : $1 + (\text{data} + 1)$ (Sutedja *et al.*, 2020). Maka keseluruhan data yang diperoleh menjadi Lampiran 02.



Lampiran 02. Data Hasil Observasi Yoghurt

No.	Tanggal	pH	Volume <i>Whey</i> (ml)	Berat Yoghurt (gram)																																
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	K (-)	5		1	1 ml		1	1 gr
				2	1 ml		2	1 gr
				3	1 ml		3	1 gr
				4	1 ml		4	1 gr
				5	1 ml		5	1 gr
				6	1 ml		6	1 gr
				7	1 ml		7	1 gr
				8	1 ml		8	1 gr



Lampiran 03. Hasil Pengamatan BAL pada F1 (Filial 1)

No.	Tanggal : 17 Maret 2024 (hari ke 3)					
1						
Pengenceran						
-1	-2	-3	-4	-5	-6	K med
359 (TBUD)	309 (TBUD)	281	279	TBUD	243	-

Keterangan :

TBUD : Tidak bisa untuk dihitung

1. Perhitungan jumlah koloni BAL

Berdasarkan hasil penelitian, didapatkan data jumlah koloni F1 (Filial 1) yang diisolasi dari *whey yoghurt plain* dan ditumbuhkan pada medium *MRSA* adalah sebagai berikut.

Dengan demikian, jumlah BAL F1 adalah :

$$= \frac{0,000281+0,00279+243}{3} \times 10^6$$

$$= \frac{243003071}{3}$$

$$= 810.10^5$$

$$= 8,1. 10^7 \text{ CFU/ml}$$

Atau

$$\frac{281.10^3 + 279.10^4 + 243.10^6}{3}$$

$$= \frac{0,000281.10^6 + 0,00279.10^6 + 243.10^6}{3}$$

$$= \frac{0243,003071.10^6}{3}$$

$$= \frac{243003071}{3}$$

$$= 810.10^5$$

$$= 8,10.10^7 \text{ CFU/ml}$$

Lampiran 04. Hasil Analisis Data

1. Hasil Uji Deskriptif

Descriptive

Whey								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
Kontrol pos	8	12.5625	2.06047	.72849	10.8399	14.2851	10.00	17.00
Kontrol neg	8	.0000	.00000	.00000	.0000	.0000	.00	.00
starter3 ml	8	17.5625	.97970	.34638	16.7434	18.3816	16.00	19.00
starter 6 ml	8	16.3750	4.23211	1.49628	12.8369	19.9131	10.00	22.00
starter 9 ml	8	21.3750	4.59619	1.62500	17.5325	25.2175	16.00	28.00
Total	40	13.5750	7.95625	1.25799	11.0305	16.1195	.00	28.00

Descriptive

Yoghurt								
	N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
					Lower Bound	Upper Bound		
Kontrol pos	8	20.3000	4.81100	1.70095	16.2779	24.3221	10.50	26.00
Kontrol neg	8	.0000	.00000	.00000	.0000	.0000	.00	.00
starter3 ml	8	13.3750	1.50594	.53243	12.1160	14.6340	10.00	15.00
starter 6 ml	8	18.2500	5.65054	1.99777	13.5260	22.9740	13.00	30.00
starter 9 ml	8	17.3750	4.17261	1.47524	13.8866	20.8634	11.00	24.00
Total	40	13.8600	8.23805	1.30255	11.2253	16.4947	.00	30.00

2. Hasil Uji Normalitas (Uji *Kolmogorov-Smirnov*)**Descriptive Statistics**

	N	Mean	Std. Deviation	Minimum	Maximum
<i>Starter</i>	40	3.0000	1.43223	1.00	5.00
<i>Whey</i>	40	13.5750	7.95625	.00	28.00
Yoghurt	40	13.8600	8.23805	.00	30.00

One-Sample Kolmogorov-Smirnov Test

		<i>Starter</i>	<i>Whey</i>	Yoghurt
N		40	40	40
Normal Parameters ^a	Mean	3.0000	13.5750	13.8600
	Std. Deviation	1.43223	7.95625	8.23805
Most Extreme Differences	Absolute	.157	.171	.158
	Positive	.157	.156	.154
	Negatif	-.157	-.171	-.158
Kolmogorov-Smirnov Z		.996	1.079	1.002
Asymp. Sig. (2-tailed)		.274	.195	.268

a. Test distribution is Normal.

3. Hasil Uji Homogenitas (*Levene Test*)**Test of Homogeneity of Variances***Whey*

Levene Statistic	df1	df2	Sig.
5.226	4	35	.002

Test of Homogeneity of Variances

Yoghurt

Levene Statistic	df1	df2	Sig.
4.122	4	35	.008

4. Hasil Uji Hipotesis (Uji Kruskal Wallis)

Test Statistics^{a,b}

<i>Whey</i>	
Kruskal-Wallis H	23.444
Df	4
Asymp. Sig.	.000

a. Kruskal Wallis Test

b. Grouping Variable: Variabel

Test Statistics^{a,b}

<i>Yoghurt</i>	
Kruskal-Wallis H	23.071
Df	4
Asymp. Sig.	.000

a. Kruskal Wallis Test

b. Grouping Variable: Variabel

5. Hasil Uji Lanjut (Uji LSD)

Whey

(I) Starter	(J) Starter	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
					Lower Bound	Upper Bound
Kontrol pos	Kontrol neg	12.56250*	1.48730	.000	9.5431	15.5819
	starter3 ml	-5.00000*	1.48730	.002	-8.0194	-1.9806
	starter 6 ml	-3.81250*	1.48730	.015	-6.8319	-.7931
	starter 9 ml	-8.81250*	1.48730	.000	-11.8319	-5.7931
Kontrol neg	Kontrol pos	-12.56250*	1.48730	.000	-15.5819	-9.5431
	starter3 ml	-17.56250*	1.48730	.000	-20.5819	-14.5431
	starter 6 ml	-16.37500*	1.48730	.000	-19.3944	-13.3556
	starter 9 ml	-21.37500*	1.48730	.000	-24.3944	-18.3556
starter3 ml	Kontrol pos	5.00000*	1.48730	.002	1.9806	8.0194
	Kontrol neg	17.56250*	1.48730	.000	14.5431	20.5819
	starter 6 ml	1.18750	1.48730	.430	-1.8319	4.2069
	starter 9 ml	-3.81250*	1.48730	.015	-6.8319	-.7931
starter 6 ml	Kontrol pos	3.81250*	1.48730	.015	.7931	6.8319
	Kontrol neg	16.37500*	1.48730	.000	13.3556	19.3944

	<i>starter</i> 3 ml	-1.18750	1.48730	.430	-4.2069	1.8319
	<i>starter</i> 9 ml	-5.00000*	1.48730	.002	-8.0194	-1.9806
<i>starter</i> 9 ml	Kontrol pos	8.81250*	1.48730	.000	5.7931	11.8319
	Kontrol neg	21.37500*	1.48730	.000	18.3556	24.3944
	<i>starter</i> 3 ml	3.81250*	1.48730	.015	.7931	6.8319
	<i>starter</i> 6 ml	5.00000*	1.48730	.002	1.9806	8.0194

*. The mean difference is significant at the 0.05 level.

Yoghurt

(I) Starter	(J) Starter	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
					Lower Bound	Upper Bound
Kontrol pos	Kontrol neg	20.30000*	1.93330	.000	16.3752	24.2248
	<i>starter</i> 3 ml	6.92500*	1.93330	.001	3.0002	10.8498
	<i>starter</i> 6 ml	2.05000	1.93330	.296	-1.8748	5.9748
	<i>starter</i> 9 ml	2.92500	1.93330	.139	-.9998	6.8498
Kontrol neg	Kontrol pos	-20.30000*	1.93330	.000	-24.2248	-16.3752
	<i>starter</i> 3 ml	-13.37500*	1.93330	.000	-17.2998	-9.4502
	<i>starter</i> 6 ml	-18.25000*	1.93330	.000	-22.1748	-14.3252
	<i>starter</i> 9 ml	-17.37500*	1.93330	.000	-21.2998	-13.4502
<i>starter</i> 3 ml	Kontrol pos	-6.92500*	1.93330	.001	-10.8498	-3.0002
	Kontrol neg	13.37500*	1.93330	.000	9.4502	17.2998
	<i>starter</i> 6 ml	-4.87500*	1.93330	.016	-8.7998	-.9502
	<i>starter</i> 9 ml	-4.00000*	1.93330	.046	-7.9248	-.0752
<i>starter</i> 6 ml	Kontrol pos	-2.05000	1.93330	.296	-5.9748	1.8748
	Kontrol neg	18.25000*	1.93330	.000	14.3252	22.1748
	<i>starter</i> 3 ml	4.87500*	1.93330	.016	.9502	8.7998
	<i>starter</i> 9 ml	.87500	1.93330	.654	-3.0498	4.7998
<i>starter</i> 9 ml	Kontrol pos	-2.92500	1.93330	.139	-6.8498	.9998
	Kontrol neg	17.37500*	1.93330	.000	13.4502	21.2998
	<i>starter</i> 3 ml	4.00000*	1.93330	.046	.0752	7.9248
	<i>starter</i> 6 ml	-.87500	1.93330	.654	-4.7998	3.0498

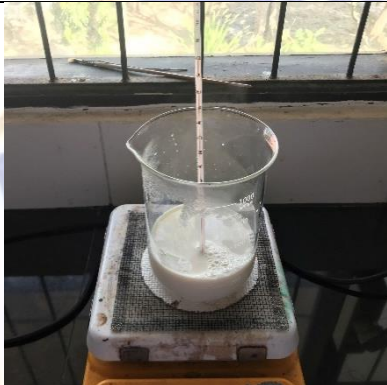
*. The mean difference is significant at the 0.05 level.

Lampiran 05. Dokumentasi Penelitian

Gambar 01. Persiapan alat dan bahan yang digunakan dalam penelitian



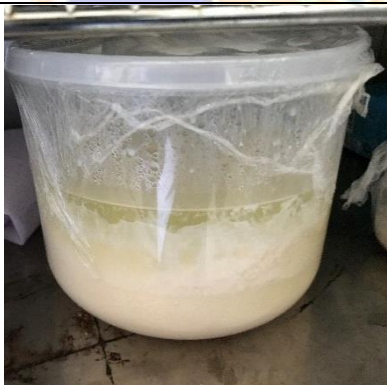
Gambar 02. Proses sterilisasi alat



Gambar 03. Proses pasteurisasi susu



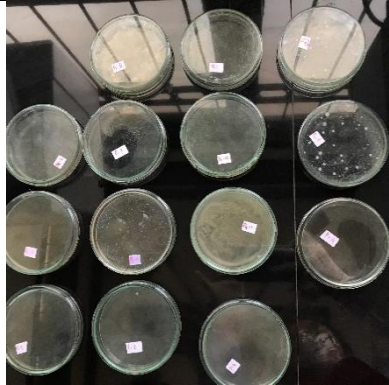
Gambar 04. Pembuatan yoghurt biang



Gambar 05. Yoghurt *plain*



Gambar 06. Isolasi bakteri pada yoghurt *plain*



Gambar 07. Hasil isolasi bakteri



Gambar 08. Pembuatan yoghurt menggunakan *whey yoghurt plain* dengan penambahan karbon gula aren



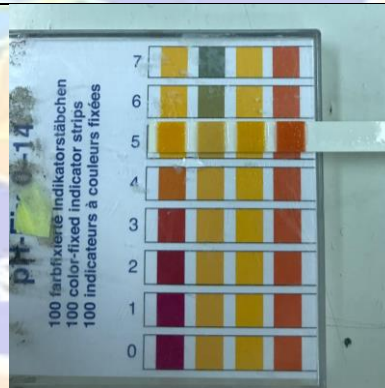
Gambar 09. Inkubasi yoghurt 1 x 24 jam



Gambar 10. Hasil yoghurt setelah inkubasi 1 x 24 jam



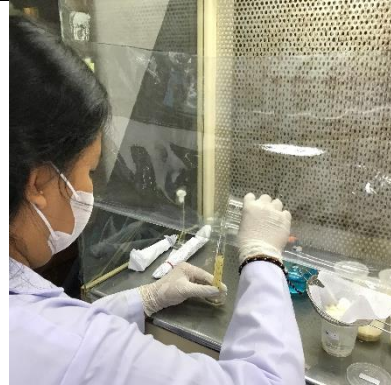
Gambar 11. Pengukuran pH yoghurt



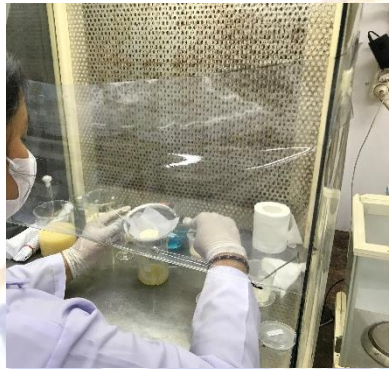
Gambar 12. Hasil pH yoghurt



Gambar 13. Penyaringan yoghurt



Gambar 14. Mengukur volume *whey*



Gambar 15. Mengukur padatan yoghurt



RIWAYAT HIDUP



Shesa Ananda Ariyanita lahir di Jakarta pada tanggal 14 Agustus 2001. Penulis dari pasangan suami istri Bapak Panca Ariyadhi Rachmanto dan Ibu Anita. Penulis merupakan anak pertama dari pasangan tersebut dan memiliki saudara yang bernama Timi Dirgantara, Karlita Ananda Putri, Naufal Dirgantara, Valeno Hanif Abyasa, dan Valena Hanna Anindita. Penulis berkebangsaan Indonesia dan beragama Islam. Saat ini penulis tinggal di Gang Bima No 11 RT/RW 014/003 KEC/KEL Makasar Jakarta Timur 13570. Penulis menyelesaikan pendidikan dasar di SD Negeri 08 Makasar dan lulus pada tahun 2013. Penulis melanjutkan pendidikan di SMP Negeri 287 Jakarta dan lulus pada tahun 2016. Pada tahun 2019 penulis lulus dari SMA Trisoko Jakarta. Penulis melanjutkan pendidikan pada tahun 2020 di Program Studi Biologi, Jurusan Biologi dan Perikanan Kelautan, Fakultas Matematika dan Ilmu Pengetahuan Alam, Universitas Pendidikan Ganesha. Pada tahun 2024, penulis telah menyelesaikan skripsi yang berjudul “Analisis Volume *Whey* dan Berat Yoghurt yang Dihasilkan Menggunakan Variasi *Starter Whey* Yoghurt *Plain* Dengan Penambahan Gula Aren”.

