

LAMPIRAN

Lampiran 1. Perhitungan nilai gizi biskuit berdasarkan *nutrisurvey*

a. F0 Kontrol

Bahan	Berat	Zat gizi				
		Energi	Protein	Lemak	Karbohidrat	Serat
Tepung terigu	150	546	15,5	1,5	114,5	4,1
Susu bubuk	15	69,6	3,2	2,8	7,7	0
Margarin	80	508,8	0	57,6	0	0
Kuning telur	30	83,4	5,8	6,2	0,7	0
Gula pasir	50	193,5	0	0	50	0
Total		1.401,3	24,5	68,1	172,9	4,1
Per porsi		233	4,083	11,35	28,81	0,683

b. F1 (94,3 % ; 5 % ; 0,7 %)

Bahan	Berat	Zat gizi				
		Energi	Protein	Lemak	Karbohidrat	Serat
tepung jagung	141,45	502,14	13,018	5,5185	104,28	10,188
tepung kulit ari kedelai	7,5	22,95	1,083	0,228	0	3,525
Daun kelor	1,05	3,22	0,298	0,028	0,59	0,1326
Susu bubuk	15	69,6	3,2	2,8	7,7	0
Margarin	80	508,8	0	57,6	0	0
Kuning telur	30	83,4	5,8	6,2	0,7	0
Gula pasir	50	193,5	0	0	50	0
Total		1.417	23,398	72,37	163,27	13,854
Per porsi		236	3,899	12,06	27,21	2,309

c. F2 (90,5% ; 7,5 % ; 2 %)

Bahan	Berat	Zat gizi				
		Energi	Protein	Lemak	Karbohidrat	Serat
tepung jagung	135,75	481,91	12,489	5,294	100,04	9,774
tepung kulit ari kedelai	11,25	34,43	1,625	0,342	0	5,288
Daun kelor	3	9,219	0,8532	0,0822	1,7103	0,378
Susu bubuk	15	69,6	3,2	2,8	7,7	0
Margarin	80	508,8	0	57,6	0	0
Kuning telur	30	83,4	5,8	6,2	0,7	0
Gula pasir	50	193,5	0	0	50	0
Total		1.380	23,95	72,315	160,15	15,44
Per porsi		230	3,931	12,05	26,691	2,573

d. F3 (86,7 % ; 10 % ; 3,3 %)

Bahan	Berat	Zat gizi				
		Energi	Protein	Lemak	Karbohidrat	Serat
tepung jagung	130,5	463,275	12,006	5,0895	96,1785	9,396
tepung kulit ari kedelai	15	45,90	2,1675	0,456	0	7,0515
Daun kelor	4,95	15,211	1,40	0,135	2,821	0,625
Susu bubuk	15	69,6	3,2	2,8	7,7	0
Margarin	80	508,8	0	57,6	0	0
Kuning telur	30	83,4	5,8	6,2	0,7	0
Gula pasir	50	193,5	0	0	50	0
Total		1.378	24,566	72,28	157,39	17,072
Per porsi		229	4,094	12,04	26,231	2,845



Lampiran 2 Dokumentasi



Lampiran 3. Hasil analisis uji laboratorium



KEMENTERIAN KESEHATAN RI
DIREKTORAT JENDERAL PELAYANAN KESEHATAN
BALAI BESAR LABORATORIUM KESEHATAN SURABAYA
 Jalan Karangmenjangan No. 18 Surabaya - 60286
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HASIL ANALISA KIMIA

Nomer : 130 / Bhn / V / 2022
 Jenis bahan : 4 (Empat) Contoh Biskuit
 Dikirim oleh : **NUR QOMARIA**
 Alamat : **MAHASISWA S1 JURUSAN GIZI (UNIVERSITAS MUHAMMADIYAH GRESIK)**
Jl. Sumatera No.101,Gn.Malang,Randuagung,Kec.Kebomas - Gresik
 Diambil oleh : Yang bersangkutan
 Diterima di BBLK tgl : 13 Mei 2022

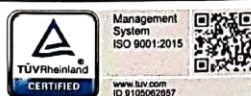
PARAMETER	FORMULA KONTROL		FORMULA 1		FORMULA 2		FORMULA 3	
	I	II	I	II	I	II	I	II
PROTEIN (%)	7,08	7,17	9,08	8,93	10,88	10,93	15,08	15,27
LEMAK (%)	5,61	5,72	6,88	6,94	8,27	8,34	12,09	12,22
KARBOHIDRAT (%)	20,56	20,68	21,76	21,63	24,06	24,15	27,09	27,18
SERAT (%)	1,64	1,78	3,08	3,15	3,95	4,09	6,22	6,14
KADAR AIR (%)	2,87	2,98	3,27	3,39	5,08	5,12	6,96	7,08
FLAVONOID (mgQE/g)	0,20	0,32	0,46	0,42	0,60	0,68	0,71	0,77

Perhatian :

- Hasil pemeriksaan ini hanya berlaku untuk contoh diatas
- Hasil ini tidak boleh dipergunakan untuk keperluan Iklan/Reklame
- Dilarang menggandakan dokumen ini tanpa seizin pihak BBLK Surabaya



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 19840307 200912 2 001



Lampiran 4. Hasil analisis sifat kimia biskuit dengan proporsi tepung jagung, tepung kulit ari kedelai dan daun kelor

a. Hasil Analisis Protein

Sifat Kimia Biskuit Dengan Proporsi Tepung Jagung, Tepung Kulit Ari Kedelai dan Daun Kelor				
Perlakuan (Formula)	Ulangan		Total	Rata- Rata
	1	2		
F0	7,08	7,17	14,25	7,125
F1	9,08	8,93	18,01	9,0
F2	10,88	10,93	21,81	10,90
F3	15,08	15,27	30,35	15,175

b. Hasil Analisis Karbohidrat

Sifat Kimia Biskuit Dengan Proporsi Tepung Jagung, Tepung Kulit Ari Kedelai dan Daun Kelor				
Perlakuan (Formula)	Ulangan		Total	Rata- Rata
	1	2		
F0	20,56	20,68	41,24	20,62
F1	21,76	21,63	43,39	21,695
F2	24,06	24,15	48,12	24,105
F3	27,09	27,18	54,27	27,135

c. Hasil Analisis Lemak

Sifat Kimia Biskuit Dengan Proporsi Tepung Jagung, Tepung Kulit Ari Kedelai dan Daun Kelor				
Perlakuan (Formula)	Ulangan		Total	Rata- Rata
	1	2		
F0	5,61	5,72	11,33	5,665
F1	6,88	6,94	13,82	6,91
F2	8,27	8,34	16,61	8,305
F3	12,09	12,22	24,31	12,155

d. Hasil Analisis Serat

Sifat Kimia Biskuit Dengan Proporsi Tepung Jagung, Tepung Kulit Ari Kedelai dan Daun Kelor				
Perlakuan (Formula)	Ulangan		Total	Rata- Rata
	1	2		
F0	1,64	1,78	3,42	1,71
F1	3,08	3,15	6,23	3,115
F2	3,95	4,09	8,04	4,02
F3	6,22	6,14	12,36	6,18

e. Hasil Analisis Kadar Air

Sifat Kimia Biskuit Dengan Proporsi Tepung Jagung, Tepung Kulit Ari Kedelai dan Daun Kelor				
Perlakuan (Formula)	Ulangan		Total	Rata- Rata
	1	2		
F0	2,87	2,98	5,85	2,925
F1	3,27	3,39	6,66	3,33
F2	5,08	5,12	10,2	5,1
F3	6,96	7,08	14,04	7,02



Lampiran 5 Perhitungan jumlah energi

1. Perhitungan Energi F0

a. Ulangan 1

$$\begin{aligned}\text{Energi} &= (4 \times \text{Karbohidrat}) + (9 \times \text{Lemak}) + (4 \times \text{Protein}) \\ &= (4 \times 20,56) + (9 \times 5,61) + (4 \times 7,08) \\ &= 82,24 + 50,49 + 28,32 \\ &= 161,05 \text{ kkal}\end{aligned}$$

b. Ulangan 2

$$\begin{aligned}\text{Energi} &= (4 \times \text{Karbohidrat}) + (9 \times \text{Lemak}) + (4 \times \text{Protein}) \\ &= (4 \times 20,68) + (9 \times 5,72) + (4 \times 7,17) \\ &= 82,72 + 51,48 + 28,68 \\ &= 162,88 \text{ kkal}\end{aligned}$$

2. Perhitungan Energi F1

a. Ulangan 1

$$\begin{aligned}\text{Energi} &= (4 \times \text{Karbohidrat}) + (9 \times \text{Lemak}) + (4 \times \text{Protein}) \\ &= (4 \times 21,76) + (9 \times 6,88) + (4 \times 9,08) \\ &= 87,04 + 61,92 + 36,32 \\ &= 185,28 \text{ kkal}\end{aligned}$$

b. Ulangan 2

$$\begin{aligned}\text{Energi} &= (4 \times \text{Karbohidrat}) + (9 \times \text{Lemak}) + (4 \times \text{Protein}) \\ &= (4 \times 21,63) + (9 \times 6,94) + (4 \times 8,93) \\ &= 86,52 + 62,46 + 35,72 \\ &= 184,7 \text{ kkal}\end{aligned}$$

3. Perhitungan Energi F2

a. Ulangan 1

$$\begin{aligned}\text{Energi} &= (4 \times \text{Karbohidrat}) + (9 \times \text{Lemak}) + (4 \times \text{Protein}) \\ &= (4 \times 24,06) + (9 \times 8,27) + (4 \times 10,88) \\ &= 96,24 + 74,43 + 43,52 \\ &= 214,19 \text{ kkal}\end{aligned}$$

b. Ulangan 2

$$\begin{aligned}\text{Energi} &= (4 \times \text{Karbohidrat}) + (9 \times \text{Lemak}) + (4 \times \text{Protein}) \\ &= (4 \times 24,15) + (9 \times 8,34) + (4 \times 10,93) \\ &= 96,6 + 75,06 + 43,72 \\ &= 215,38 \text{ kkal}\end{aligned}$$

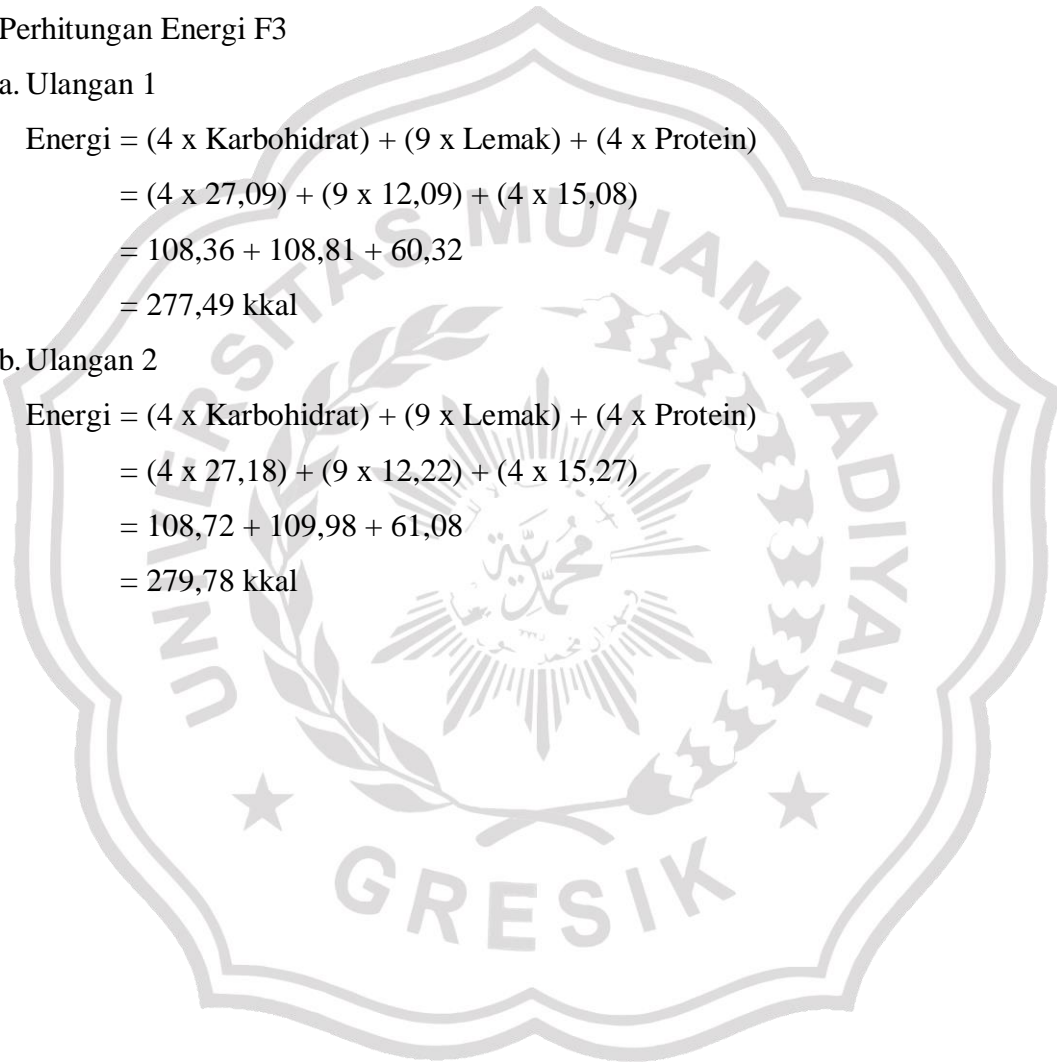
4. Perhitungan Energi F3

a. Ulangan 1

$$\begin{aligned}\text{Energi} &= (4 \times \text{Karbohidrat}) + (9 \times \text{Lemak}) + (4 \times \text{Protein}) \\ &= (4 \times 27,09) + (9 \times 12,09) + (4 \times 15,08) \\ &= 108,36 + 108,81 + 60,32 \\ &= 277,49 \text{ kkal}\end{aligned}$$

b. Ulangan 2

$$\begin{aligned}\text{Energi} &= (4 \times \text{Karbohidrat}) + (9 \times \text{Lemak}) + (4 \times \text{Protein}) \\ &= (4 \times 27,18) + (9 \times 12,22) + (4 \times 15,27) \\ &= 108,72 + 109,98 + 61,08 \\ &= 279,78 \text{ kkal}\end{aligned}$$



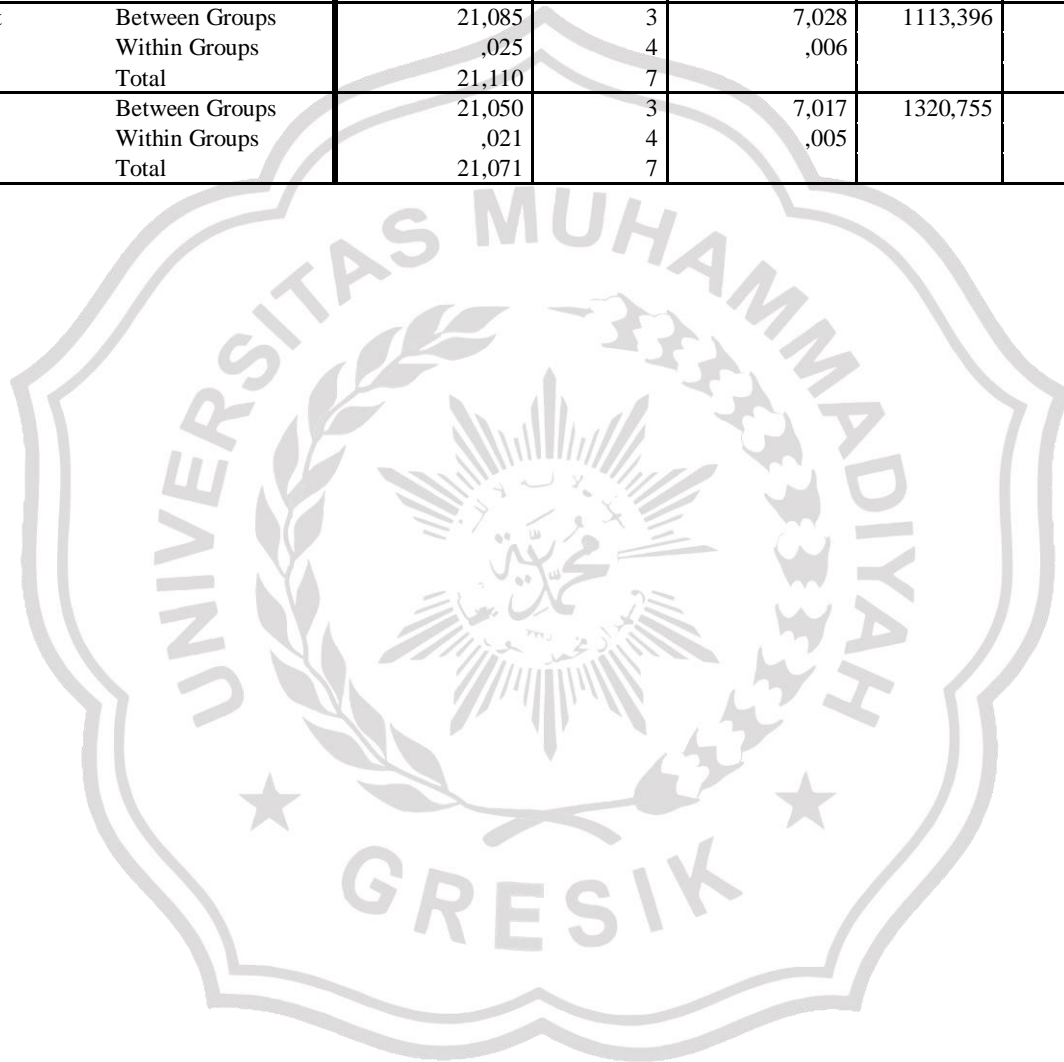
Lampiran 6 Uji ANOVA dan BNT

Descriptives

		N	Mean	Std. Deviation	Std. Error	95% Confidence Interval for Mean		Minimum	Maximum
						Lower Bound	Upper Bound		
protein	F0	2	7,1250	,06364	,04500	6,5532	7,6968	7,08	7,17
	F1	2	9,0050	,10607	,07500	8,0520	9,9580	8,93	9,08
	F2	2	10,9050	,03536	,02500	10,5873	11,2227	10,88	10,93
	F3	2	15,1750	,13435	,09500	13,9679	16,3821	15,08	15,27
	Total	8	10,5525	3,19158	1,12839	7,8843	13,2207	7,08	15,27
lemak	F0	2	5,6650	,07778	,05500	4,9662	6,3638	5,61	5,72
	F1	2	6,9100	,04243	,03000	6,5288	7,2912	6,88	6,94
	F2	2	8,3050	,04950	,03500	7,8603	8,7497	8,27	8,34
	F3	2	12,1550	,09192	,06500	11,3291	12,9809	12,09	12,22
	Total	8	8,2588	2,60433	,92077	6,0815	10,4360	5,61	12,22
karbohidrat	F0	2	20,6200	,08485	,06000	19,8576	21,3824	20,56	20,68
	F1	2	21,6950	,09192	,06500	20,8691	22,5209	21,63	21,76
	F2	2	24,1050	,06364	,04500	23,5332	24,6768	24,06	24,15
	F3	2	27,1350	,06364	,04500	26,5632	27,7068	27,09	27,18
	Total	8	23,3887	2,67763	,94669	21,1502	25,6273	20,56	27,18
serat	F0	2	1,7100	,09899	,07000	,8206	2,5994	1,64	1,78
	F1	2	3,1150	,04950	,03500	2,6703	3,5597	3,08	3,15
	F2	2	4,0200	,09899	,07000	3,1306	4,9094	3,95	4,09
	F3	2	6,1800	,05657	,04000	5,6718	6,6882	6,14	6,22
	Total	8	3,7562	1,73659	,61398	2,3044	5,2081	1,64	6,22
air	F0	2	2,9250	,07778	,05500	2,2262	3,6238	2,87	2,98
	F1	2	3,3300	,08485	,06000	2,5676	4,0924	3,27	3,39
	F2	2	5,1000	,02828	,02000	4,8459	5,3541	5,08	5,12
	F3	2	7,0200	,08485	,06000	6,2576	7,7824	6,96	7,08
	Total	8	4,5938	1,73497	,61340	3,1433	6,0442	2,87	7,08
flavonoid	F0	2	,3100	,01414	,01000	,1829	,4371	,30	,32
	F1	2	,4900	,04243	,03000	,1088	,8712	,46	,52
	F2	2	,6350	,04950	,03500	,1903	1,0797	,60	,67
	F3	2	,7500	,04243	,03000	,3688	1,1312	,72	,78
	Total	8	,5463	,17848	,06310	,3970	,6955	,30	,78

ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
Protein	Between Groups	71,269	3	23,756	2746,380	,000
	Within Groups	,035	4	,009		
	Total	71,303	7			
Lemak	Between Groups	47,459	3	15,820	3374,872	,000
	Within Groups	,019	4	,005		
	Total	47,478	7			
Karbohidrat	Between Groups	50,164	3	16,721	2816,244	,000
	Within Groups	,024	4	,006		
	Total	50,188	7			
Serat	Between Groups	21,085	3	7,028	1113,396	,000
	Within Groups	,025	4	,006		
	Total	21,110	7			
Air	Between Groups	21,050	3	7,017	1320,755	,000
	Within Groups	,021	4	,005		
	Total	21,071	7			



Multiple Comparisons

LSD

Dependent Variable	(I) perlakuan	(J) perlakuan	Mean Difference (I-J)	Std. Error	Sig.	95% Confidence Interval	
						Lower Bound	Upper Bound
Protein	F0	F1	-1,88000*	,09301	,000	-2,1382	-1,6218
		F2	-3,78000*	,09301	,000	-4,0382	-3,5218
		F3	-8,05000*	,09301	,000	-8,3082	-7,7918
	F1	F0	1,88000*	,09301	,000	1,6218	2,1382
		F2	-1,90000*	,09301	,000	-2,1582	-1,6418
		F3	-6,17000*	,09301	,000	-6,4282	-5,9118
	F2	F0	3,78000*	,09301	,000	3,5218	4,0382
		F1	1,90000*	,09301	,000	1,6418	2,1582
		F3	-4,27000*	,09301	,000	-4,5282	-4,0118
	F3	F0	8,05000*	,09301	,000	7,7918	8,3082
		F1	6,17000*	,09301	,000	5,9118	6,4282
		F2	4,27000*	,09301	,000	4,0118	4,5282
Lemak	F0	F1	-1,24500*	,06847	,000	-1,4351	-1,0549
		F2	-2,64000*	,06847	,000	-2,8301	-2,4499
		F3	-6,49000*	,06847	,000	-6,6801	-6,2999
	F1	F0	1,24500*	,06847	,000	1,0549	1,4351
		F2	-1,39500*	,06847	,000	-1,5851	-1,2049
		F3	-5,24500*	,06847	,000	-5,4351	-5,0549
	F2	F0	2,64000*	,06847	,000	2,4499	2,8301
		F1	1,39500*	,06847	,000	1,2049	1,5851
		F3	-3,85000*	,06847	,000	-4,0401	-3,6599
	F3	F0	6,49000*	,06847	,000	6,2999	6,6801
		F1	5,24500*	,06847	,000	5,0549	5,4351
		F2	3,85000*	,06847	,000	3,6599	4,0401
Karbohidrat	F0	F1	-1,07500*	,07706	,000	-1,2889	-,8611
		F2	-3,48500*	,07706	,000	-3,6989	-3,2711
		F3	-6,51500*	,07706	,000	-6,7289	-6,3011
	F1	F0	1,07500*	,07706	,000	,8611	1,2889
		F2	-2,41000*	,07706	,000	-2,6239	-2,1961
		F3	-5,44000*	,07706	,000	-5,6539	-5,2261
	F2	F0	3,48500*	,07706	,000	3,2711	3,6989
		F1	2,41000*	,07706	,000	2,1961	2,6239
		F3	-3,03000*	,07706	,000	-3,2439	-2,8161
	F3	F0	6,51500*	,07706	,000	6,3011	6,7289
		F1	5,44000*	,07706	,000	5,2261	5,6539
		F2	3,03000*	,07706	,000	2,8161	3,2439
Serat	F0	F1	-1,40500*	,07945	,000	-1,6256	-1,1844
		F2	-2,31000*	,07945	,000	-2,5306	-2,0894
		F3	-4,47000*	,07945	,000	-4,6906	-4,2494
	F1	F0	1,40500*	,07945	,000	1,1844	1,6256
		F2	-,90500*	,07945	,000	-1,1256	-,6844
		F3	-3,06500*	,07945	,000	-3,2856	-2,8444
	F2	F0	2,31000*	,07945	,000	2,0894	2,5306
		F1	,90500*	,07945	,000	,6844	1,1256
		F3	-2,16000*	,07945	,000	-2,3806	-1,9394
	F3	F0	4,47000*	,07945	,000	4,2494	4,6906
		F1	3,06500*	,07945	,000	2,8444	3,2856
		F2	2,16000*	,07945	,000	1,9394	2,3806
Air	F0	F1	-,40500*	,07289	,005	-,6074	-,2026

	F2	-2,17500*	,07289	,000	-2,3774	-1,9726
	F3	-4,09500*	,07289	,000	-4,2974	-3,8926
F1	F0	,40500*	,07289	,005	,2026	,6074
	F2	-1,77000*	,07289	,000	-1,9724	-1,5676
	F3	-3,69000*	,07289	,000	-3,8924	-3,4876
F2	F0	2,17500*	,07289	,000	1,9726	2,3774
	F1	1,77000*	,07289	,000	1,5676	1,9724
	F3	-1,92000*	,07289	,000	-2,1224	-1,7176
F3	F0	4,09500*	,07289	,000	3,8926	4,2974
	F1	3,69000*	,07289	,000	3,4876	3,8924
	F2	1,92000*	,07289	,000	1,7176	2,1224

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

