LAMPIRAN

1. Dilarang mengupas ekspor dan impor curah tanaman hujan ke luar negeri.
2. Dilarang mengupas ekspor dan impor tanaman hujan ke luar negeri.
3. Dilarang mengupas ekspor dan impor tanaman hujan ke luar negeri.
4. Dilarang mengupas ekspor dan impor tanaman hujan ke luar negeri.
5. Dilarang mengupas ekspor dan impor tanaman hujan ke luar negeri.

Hak Cipta Ditjen UTD 2022

Bogor Agricultural University
Lampiran 1. Rekapitulasi data hasil percobaan keripik durian

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<th>Source</th>
<th>Type III Sum of Squares</th>
<th>df</th>
<th>Mean Square</th>
<th>F</th>
<th>Sig.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corrected Model</td>
<td>104.798*</td>
<td>15</td>
<td>6.987</td>
<td>14.443</td>
<td>.000</td>
</tr>
<tr>
<td>Intercept</td>
<td>1046.760</td>
<td>1</td>
<td>1046.760</td>
<td>2.164E3</td>
<td>.000</td>
</tr>
<tr>
<td>f1</td>
<td>97.444</td>
<td>3</td>
<td>32.481</td>
<td>67.146</td>
<td>.000</td>
</tr>
<tr>
<td>f2</td>
<td>5.414</td>
<td>3</td>
<td>1.805</td>
<td>3.731</td>
<td>.033</td>
</tr>
<tr>
<td>f1 * f2</td>
<td>1.941</td>
<td>9</td>
<td>.216</td>
<td>.446</td>
<td>.890</td>
</tr>
<tr>
<td>Error</td>
<td>7.740</td>
<td>16</td>
<td>.484</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>1159.298</td>
<td>32</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corrected Total</td>
<td>112.538</td>
<td>31</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Lampiran 3b. DMRT perlakuan suhu penggorengan vakum terhadap kadar air

<table>
<thead>
<tr>
<th>Perlakuan suhu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C</td>
<td>7.60</td>
<td>A</td>
</tr>
<tr>
<td>80°C</td>
<td>7.07</td>
<td>A</td>
</tr>
<tr>
<td>85°C</td>
<td>4.99</td>
<td>B</td>
</tr>
<tr>
<td>90°C</td>
<td>3.21</td>
<td>C</td>
</tr>
</tbody>
</table>

Keterangan: Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.

### Lampiran 3c. DMRT perlakuan waktu penggorengan vakum terhadap kadar air

<table>
<thead>
<tr>
<th>Perlakuan waktu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>55 menit</td>
<td>6.15</td>
<td>A</td>
</tr>
<tr>
<td>70 menit</td>
<td>6.08</td>
<td>A</td>
</tr>
<tr>
<td>85 menit</td>
<td>5.45</td>
<td>A B</td>
</tr>
<tr>
<td>100 menit</td>
<td>5.18</td>
<td>B</td>
</tr>
</tbody>
</table>

Keterangan: Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.
### Lampiran 4a. Analisis sidik ragam pengaruh suhu dan waktu penggorengan vakum terhadap kadar lemak produk keripik durian yang dihasilkan

<table>
<thead>
<tr>
<th>Source</th>
<th>Type III Sum of Squares</th>
<th>df</th>
<th>Mean Square</th>
<th>F</th>
<th>Sig.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corrected Model</td>
<td>117.135</td>
<td>15</td>
<td>7.809</td>
<td>6.862</td>
<td>.000</td>
</tr>
<tr>
<td>Intercept</td>
<td>36256.532</td>
<td>1</td>
<td>36256.532</td>
<td>3.186E4</td>
<td>.000</td>
</tr>
<tr>
<td>f1</td>
<td>39.957</td>
<td>3</td>
<td>13.319</td>
<td>11.705</td>
<td>.000</td>
</tr>
<tr>
<td>f2</td>
<td>66.477</td>
<td>3</td>
<td>22.159</td>
<td>19.473</td>
<td>.000</td>
</tr>
<tr>
<td>f1 * f2</td>
<td>10.701</td>
<td>9</td>
<td>1.189</td>
<td>1.045</td>
<td>.449</td>
</tr>
<tr>
<td>Error</td>
<td>18.207</td>
<td>16</td>
<td>1.138</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>36391.875</td>
<td>32</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corrected Total</td>
<td>135.342</td>
<td>31</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Lampiran 4b. DMRT perlakuan suhu penggorengan vakum terhadap kadar lemak

<table>
<thead>
<tr>
<th>Perlakuan suhu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C</td>
<td>32.26</td>
<td>A</td>
</tr>
<tr>
<td>80°C</td>
<td>33.18</td>
<td>A B</td>
</tr>
<tr>
<td>85°C</td>
<td>33.87</td>
<td>B</td>
</tr>
<tr>
<td>90°C</td>
<td>35.32</td>
<td>C</td>
</tr>
</tbody>
</table>

Keterangan : Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.

### Lampiran 4c. DMRT perlakuan waktu penggorengan vakum terhadap kadar lemak

<table>
<thead>
<tr>
<th>Perlakuan waktu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>55 menit</td>
<td>31.54</td>
<td>A</td>
</tr>
<tr>
<td>70 menit</td>
<td>33.16</td>
<td>B</td>
</tr>
<tr>
<td>85 menit</td>
<td>34.69</td>
<td>C</td>
</tr>
<tr>
<td>100 menit</td>
<td>35.25</td>
<td>C</td>
</tr>
</tbody>
</table>

Keterangan : Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.
Lampiran 5a. Analisis sidik ragam pengaruh suhu dan waktu penggorengan vakum terhadap kekerasan produk keripik durian yang dihasilkan

<table>
<thead>
<tr>
<th>Source</th>
<th>Type III Sum of Squares</th>
<th>df</th>
<th>Mean Square</th>
<th>F</th>
<th>Sig.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corrected Model</td>
<td>58.187*</td>
<td>15</td>
<td>3.879</td>
<td>2.708</td>
<td>.009</td>
</tr>
<tr>
<td>Intercept</td>
<td>408.917</td>
<td>1</td>
<td>408.917</td>
<td>285.451</td>
<td>.000</td>
</tr>
<tr>
<td>( f_1 )</td>
<td>37.381</td>
<td>3</td>
<td>12.460</td>
<td>8.698</td>
<td>.000</td>
</tr>
<tr>
<td>( f_2 )</td>
<td>5.827</td>
<td>3</td>
<td>1.942</td>
<td>1.356</td>
<td>.274</td>
</tr>
<tr>
<td>( f_1 ) * ( f_2 )</td>
<td>14.979</td>
<td>9</td>
<td>1.664</td>
<td>1.162</td>
<td>.351</td>
</tr>
<tr>
<td>Error</td>
<td>45.841</td>
<td>32</td>
<td>1.433</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>512.945</td>
<td>48</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corrected Total</td>
<td>104.028</td>
<td>47</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Lampiran 5b. DMRT perlakuan suhu penggorengan vakum terhadap kekerasan

<table>
<thead>
<tr>
<th>Perlakuan suhu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C</td>
<td>1.89</td>
<td>A</td>
</tr>
<tr>
<td>80°C</td>
<td>2.23</td>
<td>A</td>
</tr>
<tr>
<td>85°C</td>
<td>4.01</td>
<td>B</td>
</tr>
<tr>
<td>90°C</td>
<td>3.55</td>
<td>B</td>
</tr>
</tbody>
</table>

Keterangan : Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.
### Lampiran 6a. Analisis sidik ragam pengaruh suhu dan waktu penggorengan vakum terhadap nilai L produk keripik durian yang dihasilkan

<table>
<thead>
<tr>
<th>Source</th>
<th>Type III Sum of Squares</th>
<th>df</th>
<th>Mean Square</th>
<th>F</th>
<th>Sig.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corrected Model</td>
<td>6027.047*</td>
<td>15</td>
<td>401.803</td>
<td>10.224</td>
<td>.000</td>
</tr>
<tr>
<td>Intercept</td>
<td>161250.516</td>
<td>1</td>
<td>161250.516</td>
<td>4.103E3</td>
<td>.000</td>
</tr>
<tr>
<td>( f_1 )</td>
<td>4951.430</td>
<td>3</td>
<td>1650.477</td>
<td>41.996</td>
<td>.000</td>
</tr>
<tr>
<td>( f_2 )</td>
<td>909.637</td>
<td>3</td>
<td>303.212</td>
<td>7.715</td>
<td>.001</td>
</tr>
<tr>
<td>( f_1 \times f_2 )</td>
<td>165.980</td>
<td>9</td>
<td>18.442</td>
<td>.469</td>
<td>.884</td>
</tr>
<tr>
<td>Error</td>
<td>1257.620</td>
<td>32</td>
<td>39.301</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>168535.184</td>
<td>48</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corrected Total</td>
<td>7284.667</td>
<td>47</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Lampiran 6b. DMRT perlakuan suhu penggorengan vakum terhadap nilai L

<table>
<thead>
<tr>
<th>Perlakuan suhu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C</td>
<td>67.44</td>
<td>A</td>
</tr>
<tr>
<td>80°C</td>
<td>63.37</td>
<td>A, B</td>
</tr>
<tr>
<td>85°C</td>
<td>60.07</td>
<td>B</td>
</tr>
<tr>
<td>90°C</td>
<td>40.96</td>
<td>C</td>
</tr>
</tbody>
</table>

Keterangan: Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.

### Lampiran 6c. DMRT perlakuan waktu penggorengan vakum terhadap nilai L

<table>
<thead>
<tr>
<th>Perlakuan waktu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>55 menit</td>
<td>63.87</td>
<td>A</td>
</tr>
<tr>
<td>70 menit</td>
<td>59.80</td>
<td>A, B</td>
</tr>
<tr>
<td>85 menit</td>
<td>56.02</td>
<td>B, C</td>
</tr>
<tr>
<td>100 menit</td>
<td>52.15</td>
<td>C</td>
</tr>
</tbody>
</table>

Keterangan: Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.
Lampiran 7a. Analisis sidik ragam pengaruh suhu dan waktu penggorengan vakum terhadap nilai a produk keripik durian yang dihasilkan

<table>
<thead>
<tr>
<th>Source</th>
<th>Type III Sum of Squares</th>
<th>df</th>
<th>Mean Square</th>
<th>F</th>
<th>Sig.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corrected Model</td>
<td>999.380</td>
<td>15</td>
<td>66.625</td>
<td>7.223</td>
<td>.000</td>
</tr>
<tr>
<td>Intercept</td>
<td>2538.684</td>
<td>1</td>
<td>2538.684</td>
<td>275.207</td>
<td>.000</td>
</tr>
<tr>
<td>f1</td>
<td>702.927</td>
<td>3</td>
<td>234.309</td>
<td>25.400</td>
<td>.000</td>
</tr>
<tr>
<td>f2</td>
<td>241.102</td>
<td>3</td>
<td>80.367</td>
<td>8.712</td>
<td>.000</td>
</tr>
<tr>
<td>f1 * f2</td>
<td>55.351</td>
<td>9</td>
<td>6.150</td>
<td>.667</td>
<td>.732</td>
</tr>
<tr>
<td>Error</td>
<td>295.189</td>
<td>32</td>
<td>9.225</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>3833.253</td>
<td>48</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corrected Total</td>
<td>1294.568</td>
<td>47</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Lampiran 7b. DMRT perlakuan suhu penggorengan vakum terhadap nilai a

<table>
<thead>
<tr>
<th>Perlakuan suhu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C</td>
<td>2.83</td>
<td>A</td>
</tr>
<tr>
<td>80°C</td>
<td>4.66</td>
<td>A</td>
</tr>
<tr>
<td>85°C</td>
<td>8.90</td>
<td>B</td>
</tr>
<tr>
<td>90°C</td>
<td>12.70</td>
<td>C</td>
</tr>
</tbody>
</table>

Keterangan: Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.

Lampiran 7c. DMRT perlakuan waktu penggorengan vakum terhadap nilai a

<table>
<thead>
<tr>
<th>Perlakuan waktu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>55 menit</td>
<td>4.42</td>
<td>A</td>
</tr>
<tr>
<td>70 menit</td>
<td>5.74</td>
<td>A</td>
</tr>
<tr>
<td>85 menit</td>
<td>9.60</td>
<td>B</td>
</tr>
<tr>
<td>100 menit</td>
<td>9.32</td>
<td>B</td>
</tr>
</tbody>
</table>

Keterangan: Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.
**Lampiran 8a. Analisis sidik ragam pengaruh suhu dan waktu penggorengan vakum terhadap nilai b produk keripik durian yang dihasilkan**

<table>
<thead>
<tr>
<th>Source</th>
<th>Type III Sum of Squares</th>
<th>df</th>
<th>Mean Square</th>
<th>F</th>
<th>Sig.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corrected Model</td>
<td>1153.365</td>
<td>15</td>
<td>76.891</td>
<td>4.997</td>
<td>.000</td>
</tr>
<tr>
<td>Intercept</td>
<td>60268.557</td>
<td>1</td>
<td>60268.557</td>
<td>3.917E3</td>
<td>.000</td>
</tr>
<tr>
<td>( \mathbf{f1} )</td>
<td>529.655</td>
<td>3</td>
<td>176.552</td>
<td>11.474</td>
<td>.000</td>
</tr>
<tr>
<td>( \mathbf{f2} )</td>
<td>31.905</td>
<td>3</td>
<td>10.635</td>
<td>.691</td>
<td>.564</td>
</tr>
<tr>
<td>( \mathbf{f1 \cdot f2} )</td>
<td>591.806</td>
<td>9</td>
<td>65.756</td>
<td>4.274</td>
<td>.001</td>
</tr>
<tr>
<td>Error</td>
<td>492.369</td>
<td>32</td>
<td>15.387</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>61914.291</td>
<td>48</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corrected Total</td>
<td>1645.734</td>
<td>47</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Lampiran 8b. DMRT perlakuan suhu penggorengan vakum terhadap nilai b**

<table>
<thead>
<tr>
<th>Perlakuan suhu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C</td>
<td>34.28</td>
<td>A B</td>
</tr>
<tr>
<td>80°C</td>
<td>35.27</td>
<td>B</td>
</tr>
<tr>
<td>85°C</td>
<td>40.67</td>
<td>C</td>
</tr>
<tr>
<td>90°C</td>
<td>31.52</td>
<td>A</td>
</tr>
</tbody>
</table>

Keterangan : Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.

**Lampiran 8c. DMRT interaksi perlakuan suhu dan waktu penggorengan vakum terhadap nilai b**

<table>
<thead>
<tr>
<th>Perlakuan</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C, 55 menit</td>
<td>33.90</td>
<td>A B</td>
</tr>
<tr>
<td>75°C, 70 menit</td>
<td>38.02</td>
<td>B C</td>
</tr>
<tr>
<td>75°C, 85 menit</td>
<td>29.88</td>
<td>A</td>
</tr>
<tr>
<td>75°C, 100 menit</td>
<td>37.35</td>
<td>B C</td>
</tr>
<tr>
<td>80°C, 55 menit</td>
<td>27.99</td>
<td>A</td>
</tr>
<tr>
<td>80°C, 70 menit</td>
<td>36.88</td>
<td>B C</td>
</tr>
<tr>
<td>80°C, 85 menit</td>
<td>38.20</td>
<td>B C</td>
</tr>
<tr>
<td>80°C, 100 menit</td>
<td>38.02</td>
<td>B C</td>
</tr>
<tr>
<td>85°C, 55 menit</td>
<td>40.49</td>
<td>C</td>
</tr>
<tr>
<td>85°C, 70 menit</td>
<td>41.18</td>
<td>C</td>
</tr>
</tbody>
</table>
## Lampiran 8c. DMRT interaksi perlakuan suhu dan waktu penggorengan vakum terhadap nilai b (lanjutan)

<table>
<thead>
<tr>
<th>Perlakuan</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>85°C, 85 menit</td>
<td>42.02</td>
<td>C</td>
</tr>
<tr>
<td>85°C, 100 menit</td>
<td>39.01</td>
<td>B C</td>
</tr>
<tr>
<td>90°C, 55 menit</td>
<td>36.79</td>
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Keterangan: Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.
Lampiran 9. Formulir uji organoleptik keripik durian

Nama :  
Tanggal Pengujian :  

Nyatakan penilaiannya dengan menuliskan skor kesukaan (1-5) pada kolom berikut.

Keterangan:

1 = tidak suka
2 = agak tidak suka
3 = netral
4 = agak suka
5 = suka

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Lampiran 10. Kuesioner tingkat kepentingan keripik

KUESIONER

Nama : 
Tanggal penilaian : 

Nyatakan penilaian Anda terhadap tingkat kepentingan parameter-parameter suatu produk keripik.

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3 = penting  
4 = sangat penting

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Lampiran 11. Hasil pengujian organoleptik terhadap kerenyahan keripik durian

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Keterangan:  
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A2 = suhu 80°C  
A3 = suhu 85°C  
A4 = suhu 90°C  
B1 = waktu 55 menit  
B2 = waktu 70 menit  
B3 = waktu 85 menit  
B4 = waktu 100 menit
Lampiran 12. Hasil pengujian organoleptik terhadap rasa keripik durian

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Keterangan:  
A1 = suhu 75°C  
A2 = suhu 80°C  
A3 = suhu 85°C  
A4 = suhu 90°C  
B1 = waktu 55 menit  
B2 = waktu 70 menit  
B3 = waktu 85 menit  
B4 = waktu 100 menit
Lampiran 13. Hasil pengujian organoleptik terhadap aroma keripik durian

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Keterangan:  
A1 = suhu 75°C  
A2 = suhu 80°C  
A3 = suhu 85°C  
A4 = suhu 90°C  
B1 = waktu 55 menit  
B2 = waktu 70 menit  
B3 = waktu 85 menit  
B4 = waktu 100 menit
Lampiran 14. Hasil pengujian organoleptik terhadap warna keripik durian

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Keterangan:  
A1 = suhu 75°C  
A2 = suhu 80°C  
A3 = suhu 85°C  
A4 = suhu 90°C  
B1 = waktu 55 menit  
B2 = waktu 70 menit  
B3 = waktu 85 menit  
B4 = waktu 100 menit
## Lampiran 15a. Analisis sidik ragam uji organoleptik terhadap kerenyahan

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## Lampiran 15b. DMRT perlakuan suhu penggorengan vakum terhadap kerenyahan

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Keterangan : Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.

## Lampiran 15c. DMRT interaksi perlakuan suhu dan waktu penggorengan vakum terhadap kerenyahan

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Lampiran 15c. DMRT interaksi perlakuan suhu dan waktu penggorengan vakum terhadap kerenyahan (lanjutan)

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</tr>
<tr>
<td>90°C, 85 menit</td>
<td>3.53 B</td>
<td></td>
</tr>
<tr>
<td>90°C, 100 menit</td>
<td>3.81 B</td>
<td></td>
</tr>
</tbody>
</table>

Keterangan: Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.
### Lampiran 16a. Analisis sidik ragam uji organoleptik terhadap rasa

<table>
<thead>
<tr>
<th>Source</th>
<th>Type III Sum of Squares</th>
<th>df</th>
<th>Mean Square</th>
<th>F</th>
<th>Sig.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corrected Model</td>
<td>112.462^a</td>
<td>15</td>
<td>7.497</td>
<td>6.239</td>
<td>.000</td>
</tr>
<tr>
<td>Intercept</td>
<td>3219.337</td>
<td>1</td>
<td>3219.337</td>
<td>2.679E3</td>
<td>.000</td>
</tr>
<tr>
<td>(f1)</td>
<td>57.012</td>
<td>3</td>
<td>19.004</td>
<td>15.813</td>
<td>.000</td>
</tr>
<tr>
<td>(f2)</td>
<td>.112</td>
<td>3</td>
<td>.037</td>
<td>.031</td>
<td>.993</td>
</tr>
<tr>
<td>(f1 \times f2)</td>
<td>55.338</td>
<td>9</td>
<td>6.149</td>
<td>5.116</td>
<td>.000</td>
</tr>
<tr>
<td>Error</td>
<td>269.200</td>
<td>224</td>
<td>1.202</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>3601.000</td>
<td>240</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corrected Total</td>
<td>381.662</td>
<td>239</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Lampiran 16b. DMRT perlakuan suhu penggorengan vakum terhadap rasa

<table>
<thead>
<tr>
<th>Perlakuan suhu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C</td>
<td>4.33</td>
<td>A</td>
</tr>
<tr>
<td>80°C</td>
<td>3.48</td>
<td>B</td>
</tr>
<tr>
<td>85°C</td>
<td>3.83</td>
<td>B</td>
</tr>
<tr>
<td>90°C</td>
<td>3.00</td>
<td>C</td>
</tr>
</tbody>
</table>

Keterangan: Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.

### Lampiran 16c. DMRT interaksi perlakuan suhu dan waktu penggorengan vakum terhadap rasa

<table>
<thead>
<tr>
<th>Perlakuan</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C, 55 menit</td>
<td>4.40</td>
<td>A</td>
</tr>
<tr>
<td>75°C, 70 menit</td>
<td>4.60</td>
<td>A</td>
</tr>
<tr>
<td>75°C, 85 menit</td>
<td>4.67</td>
<td>A</td>
</tr>
<tr>
<td>75°C, 100 menit</td>
<td>3.67</td>
<td>B</td>
</tr>
<tr>
<td>80°C, 55 menit</td>
<td>2.73</td>
<td>C</td>
</tr>
<tr>
<td>80°C, 70 menit</td>
<td>3.13</td>
<td>B, C</td>
</tr>
<tr>
<td>80°C, 85 menit</td>
<td>3.87</td>
<td>B</td>
</tr>
<tr>
<td>80°C, 100 menit</td>
<td>4.20</td>
<td>A, B</td>
</tr>
<tr>
<td>85°C, 55 menit</td>
<td>3.47</td>
<td>B</td>
</tr>
<tr>
<td>85°C, 70 menit</td>
<td>3.87</td>
<td>B</td>
</tr>
<tr>
<td>85°C, 85 menit</td>
<td>4.00</td>
<td>A, B</td>
</tr>
</tbody>
</table>
Lampiran 16c. DMRT interaksi perlakuan suhu dan waktu penggorengan vakum terhadap rasa (lanjutan)

<table>
<thead>
<tr>
<th>Perlakuan</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>85°C, 100 menit</td>
<td>4.00</td>
<td>A B</td>
</tr>
<tr>
<td>90°C, 55 menit</td>
<td>3.93</td>
<td>B</td>
</tr>
<tr>
<td>90°C, 70 menit</td>
<td>3.00</td>
<td>C</td>
</tr>
<tr>
<td>90°C, 85 menit</td>
<td>2.19</td>
<td>C</td>
</tr>
<tr>
<td>90°C, 100 menit</td>
<td>2.87</td>
<td>C</td>
</tr>
</tbody>
</table>

Keterangan : Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.
Lampiran 17a. Analisis sidik ragam uji organoleptik terhadap aroma

<table>
<thead>
<tr>
<th>Source</th>
<th>Type III Sum of Squares</th>
<th>df</th>
<th>Mean Square</th>
<th>F</th>
<th>Sig.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corrected Model</td>
<td>88.562</td>
<td>15</td>
<td>5.904</td>
<td>6.030</td>
<td>.000</td>
</tr>
<tr>
<td>Intercept</td>
<td>2905.104</td>
<td>1</td>
<td>2905.104</td>
<td>2.967E3</td>
<td>.000</td>
</tr>
<tr>
<td>$f_1$</td>
<td>42.479</td>
<td>3</td>
<td>14.160</td>
<td>14.461</td>
<td>.000</td>
</tr>
<tr>
<td>$f_2$</td>
<td>.846</td>
<td>3</td>
<td>.282</td>
<td>.288</td>
<td>.834</td>
</tr>
<tr>
<td>$f_1 * f_2$</td>
<td>45.238</td>
<td>9</td>
<td>5.026</td>
<td>5.133</td>
<td>.000</td>
</tr>
<tr>
<td>Error</td>
<td>219.333</td>
<td>224</td>
<td>.979</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>3213.000</td>
<td>240</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corrected Total</td>
<td>307.896</td>
<td>239</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Lampiran 17b. DMRT perlakuan suhu penggorengan vakum terhadap aroma

<table>
<thead>
<tr>
<th>Perlakuan suhu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C</td>
<td>4.03</td>
<td>A</td>
</tr>
<tr>
<td>80°C</td>
<td>3.35</td>
<td>B</td>
</tr>
<tr>
<td>85°C</td>
<td>3.65</td>
<td>B</td>
</tr>
<tr>
<td>90°C</td>
<td>2.88</td>
<td>C</td>
</tr>
</tbody>
</table>

Keterangan : Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.

Lampiran 17c. DMRT interaksi perlakuan suhu dan waktu penggorengan vakum terhadap aroma

<table>
<thead>
<tr>
<th>Perlakuan</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C, 55 menit</td>
<td>4.27</td>
<td>A</td>
</tr>
<tr>
<td>75°C, 70 menit</td>
<td>4.13</td>
<td>A</td>
</tr>
<tr>
<td>75°C, 85 menit</td>
<td>4.33</td>
<td>A</td>
</tr>
<tr>
<td>75°C, 100 menit</td>
<td>3.40</td>
<td>B</td>
</tr>
<tr>
<td>80°C, 55 menit</td>
<td>2.67</td>
<td>C</td>
</tr>
<tr>
<td>80°C, 70 menit</td>
<td>3.33</td>
<td>B</td>
</tr>
<tr>
<td>80°C, 85 menit</td>
<td>3.60</td>
<td>B</td>
</tr>
<tr>
<td>80°C, 100 menit</td>
<td>3.80</td>
<td>A</td>
</tr>
<tr>
<td>85°C, 55 menit</td>
<td>3.13</td>
<td>B, C</td>
</tr>
<tr>
<td>85°C, 70 menit</td>
<td>3.86</td>
<td>A, B</td>
</tr>
<tr>
<td>85°C, 85 menit</td>
<td>3.73</td>
<td>B</td>
</tr>
</tbody>
</table>
Lampiran 17c. DMRT interaksi perlakuan suhu dan waktu penggorengan vakum terhadap aroma (lanjutan)

<table>
<thead>
<tr>
<th>Perlakuan</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>85°C, 100 menit</td>
<td>3.93</td>
<td>A B</td>
</tr>
<tr>
<td>90°C, 55 menit</td>
<td>3.80</td>
<td>A B</td>
</tr>
<tr>
<td>90°C, 70 menit</td>
<td>3.00</td>
<td>B C</td>
</tr>
<tr>
<td>90°C, 85 menit</td>
<td>2.27</td>
<td>C</td>
</tr>
<tr>
<td>90°C, 100 menit</td>
<td>2.47</td>
<td>C</td>
</tr>
</tbody>
</table>

Keterangan: Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.
### Lampiran 18a. Analisis sidik ragam uji organoleptik terhadap warna

<table>
<thead>
<tr>
<th>Source</th>
<th>Type III Sum of Squares</th>
<th>df</th>
<th>Mean Square</th>
<th>F</th>
<th>Sig.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corrected Model</td>
<td>158.517^a</td>
<td>15</td>
<td>10.568</td>
<td>11.797</td>
<td>.000</td>
</tr>
<tr>
<td>Intercept</td>
<td>2706.817</td>
<td>1</td>
<td>2706.817</td>
<td>3.022E3</td>
<td>.000</td>
</tr>
<tr>
<td>f1</td>
<td>134.283</td>
<td>3</td>
<td>44.761</td>
<td>49.966</td>
<td>.000</td>
</tr>
<tr>
<td>f2</td>
<td>4.283</td>
<td>3</td>
<td>1.428</td>
<td>1.594</td>
<td>.192</td>
</tr>
<tr>
<td>f1 * f2</td>
<td>19.950</td>
<td>9</td>
<td>2.217</td>
<td>2.474</td>
<td>.010</td>
</tr>
<tr>
<td>Error</td>
<td>200.667</td>
<td>224</td>
<td>.896</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>3066.000</td>
<td>240</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corrected Total</td>
<td>359.183</td>
<td>239</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Lampiran 18b. DMRT perlakuan suhu penggorengan vakum terhadap warna

<table>
<thead>
<tr>
<th>Perlakuan suhu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C</td>
<td>3.38</td>
<td>B</td>
</tr>
<tr>
<td>80°C</td>
<td>4.05</td>
<td>A</td>
</tr>
<tr>
<td>85°C</td>
<td>3.87</td>
<td>A</td>
</tr>
<tr>
<td>90°C</td>
<td>2.13</td>
<td>C</td>
</tr>
</tbody>
</table>

Keterangan: Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.

### Lampiran 18c. DMRT interaksi perlakuan suhu dan waktu penggorengan vakum terhadap warna

<table>
<thead>
<tr>
<th>Perlakuan suhu</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>75°C, 55 menit</td>
<td>3.07</td>
<td>B C</td>
</tr>
<tr>
<td>75°C, 70 menit</td>
<td>3.93</td>
<td>A</td>
</tr>
<tr>
<td>75°C, 85 menit</td>
<td>3.87</td>
<td>A</td>
</tr>
<tr>
<td>75°C, 100 menit</td>
<td>2.67</td>
<td>B C</td>
</tr>
<tr>
<td>80°C, 55 menit</td>
<td>4.27</td>
<td>A</td>
</tr>
<tr>
<td>80°C, 70 menit</td>
<td>3.80</td>
<td>A</td>
</tr>
<tr>
<td>80°C, 85 menit</td>
<td>4.00</td>
<td>A</td>
</tr>
<tr>
<td>80°C, 100 menit</td>
<td>4.13</td>
<td>A</td>
</tr>
<tr>
<td>85°C, 55 menit</td>
<td>3.93</td>
<td>A</td>
</tr>
<tr>
<td>85°C, 70 menit</td>
<td>3.93</td>
<td>A</td>
</tr>
<tr>
<td>85°C, 85 menit</td>
<td>3.80</td>
<td>A</td>
</tr>
</tbody>
</table>
Lampiran 18c. DMRT interaksi perlakuan suhu dan waktu penggorengan vakum terhadap warna (lanjutan)

<table>
<thead>
<tr>
<th>Perlakuan</th>
<th>Rata-rata</th>
<th>Kehomogenan kelompok</th>
</tr>
</thead>
<tbody>
<tr>
<td>85°C, 100 menit</td>
<td>3.80</td>
<td>A</td>
</tr>
<tr>
<td>90°C, 55 menit</td>
<td>4.62</td>
<td>A</td>
</tr>
<tr>
<td>90°C, 70 menit</td>
<td>2.13</td>
<td>C</td>
</tr>
<tr>
<td>90°C, 85 menit</td>
<td>1.87</td>
<td>C</td>
</tr>
<tr>
<td>90°C, 100 menit</td>
<td>1.93</td>
<td>C</td>
</tr>
</tbody>
</table>

Keterangan : Angka yang diikuti huruf yang sama pada kolom yang sama tidak berbeda nyata pada DMRT 5%.
Lampiran 19. Uji pembobotan hasil organoleptik

<table>
<thead>
<tr>
<th>Perlakuan</th>
<th>Parameter Organoleptik</th>
<th>Skor</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Kerenyahan bobot 32.20%</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Rasa bobot 29.38%</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Aroma bobot 20.34%</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Warna bobot 18.08%</td>
<td></td>
</tr>
<tr>
<td>A1B1</td>
<td>a 4.60</td>
<td>3.07</td>
</tr>
<tr>
<td></td>
<td>b 148.14</td>
<td>55.44</td>
</tr>
<tr>
<td>A1B2</td>
<td>a 4.27</td>
<td>3.93</td>
</tr>
<tr>
<td></td>
<td>b 137.40</td>
<td>71.11</td>
</tr>
<tr>
<td>A1B3</td>
<td>a 4.67</td>
<td>3.87</td>
</tr>
<tr>
<td></td>
<td>b 150.28</td>
<td>69.91</td>
</tr>
<tr>
<td>A1B4</td>
<td>a 4.33</td>
<td>2.67</td>
</tr>
<tr>
<td></td>
<td>b 139.55</td>
<td>48.21</td>
</tr>
<tr>
<td>A2B1</td>
<td>a 3.07</td>
<td>4.27</td>
</tr>
<tr>
<td></td>
<td>b 98.76</td>
<td>77.14</td>
</tr>
<tr>
<td>A2B2</td>
<td>a 4.40</td>
<td>3.80</td>
</tr>
<tr>
<td></td>
<td>b 141.69</td>
<td>68.70</td>
</tr>
<tr>
<td>A2B3</td>
<td>a 4.27</td>
<td>4.00</td>
</tr>
<tr>
<td></td>
<td>b 137.40</td>
<td>72.32</td>
</tr>
<tr>
<td>A2B4</td>
<td>a 4.73</td>
<td>4.13</td>
</tr>
<tr>
<td></td>
<td>b 152.43</td>
<td>74.73</td>
</tr>
<tr>
<td>A3B1</td>
<td>a 4.60</td>
<td>3.93</td>
</tr>
<tr>
<td></td>
<td>b 148.14</td>
<td>71.11</td>
</tr>
<tr>
<td>A3B2</td>
<td>a 4.33</td>
<td>3.93</td>
</tr>
<tr>
<td></td>
<td>b 139.55</td>
<td>71.11</td>
</tr>
<tr>
<td>A3B3</td>
<td>a 4.53</td>
<td>3.80</td>
</tr>
<tr>
<td></td>
<td>b 145.99</td>
<td>68.70</td>
</tr>
<tr>
<td>A3B4</td>
<td>a 4.33</td>
<td>3.80</td>
</tr>
<tr>
<td></td>
<td>b 139.55</td>
<td>68.70</td>
</tr>
<tr>
<td>A4B1</td>
<td>a 4.33</td>
<td>2.60</td>
</tr>
<tr>
<td></td>
<td>b 139.55</td>
<td>47.01</td>
</tr>
<tr>
<td>A4B2</td>
<td>a 3.93</td>
<td>2.13</td>
</tr>
<tr>
<td></td>
<td>b 126.67</td>
<td>38.57</td>
</tr>
<tr>
<td>A4B3</td>
<td>a 3.53</td>
<td>1.87</td>
</tr>
<tr>
<td></td>
<td>b 113.79</td>
<td>33.75</td>
</tr>
<tr>
<td>A4B4</td>
<td>a 3.80</td>
<td>1.93</td>
</tr>
<tr>
<td></td>
<td>b 122.37</td>
<td>34.95</td>
</tr>
</tbody>
</table>

Keterangan:

a = nilai rata-rata kesukaan terhadap parameter organoleptik yang bersangkutan
b = hasil perkalian ‘a’ dengan bobot masing-masing parameter
c = ‘b’ kerenyahan + ‘b’ rasa + ‘b’ warna + ‘b’ aroma untuk setiap perlakuan
Lampiran 20. Kuesioner penentuan titik kritis keripik durian

<table>
<thead>
<tr>
<th>Pengamatan (menit ke-)</th>
<th>30</th>
<th>60</th>
<th>90</th>
<th>120</th>
<th>150</th>
<th>180</th>
<th>210</th>
<th>240</th>
<th>270</th>
<th>300</th>
<th>360</th>
</tr>
</thead>
<tbody>
<tr>
<td>Titik Kritis</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

1. Penentuan titik kritis terhadap parameter penurunan mutu kadar air dan kerenyahan

2. Penentuan titik kritis terhadap parameter penurunan mutu ketengikan (kadar asam lemak bebas)

Keterangan:
- Kriteria pencapaian titik kritis antara lain seperti kurang renyah, susah dipatahkan dan mulai timbul penyimpangan bau (mulai berbau agak tengik).
Lampiran 21. Uji penerimaan panelis untuk penentuan kadar air kritis keripik durian

Suhu: 25-27 °C, RH: 85-90%

<table>
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Keterangan:
(-) : panelis menyatakan belum mencapai titik kritis
(√) : panelis menyatakan telah mencapai titik kritis

Pengujian dihentikan pada menit ke-180 karena 86.67% panelis menyatakan keripik durian telah mencapai titik kritis. Kriteria keripik durian mulai tidak diterima oleh panelis adalah kurang renyah dan susah dipatahkan. Pengujian dilanjutkan dengan mengukur nilai kadar air dan nilai kekerasan keripik durian pada menit ke-180.
Lampiran 22. Uji penerimaan panelis untuk penentuan kadar asam lemak bebas (FFA) keripik durian

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Keterangan:
(-) : panelis menyatakan belum mencapai titik kritis
(√) : panelis menyatakan telah mencapai titik kritis

Lampiran 23. Data kadar air Keripik durian dalam kemasan selama penyimpanan

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Lampiran 24. Data kekerasan keripik durian dalam kemasan selama penyimpanan

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Lampiran 25. Data kadar asam lemak bebas (FFA) durian dalam kemasan selama penyimpanan

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Lampiran 26. Data kecerahan (nilai L) keripik durian dalam kemasan selama penyimpanan

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Lampiran 27. Kuesioner untuk analisis kesukaan

Formulir Uji Organoleptik Keripik Durian

Nama Panelis : 
Tanggal Pengujian : 

Nyatakan penilaian Anda terhadap sampel yang diuji dengan menuliskan skor kesukaan (1-5) pada kolom berikut.

Keterangan :
1 : tidak suka
2 : agak tidak suka
3 : netral
4 : agak suka
5 : suka

<table>
<thead>
<tr>
<th>Penilaian</th>
<th>Kode Bahan</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>AL 11</td>
</tr>
<tr>
<td>Warna</td>
<td></td>
</tr>
<tr>
<td>Aroma</td>
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</tr>
<tr>
<td>Kerenyahan</td>
<td></td>
</tr>
<tr>
<td>Rasa</td>
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### Lampiran 28. Data uji kesukaan keripik durian pada penyimpanan di suhu 40°C

<table>
<thead>
<tr>
<th>Kemasan</th>
<th>Hari ke-</th>
<th>Warna</th>
<th>Aroma</th>
<th>Kerenyahan</th>
<th>Rasa</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Aluminium Foil</strong></td>
<td>0</td>
<td>4.67</td>
<td>4.71</td>
<td>4.33</td>
<td>4.75</td>
</tr>
<tr>
<td>70 µm</td>
<td>7</td>
<td>3.71</td>
<td>4.23</td>
<td>3.43</td>
<td>3.67</td>
</tr>
<tr>
<td></td>
<td>14</td>
<td>3.50</td>
<td>4.13</td>
<td>3.25</td>
<td>3.57</td>
</tr>
<tr>
<td></td>
<td>21</td>
<td>3.50</td>
<td>4.05</td>
<td>3.17</td>
<td>3.43</td>
</tr>
<tr>
<td></td>
<td>28</td>
<td>2.87</td>
<td>3.97</td>
<td>3.14</td>
<td>2.50</td>
</tr>
<tr>
<td><strong>Polypropylene</strong></td>
<td>0</td>
<td>4.67</td>
<td>4.71</td>
<td>4.33</td>
<td>4.75</td>
</tr>
<tr>
<td>(PP) 80 µm</td>
<td>7</td>
<td>3.86</td>
<td>4.09</td>
<td>3.67</td>
<td>3.67</td>
</tr>
<tr>
<td></td>
<td>14</td>
<td>3.86</td>
<td>4.05</td>
<td>3.00</td>
<td>3.29</td>
</tr>
<tr>
<td></td>
<td>21</td>
<td>3.75</td>
<td>3.97</td>
<td>3.00</td>
<td>2.86</td>
</tr>
<tr>
<td></td>
<td>28</td>
<td>3.33</td>
<td>3.23</td>
<td>2.86</td>
<td>2.83</td>
</tr>
<tr>
<td><strong>High Density Polyethylene</strong></td>
<td>0</td>
<td>4.67</td>
<td>4.71</td>
<td>4.33</td>
<td>4.75</td>
</tr>
<tr>
<td>(HDPE) 25 µm</td>
<td>7</td>
<td>3.86</td>
<td>4.47</td>
<td>4.33</td>
<td>3.67</td>
</tr>
<tr>
<td></td>
<td>14</td>
<td>3.83</td>
<td>3.37</td>
<td>4.00</td>
<td>3.67</td>
</tr>
<tr>
<td></td>
<td>21</td>
<td>3.75</td>
<td>3.09</td>
<td>3.25</td>
<td>3.00</td>
</tr>
<tr>
<td></td>
<td>28</td>
<td>3.71</td>
<td>2.55</td>
<td>2.43</td>
<td>2.86</td>
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</tbody>
</table>
Lampiran 29. Data uji kesukaan keripik durian pada penyimpanan di suhu 50°C

<table>
<thead>
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</tr>
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<tbody>
<tr>
<td></td>
<td></td>
<td>Warna</td>
</tr>
<tr>
<td>Aluminium Foil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>70 µm</td>
<td>0</td>
<td>4.67</td>
</tr>
<tr>
<td></td>
<td>7</td>
<td>3.43</td>
</tr>
<tr>
<td></td>
<td>14</td>
<td>3.00</td>
</tr>
<tr>
<td></td>
<td>21</td>
<td>1.86</td>
</tr>
<tr>
<td></td>
<td>28</td>
<td>1.50</td>
</tr>
<tr>
<td>Polypropylene (PP)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>80 µm</td>
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<td>4.67</td>
</tr>
<tr>
<td></td>
<td>7</td>
<td>3.71</td>
</tr>
<tr>
<td></td>
<td>14</td>
<td>3.25</td>
</tr>
<tr>
<td></td>
<td>21</td>
<td>2.14</td>
</tr>
<tr>
<td></td>
<td>28</td>
<td>2.00</td>
</tr>
<tr>
<td>High Density Polyethylene (HDPE)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>25 µm</td>
<td>0</td>
<td>4.67</td>
</tr>
<tr>
<td></td>
<td>7</td>
<td>3.33</td>
</tr>
<tr>
<td></td>
<td>14</td>
<td>3.29</td>
</tr>
<tr>
<td></td>
<td>21</td>
<td>3.25</td>
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<tr>
<td></td>
<td>28</td>
<td>3.14</td>
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</table>
Lampiran 30. Data uji kesukaan keripik durian pada penyimpanan di suhu 60°C

<table>
<thead>
<tr>
<th>Sampel</th>
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</tr>
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<tbody>
<tr>
<td></td>
<td></td>
<td>Warna</td>
</tr>
<tr>
<td>Aluminium Foil 70 µm</td>
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<td>4.67</td>
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<td>1.71</td>
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<tr>
<td></td>
<td>14</td>
<td>1.14</td>
</tr>
<tr>
<td></td>
<td>21</td>
<td>1.00</td>
</tr>
<tr>
<td></td>
<td>28</td>
<td>1.00</td>
</tr>
<tr>
<td>Polyprophylene (PP) 80 µm</td>
<td>0</td>
<td>4.67</td>
</tr>
<tr>
<td></td>
<td>7</td>
<td>1.71</td>
</tr>
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<td></td>
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<td>1.67</td>
</tr>
<tr>
<td></td>
<td>21</td>
<td>1.57</td>
</tr>
<tr>
<td></td>
<td>28</td>
<td>1.25</td>
</tr>
<tr>
<td>High Density Polyethylene (HDPE) 25 µm</td>
<td>0</td>
<td>4.67</td>
</tr>
<tr>
<td></td>
<td>7</td>
<td>3.00</td>
</tr>
<tr>
<td></td>
<td>14</td>
<td>2.50</td>
</tr>
<tr>
<td></td>
<td>21</td>
<td>2.43</td>
</tr>
<tr>
<td></td>
<td>28</td>
<td>1.75</td>
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</table>