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LAMPIRAN

Lampiran 1. Gambar buah dan kulit jeruk keprok, siam dan Bali

Jeruk keprok



Buah jeruk keprok



Kulit jeruk keprok segar



Kulit jeruk keprok kering



Serbuk kulit jeruk keprok

Jeruk Siam



Buah jeruk siam



Kulit jeruk siam segar



Kulit jeruk siam kering



Serbuk kulit jeruk siam

Jeruk Bali



Buah jeruk Bali



Kulit jeruk Bali segar



Kulit jeruk Bali kering



Serbuk kulit jeruk Bali

Lampiran 2. Gambar Hasil Ekstraksi



A



B



C



D



E



F

Keterangan:

- A. Kulit jeruk keprok segar
- B. Kulit jeruk siam segar
- C. Kulit jeruk Bali segar
- D. Serbuk kulit jeruk keprok kering
- E. Serbuk kulit jeruk siam kering
- F. Serbuk kulit jeruk Bali kering

Lampiran 3. Hasil Analisa Kadar Air

Pengeringan dengan menggunakan <i>Freeze Dry</i> (-30°C ; 4 Hari)					
Varietas Jeruk	Kondisi Jeruk	Bobot Cawan (gram)	Bobot sampel (gram)	Bobot akhir (gram)	Kadar air (%)
		a	b	c	
A1	B1	4.2056	5.0210	4.8643	86.91
		4.2326	5.0328	4.8954	86.80
	B2	5.6385	5.0041	4.6844	19.06
		5.3004	5.0249	4.4011	17.90
A2	B1	3.7491	5.0049	4.6088	82.82
		4.3493	5.0143	5.2011	83.01
	B2	4.8612	5.0047	4.0972	15.26
		5.0101	5.0005	4.2343	15.51
A3	B1	4.1005	5.0113	5.3025	76.01
		3.7138	5.0028	4.9025	76.19
	B2	3.8392	5.0004	3.2993	10.80
		3.8654	5.0020	3.3208	10.89

Keterangan:

A1: Jeruk Keprok

A2: Jeruk Siam

A3: Jeruk Bali

B1: kulit Jeruk Segar

B2: Kulit Jeruk Kering (*Freeze Dry*)

Lampiran 4. Hasil Anslisa Total Fenol

No	Perlakuan	Faktor Pengenceran	A	Konsentrasi ekstrak (mg/L)	Rata-rata (mg/L)	Total fenolik (mg/g)	SD	RSDA	RSDH	Ketelitian
1	A1B1 (A)	10	0.303	502.33	492.33	4.92	14.14	2.87	6.29	Teliti
		10	0.291	482.33						
2	A1B1 (B)	10	0.341	565.67	573.17	5.73	10.61	1.85	6.15	Teliti
		10	0.35	580.67						
3	A2B1 (A)	10	0.331	549.00	543.17	5.43	8.25	1.52	6.20	Teliti
		10	0.324	537.33						
4	A2B1 (B)	10	0.423	702.33	696.50	6.96	8.25	1.18	5.97	Teliti
		10	0.416	690.67						
5	A3B1 (A)	10	0.215	355.67	354.83	3.54	1.18	0.33	6.61	Teliti
		10	0.214	354.00						
6	A3B1 (B)	10	0.218	360.67	365.67	3.65	7.07	1.93	6.58	Teliti
		10	0.224	370.67						
7	A1B2 (A)	20	0.437	1451.33	1483.00	14.83	44.78	3.02	5.33	Teliti
		20	0.456	1514.67						
8	A1B2 (B)	20	0.49	1628.00	1634.67	16.34	9.43	0.58	5.25	Teliti
		20	0.494	1641.33						
9	A2B2 (A)	20	0.52	1728.00	1714.67	17.14	18.86	1.10	5.22	Teliti
		20	0.512	1701.33						
10	A2B2 (B)	20	0.529	1758.00	1756.33	17.56	2.36	0.13	5.20	Teliti
		20	0.528	1754.67						
11	A3B2 (A)	20	0.458	1521.33	1494.67	14.94	37.71	2.52	5.32	Teliti
		20	0.442	1468.00						
12	A3B2 (B)	20	0.445	1478.00	1464.67	14.64	18.86	1.29	5.34	Teliti
		20	0.437	1451.33						

Lampiran 5. Hasil Analisa Aktivitas Antioksidan

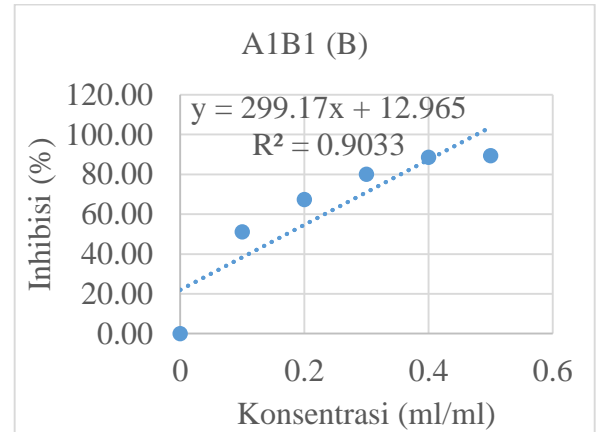
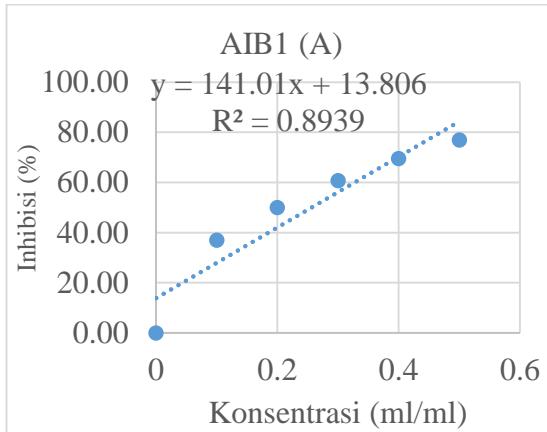
3 Varietas jeruk	FP	V	Konsentrasi (ml/ml)	A blanko	A sampel	% inhibisi	Slope	Intercept	R-square	IC50 (ml/ml)	IC50 (mg/ml)
A1B1 (A)	1	0	0	1.22	1.22	0.00	141.01	13.8056	0.89	0.2566	25.66
	1	0.1	0.1	1.22	0.769	36.97					
	1	0.15	0.15	1.22	0.61	50.00					
	1	0.2	0.2	1.22	0.478	60.82					
	1	0.25	0.25	1.22	0.371	69.59					
	1	0.3	0.3	1.22	0.281	76.97					
A2B1 (A)	1	0	0	1.22	1.22	0.00	252.41	4.5433	0.98	0.1801	18.00907
	1	0.1	0.1	1.22	0.822	32.62					
	1	0.15	0.15	1.22	0.655	46.31					
	1	0.2	0.2	1.22	0.52	57.38					
	1	0.25	0.25	1.22	0.401	67.13					
	1	0.3	0.3	1.22	0.29	76.23					
A3B1 (A)	1	0	0	1.011	1.011	0.00	213.00	1.3777	0.995	0.2283	22.82237
	1	0.1	0.1	1.011	0.784	22.45					
	1	0.15	0.15	1.011	0.656	35.11					
	1	0.2	0.2	1.011	0.549	45.70					
	1	0.25	0.25	1.011	0.455	55.00					
	1	0.3	0.3	1.011	0.374	63.01					
A1B2 (A)	20	0	0	1.292	1.292	0.00	944.33	4.2168	0.9726	0.0485	4.84822
	20	0.2	0.01	1.292	1.085	16.02					
	20	0.4	0.02	1.292	0.939	27.32					
	20	0.6	0.03	1.22	0.824	32.46					

	20	0.8	0.04	1.22	0.718	41.15					
	20	1	0.05	1.22	0.61	50.00					
A2B2 (A)	20	0	0	1.292	1.292	0.00	1244.10	4.8690	0.9806	0.0362	3.6276
	20	0.2	0.01	1.292	1.03	20.28					
	20	0.4	0.02	1.292	0.855	33.82					
	20	0.6	0.03	1.22	0.699	42.70					
	20	0.8	0.04	1.22	0.563	53.85					
	20	1	0.05	1.22	0.425	65.16					
A3B2 (A)	5	0	0	1.011	1.011	0.00	383.35	6.5046	0.9764	0.1134	11.34613
	5	0.2	0.04	1.011	0.754	25.42					
	5	0.4	0.08	1.011	0.597	40.95					
	5	0.6	0.12	1.011	0.445	55.98					
	5	0.8	0.16	1.011	0.326	67.75					
	5	1	0.2	1.011	0.213	78.93					
A1B1 (B)	1	0	0	1.011	1.011	0.00	163.54	21.940	0.809	0.171	17.15
	1	0.1	0.1	1.011	0.493	51.24					
	1	0.15	0.15	1.011	0.329	67.46					
	1	0.2	0.2	1.011	0.201	80.12					
	1	0.25	0.25	1.011	0.115	88.63					
	1	0.3	0.3	1.011	0.106	89.52					
A2B1 (B)	1	0	0	1.011	1.011	0.00	280.03	5.5532	0.9784	0.1587	15.87251
	1	0.1	0.1	1.011	0.635	37.19					
	1	0.15	0.15	1.011	0.489	51.63					
	1	0.2	0.2	1.011	0.355	64.89					
	1	0.25	0.25	1.011	0.248	75.47					
	1	0.3	0.3	1.011	0.16	84.17					

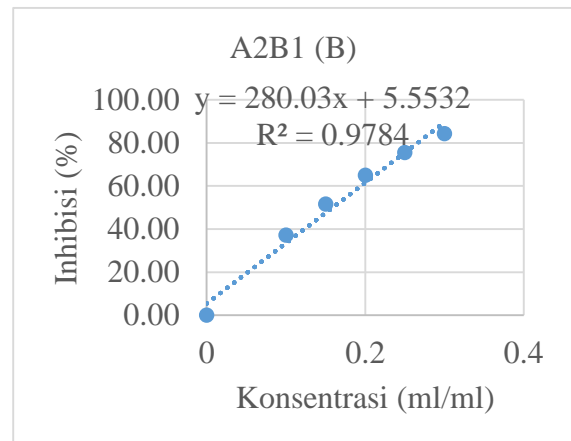
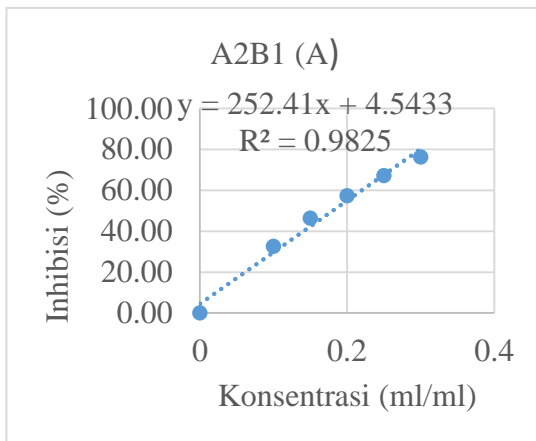
A3B1 (B)	1	0	0	1.011	1.011	0.00	145.43	6.1749	0.9775	0.3013	30.13484
	1	0.1	0.1	1.011	0.765	24.33					
	1	0.2	0.2	1.011	0.614	39.27					
	1	0.3	0.3	1.011	0.484	52.13					
	1	0.4	0.4	1.011	0.363	64.09					
	1	0.5	0.5	1.011	0.249	75.37					
A1B2 (B)	10	0	0	1.011	1.011	0.00	1138.6	4.5217	0.9773	0.3994	39.94229
	10	0.1	0.01	1.011	0.832	17.71					
	10	0.2	0.02	1.011	0.7	30.76					
	10	0.3	0.03	1.011	0.595	41.15					
	10	0.4	0.04	1.011	0.504	50.15					
	10	0.5	0.05	1.011	0.423	58.16					
A2B2 (B)	20	0	0	1.011	1.011	0.00	1532.3	4.0601	0.9911	0.0299	2.9981
	20	0.2	0.01	1.011	0.791	21.76					
	20	0.4	0.02	1.011	0.634	37.29					
	20	0.6	0.03	1.011	0.488	51.73					
	20	0.8	0.04	1.011	0.354	64.99					
	20	1	0.05	1.011	0.218	78.44					
A3B2 (B)	5	0	0	1.011	1.011	0.00	414.16	7.5456	0.9724	0.1025	10.25072
	5	0.2	0.04	1.011	0.728	27.99					
	5	0.4	0.08	1.011	0.546	45.99					
	5	0.6	0.12	1.011	0.406	59.84					
	5	0.8	0.16	1.011	0.254	74.88					
	5	1	0.2	1.011	0.151	85.06					

Lampiran 6. Grafik Regresi Linear Aktivitas Antioksidan

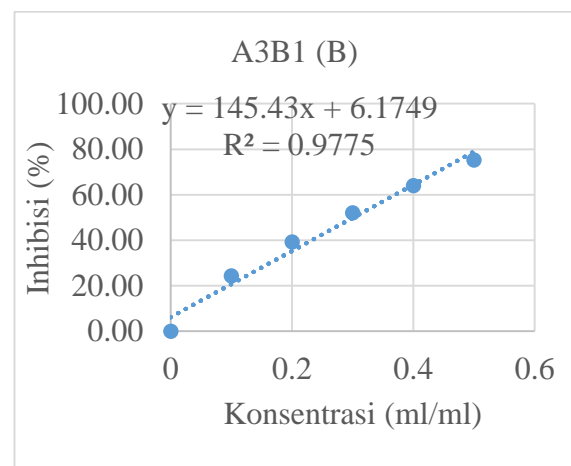
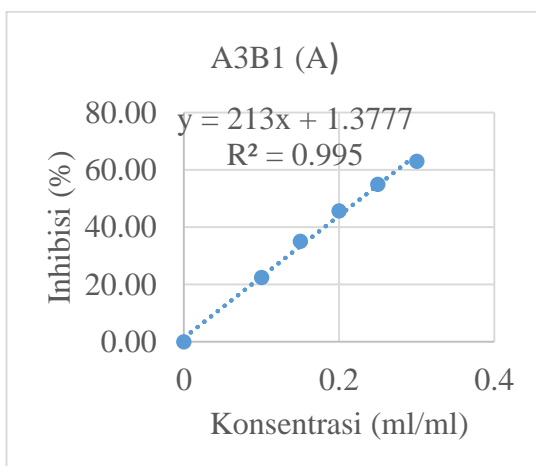
Jeruk keprok (segar)



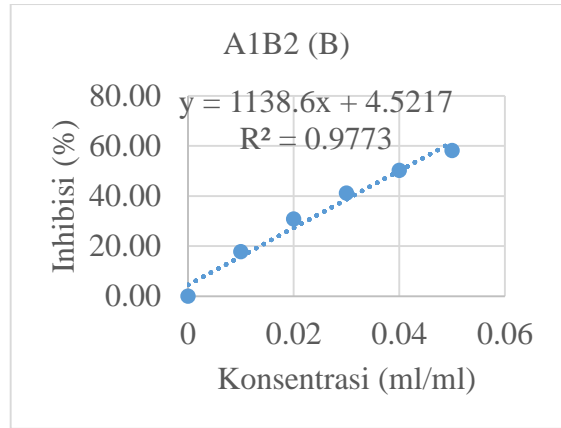
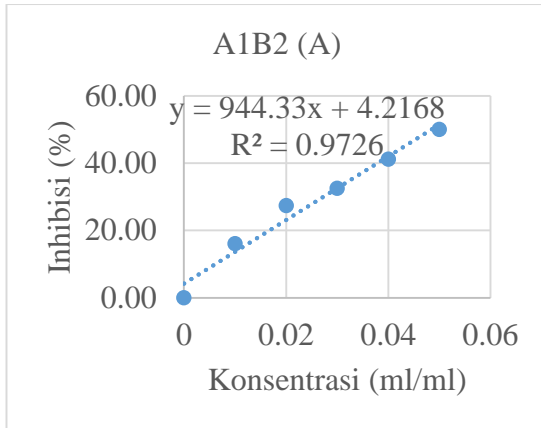
Jeruk siam (segar)



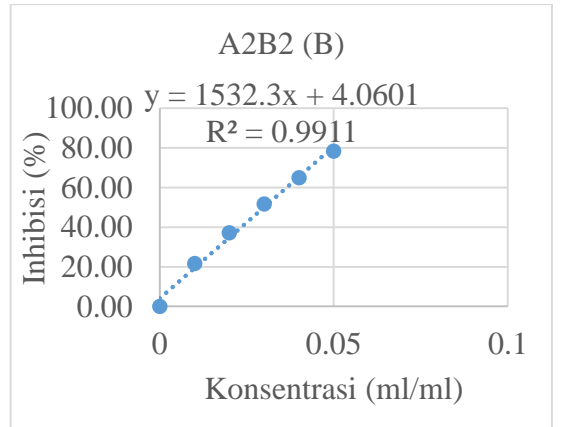
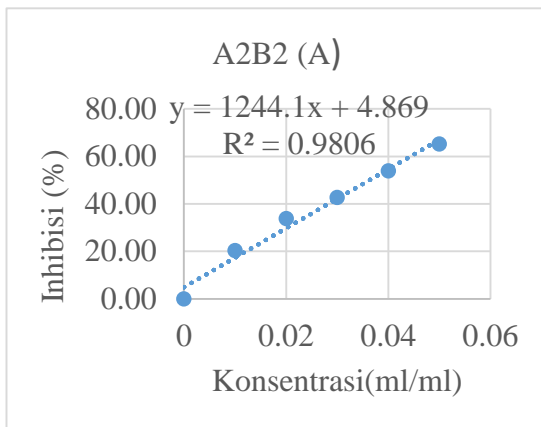
Jeruk Bali (segar)



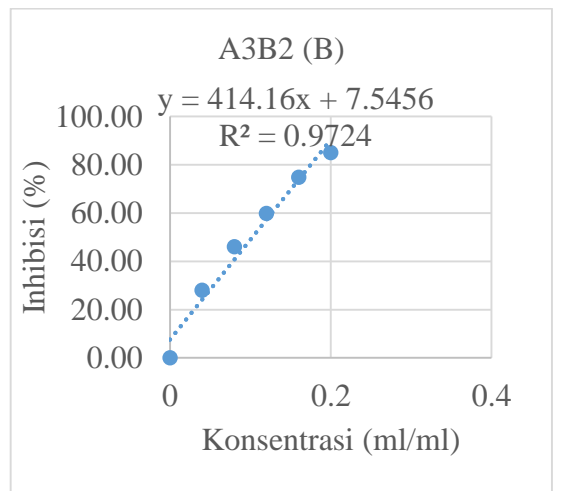
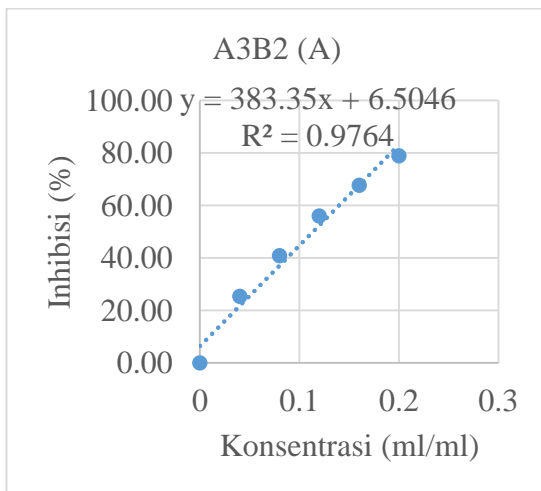
Jeruk keprok (*Freeze Dry*)



Jeruk siam (*Freeze Dry*)



Jeruk Bali (*Freeze Dry*)



Lampiran 7. Hasil Analisa Sidik Ragam

1. Analisa Kadar Air

Descriptive Statistics

Dependent Variable: Kadar Air (%)

Varietas	Perlakuan	Mean	Std. Deviation	N
Jeruk	Jeruk			
	B1	86.8550	.07778	2
A1	B2	18.4800	.82024	2
	Total	52.6675	39.47919	4
	B1	82.9150	.13435	2
A2	B2	15.3850	.17678	2
	Total	49.1500	38.98867	4
	B1	76.1000	.12728	2
A3	B2	10.8450	.06364	2
	Total	43.4725	37.67508	4
	B1	81.9567	4.86756	6
Total	B2	14.9033	3.45535	6
	Total	48.4300	35.24797	12

Tests of Between-Subjects Effects

Dependent Variable: Kadar Air (%)

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	13665.863 ^a	5	2733.173	21912.127	.000
Intercept	28145.579	1	28145.579	225646.009	.000
Varietas	172.206	2	86.103	690.298	.000
Perlakuan	13488.449	1	13488.449	108138.283	.000
Varietas * Perlakuan	5.208	2	2.604	20.877	.002
Error	.748	6	.125		
Total	41812.190	12			
Corrected Total	13666.611	11			

a. R Squared = 1.000 (Adjusted R Squared = 1.000)

Kadar Air (%)

Duncan^{a,b}

Varietas Jeruk	N	Subset		
		1	2	3
A1 (jeruk keprok)	4	43.4725		
A2 (jeruk siam)	4		49.1500	
A3 (jeruk Bali)	4			52.6675
Sig.		1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .125.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.

Kadar Air (%)

Duncan^a

Interaksi Varietas dan Perlakuan Jeruk	N	Subset for alpha = 0.05					
		1	2	3	4	5	6
A3B2	2	10.8450					
A2B2	2		15.3850				
A1B2	2			18.4800			
A3B1	2				76.1000		
A2B1	2					82.9150	
A1B1	2						86.8550
Sig.		1.000	1.000	1.000	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

2. Analisa Total Fenol

Descriptive Statistics

Dependent Variable: Kandungan Fenol total (mg/g)

Varietas	Perlakuan	Mean	Std.	N
Jeruk	Jeruk		Deviation	
A1	B1	6.2000	1.08894	2
	B2	15.5850	1.06773	2
	Total	10.8925	5.48951	4
A2	B1	3.6050	.07778	2
	B2	17.3500	.29698	2
	Total	10.4775	7.93766	4
A3	B1	5.3250	.57276	2
	B2	14.7900	.21213	2
	Total	10.0575	5.47599	4
Total	B1	5.0433	1.30322	6
	B2	15.9083	1.27597	6
	Total	10.4758	5.80577	12

Tests of Between-Subjects Effects

Dependent Variable: Kandungan Fenol Total (mg/g)

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	367.984 ^a	5	73.597	158.094	.000
Intercept	1316.917	1	1316.917	2828.886	.000
Varietas	1.394	2	.697	1.498	.297
Perlakuan	354.145	1	354.145	760.743	.000

Varietas * Perlakuan	12.445	2	6.222	13.366	.006
Error	2.793	6	.466		
Total	1687.694	12			
Corrected Total	370.777	11			

a. R Squared = .992 (Adjusted R Squared = .986)

Kandungan Fenolik Total (mg/g)

Duncan^a

Interaksi Varietas dan Perlakuan Jeruk	N	Subset for alpha = 0.05			
		1	2	3	4
A2B1	2	3.6050			
A3B1	2		5.3250		
A1B1	2		6.2000		
A3B2	2			14.7900	
A1B2	2			15.5850	
A2B2	2				17.3500
Sig.		1.000	.247	.288	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 2.000.

Kandungan Fenolik Total (mg/g)

Duncan^{a,b}

Perlakuan jeruk	N	Subset	
		1	2
Segar	6	5.0433	
Kering	6		15.9083
Sig.		1.000	1.000

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .310.

- a. Uses Harmonic Mean Sample Size = 6.000.
- b. Alpha = .05.

3. Analisis Antioksidan

Descriptive Statistics

Dependent Variable: Nilai IC50 (mg/ml)

Varietas	Perlakuan	Mean	Std. Deviation	N
Jeruk	Jeruk			
A1	B1	14697.8800	3310.61738	2
	B2	22395.2550	24815.25488	2
	Total	18546.5675	15121.80152	4
A2	B1	16940.7900	1510.77606	2
	B2	3312.8500	445.12372	2
	Total	10126.8200	7920.46564	4
A3	B1	26478.6050	5170.69712	2
	B2	10798.4250	774.57184	2
	Total	18638.5150	9542.95753	4
Total	B1	19372.4250	6269.01537	6
	B2	12168.8433	14045.40701	6
	Total	15770.6342	11031.13291	12

Tests of Between-Subjects Effects

Dependent Variable: Nilai IC50 (mg/ml)

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	681971114.139 ^a	5	136394222.828	1.246	.392
Intercept	2984554824.226	1	2984554824.226	27.274	.002

Varietas	191132738.773	2	95566369.386	.873	.465
Perlakuan	155674766.485	1	155674766.485	1.423	.278
Varietas* Perlakuan	335163608.882	2	167581804.441	1.531	.290
Error	656573711.752	6	109428951.959		
Total	4323099650.117	12			
	1338544825.891	11			

a. R Squared = .509 (Adjusted R Squared = .101)

Lampran 8. Perhitungan rendemen kulit jeruk pengering *Freeze dry*

KODE SAMPSEL	BUAH UTUH (gram)	KULIT (gram)	SERBUK (gram)	RENDEMEN (%)
A1	2866	439	142.1	32.37
A2	1996	440	101.1	22.98
A3	1627	407	81.0	19.90

KETERANGAN

A1 = JERUK KEPROK

A2 = JERUK SIAM

A3 = JERUK BALI


Rendemen % = gr serbuk/gr kulit *100

Lampiran 9. Hasil cek plagiat

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