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LAMPIRAN

Lampiran 2. Prosedur Analisis Kimia *Snack Noodle* Campolay

A. Kadar Air (AOAC, 2005)

Analisis kadar air dilakukan dengan menggunakan metode oven. Cawan porselen yang akan digunakan dioven terlebih dahulu dengan suhu 100°C-105°C selama 30 menit. Cawan yang telah dioven, didinginkan dalam desikator lalu di timbang (A). Sampel ditimbang sebanyak 2 gram didalam cawan yang sudah ditimbang (B). Kemudian dioven selama 6 jam pada suhu 100°C-105°C. Setelah itu, sampel didinginkan didalam desikator selama 30 menit lalu ditimbang (C). Penentuan kadar air dihitung dengan rumus sebagai berikut:

$$\text{Kadar Air (\%)} = \frac{B - C}{B - A} \times 100\%$$

B. Kadar Protein (AOAC, 2011)

Analisis kadar protein akan dilakukan dengan metode Kjeltex BUCHI.

- Timbang 1 gram sampel ke dalam tabuk kjeltex
- Tambahkan 1 gram campuran selenium dan 12 ml H₂SO₄ pekat
- Nyalakan Kjeltex Digester K-446, destruksi pada suhu 420°C selama 2 jam
- Matikan Kjeltex Digester K-446, angkat rak tabung dan dinginkan
- Tambahkan 3 tetes indikator PP 1%, 50 ml NaOH 40% dan 25 ml air suling
- Destilasi dengan Buchi Distillation unit K-355, hingga 3 kali volume penampung asam borat 4%
- Titrasi destilat dengan larutan HCL 0,2 N hingga titik akhir (merah)
- Lakukan penetapan blanko
- Kadar protein di hitung dengan

$$\text{Normalitas} = \frac{V_p \times F_p \times 190.6}{m \text{ (gram)}}$$

Keterangan :

V_p : volume penitaran (ml)

F_p : factor pengenceran

190.6 : bst Na₂B₄O₇. 10 H₂O

$$\text{Kadar Protein} = \frac{(V_s - V_b) \times N \times 1.4007 \times f_k}{m \text{ (gram)}}$$

Keterangan :

V_s : Volume sampel

V_b : Volume blanko

N : Normalitas penitar

M : Bobot sampel m (gram)

F_k : Faktor konversi untuk protein

Lampiran 3. Data SPSS Uji Mutu Fisik, Kimia dan Sensori

A. Uji Mutu Fisik Rendemen

Formula	Perbandingan Tepung	Penambahan Guar gum	Ulangan	Rendemen
A1B1	100 : 0	0,10%	1	79,960
A1B1	100 : 0	0,10%	2	76,970
A1B2	100 : 0	0,20%	1	77,560
A1B2	100 : 0	0,20%	2	77,580
A2B1	90 : 10	0,10%	1	76,130
A2B1	90 : 10	0,10%	2	75,910
A2B2	90 : 10	0,20%	1	75,780
A2B2	90 : 10	0,20%	2	75,910
A3B1	80 : 20	0,10%	1	74,410
A3B1	80 : 20	0,10%	2	74,750
A3B2	80 : 20	0,20%	1	73,880
A3B2	80 : 20	0,20%	2	73,140

Descriptive Statistics

Dependent Variable: Rendemen

Perbandingan Tepung Campolay dan Tepung Mocaf	Guargum	Mean	Std. Deviation	N
100 : 0	0.10%	78.46500	2.114249	2
	0.20%	77.57000	.014142	2
	Total	78.01750	1.325553	4
90 : 10	0.10%	76.02000	.155563	2
	0.20%	75.84500	.091924	2
	Total	75.93250	.145230	4
80 : 20	0.10%	74.58000	.240416	2
	0.20%	73.51000	.523259	2
	Total	74.04500	.701546	4
Total	0.10%	76.35500	1.999097	6
	0.20%	75.64167	1.837938	6
	Total	75.99833	1.868363	12

Tests of Between-Subjects Effects

Dependent Variable: Rendemen

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	33.564 ^a	5	6.713	8.331	.011
Intercept	69308.960	1	69308.960	86017.946	.000
FaktorA	31.588	2	15.794	19.601	.002
FaktorB	1.527	1	1.527	1.895	.218
FaktorA *	.450	2	.225	.279	.766
FaktorB					
Error	4.834	6	.806		
Total	69347.359	12			
Corrected Total	38.399	11			

a. R Squared = .874 (Adjusted R Squared = .769)

Rendemen

Duncan^{a,b}

Perbandingan Tepung Campolay dan Tepung Mocaf	N	Subset		
		1	2	3
80 : 20	4	74.04500		
90 : 10	4		75.93250	
100 : 0	4			78.01750
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) = .806.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.

B. Uji Mutu Kimia Kadar air

Formula	Perbandingan Tepung	Penambahan Guar gum	Ulangan	Kadar Air
A1B1	100 : 0	0,10%	1	2,210
A1B1	100 : 0	0,10%	2	2,070
A1B2	100 : 0	0,20%	1	2,020
A1B2	100 : 0	0,20%	2	1,930
A2B1	90 : 10	0,10%	1	2,400
A2B1	90 : 10	0,10%	2	2,060
A2B2	90 : 10	0,20%	1	1,930
A2B2	90 : 10	0,20%	2	1,890
A3B1	80 : 20	0,10%	1	1,110
A3B1	80 : 20	0,10%	2	1,080
A3B2	80 : 20	0,20%	1	1,160
A3B2	80 : 20	0,20%	2	1,000

Descriptive Statistics

Dependent Variable: KadarAir

Perbandingan Tepung Campolay dan Tepung Mocaf	Guargum	Mean	Std. Deviation	N
100 : 0	0.10%	2.14000	.098995	2
	0.20%	1.97500	.063640	2
	Total	2.05750	.117011	4
90 : 10	0.10%	2.23000	.240416	2
	0.20%	1.91000	.028284	2
	Total	2.07000	.231661	4
80 : 20	0.10%	1.09500	.021213	2
	0.20%	1.08000	.113137	2
	Total	1.08750	.067020	4
Total	0.10%	1.82167	.576244	6
	0.20%	1.65500	.450278	6
	Total	1.73833	.500669	12

Tests of Between-Subjects Effects

Dependent Variable: KadarAir

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	2.672 ^a	5	.534	37.410	.000
Intercept	36.262	1	36.262	2538.737	.000
FaktorA	2.542	2	1.271	88.978	.000
FaktorB	.083	1	.083	5.834	.052
FaktorA *	.047	2	.023	1.628	.272
FaktorB					
Error	.086	6	.014		
Total	39.019	12			
Corrected Total	2.757	11			

a. R Squared = .969 (Adjusted R Squared = .943)

KadarAir

Duncan^{a,b}

Perbandingan Tepung Campolay dan Tepung Mocaf	N	Subset	
		1	2
80 : 20	4	1.08750	
100 : 0	4		2.05750
90 : 10	4		2.07000
Sig.		1.000	.887

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .014.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.

C. Uji Mutu Sensori Warna

Formula	Perbandingan Tepung	Penambahan Guar gum	Ulangan	QDA Warna
A1B1	100 : 0	0,10%	1	4,040
A1B1	100 : 0	0,10%	2	4,950
A1B2	100 : 0	0,20%	1	5,970
A1B2	100 : 0	0,20%	2	5,620
A2B1	90 : 10	0,10%	1	5,020
A2B1	90 : 10	0,10%	2	5,620
A2B2	90 : 10	0,20%	1	5,740
A2B2	90 : 10	0,20%	2	6,510
A3B1	80 : 20	0,10%	1	6,280
A3B1	80 : 20	0,10%	2	6,430
A3B2	80 : 20	0,20%	1	5,590
A3B2	80 : 20	0,20%	2	6,300

Descriptive Statistics

Dependent Variable: QDAWarna

Perbandingan Tepung Campolay dan Tepung Mocaf	Guargum	Mean	Std. Deviation	N
100 : 0	0.10%	4.49500	.643467	2
	0.20%	5.79500	.247487	2
	Total	5.14500	.849569	4
90 : 10	0.10%	5.32000	.424264	2
	0.20%	6.12500	.544472	2
	Total	5.72250	.612230	4
80 : 20	0.10%	6.35500	.106066	2
	0.20%	5.94500	.502046	2
	Total	6.15000	.379210	4
Total	0.10%	5.39000	.903283	6
	0.20%	5.95500	.379197	6
	Total	5.67250	.723390	12

Tests of Between-Subjects Effects

Dependent Variable: QDAWarna

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	4.541 ^a	5	.908	4.485	.048
Intercept	386.127	1	386.127	1906.722	.000
FaktorA	2.035	2	1.018	5.025	.052
FaktorB	.958	1	.958	4.729	.073
FaktorA * FaktorB	1.548	2	.774	3.823	.085
Error	1.215	6	.203		
Total	391.883	12			
Corrected Total	5.756	11			

a. R Squared = .789 (Adjusted R Squared = .613)

QDAWarna

Duncan^{a,b}

Perbandingan Tepung Campolay dan Tepung Mocaf	N	Subset	
		1	2
100 : 0	4	5.14500	
90 : 10	4	5.72250	5.72250
80 : 20	4		6.15000
Sig.		.119	.228

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .203.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.

D. Uji Mutu Sensori Aroma

Formula	Perbandingan Tepung	Penambahan Guar gum	Ulangan	QDA Aroma
A1B1	100 : 0	0,10%	1	7,350
A1B1	100 : 0	0,10%	2	7,880
A1B2	100 : 0	0,20%	1	6,870
A1B2	100 : 0	0,20%	2	7,350
A2B1	90 : 10	0,10%	1	7,840
A2B1	90 : 10	0,10%	2	7,370
A2B2	90 : 10	0,20%	1	7,390
A2B2	90 : 10	0,20%	2	7,310
A3B1	80 : 20	0,10%	1	6,910
A3B1	80 : 20	0,10%	2	7,100
A3B2	80 : 20	0,20%	1	7,240
A3B2	80 : 20	0,20%	2	7,570

Descriptive Statistics

Dependent Variable: QDAAroma

Perbandingan Tepung Campolay dan Tepung Mocaf	Guargum	Mean	Std. Deviation	N
100 : 0	0.10%	7.61500	.374767	2
	0.20%	7.11000	.339411	2
	Total	7.36250	.412583	4
90 : 10	0.10%	7.60500	.332340	2
	0.20%	7.35000	.056569	2
	Total	7.47750	.244046	4
80 : 20	0.10%	7.00500	.134350	2
	0.20%	7.40500	.233345	2
	Total	7.20500	.278388	4
Total	0.10%	7.40833	.389123	6
	0.20%	7.28833	.232931	6
	Total	7.34833	.312114	12

Tests of Between-Subjects Effects

Dependent Variable: QDAAroma

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.630 ^a	5	.126	1.711	.265
Intercept	647.976	1	647.976	8800.037	.000
FaktorA	.150	2	.075	1.017	.417
FaktorB	.043	1	.043	.587	.473
FaktorA *	.437	2	.218	2.966	.127
FaktorB	.442	6	.074		
Error	.442	6	.074		
Total	649.048	12			
Corrected Total	1.072	11			

a. R Squared = .588 (Adjusted R Squared = .244)

QDAAroma

Duncan^{a,b}

Perbandingan Tepung Campolay dan Tepung Mocaf	N	Subset
		1
80 : 20	4	7.20500
100 : 0	4	7.36250
90 : 10	4	7.47750
Sig.		.219

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .074.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.

E. Uji Mutu Sensori Rasa Asin

Formula	Perbandingan Tepung	Penambahan Guar gum	Ulangan	QDA Rasa Asin
A1B1	100 : 0	0,10%	1	4,030
A1B1	100 : 0	0,10%	2	4,170
A1B2	100 : 0	0,20%	1	6,870
A1B2	100 : 0	0,20%	2	4,190
A2B1	90 : 10	0,10%	1	3,930
A2B1	90 : 10	0,10%	2	4,100
A2B2	90 : 10	0,20%	1	4,100
A2B2	90 : 10	0,20%	2	4,030
A3B1	80 : 20	0,10%	1	4,310
A3B1	80 : 20	0,10%	2	4,320
A3B2	80 : 20	0,20%	1	4,170
A3B2	80 : 20	0,20%	2	4,070

Descriptive Statistics

Dependent Variable: QDARasaAsin

Perbandingan Tepung Campolay dan Tepung Mocaf	Guargum	Mean	Std. Deviation	N
100 : 0	0.10%	4.10000	.098995	2
	0.20%	5.53000	1.895046	2
	Total	4.81500	1.371848	4
90 : 10	0.10%	4.01500	.120208	2
	0.20%	4.06500	.049497	2
	Total	4.04000	.080416	4
80 : 20	0.10%	4.31500	.007071	2
	0.20%	4.12000	.070711	2
	Total	4.21750	.119826	4
Total	0.10%	4.14333	.154876	6
	0.20%	4.57167	1.127553	6
	Total	4.35750	.799274	12

Tests of Between-Subjects Effects

Dependent Variable: QDARasaAsin

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	3.404 ^a	5	.681	1.128	.436
Intercept	227.854	1	227.854	377.351	.000
FaktorA	1.319	2	.659	1.092	.394
FaktorB	.550	1	.550	.912	.377
FaktorA * FaktorB	1.535	2	.768	1.271	.347
Error	3.623	6	.604		
Total	234.881	12			
Corrected Total	7.027	11			

a. R Squared = .484 (Adjusted R Squared = .055)

QDARasaAsin

Duncan^{a,b}

Perbandingan Tepung Campolay dan Tepung Mocaf	N	Subset
		1
90 : 10	4	4.04000
80 : 20	4	4.21750
100 : 0	4	4.81500
Sig.		.221

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .604.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.

F. Uji Mutu Sensori Rasa Gurih

Formula	Perbandingan Tepung	Penambahan Guar gum	Ulangan	QDA Rasa Gurih
A1B1	100 : 0	0,10%	1	4,830
A1B1	100 : 0	0,10%	2	4,200
A1B2	100 : 0	0,20%	1	4,390
A1B2	100 : 0	0,20%	2	4,620
A2B1	90 : 10	0,10%	1	4,660
A2B1	90 : 10	0,10%	2	4,560
A2B2	90 : 10	0,20%	1	4,850
A2B2	90 : 10	0,20%	2	4,540
A3B1	80 : 20	0,10%	1	4,510
A3B1	80 : 20	0,10%	2	4,430
A3B2	80 : 20	0,20%	1	4,520
A3B2	80 : 20	0,20%	2	4,360

Descriptive Statistics

Dependent Variable: QDARasaGurih

Perbandingan Tepung Campolay dan Tepung Mocaf	Guargum	Mean	Std. Deviation	N
100 : 0	0.10%	4.51500	.445477	2
	0.20%	4.50500	.162635	2
	Total	4.51000	.273861	4
90 : 10	0.10%	4.61000	.070711	2
	0.20%	4.69500	.219203	2
	Total	4.65250	.141745	4
80 : 20	0.10%	4.47000	.056569	2
	0.20%	4.44000	.113137	2
	Total	4.45500	.075056	4
Total	0.10%	4.53167	.213112	6
	0.20%	4.54667	.177501	6
	Total	4.53917	.187154	12

Tests of Between-Subjects Effects

Dependent Variable: QDARasaGurih

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.091 ^a	5	.018	.373	.851
Intercept	247.248	1	247.248	5046.744	.000
FaktorA	.083	2	.042	.848	.474
FaktorB	.001	1	.001	.014	.910
FaktorA *	.008	2	.004	.077	.927
FaktorB					
Error	.294	6	.049		
Total	247.634	12			
Corrected Total	.385	11			

a. R Squared = .237 (Adjusted R Squared = -.399)

QDARasaGurih

Duncan^{a,b}

Perbandingan Tepung Campolay dan Tepung Mocaf	N	Subset
		1
80 : 20	4	4.45500
100 : 0	4	4.51000
90 : 10	4	4.65250
Sig.		.268

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .049.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.

G. Uji Mutu Sensori Tekstur Mi

Formula	Perbandingan Tepung	Penambahan Guar gum	Ulangan	QDA Tekstur Mi
A1B1	100 : 0	0,10%	1	1,990
A1B1	100 : 0	0,10%	2	2,110
A1B2	100 : 0	0,20%	1	2,100
A1B2	100 : 0	0,20%	2	2,330
A2B1	90 : 10	0,10%	1	2,840
A2B1	90 : 10	0,10%	2	3,230
A2B2	90 : 10	0,20%	1	2,980
A2B2	90 : 10	0,20%	2	2,880
A3B1	80 : 20	0,10%	1	3,160
A3B1	80 : 20	0,10%	2	4,200
A3B2	80 : 20	0,20%	1	3,170
A3B2	80 : 20	0,20%	2	3,260

Descriptive Statistics

Dependent Variable: QDATekstur

Perbandingan Tepung Campolay dan Tepung Mocaf	Guargum	Mean	Std. Deviation	N
100 : 0	0.10%	2.05000	.084853	2
	0.20%	2.21500	.162635	2
	Total	2.13250	.142449	4
90 : 10	0.10%	3.03500	.275772	2
	0.20%	2.93000	.070711	2
	Total	2.98250	.175190	4
80 : 20	0.10%	3.68000	.735391	2
	0.20%	3.21500	.063640	2
	Total	3.44750	.503678	4
Total	0.10%	2.92167	.814799	6
	0.20%	2.78667	.468430	6
	Total	2.85417	.637559	12

Tests of Between-Subjects Effects

Dependent Variable: QDATekstur

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	3.812 ^a	5	.762	6.935	.018
Intercept	97.755	1	97.755	889.290	.000
FaktorA	3.557	2	1.779	16.180	.004
FaktorB	.055	1	.055	.497	.507
FaktorA *	.200	2	.100	.909	.452
FaktorB					
Error	.660	6	.110		
Total	102.227	12			
Corrected Total	4.471	11			

a. R Squared = .852 (Adjusted R Squared = .730)

QDATekstur

Duncan^{a,b}

Perbandingan Tepung Campolay dan Tepung Mocaf	N	Subset	
		1	2
100 : 0	4	2.13250	
90 : 10	4		2.98250
80 : 20	4		3.44750
Sig.		1.000	.095

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .110.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.

H. Uji Mutu Sensori Tekstur Permukaan Mi

Formula	Perbandingan Tepung	Penambahan Guar gum	Ulangan	QDA Tekstur Permukaan Mi
A1B1	100 : 0	0,10%	1	4,420
A1B1	100 : 0	0,10%	2	4,350
A1B2	100 : 0	0,20%	1	4,810
A1B2	100 : 0	0,20%	2	4,690
A2B1	90 : 10	0,10%	1	5,090
A2B1	90 : 10	0,10%	2	5,490
A2B2	90 : 10	0,20%	1	5,650
A2B2	90 : 10	0,20%	2	4,850
A3B1	80 : 20	0,10%	1	5,880
A3B1	80 : 20	0,10%	2	5,320
A3B2	80 : 20	0,20%	1	5,550
A3B2	80 : 20	0,20%	2	4,960

Descriptive Statistics

Dependent Variable: QDATeksturPermukaan

Perbandingan Tepung Campolay dan Tepung Mocaf	Guargum	Mean	Std. Deviation	N
100 : 0	0.10%	4.38500	.049497	2
	0.20%	4.75000	.084853	2
	Total	4.56750	.218232	4
90 : 10	0.10%	5.29000	.282843	2
	0.20%	5.25000	.565685	2
	Total	5.27000	.365878	4
80 : 20	0.10%	5.60000	.395980	2
	0.20%	5.25500	.417193	2
	Total	5.42750	.387245	4
Total	0.10%	5.09167	.605555	6
	0.20%	5.08500	.409378	6
	Total	5.08833	.492818	12

Tests of Between-Subjects Effects

Dependent Variable: QDATeksturPermukaan

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	1.931 ^a	5	.386	3.129	.099
Intercept	310.694	1	310.694	2517.437	.000
FaktorA	1.677	2	.839	6.795	.029
FaktorB	.000	1	.000	.001	.975
FaktorA *	.254	2	.127	1.028	.413
FaktorB	.741	6	.123		
Error					
Total	313.365	12			
Corrected Total	2.672	11			

a. R Squared = .723 (Adjusted R Squared = .492)

QDATeksturPermukaan

Duncan^{a,b}

Perbandingan Tepung Campolay dan Tepung Mocaf	N	Subset	
		1	2
100 : 0	4	4.56750	
90 : 10	4		5.27000
80 : 20	4		5.42750
Sig.		1.000	.549

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .123.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.

I. Uji Mutu Sensori Aftertaste

Formula	Perbandingan Tepung	Penambahan Guar gum	Ulangan	QDA Aftertaste
A1B1	100 : 0	0,10%	1	6,800
A1B1	100 : 0	0,10%	2	6,700
A1B2	100 : 0	0,20%	1	6,730
A1B2	100 : 0	0,20%	2	6,990
A2B1	90 : 10	0,10%	1	6,910
A2B1	90 : 10	0,10%	2	7,000
A2B2	90 : 10	0,20%	1	6,690
A2B2	90 : 10	0,20%	2	7,590
A3B1	80 : 20	0,10%	1	6,300
A3B1	80 : 20	0,10%	2	7,020
A3B2	80 : 20	0,20%	1	6,700
A3B2	80 : 20	0,20%	2	6,520

Descriptive Statistics

Dependent Variable: QDAAftertaste

Perbandingan Tepung Campolay dan Tepung Mocaf	Guargum	Mean	Std. Deviation	N
100 : 0	0.10%	6.75000	.070711	2
	0.20%	6.86000	.183848	2
	Total	6.80500	.130256	4
90 : 10	0.10%	6.95500	.063640	2
	0.20%	7.14000	.636396	2
	Total	7.04750	.384393	4
80 : 20	0.10%	6.66000	.509117	2
	0.20%	6.61000	.127279	2
	Total	6.63500	.304357	4
Total	0.10%	6.78833	.268210	6
	0.20%	6.87000	.383719	6
	Total	6.82917	.318504	12

Tests of Between-Subjects Effects

Dependent Variable: QDAAftertaste

Source	Type III Sum of Squares	df	Mean Square	F	Sig.
Corrected Model	.393 ^a	5	.079	.651	.673
Intercept	559.650	1	559.650	4642.795	.000
FaktorA	.344	2	.172	1.426	.311
FaktorB	.020	1	.020	.166	.698
FaktorA *	.029	2	.014	.120	.889
FaktorB					
Error	.723	6	.121		
Total	560.766	12			
Corrected Total	1.116	11			

a. R Squared = .352 (Adjusted R Squared = -.188)

QDAAftertaste

Duncan^{a,b}

Perbandingan Tepung Campolay dan Tepung Mocaf	N	Subset
		1
80 : 20	4	6.63500
100 : 0	4	6.80500
90 : 10	4	7.04750
Sig.		.156

Means for groups in homogeneous subsets are displayed.

Based on observed means.

The error term is Mean Square(Error) = .121.

a. Uses Harmonic Mean Sample Size = 4.000.

b. Alpha = .05.