

LAMPIRAN

Lampiran 1

Inform Consent

Lampiran 2

Quisoner

Lampiran 3**Daftar hadir**

Lampiran 4

Data Panelis

NO	Warna					Aroma					Rasa					Tekstur					Penerimaan Keseluruhan				
	f1	f2	f3	f4	f5	f1	f2	f3	f4	f5	f1	f2	f3	f4	f5	f1	f2	f3	f4	f5	f1	f2	f3	f4	f5
1	3	4	3	3	3	3	4	4	4	3	4	5	5	4	3	3	4	3	3	3	4	3	4	4	3
2	4	3	2	3	2	3	4	2	3	3	4	4	3	3	3	4	4	3	3	3	3	5	4	4	4
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5	4	4	3	3	3	3	2	4	4	3	3	2	4	4	3	3	2	3	3	3	3	4	5	4	5
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7	4	3	4	4	4	4	3	4	4	3	3	3	3	4	4	3	3	3	3	3	3	1	1	4	4
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10	4	4	3	4	4	3	3	4	3	3	4	4	4	3	3	3	4	4	3	3	4	3	3	4	4

Lampiran 5

Hasil lab

Lampiran 6

Tabel Kandungan Gizi

a. Energi

Bahan	Berat F0 (gr)	F0	Berat F4 (gr)	F4
Ikan gabus	100	80	60	48
Hati ayam	0	0	40	104,4
Tepung tapioca	20	72,6	20	72,6
Tepung terigu	10	33,3	10	33,3
Telur ayam	20	30,8	20	30,8
Total		216,7		289,1

b. Protein

Bahan	Berat F0 (gr)	F0	Berat (grm)	F4
Ikan gabus	100	16,2	60	10,94
Hati ayam	0	0	40	9,72
Tepung tapioca	20	0,22	20	0,22
Tepung terigu	10	0,9	10	0,9
Telur ayam	20	2,48	20	2,48
Total		19,8		24,26

c. Lemak

Bahan	Berat F0 (gr)	F0	Berat (grm)	F4
Ikan gabus	100	0,5	60	0,3
Hati ayam	0	0	40	6,44
Tepung tapioca	20	0,1	20	0,1
Tepung terigu	10	0,1	10	0,1
Telur ayam	20	2,16	20	2,16
Total		2,86		9,1

d. Karbohidrat

Bahan	Berat F0 (gr)	F0	Berat (grm)	F4
Ikan gabus	100	2,6	60	0,64
Hati ayam	0	0	40	1,56
Tepung tapioca	20	17,64	20	17,64
Tepung terigu	10	7,72	10	7,72
Telur ayam	20	0,14	20	0,14
Total		28,1		27,7

Hasil kadar zat besi

No	Sampel	Hasil
1	F0	6,19
2	F4	15,02

Perhitungan per potong/30 gram

$$\begin{aligned} F0 &= 6,19 \text{ ppm} \times 30 \text{ g} = 185,7 \text{ mg/g} \\ &= 185,7/1000 \\ &= 0,1857 \text{ mg/g} \end{aligned}$$

$$\begin{aligned} F4 &= 15,02 \text{ ppm} \times 30 \text{ g} = 450,6 \text{ mg/g} \\ &= 450,6/1000 \\ &= 0,4506 \text{ mg/g} \end{aligned}$$

Perhitungan per 100 gram

$$\begin{aligned} F0 &= 6,19 \text{ ppm} \times 100 \text{ g} = 619 \text{ mg/g} \\ &= 619/1000 \\ &= 0,619 \text{ mg/g} \end{aligned}$$

$$\begin{aligned} F4 &= 15,02 \text{ ppm} \times 100 \text{ g} = 1502 \text{ mg/g} \\ &= 1502/1000 \\ &= 1,502 \text{ mg/g} \end{aligned}$$

1. Energi

Kandungan gizi per resep

$$F0 = 338,8 \text{ kkal}$$

$$F4 = 377,9 \text{ kkal}$$

Kandungan gizi per potong

$$F0 = \frac{338,8}{8} = 42,35 \text{ kkal}$$

$$F4 = \frac{377,9}{8} = 47,23 \text{ kkal}$$

Kandungan gizi per 100 gram produk

$$F0 = \frac{100 \times 42,35}{160} = 26,47 \text{ kkal}$$

$$F4 = \frac{100 \times 47,23}{160} = 29,52 \text{ kkal}$$

2. Protein

Kandungan gizi per resep

$$F0 = 20,78 \text{ kkal}$$

$$F4 = 25,24 \text{ kkal}$$

Kandungan gizi per potong

$$F0 = \frac{20,78}{8} = 2,59 \text{ kkal}$$

$$F4 = \frac{25,24}{8} = 3,15 \text{ kkal}$$

Kandungan gizi per 100 gram produk

$$F0 = \frac{100}{160} \times 19,8 = 12,37 \text{ kkal}$$

$$F4 = \frac{100}{160} \times 24,26 = 15,16 \text{ kkal}$$

3. Lemak

Kandungan gizi per resep

$$F0 = 12,46 \text{ kkal}$$

$$F4 = 18,75 \text{ kkal}$$

Kandungan gizi per potong

$$F0 = \frac{12,46}{8} = 1,55$$

$$F4 = \frac{18,75}{8} = 2,34$$

Kandungan gizi per 100 gram produk

$$F0 = \frac{100}{160} \times 2,86 = 1,78 \text{ kkal}$$

$$F4 = \frac{100}{160} \times 9,1 = 5,6 \text{ kkal}$$

4. Karbohidrat

Kandungan gizi per resep

$$F0 = 35,43 \text{ kkal}$$

$$F4 = 35,03 \text{ kkal}$$

Kandungan gizi per potong

$$F0 = \frac{35,43}{8} = 4,42 \text{ kkal}$$

$$F4 = \frac{35,03}{8} = 4,37 \text{ kkal}$$

Kandungan gizi per 100 gram produk

$$F0 = \frac{100}{160} \times 28,1 = 17,56 \text{ kkal}$$

$$F4 = \frac{100}{160} \times 27,7 = 17,31 \text{ kkal}$$

Lampiran 7

Perhitungan Skala Likert

Perhitungan yang digunakan untuk mengetahui daya terima dihitung persentase skor dengan rumus sebagai berikut:

$$\% = \frac{n}{N} \times 100$$

Keterangan :

% = Skor Persentase

n = Jumlah Skor yang diperoleh

N = Skor local (skor tertinggi x jumlah panelis)

Untuk mengubah data skor persentase menjadi nilai kesukaan panelis, analisisnya sebagai berikut:

Nilai tertinggi = 5 (sangat suka)

Nilai terendah = 1 (sangat tidak suka)

Jumlah panelis = 30 orang

Skor maximum = jumlah panelis x nilai tertinggi
 = 30 x 1
 = 30

Persentas maximum = $\frac{\text{skor maximum}}{\text{skor maximum}} \times 100\%$
 = $\frac{150}{150} \times 100 \%$

Persentas manimum = $\frac{\text{skor manimum}}{\text{skor maximum}} \times 100\%$
 = $\frac{30}{150} \times 100 \%$
 = 20 %

$$\begin{aligned}
 \text{Rentang} &= \% \text{ maximum} - \% \text{ minimum} \\
 &= 100\% - 20\% \\
 &= 80\%
 \end{aligned}$$

$$\begin{aligned}
 \text{Interval persentase} &= \text{rentang} : \text{criteria} \\
 &= 80\% : 5 \\
 &= 16\%
 \end{aligned}$$

Berdasarkan hasil perhitungan tersebut dibuat interval persentase dan daya terima panelis seperti tabel 7

Tabel 7
Interval Persentasi & Daya Terima Panelis

Persentase %	Daya Terima & Kriteria
84 – 100	Sangat Suka
68 – 83	Suka
52 – 67	Netral
36 – 51	Tidak suka
20 – 35	Sangat Tidak Suka

Sumber : Likert, 1932

Lampiran 8

Dokumentasi Penelitian

1. Persiapan Bahan-bahan





2. Dokumentasi panelis



3. Label dan Kemasan

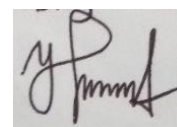


INVOICE TRANSLATION			
Customer: Helen Novtashia	Payment of: Abstract translation Transfer via bank BRI 009801096393505		
Item	Quantity	Price	Total price
Kajian Pembuatan <i>Fish Stick</i> Ikan Gabus (<i>Channa Striata</i>) Dengan Substitusi Hati Ayam Sebagai Makanan Tinggi Zat The Study of Making Snakehead Murrel (Channa Striata) Fish Stick With Chicken Liver Substitution as a Food High in Iron Level	1 page	@IDR 50,000	IDR 50,000
TOTAL PRICE			IDR 50,000

This invoice is used as a proof that the item has been translated by the translator below and as a payment receipt.

Bandar Lampung, 16th June 2021

Translator,



Kristina Estisari, S.S., M.Hum.