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LAMPIRAN

Lampiran 1. Pembuatan tempe kacang merah

Perendaman pertama kacang merah

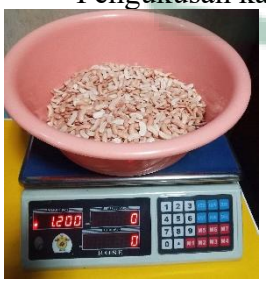
Perebusan kacang merah

Perendaman kedua kacang merah

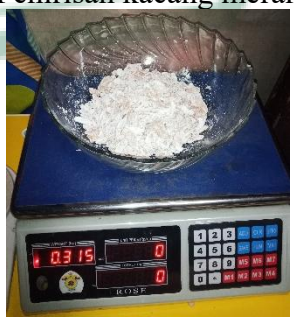
Pengupasan kulit ari kacang merah

Pengukusan kacang merah

Penirisan kacang merah

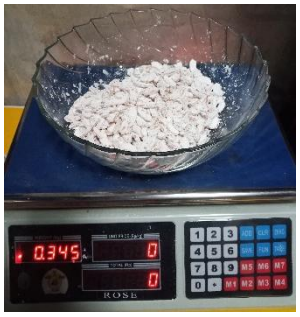


Inokulasi ragi tempe



Pencampuran pati tapioka 5%

Pencampuran pati tapioka 10%



Pencampuran pati tapioka 15%

Fermentasi T0, T1, T2, dan T3

Tempe kacang merah

Lampiran 2. Hasil ANOVA dan DMRT pertumbuhan miselium *Rhizopus* sp.

Hasil ANOVA pada pengamatan pertumbuhan miselium *Rhizopus* sp. inkubasi 24 jam

ANOVA

Skor Ketebalan miselium

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	4.250	3	1.417	17.000	<.001
Within Groups	.667	8	.083		
Total	4.917	11			

Hasil DMRT pada pengamatan pertumbuhan miselium *Rhizopus* sp. inkubasi 24 jam

Skor Ketebalan miselium

Duncan[a]

		Subset for alpha = 0.05	
Takaran pati tapioka	N	1	2
T0	3	2.67	
T1	3	3.00	
T2	3		4.00
T3	3		4.00
Sig.		.195	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Hasil ANOVA pada pengamatan pertumbuhan miselium *Rhizopus* sp. inkubasi 48 jam

ANOVA

Skor Ketebalan miselium

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	2.000	3	.667	8.000	.009
Within Groups	.667	8	.083		
Total	2.667	11			

Hasil DMRT pada pengamatan pertumbuhan miselium *Rhizopus* sp. inkubasi 48 jam

Skor Ketebalan miselium

Duncan[a]

		Subset for alpha = 0.05	
Takaran pati tapioka	N	1	2
T0	3	4.00	
T1	3	4.00	
T2	3	4.33	
T3	3		5.00
Sig.		.212	1.000

Means for groups in homogeneous subsets are displayed.

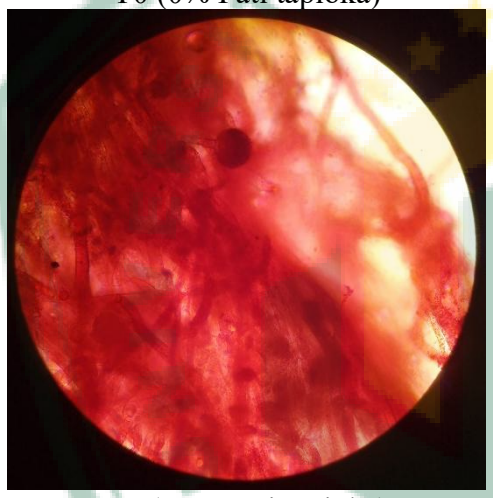
a. Uses Harmonic Mean Sample Size = 3.000.

Lampiran 3. Hasil pengamatan mikroskopis tempe kacang merah

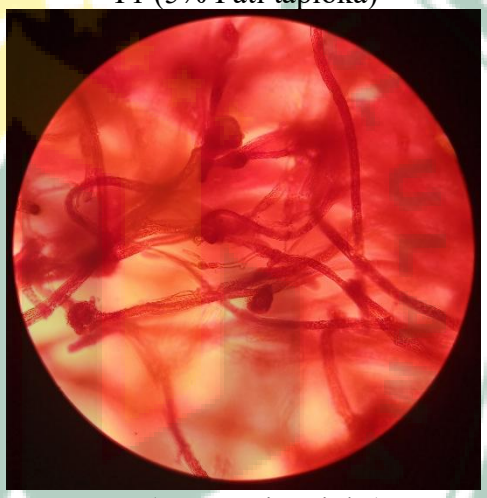
Pengamatan mikroskopis dengan pewarnaan safranin

T0 (0% Pati tapioka)

T1 (5% Pati tapioka)



T2 (10% Pati tapioka)



T3 (15% Pati tapioka)

Lampiran 4. Formulir kuisioner uji organoleptik tempe kacang merah

FORMULIR KUISIONER UJI ORGANOLEPTIK

PRODUK TEMPE KACANG MERAH (*Phaseolus vulgaris* L.)

Nama Panelis :

Hari/Tanggal :

Nomor Telepon :

Instruksi Uji Organoleptik:

1. Amati sampel tempe kacang merah yang telah diberi kode T0, T1, T2, dan T3 dalam dua kondisi perlakuan, yaitu:
   - Kondisi belum digoreng untuk pengamatan parameter warna dan aroma
   - Kondisi sudah digoreng untuk pengujian parameter tekstur dan rasa
2. Pada tahap pengamatan belum digoreng, panelis hanya melakukan observasi terhadap warna dan aroma tanpa mencicipi sampel.
3. Pada tahap pengujian sudah digoreng, panelis mencicipi sampel untuk menilai tekstur dan rasa.
4. Setelah mencicipi setiap sampel, panelis melakukan netralisasi indera pengecap dengan air putih sebelum melanjutkan ke sampel berikutnya.
5. Berikan penilaian menggunakan skala 1–5:
   1 = sangat tidak disukai
   2 = tidak disukai
   3 = cukup disuka
   4 = disukai
   5 = sangat disukai
6. Penilaian dilakukan secara objektif berdasarkan persepsi masing-masing panelis terhadap setiap parameter.

7. Warna tempe kacang merah

T0

T1

T2

T3

8. T0
   Tekstur :
   Aroma :
   Rasa :
   Warna :
9. T1
   Tekstur :
   Aroma :
   Rasa :
   Warna :
10. T2
    Tekstur :
    Aroma :
    Rasa :
    Warna :

11. T3
    Tekstur :
    Aroma :
    Rasa :
    Warna :