

LAMPIRAN

Lampiran 1. Data Hasil Pengujian

<i>Mocaf Flour (gram)</i>	<i>Glukomanan Flour Percentage (per mass mocaf flour)</i>	<i>Glukomanan Flour (gram)</i>	<i>Water Percentage (per mass flour)</i>	<i>Water (gram)</i>	<i>Egg (gram)</i>
200	0%	0	77	154	44
200	1%	2	82.67	167	44
200	2%	4	94.61	193	44
200	4%	8	125	260	44

<i>Bar Cookies</i>									
0%									
<i>Measurement</i>	1			2			3		
	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>
Panjang (mm)	30	34.28	33.82	30	34.74	34.54	30	34.68	34.32
Lebar (mm)	20	26.7	26.38	20	24.82	24.42	20	24.52	24.12
Tinggi (mm)	5	5.04	5.24	5	6.42	7.76	5	6.58	8.86
Massa (gram)	-	6	4	-	6	4	-	6	4
1%									
<i>Measurement</i>	1			2			3		
	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>
Panjang (mm)	30	33.56	32.42	30	33.62	31.58	30	34.04	33.56
Lebar (mm)	20	24.22	23.84	20	23.68	23.18	20	23.98	23.24
Tinggi (mm)	5	4.96	6.92	5	6.38	11.18	5	5.96	6.9
Massa (gram)	-	5	3	-	5	3	-	6	4
2%									
<i>Measurement</i>	1			2			3		
	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>
Panjang (mm)	30	30.64	28.8	30	31.58	28.64	30	31.8	29.22
Lebar (mm)	20	21.42	19.42	20	22.42	21.18	20	21.12	20.92
Tinggi (mm)	5	4.56	7.22	5	5.78	11.48	5	5.68	11.58
Massa (gram)	-	3	1	-	4	2	-	4	2
4%									
<i>Measurement</i>	1			2			3		
	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>
Panjang (mm)	30	31.46	28.74	30	32.92	31.12	30	32.6	29.5
Lebar (mm)	20	21.44	20.04	20	22.46	20.04	20	23.08	21.04
Tinggi (mm)	5	4.58	9.14	5	5.82	10.62	5	5.14	10.98
Massa (gram)	-	3	1	-	4	2	-	4	2

<i>Cylinder Cookies</i>									
0%									
<i>Measurement</i>	1			2			3		
	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>	<i>Drawing</i>	<i>Hasil Printing</i>	<i>Sesudah Baking</i>
Diameter (mm)	30	37.42	33.8	30	37.58	37.42	30	38.12	37.62
Tinggi (mm)	5	5.66	6.7	5	8.28	9.12	5	8.02	8.12
Massa (gram)	-	7	5	-	9	7	-	9	7

1%									
Measurement	1			2			3		
	Drawing	Hasil Printing	Sesudah Baking	Drawing	Hasil Printing	Sesudah Baking	Drawing	Hasil Printing	Sesudah Baking
Diameter (mm)	30	34.12	30.04	30	34.14	31.68	30	32.82	31.44
Tinggi (mm)	5	5.62	7.22	5	5.86	9.36	5	5.92	10.08
Massa (gram)	-	6	4	-	6	4	-	6	4
2%									
Measurement	1			2			3		
	Drawing	Hasil Printing	Sesudah Baking	Drawing	Hasil Printing	Sesudah Baking	Drawing	Hasil Printing	Sesudah Baking
Diameter (mm)	30	30.02	27.46	30	31.62	29.16	30	31.28	29.12
Tinggi (mm)	5	4.58	6.36	5	5.38	9.38	5	5.34	8.86
Massa (gram)	-	4	2	-	5	3	-	5	3
4%									
Measurement	1			2			3		
	Drawing	Hasil Printing	Sesudah Baking	Drawing	Hasil Printing	Sesudah Baking	Drawing	Hasil Printing	Sesudah Baking
Diameter (mm)	30	30.56	28.14	30	31.48	28.64	30	31.46	28.1
Tinggi (mm)	5	4.36	8.12	5	4.54	4.12	5	4.42	10.32
Massa (gram)	-	4	2	-	5	3	-	5	3

<i>Baking Loss pada Bar Cookies</i>	
Persentase Tepung Glukomanan	<i>Baking Loss</i>
0%	33.33%
1%	37.50%
2%	54.55%
4%	54.55%

<i>Baking Loss of Cylinder Cookies (%)</i>	
0%	24%
1%	33.33%
2%	42.86%
4%	42.86%

Lampiran 2. Dokumentasi Penelitian



