

## LAMPIRAN

### Lampiran 1. *Lay-out* penelitian

C2M1.1	C1M2. 1	C1M2.3
C2M3.1	C1M3.1	C1M5.1
C1M4.2	C1M5.2	C1M3.2
C1M1. 1	C2M3.3	C2M4.2
C2M5.1	C1M4.1	C2M1.3
C1M3. 3	C1M1.2	C2M5.3
C1M2.2	C2M2.3	C2M2.1
C2M4.1	C2M1.2	C2M3.2
C1M5.3	C2M4.3	C1M1.3
C2M2.1	C2M5.2	C1M4.3

Keterangan :

1. C1M1 = CMC 1 % + minyak atsiri serai dan kayu manis 0%
2. C2M1 = CMC 1,5 % + minyak atsiri serai dan kayu manis 0%
3. C1M2 = CMC 1 % + minyak atsiri serai 0,4 %
4. C2M2 = CMC 1,5 % + minyak atsiri serai 0,4 %
5. C1M3 = CMC 1 % + minyak atsiri serai 0,7 %
6. C2M3 = CMC 1,5 % + minyak atsiri serai 0,7 %
7. C1M4 = CMC 1 % + minyak atsiri kayu manis 0,4 %
8. C2M4 = CMC 1,5 % + minyak atsiri kayu manis 0,4 %
9. C1M5 = CMC 1 % + minyak atsiri kayu manis 0,7 %
10. C2M5 = CMC 1,5 % + minyak atsiri kayu manis 0,7 %

## Lampiran 2. Hasil Analisis Sidik Ragam

### a. WVTR (*Water Vapor Transmission Rate*)

Sumber	db	Jumlah Kuadrat	Kuadrat Tengah	F hitung	Prob
Model	9	37.84179126	4.20464347	4.26	0.0169s
Perl	9	37.84179126	4.20464347	4.26	0.0169s
A	1	27.44815332	27.44815332	27.78	0.0004s
B	4	1.96753074	0.49188268	0.50	0.7383ns
A*B	4	8.42610720	2.10652680	2.13	0.1512ns
Galat	10	9.88151886	0.98815189		
Total	19	47.72331012			
R2	0.792941		Akar KTG	0.994058	
CV	2.877273		Rata-rata	34.54862	

Keterangan : ns = tidak berbeda nyata (*non-significant*)

s = berbeda nyata

### b. Kekuatan Tarik (*Tensile Strength*)

Sumber	Db	Jumlah Kuadrat	Kuadrat Tengah	F hitung	Prob
Model	9	0.76446260	0.08494029	6.25	0.0003s
Perl	9	0.76446260	0.08494029	6.25	0.0003s
A	1	0.67807959	0.6780959	49.86	<.0001s
B	4	0.04509787	0.01127447	0.83	0.5224ns
A*B	4	0.04128513	0.01032128	0.76	0.5641ns
Galat	20	0.27199932	0.01359997		
Total	29	1.03646192			
R2	0.737569		Akar KTG	0.116619	
CV	0.307215		Rata-rata	37.96007	

Keterangan : ns = tidak berbeda nyata (*non-significant*)

s = berbeda nyata

c. Pemanjangan (*Elongation*)

Sumber	db	Jumlah Kuadrat	Kuadrat Tengah	F hitung	Prob
Model	9	130510.2301	14501.1367	3.46	0.0100s
Perl	9	130510.2301	14501.1367	3.46	0.0066s
A	1	2.91982	2.91982	0.00	0.9792ns
B	4	38753.84101	9688.46025	2.31	0.0934ns
A*B	4	91753.46931	22938.36733	5.47	0.0039s
Galat	20	83938.2172	4196.9109		
Total	29	214448.4474			
R2	0.608586		Akar KTG	64.78357	
CV	25.73359		Rata-rata	251.7471	

Keterangan : ns = tidak berbeda nyata (*non-significant*)  
s = berbeda nyata

d. Kemampuan Biodegradasi

Sumber	Db	Jumlah Kuadrat	Kuadrat Tengah	F hitung	Prob
Model	9	1297.200000	144.133333	1.32	0.2861ns
Perl	9	1297.200000	144.133333	1.32	0.2861ns
A	1	598.5333333	598.5333333	5.49	0.0295s
B	4	613.8666667	153.4666667	1.41	0.2672ns
A*B	4	84.8000000	21.2000000	0.19	0.9383ns
Galat	20	2178.666667	108.933333		
Total	29	3475.866667			
R2	0.373202		Akar KTG	10.43711	
CV	12.24056		Rata-rata	85.26667	

Keterangan : ns = tidak berbeda nyata (*non-significant*)  
s = berbeda nyata

### Lampiran 3. Pembuatan *Edible Film* dan *Edible Coating*

#### 1. Bahan yang digunakan



a. CMC



b. Minyak Atsiri



c. Gliserol



d. Apel Manalagi

#### 2. Pembuatan larutan CMC



a. Pemanasan Aquades



b. Pencampuran CMC



c. Pengadukan



d. Penambahan Gliserol



e. Penambahan Minyak Atsiri

### 3. Pembuatan *edible film* CMC



a. Larutan CMC

b. Pencetakan

c. Pengeringan

### 4. Pembuatan *edible coating* fresh-cut Apel Manalagi



a. Pencucian Apel



b. Pemotongan Apel



c. Pencelupan pada larutan CMC



d. Apel ditiriskan



e. Pengemasan



f. Penyimpanan

#### Lampiran 4. *Edible Film CMC*



P1 (C1M1)

P2 (C2M1)

P3 (C1M2)

P4 (C2M2)

P5 (C1M3)



P6 (C2M3)

P7 (C1M4)

P8 (C2M4)

P9 (C1M5)

P10 (C2M5)

#### Keterangan :

P1 (C1M1) = CMC 1 % + minyak atsiri 0%

P2 (C2M1) = CMC 1,5 % + minyak atsiri 0%

P3 (C1M2) = CMC 1 % + minyak atsiri serai 0,4 %

P4 (C2M2) = CMC 1,5 % + minyak atsiri serai 0,4 %

P5 (C1M3) = CMC 1 % + minyak atsiri serai 0,7 %

P6 (C2M3) = CMC 1,5 % + minyak atsiri serai 0,7 %

P7 (C1M4) = CMC 1 % + minyak atsiri kayu manis 0,4 %

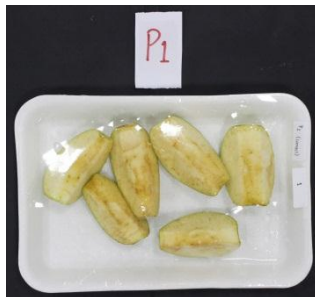
P8 (C2M4) = CMC 1,5 % + minyak atsiri kayu manis 0,4 %

P9 (C1M5) = CMC 1 % + minyak atsiri kayu manis 0,7 %

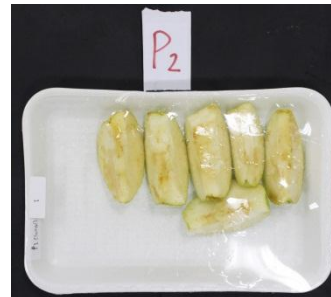
P10 (C2M5) = CMC 1,5 % + minyak atsiri kayu manis 0,7 %

**Lampiran 5. Edible Coating Frsh-cut Apel Manalagi**

a. *Edible Coating Fresh-cut Apel pada hari ke-0*



1. P1



2. P2



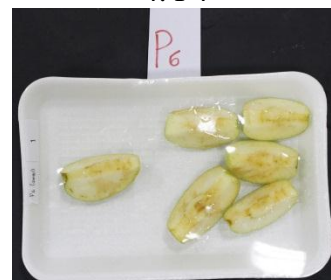
3. P3



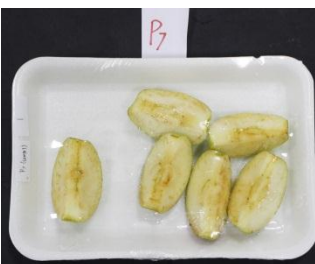
4. P4



5. P5



6. P6



7. P7



8. P8

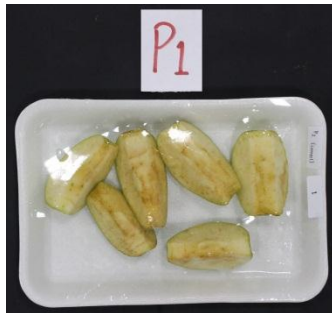


9. P9



10. P10

b. *Edible Coating Fresh-cut Apel pada hari ke-3*



1. P1



2. P2



3. P3



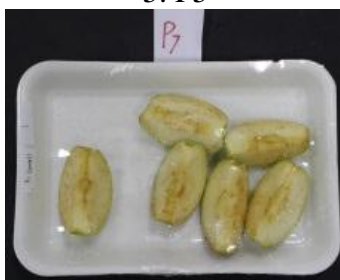
4. P4



5. P5



6. P6



7. P7



8. P8



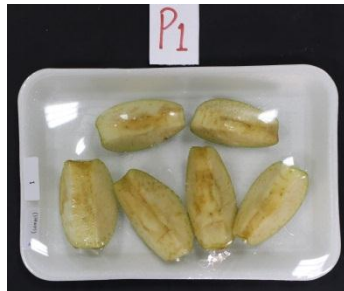
9. P9



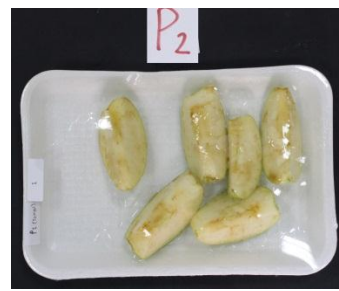
10. P10



c. *Edible Coating Fresh-cut Apel pada hari ke-6*



1. P1



2. P2



3. P3



4. P4



5. P5



6. P6



7. P7



8. P8

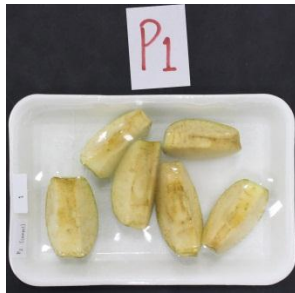


9. P9



10. P10

d. *Edible Coating Fresh-cut Apel pada hari ke-9*



1. P1



2. P2



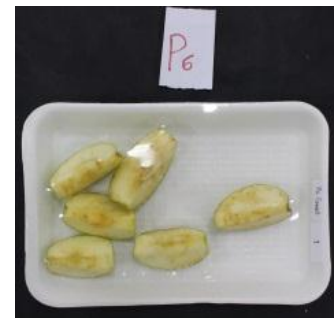
3. P3



4. P4



5. P5



6. P6



7. P7



8. P8



9. P9



10. P10

e. *Edible Coating Fresh-cut Apel pada hari ke-12*



1. P1



2. P2



3. P3



4. P4



5. P5



6. P6



7. P7



8. P8



9. P9



10. P10

f. *Edible Coating Fresh-cut Apel pada hari ke-15*



1. P1



2. P2



3. P3



4. P4



5. P5



6. P6



7. P7



8. P8



9. P9



10. P10