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LAMPIRAN

Lampiran 1. Master Table

a. Rekapitulasi rata-rata nilai kesukaan terhadap warna, rasa dan aroma minuman herbal tinuktuk

No	Warna						Aroma						Rasa					
	0, 501	0, 066	Rata-rata	0, 038	0, 271	Rata-rata	0, 501	0, 066	Rata-rata	0, 038	0, 271	Rata-rata	0, 501	0, 066	Rata-rata	0, 038	0, 271	Rata-rata
1	4	4	4	5	4	4.5	4	4	4	5	3	4	3	4	3.5	4	4	4
2	4	3	3.5	4	4	4	4	4	4	4	4	4	3	3	3	5	4	4.5
3	3	3	3	4	3	3.5	3	2	2.5	4	4	4	3	2	2.5	4	4	4
4	3	4	3.5	4	4	4	2	2	2	5	5	5	3	3	3	5	5	5
5	3	3	3	4	4	4	3	3	3	4	5	4.5	4	4	4	5	4	4.5
6	3	4	3.5	3	3	3	3	3	3	4	4	4	3	3	3	4	3	3.5
7	4	4	4	4	4	4	3	3	3	4	3	3.5	3	4	3.5	4	4	4
8	4	3	3.5	4	4	4	4	4	4	5	4	4.5	3	3	3	4	4	4
9	2	2	2	5	5	5	4	4	4	3	4	3.5	3	3	3	4	3	3.5
10	3	4	3.5	3	3	3	3	4	3.5	4	4	4	2	2	2	3	3	3
11	3	3	3	3	4	3.5	3	3	3	3	3	3	4	3	3.5	4	4	4
12	4	4	4	3	5	4	4	3	3.5	4	4	4	4	3	3.5	5	4	4.5
13	2	3	2.5	4	4	4	3	3	3	3	3	3	3	3	3	4	3	3.5
14	1	2	1.5	3	3	3	3	3	3	4	4	4	2	2	2	4	3	3.5
15	3	3	3	4	4	4	4	4	4	4	4	4	3	3	3	4	4	4

16	4	4	4	3	3	3	4	4	4	4	4	4	4	3	3.5	4	5	4.5
17	3	4	3.5	3	3	3	4	4	4	4	4	4	3	3	3	4	3	3.5
18	4	3	3.5	4	4	4	3	3	3	4	4	4	2	1	1.5	3	3	3
19	3	3	3	3	3	3	3	3	3	4	4	4	3	3	3	4	4	4
20	4	4	4	5	4	4.5	3	3	3	3	3	3	4	4	4	4	4	4
21	3	4	3.5	3	4	3.5	3	3	3	4	3	3.5	3	2	2.5	4	4	4
22	3	4	3.5	3	4	3.5	3	3	3	4	4	4	4	3	3.5	4	4	4
23	3	3	3	3	4	3.5	3	3	3	4	4	4	3	3	3	4	4	4
24	4	3	3.5	5	4	4.5	4	3	3.5	5	5	5	3	3	3	4	5	4.5
25	3	3	3	4	4	4	4	4	4	3	3	3	3	4	3.5	5	5	5
26	4	4	4	4	4	4	3	3	3	3	3	3	4	3	3.5	4	4	4
27	3	4	3.5	4	4	4	3	3	3	3	3	3	4	3	3.5	4	3	3.5
28	3	3	3	4	4	4	4	4	4	3	3	3	3	3	3	5	5	5
29	4	5	4.5	5	4	4.5	4	3	3.5	4	4	4	3	3	3	4	4	4
30	4	4	4	5	4	4.5	4	4	4	5	5	5	3	3	3	4	5	4.5
31	4	2	3	3	3	3	2	2	2	3	4	3.5	2	2	2	4	4	4
32	3	4	3.5	3	3	3	4	3	3.5	3	4	3.5	4	3	3.5	4	4	4
33	4	4	4	3	3	3	4	2	3	2	3	2.5	3	2	2.5	4	4	4
34	3	3	3	4	4	4	2	3	2.5	2	2	2	3	3	3	4	3	3.5

35	3	4	3.5	3	4	3.5	3	3	3	3	3	3	3	3	3	4	4	4
36	3	4	3.5	4	5	4.5	4	4	4	4	5	4.5	2	2	2	5	4	4.5
37	3	4	3.5	4	5	4.5	4	4	4	4	5	4.5	4	3	3.5	5	4	4.5
38	3	4	3.5	3	3	3	3	3	3	4	4	4	3	3	3	4	4	4
39	4	4	4	4	3	3.5	4	4	4	4	3	3.5	3	4	3.5	5	4	4.5
40	3	4	3.5	3	4	3.5	3	3	3	4	3	3.5	3	3	3	4	4	4
41	4	3	3.5	4	4	4	5	4	4.5	5	5	5	3	2	2.5	4	4	4
42	3	3	3	4	3	3.5	4	4	4	3	3	3	4	3	3.5	4	3	3.5
43	3	3	3	4	4	4	3	3	3	4	4	4	4	3	3.5	4	4	4
44	2	3	2.5	4	5	4.5	4	4	4	5	3	4	3	4	3.5	4	5	4.5
45	3	3	3	5	5	5	3	3	3	5	5	5	3	2	2.5	4	4	4
46	3	3	3	4	4	4	3	4	3.5	4	4	4	3	3	3	4	4	4
47	3	4	3.5	4	4	4	3	4	3.5	4	4	4	2	1	1.5	4	4	4
48	3	3	3	4	4	4	4	3	3.5	4	5	4.5	3	3	3	4	5	4.5
49	3	3	3	5	4	4.5	5	5	5	5	5	5	3	3	3	4	5	4.5
50	2	2	2	3	3	3	2	2	2	2	2	2	3	3	3	4	4	4

b. Rekapitulasi rata-rata nilai kesukaan terhadap after taste

No	Intensitas						Durasi						Kesan Keseluruhan					
	0,501	0,066	rata-rata	0,038	0,271	rata-rata	0,501	0,066	rata-rata	0,038	0,271	rata-rata	0,501	0,066	rata-rata	0,038	0,271	rata-rata
1	3	4	3,5	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
2	3	3	3	4	4	4	3	3	3	4	4	4	1	2	1,5	2	3	2,5
3	2	3	2,5	4	4	4	3	3	3	4	5	4,5	1	2	1,5	3	3	3
4	2	3	2,5	4	4	4	3	3	3	4	4	4	2	2	2	3	2	2,5
5	3	3	3	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
6	2	2	2	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
7	3	3	3	4	4	4	4	3	3,5	5	4	4,5	2	2	2	2	3	2,5
8	3	3	3	4	4	4	3	3	3	4	4	4	1	2	1,5	3	3	3
9	3	3	3	4	4	4	4	2	3	4	4	4	2	2	2	3	3	3
10	2	3	2,5	4	4	4	4	3	3,5	4	4	4	2	3	2,5	2	3	2,5
11	2	2	2	4	4	4	2	3	2,5	4	4	4	2	3	2,5	3	3	3
12	4	4	4	4	4	4	2	3	2,5	4	4	4	2	2	2	3	3	3
13	3	2	2,5	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
14	3	3	3	5	4	4,5	3	3	3	4	4	4	2	2	2	3	3	3
15	4	3	3,5	4	4	4	3	3	3	4	4	4	3	2	2,5	3	3	3
16	2	3	2,5	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
17	3	3	3	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
18	3	3	3	4	4	4	3	3	3	4	4	4	2	3	2,5	3	3	3

19	3	3	3	4	4	4	3	4	3,5	4	4	4	1	1	1	3	3	3
20	3	3	3	4	5	4,5	3	3	3	4	4	4	2	2	2	3	2	2,5
21	3	3	3	4	4	4	2	3	2,5	4	4	4	2	2	2	3	3	3
22	3	3	3	5	4	4,5	1	4	2,5	5	4	4,5	1	2	1,5	2	3	2,5
23	3	2	2,5	4	4	4	2	3	2,5	4	4	4	2	2	2	3	3	3
24	2	3	2,5	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
25	3	3	3	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
26	3	3	3	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
27	3	3	3	4	4	4	2	3	2,5	4	4	4	2	2	2	3	3	3
28	2	3	2,5	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
29	3	3	3	4	4	4	2	3	2,5	4	4	4	1	2	1,5	3	3	3
30	3	4	3,5	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
31	2	3	2,5	4	4	4	3	3	3	5	4	4,5	2	2	2	3	3	3
32	2	3	2,5	5	5	5	2	3	2,5	5	4	4,5	2	2	2	3	3	3
33	4	4	4	4	4	4	4	4	4	4	4	4	2	2	2	3	2	2,5
34	3	4	3,5	4	4	4	2	2	2	5	4	4,5	2	2	2	3	3	3
35	3	3	3	4	4	4	4	2	3	4	4	4	2	2	2	3	3	3
36	2	3	2,5	5	4	4,5	2	3	2,5	5	4	4,5	1	2	1,5	3	3	3
37	3	3	3	4	4	4	2	4	3	4	4	4	2	2	2	3	3	3
38	3	3	3	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
39	3	2	2,5	4	4	4	3	4	3,5	4	4	4	2	2	2	3	3	3
40	3	2	2,5	4	4	4	4	2	3	4	4	4	2	2	2	3	3	3
41	3	3	3	4	4	4	3	3	3	4	4	4	2	2	2	2	3	2,5

42	4	3	3,5	4	4	4	2	3	2,5	4	4	4	2	2	2	3	3	3
43	2	3	2,5	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
44	2	3	2,5	4	4	4	2	2	2	4	4	4	2	2	2	3	3	3
45	3	2	2,5	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3
46	2	4	3	4	4	4	3	2	2,5	4	4	4	2	2	2	3	3	3
47	4	3	3,5	5	4	4,5	3	3	3	4	4	4	2	2	2	3	3	3
48	3	3	3	5	4	4,5	3	2	2,5	4	5	4,5	1	2	1,5	2	3	2,5
49	3	4	3,5	4	4	4	3	3	3	4	5	4,5	2	2	2	3	3	3
50	2	3	2,5	4	4	4	3	3	3	4	4	4	2	2	2	3	3	3

Lampiran 2. Hasil Analisis Uji Sensoris

1. Hasil Uji T test warna

Tests of Normality

	Warna Kode	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
Gabungan	Warna P1	.130	50	.034	.959	50	.078
Warna	Warna P2	.149	50	.007	.962	50	.106

a. Lilliefors Significance Correction

Group Statistics

	warna kode	N	Mean	Std. Deviation	Std. Error Mean
gabungan	warna p1	50	3.3100	.57045	.08067
warna	warna p2	50	3.8200	.56928	.08051

Independent Samples Test

	Levene's Test for Equality of Variances	t-test for Equality of Means								
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
gabungan warna	Equal variances assumed	288	.593	-4.475	98	.000	-.51000	.11397	-.73618	-.28382
	Equal variances not assumed			-4.475	98.000	.000	-.51000	.11397	-.73618	-.28382

2. Hasil Uji T test aroma

Tests of Normality

	Aroma Kode	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
Gabungan Aroma	Aroma P1	.154	50	.005	.961	50	.097
	Aroma P2	.153	50	.005	.963	50	.118

a. Lilliefors Significance Correction

Group Statistics

	aroma kode	N	Mean	Std. Deviation	Std. Error Mean
gabungan	aroma p1	50	3.3700	.63736	.09014
aroma	aroma p2	50	3.8100	.73464	.10389

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2- tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
gabungan aroma	Equal variances assumed	.324	.571	-3.199	98	.002	-.44000	.13754	-.71295	-.16705
	Equal variances not assumed			-3.199	96.087	.002	-.44000	.13754	-.71302	-.16698

3. Hasil Uji T test rasa

Tests of Normality

	Rasa Kode	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
Gabungan Rasa	Rasa	.1	5	.0	.9	5	.0
Rasa P1	P1	.37	0	.20	.60	0	.86
Rasa P2	P2	.1	5	.03	.9	5	.0
		.58	0	.03	.57	0	.69

a. Lilliefors Significance Correction

Group Statistics

	rasa kode	N	Mean	Std. Deviation	Std. Error Mean
gabungan rasa	rasa p1	50	3.0000	.56243	.07954
	rasa p2	50	4.0600	.44767	.06331

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
gabungan rasa	Equal variances assumed	.598	.441	-10.427	98	.000	-1.06000	.10166	-1.26174	-.85826
	Equal variances not assumed			-10.427	93.305	.000	-1.06000	.10166	-1.26187	-.85813

4. Hasil Uji T test after taste

Tests of Normality

	After Taste Kode	Taste	Kolmogorov-Smirnov ^a			Shapiro-Wilk		
			Statistic	df	Sig.	Statistic	df	Sig.
Gabungan After Taste	After Taste P1		.119	50	.073	.958	50	.070
	After Taste P2		.142	50	.013	.960	50	.091

a. Lilliefors Significance Correction

Group Statistics

	intensitas after taste kode	N	Mean	Std. Deviation	Std. Error Mean
gabungan intensitas	after taste p1	50	2.9000	.44032	.06227
	after taste p2	50	3.8000	.21093	.02983

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
gabungan intensitas	Equal variances assumed	21.670	.000	-17.090	98	.000	-1.18000	.06905	-1.31702	-1.04298
	Equal variances not assumed			-17.090	70.363	.000	-1.18000	.06905	-1.31770	-1.04230

Group Statistics

	after taste kode durasi	N	Mean	Std. Deviation	Std. Error Mean
gabungan durasi	after taste p1	50	3.1000	.36422	.05151
	after taste p2	50	4.0900	.19404	.02744

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
gabungan durasi	Equal variances assumed	8.803	.004	-20.390	98	.000	-1.19000	.05836	-1.30582	-1.07418
	Equal variances not assumed			-20.390	74.743	.000	-1.19000	.05836	-1.30627	-1.07373

Group Statistics

	after taste kode kesan keseluruhan	N	Mean	Std. Deviation	Std. Error Mean
Gabungan kesan keseluruhan	after taste p1	50	1.9500	.27199	.03847
	after taste p2	50	2.9100	.19404	.02744

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	f	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
gabungan kesan keseluruhan	Equal variances assumed	217	.642	-20.317	8	.000	-.96000	.04725	-1.05377	-.86623
	Equal variances not assumed			-20.317	8.616	.000	-.96000	.04725	-1.05389	-.86611

Lampiran 3. Hasil Uji Laboratorium Kadar Air



28.1/F-PP Revisi 5

No	Parameter	Unit	Simplo	Duplo	Limit Of Detection	Method
1	Kadar Air	%	4.77	4.80	-	SNI 01-2891-1992 butir 5.1

Bogor, 08 Januari 2025
PT. Saraswanti Indo Genetech



Dwi Yulianto Laksono, S.Si
General Laboratory Manager

SIG Laboratory (1st Location)
Graha SIG Jl. Rasamala No. 20 Taman
Yasmin Bogor 16113
Phone. +62 251 7532 348

SIG Laboratory (2nd Location)
Jl. Semeru B Ruko No.21
Menteng Bogor

SIG Laboratory (3rd Location)
Jl. Raya Cifor RT 03 RW 08
Bubulak Bogor

SIG Laboratory (4th Location)
Jl. Kanfer Raya Blok R No. 4 Pedalangan, Kec.
Banyumanik, Semarang, Jawa Tengah 50268

Result Of Analysis | Page 2 of 2

The results of these tests relate only to the sample(s) submitted.
This report shall not be reproduced except in full context,
without the written approval of PT. Saraswanti Indo Genetech

No	Parameter	Unit	Simplo	Duplo	Limit Of Detection	Method
1	Kadar Air	%	5.05	5.10	-	SNI 01-2891-1992 butir 5.1

Bogor, 08 Januari 2025
PT. Saraswanti Indo Genetech



Dwi Yulianto Laksono, S.Si
General Laboratory Manager

SIG Laboratory (1st Location)
Graha SIG Jl. Rasamala No. 20 Taman
Yasmin Bogor 16113
Phone. +62 251 7532 348

SIG Laboratory (2nd Location)
Jl. Semeru B Ruko No.21
Menteng Bogor

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Bubulak Bogor

SIG Laboratory (4th Location)
Jl. Kanfer Raya Blok R No. 4 Pedalangan, Kec.
Banyumanik, Semarang, Jawa Tengah 50268

Result Of Analysis | Page 2 of 2

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without the written approval of PT. Saraswanti Indo Genetech

Lampiran 4. Hasil Uji Laboratorium Kadar Abu

No	Parameter	Unit	Simplo	Duplo	Limit Of Detection	Method
1	Kadar Abu	%	10.74	10.95	-	SNI 01-2891-1992 butir 6.1

Bogor, 08 Januari 2025
PT. Saraswanti Indo Genetech



Dwi Yulianto Laksono, S.Si
General Laboratory Manager

SIG Laboratory (1st Location)
Graha SIG Jl. Rasamala No. 20 Taman
Yasmin Bogor 16113
Phone. +62 251 7532 348

SIG Laboratory (2nd Location)
Jl. Semeru B Ruko No.21
Menteng Bogor

SIG Laboratory (3rd Location)
Jl. Raya Cifor RT 03 RW 08
Bubulak Bogor

SIG Laboratory (4th Location)
Jl. Kanfer Raya Blok R No. 4 Pedalangan, Kec.
Banyumanik, Semarang, Jawa Tengah 50268

Result Of Analysis | Page 2 of 2

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without the written approval of PT. Saraswanti Indo Genetech

No	Parameter	Unit	Simplo	Duplo	Limit Of Detection	Method
1	Kadar Abu	%	10.03	10.36	-	SNI 01-2891-1992 butir 6.1

Bogor, 08 Januari 2025
PT. Saraswanti Indo Genetech



Dwi Yulianto Laksono, S.Si
General Laboratory Manager

SIG Laboratory (1st Location)
Graha SIG Jl. Rasamala No. 20 Taman
Yasmin Bogor 16113
Phone. +62 251 7532 348

SIG Laboratory (2nd Location)
Jl. Semeru B Ruko No.21
Menteng Bogor


Result Of Analysis | Page 2 of 2

SIG Laboratory (3rd Location)
Jl. Raya Cifor RT 03 RW 08
Bubulak Bogor

SIG Laboratory (4th Location)
Jl. Kanfer Raya Blok R No. 4 Pedalangan, Kec.
Banyumanik, Semarang, Jawa Tengah 50268

The results of these tests relate only to the sample(s) submitted.
This report shall not be reproduced except in full context,
without the written approval of PT. Saraswanti Indo Genetech

Lampiran 5. Berkas EC (Etik Penelitian)

 **Kemenkes**

Kementerian Kesehatan
Poltekkes Medan
Komisi Etik Penelitian Kesehatan
Jalan Jamin Ginting KM. 13,5
Medan, Sumatera Utara 20137
(061) 8368633
<https://poltekkes-medan.ac.id>

KETERANGAN LAYAK ETIK / DESCRIPTION OF ETHICAL APPROVAL
"ETHICAL APPROVAL "
No: 01.26 891 /KEPK/POLTEKES KEMENKES MEDAN 2025

Protokol Penelitian yang diusulkan oleh :
The Research Protocol Proposed By

Peneliti Utama : PUTRI ANUGRAH
Principil In Investigator

Nama Institusi : Prodi D-IV Gizi Poltekkes Kemenkes Medan
Name of the Institution

Dengan Judul :
Title


**"PENGARUH TEKNIK PENGERINGAN MINUMAN HERBAL TINUKTUK
MENGUNAKAN CABINET DRYER PADA SUHU DAN WAKTU YANG
BERBEDA TERHADAP DAYA TERIMA, KADAR ABU DAN KADAR AIR"**

Dinyatakan layak etik sesuai 7 (tujuh) Standar WHO 2011, Yaitu 1)Nilai Sosial, 2)Nilai ilmiah, 3) Pemerataan Beban dan Manfaat, 4)Risiko, 5)Bujukan/Eksploitasi, 6)Kerahasiaan dan Privacy, dan 7) Persetujuan Setelah Penjelasan, yang merujuk pada pedoman CIOMS 2016. Hal ini seperti yang ditunjukkan oleh terpenuhinya indikator.

Declared to be ethically appropriate in accordance to 7 (seven) WHO 2011 Standards, 1) Social Values , 2)Scientific Values , 3)Equitable Assessment and Benefits, 4)Risks, 5)Persuasion/Exploitation, 6) Confidentiality and Privacy, and 7)Informed Consent, referring to the 2016 CIOMS guidelines. This is as indicated by the fulfillment of the indicators of each standard

Pernyataan Layak Etik ini berlaku selama kurun waktu 21 Januari 2025 sampai 21 Januari 2026
This declaration of ethics applies during the period 21 January 2025 until 21 January 2026

Medan, 21 January 2025
Ketua/chairperson

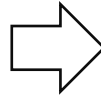

dr. Lestari Bahmah, MKT.
NIP. 197106222002122003

Lampiran 6. Dokumentasi Pembuatan Minuman Herbal Tinuktuk

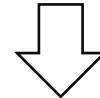
Dokumentasi pembuatan tinuktuk



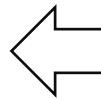
Persiapan bahan



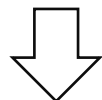
Pencucian bahan



Bahan MT1



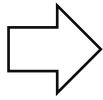
Bahan setelah dikeringkan



Bahan MT 2



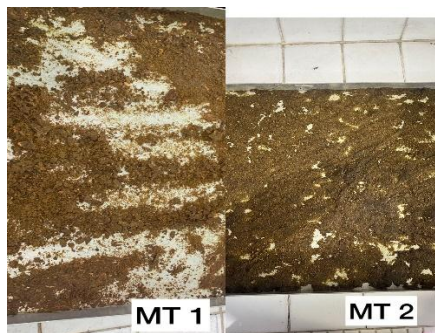
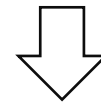
Labu kering, lada hitam dan kemiri setelah di sangrai



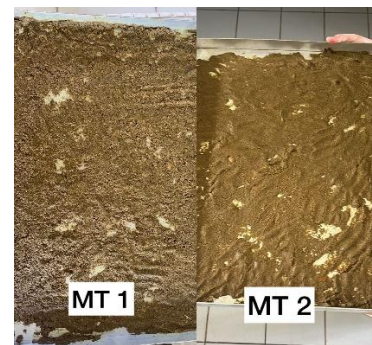
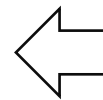
Menghaluskan bahan yang telah di sangrai



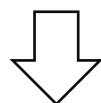
Bahan ditumbuk, dan dicampur satu-persatu sampai homogen menggunakan lumpang



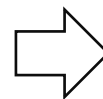
Tinuktuk setelah dikeringkan



Tinuktuk basah kemudian dikeringkan menggunakan cabinet dryer

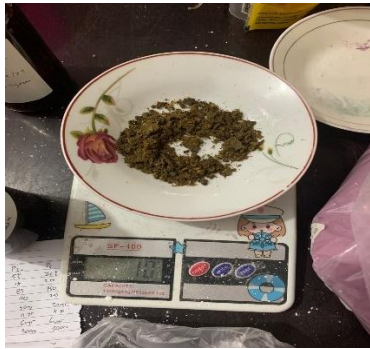


Tinuktuk disimpan di dalam toples

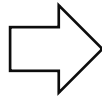


Tinuktuk dipindahkan ke botol hitam agar terhindar dari cahaya matahari

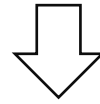
Dokumentasi pembuatan minuman herbal tinuktuk



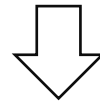
10 gram tinuktuk kering



Diseduh dengan air 80°
C-90° C

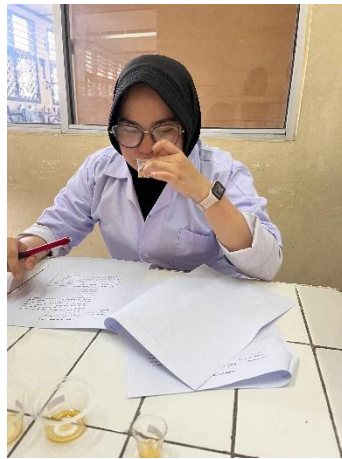
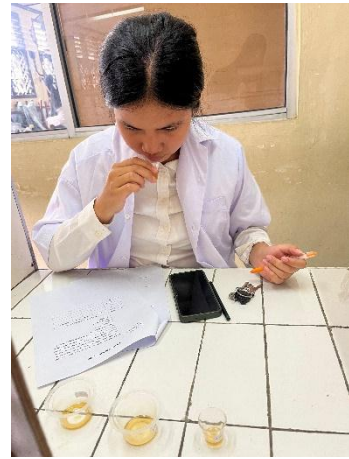


Diseduh
menggunakan teko
selama 10 menit



Minuman herbal tinuktuk

Lampiran 7. Dokumentasi Uji Organoleptik



Lampiran 8. Surat Pernyataan (Informed Consent)

SURAT PERNYATAAN MENJADI PANELIS (INFORMED CONSENT)

Saya yang bertanda tangan dibawah ini :

Nama :

Umur :

Kelas :

Alamat :

Telp/Hp :

Dengan sukarela dan tanpa paksaan menyatakan bersedia ikut berpartisipasi menjadi panelis penelitian “Uji sensori dan mutu kimia minuman herbal tinuktuk menggunakan *cabinet dryer* pada suhu dan waktu yang berbeda” yang akan dilakukan oleh Putri Anugrah dari Program Studi Sarjana Terapan Gizi dan Dietetika Jurusan Gizi Politeknik Kemenkes Medan.

Lubuk Pakam, Desember 2024

Mengetahui,

Peneliti

Panelis

(Putri Anugrah)

(


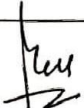
























)

Lampiran 9. Lembar Bukti Bimbingan

Bukti Bimbingan Proposal Skripsi

Nama Mahasiswa : Putri Anugrah
Nomor Induk Mahasiswa : P01031221148
Judul : Pengaruh Teknik Pengeringan Menggunakan Cabinet Dryer Pada Suhu Dan Waktu Yang Berbeda Terhadap Daya Terima, Kadar Abu Dan Kadar Air

No	Tanggal	Topik Bimbingan	T.Tangan Mahasiswa	T.Tangan Pembimbing
1	28 Maret 2024	Membaca buku, Pedoman skripsi, Membaca artikel, Belajar mendelay		
2	3 April 2024	Mencari dan diskusi topik		
3	18 April 2024	Mencari jurnal tentang tinuktuk, minuman herbal dan pengolahan minuman herbal		
4	25 April 2024	Mendiskusikan Bab I dan Bab II		
5	2 Mei 2024	Revisi Bab I		
6	16 Mei 2024	Revisi Bab II		

7	25 Mei 2024	Mendiskusikan Bab III		
8	11 Mei 2024	Menunjukkan hasil tinuktuk		
9	13 Juni 2024	Revisi Bab III		
10	24 Juni 2024	Perbaiki proposal		
11	25 Juni 2024	Pengesahan dan pengajuan proposal		
12	2 Juli 2024	Seminar proposal		
13	24 Juli 2024	Revisi proposal oleh dosen pembimbing		
14	25 Juli 2024	Revisi dan acc oleh dosen penguji I		
15	02 Agustus 2024	Revisi dan acc oleh dosen penguji II		
16	22 Januari 2025	Bimbingan skripsi I		
17	24 Maret 2025	Bimbingan skripsi II		
18	08 April 2025	Bimbingan skripsi III		
19	11 April 2025	Bimbingan skripsi IV		

20	21 April 2025	Seminar Hasil		
21	23 April 2025	Perbaikan dengan dosen pembimbing		
23	16 Mei 2025	Revisi penguji I		
24	21 Mei 2025	Revisi penguji II		
25	5 Juni 2025	Pembuatan abstrak		
26	16 Juni 2025	Pengurusan abstrak ke direktorat		
27	18 Juni 2025	Membuat data Riwayat hidup dan surat pernyataan		
28	19 Juni 2025	Memeriksa keseluruhan skripsi sebelum jilid lux		

Lampiran 10. Surat Pernyataan

Surat Pernyataan

Saya yang bertanda tangan dibawah ini:

Nama : Putri Anugrah

NIM : P01031221148

Menyatakan bahwa data penelitian yang terdapat di Skripsi saya adalah benar saya ambil dan jika tidak saya bersedia mengikuti ujian ulang (ujian utama saya batalkan)

Lubuk Pakam, Juni 2025

Yang Membuat Pernyataan



(Putri Anugrah)

Lampiran 11. Daftar Riwayat Hidup

DAFTAR RIWAYAT HIDUP

Nama Lengkap : Putri Anugrah
Tempat/Tanggal Lahir : Lampung, 06 Maret 2003
Nama orang tua
Ayah : Ujang Muryanto
Ibu : Dini Lestari
Alamat : Jl. Pertahanan Patumbak Gg. Swakarya
No. HP : 081265204889
Riwayat Pendidikan : 1. RA. Nurul Tahfizul Qur'an
(Tahun 2008-2009)
2. SD-IT Nurul Hadina
(Tahun 2009-2015)
3. SMP-IT Nurul Hadina
(Tahun 2015-2018)
4. SMA Swasta UISU
(Tahun 2018-2021)
5. Politeknik Kesehatan Kemenkes Medan
(Tahun 2021-2025)
Hobby : Membaca
Motto : "Jika Bukan Karena Allah Yang Mampukan,
Aku Mungkin Sudah Lama Menyerah"
(Q.S.Al-Insyirah:05-06)