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# LAMPIRAN

Lampiran 1. Surat Penelitian

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

## SURAT KETERANGAN

Yang bertanda tangan di bawah ini Penanggungjawab Laboratorium Jurusan Gizi Poltekkes Kemenkes Medan, dengan ini menerangkan bahwa:

Nama : Chintia Elisabeth Glene Angles
Nim : P01031123100

Benar telah mengadakan penelitian dalam rangka menyusun KTI/Tugas Akhir dengan judul DAYA TERIMA WAFFLE DENGAN VARIASI PENAMBAHAN TEPUNG KACANG HIJAU (*Vigna Radiata L*) SEBAGAI JAJANAN ANAK SEKOLAH di Laboratorium Teknologi Pangan Jurusan Gizi pada tanggal 20 Mei 2026.

Demikian surat keterangan ini dibuat untuk dapat digunakan sebagaimana mestinya.

Lubuk Pakam, 25 Mei 2026

Pj. Laboratorium

**Sri Heriyanto, SST, MKM, RD**
NIP. 197507252006041007

Lampiran 2. Etical Clearance

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.01.26.3893/KEPK/POLTEKKES KEMENKES MEDAN 2026

Protokol penelitian versi 3 yang diusulkan oleh :
*The research protocol proposed by*

Peneliti utama : CHINTIA ELISABETH GLENE ANGLES
*Principal In Investigator*

Nama Institusi : Poltekkes Kemenkes Medan
*Name of the Institution*

Dengan judul:
*Title*

**"Daya Terima Waffle Dengan Variasi Penambahan Tepung Kacang Hijau (Vigna Radiata L) Sebagai Jajanan Anak Sekolah"**

*"Acceptability of Waffles with Variations of Added Mung Bean Flour (Vigna Radiata L.) as a School Snack"*

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 setiap standar.

*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 Concent, referring to the 2016 CIOMS Guidelines. This is as indicated by the fulfillment of the indicators of each standard.*

Pernyataan Laik Etik ini berlaku selama kurun waktu tanggal 15 September 2026 sampai dengan tanggal 15 September 2027.

*This declaration of ethics applies during the period September 15, 2026 until September 15, 2027.*

*September 15, 2026*
*Chairperson,*

Dr. Lestari Rahmah, MKT

Lampiran 3. Lembar Bukti Bimbingan Karya Tulis Ilmiah

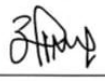
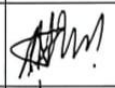
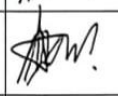
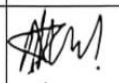
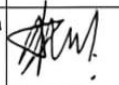
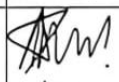
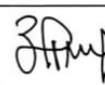
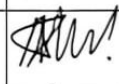
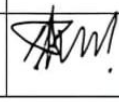
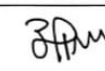
Nama : Chintia Elisabeth Glene Angles

NIM : P01031123100

Program Studi : Diploma III Gizi

Judul : Daya Terima Waffle Dengan Variasi Penambahan Tepung Kacang Hijau (Vigna Radiata L) Sebagai Jajanan Anak Sekolah.

| No | Tanggal Bimbingan | Topik Bimbingan | TTD Mahasiswa | TTD Dosen Pembimbing |
|---|---|---|---|---|
| 1 | 20 Januari 2026 | Penyerahan surat permintaan sebagai dosen pembimbing | | |
| 2 | 21 Januari 2026 | Pengenalan dan persiapan materi/ judul penelitian | | |
| 3 | 23 Januari 2026 | Mendiskusikan judul Dan menetapkan judul | | |
| 4 | 24 Januari 2026 | Mencari sumber sumber jurnal/ penelitian yang berhubungan dengan judul. | | |
| 5 | 30 Januari 2026 | Uji Pendahuluan | | |
| 6 | 1 Febuari 2026 | Pengerjaan Bab 1-3 | | |
| 7 | 11 Febuari 2026 | Revisi Bab 1-3 | | |
| 8 | 18 Februari 2026 | Revisi Bab 1 | | |
| 9 | 20 Februari 2026 | Revisi Bab 2-3 | | |
| 10 | 23 Februari 2026 | Revisi keseluruhan proposal sesuai dengan buku pedoman | | |
| 11 | 11 Maret 2026 | Seminar Proposal | | |

| | | | | |
|---|---|---|---|---|
| 12 | 6 April 2026 | Revisian proposal penelitian |  |  |
| 13 | 13 April 2026 | Penelitian |  |  |
| 14 | 15 April 2026 | Diskusi Bab IV dan V |  |  |
| 15 | 20 April 2026 | Diskusi Bab IV dan V dan Lampiran |  |  |
| 16 | 27 April 2026 | Seminar Hasil Tugas Akhir |  |  |
| 17 | 26 Agustus 2026 | Pengajuan revisi setelah seminar hasil |  |  |
| 18 | 1 September 2026 | ACC revisi dari dosen pembimbing ke dosen penguji |  |  |
| 19 | 14 September 2026 | ACC dosen penguji I |  |  |
| 20 | 21 September 2026 | Revisi dengan dosen penguji II |  |  |
| 21 | 30 September 2026 | ACC dosen penguji II |  |  |

Lampiran 4. Surat Pernyataan Bersedia Menjadi Panelis

**SURAT PERNYATAAN BERSEDIA MENJADI PANELIS**

**(INFORMED CONSENT)**

Saya yang bertanda tangan di bawah ini :

Nama :

Umur :

Kelas :

Alamat :

Telp/Hp :

Dengan sukarela dan tanpa paksaan menyatakan bersedia ikut berpartisipasi menjadi panelis uji pendahuluan **"Daya Terima Waffle Dengan Variasi Penambahan Tepung Kacang Hijau *(Vigna Radiata L)* Sebagai Jajanan Anak Sekolah".** Yang dilakukan oleh Chintia Elisabeth dari Program Studi Diploma III Jurusan Gizi Politeknik Kemenkes Medan.

Lubuk Pakam, Januari 2026

Mengetahui

Peneliti Panelis

(Chintia Elisabeth) ( )

Lampiran 5. Form Uji Organoleptik

**FORM UJIORGANOLEPTIK**

Nama panelis :

Tanggal pengujian :

Instruksi: Berilah penilaian anda terhadap warna, tekstur, rasa, dan aroma waffle pada setiap kode berdasarkan tingkat kesukaan yang anda anggap paling cocok. Pada setiap panelis yang akan mencicipi, minum air putih terlebih dahulu. Nyatakan penilaian anda dengan skala sebagai berikut:

Amat suka : 5 Sangat suka : 4 Suka : 3

Kurang suka : 2 Tidak suka : 1

| No | Kode bahan | Komponen yang di nilai | | | |
|---|---|---|---|---|---|
| | | Warna | Tekstur | Rasa | Aroma |
| 1 | 0,234 | | | | |
| 2 | 0,278 | | | | |
| 3 | 0,512 | | | | |
| 4 | 0,561 | | | | |
| 5 | 0,568 | | | | |
| 6 | 0,843 | | | | |

SARAN : .....
.....
.....

Lampiran 6. Rekapitulasi Data Panelis terhadap Warna

| Panelis | Jenis Perlakuan | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| | A1 | A2 | Rata - rata | B1 | B2 | Rata - rata | C1 | C2 | Rata - rata |
| 1 | 3 | 4 | 3,5 | 4 | 5 | 4,5 | 3 | 4 | 3,5 |
| 2 | 3 | 4 | 3,5 | 4 | 3 | 3,5 | 3 | 3 | 3 |
| 3 | 4 | 4 | 4 | 4 | 4 | 4 | 3 | 3 | 3 |
| 4 | 3 | 5 | 4 | 4 | 5 | 4,5 | 3 | 3 | 3 |
| 5 | 4 | 4 | 4 | 5 | 3 | 4 | 4 | 3 | 3,5 |
| 6 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 4 | 3 | 3,5 |
| 7 | 3 | 5 | 4 | 5 | 5 | 5 | 3 | 3 | 3 |
| 8 | 3 | 5 | 4 | 5 | 3 | 4 | 3 | 3 | 3 |
| 9 | 3 | 4 | 3,5 | 4 | 4 | 4 | 4 | 4 | 4 |
| 10 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 |
| 11 | 3 | 4 | 3,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 12 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 4 | 3,5 |
| 13 | 3 | 4 | 3,5 | 4 | 3 | 3,5 | 3 | 3 | 3 |
| 14 | 5 | 5 | 5 | 5 | 4 | 4,5 | 4 | 4 | 4 |
| 15 | 3 | 4 | 3,5 | 3 | 4 | 3,5 | 3 | 4 | 3,5 |
| 16 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 17 | 4 | 5 | 4,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 18 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 19 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 20 | 3 | 4 | 3,5 | 5 | 3 | 4 | 3 | 3 | 3 |
| 21 | 3 | 5 | 4 | 5 | 5 | 5 | 3 | 3 | 3 |
| 22 | 3 | 4 | 3,5 | 4 | 5 | 4,5 | 3 | 3 | 3 |
| 23 | 4 | 5 | 4,5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 24 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |

| | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| 25 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 26 | 3 | 5 | 4 | 4 | 4 | 4 | 3 | 3 | 3 |
| 27 | 5 | 5 | 5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 28 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 29 | 3 | 4 | 3,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 30 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 31 | 3 | 5 | 4 | 4 | 4 | 4 | 3 | 3 | 3 |
| 32 | 4 | 4 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 33 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 34 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 35 | 3 | 5 | 4 | 5 | 5 | 5 | 3 | 3 | 3 |
| 36 | 4 | 5 | 4,5 | 5 | 5 | 5 | 4 | 3 | 3,5 |
| 37 | 3 | 5 | 4 | 5 | 3 | 4 | 3 | 3 | 3 |
| 38 | 4 | 5 | 4,5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 39 | 4 | 5 | 4,5 | 4 | 5 | 4,5 | 3 | 3 | 3 |
| 40 | 3 | 5 | 4 | 5 | 4 | 4,5 | 4 | 4 | 4 |
| 41 | 3 | 5 | 4 | 4 | 4 | 4 | 3 | 3 | 3 |
| 42 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 43 | 3 | 4 | 3,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 44 | 3 | 4 | 3,5 | 4 | 5 | 4,5 | 3 | 3 | 3 |
| 45 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 5 | 4 |
| 46 | 4 | 5 | 4,5 | 4 | 4 | 4 | 3 | 4 | 3,5 |
| 47 | 3 | 5 | 4 | 4 | 5 | 4,5 | 3 | 3 | 3 |
| 48 | 3 | 4 | 3,5 | 4 | 5 | 4,5 | 3 | 3 | 3 |
| 49 | 4 | 4 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 50 | 4 | 4 | 4 | 5 | 4 | 4,5 | 3 | 4 | 3,5 |
| **Jumlah** | | | **204,5** | | | **220** | | | **160** |
| **Rata-rata** | | | **4,09** | | | **4,4** | | | **3,2** |

Lampiran 7. Hasil Analisis Kesukaan Panelis Terhadap Warna Waffle ANOVA

| | Sum of Squares | df | Mean Square | F | Sig. |
|---|---|---|---|---|---|
| Between Groups | 39,085 | 2 | 19,543 | 114,055 | ,000 |
| Within Groups | 24,673 | 144 | ,171 | | |
| Total | 63,759 | 146 | | | |

**Warna**

Duncan[a]

| Perlakuan | N | Subset for alpha = 0.05 | | |
|---|---|---|---|---|
| | | 1 | 2 | 3 |
| C | 50 | 3,184 | | |
| A | 50 | | 4,092 | |
| B | 50 | | | 4,398 |
| Sig. | | 1,000 | 1,000 | 1,000 |

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 49,000.

Lampiran 8. Rekapitulasi Data Panelis terhadap Aroma

| Panelis | Jenis Perlakuan | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| | A1 | A2 | Rata - rata | B1 | B2 | Rata - rata | C1 | C2 | Rata - rata |
| 1 | 4 | 4 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 2 | 3 | 4 | 3,5 | 4 | 3 | 3,5 | 3 | 3 | 3 |
| 3 | 4 | 5 | 4,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 4 | 3 | 3 | 3 | 5 | 3 | 4 | 3 | 3 | 3 |
| 5 | 3 | 5 | 4 | 5 | 3 | 4 | 3 | 4 | 3,5 |
| 6 | 4 | 5 | 4,5 | 5 | 3 | 4 | 3 | 4 | 3,5 |
| 7 | 3 | 5 | 4 | 5 | 5 | 5 | 3 | 3 | 3 |
| 8 | 5 | 5 | 5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 9 | 4 | 4 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 10 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 | 5 |
| 11 | 3 | 5 | 4 | 5 | 5 | 5 | 3 | 4 | 3,5 |
| 12 | 3 | 4 | 3,5 | 5 | 3 | 4 | 3 | 3 | 3 |
| 13 | 3 | 4 | 3,5 | 4 | 3 | 3,5 | 3 | 3 | 3 |
| 14 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 4 | 4 | 4 |
| 15 | 3 | 5 | 4 | 5 | 5 | 5 | 3 | 3 | 3 |
| 16 | 3 | 4 | 3,5 | 5 | 5 | 5 | 4 | 3 | 3,5 |
| 17 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 18 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 4 | 3,5 |
| 19 | 4 | 5 | 4,5 | 5 | 5 | 5 | 3 | 4 | 3,5 |
| 20 | 4 | 5 | 4,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 21 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 22 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 4 | 3,5 |
| 23 | 4 | 5 | 4,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 24 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 25 | 3 | 4 | 3,5 | 4 | 4 | 4 | 3 | 3 | 3 |

| | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| 26 | 3 | 4 | 3,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 27 | 3 | 4 | 3,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 28 | 3 | 5 | 3,5 | 5 | 5 | 5 | 3 | 4 | 3,5 |
| 29 | 3 | 4 | 3,5 | 5 | 3 | 4 | 3 | 3 | 3 |
| 30 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 31 | 3 | 4 | 3,5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 32 | 4 | 4 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 33 | 4 | 5 | 4,5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 34 | 4 | 5 | 4,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 35 | 3 | 4 | 3,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 36 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 4 | 3,5 |
| 37 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 38 | 4 | 4 | 4 | 4 | 5 | 4,5 | 3 | 3 | 3 |
| 39 | 3 | 4 | 3,5 | 4 | 4 | 4 | 4 | 3 | 3,5 |
| 40 | 4 | 4 | 4 | 4 | 5 | 4,5 | 3 | 3 | 3 |
| 41 | 3 | 5 | 4 | 4 | 4 | 4 | 4 | 3 | 3,5 |
| 42 | 3 | 5 | 4 | 4 | 4 | 4 | 3 | 3 | 3 |
| 43 | 3 | 4 | 3,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 44 | 3 | 4 | 3,5 | 4 | 5 | 4,5 | 3 | 3 | 3 |
| 45 | 3 | 5 | 4 | 4 | 4 | 4 | 3 | 3 | 3 |
| 46 | 3 | 4 | 3,5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 47 | 3 | 4 | 3,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 48 | 4 | 5 | 4,5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 49 | 4 | 4 | 4 | 5 | 5 | 5 | 3 | 3 | 3 |
| 50 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| **Jumlah** | | | **200** | | | **223,5** | | | **158,5** |
| **Rata-rata** | | | **4** | | | **4,47** | | | **3,17** |

Lampiran 9. Hasil Analisis Kesukaan Panelis Terhadap Aroma Waffle

**ANOVA**

Aroma

| | Sum of Squares | df | Mean Square | F | Sig. |
|---|---|---|---|---|---|
| Between Groups | 42,071 | 2 | 21,036 | 120,087 | ,000 |
| Within Groups | 25,224 | 144 | ,175 | | |
| Total | 67,296 | 146 | | | |

**Aroma**

Duncan[a]

| Perlakuan | N | Subset for alpha = 0.05 | | |
|---|---|---|---|---|
| | | 1 | 2 | 3 |
| C | 50 | 3,173 | | |
| A | 50 | | 3,990 | |
| B | 50 | | | 4,469 |
| Sig. | | 1,000 | 1,000 | 1,000 |

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 49,000.

Lampiran 10. Rekapitulasi Data Panelis terhadap Tekstur

| Panelis | Jenis Perlakuan | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| | A1 | A2 | Rata - rata | B1 | B2 | Rata - rata | C1 | C2 | Rata - rata |
| 1 | 4 | 4 | 4 | 4 | 3 | 3,5 | 3 | 3 | 3 |
| 2 | 4 | 4 | 4 | 4 | 4 | 4 | 3 | 4 | 3,5 |
| 3 | 4 | 4 | 4 | 4 | 4 | 4 | 3 | 3 | 3 |
| 4 | 4 | 4 | 4 | 5 | 4 | 4,5 | 4 | 3 | 3,5 |
| 5 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 | 4 |
| 6 | 3 | 5 | 4 | 5 | 4 | 4,5 | 4 | 5 | 4,5 |
| 7 | 3 | 5 | 4 | 5 | 5 | 5 | 3 | 3 | 3 |
| 8 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 4 | 3,5 |
| 9 | 4 | 4 | 4 | 4 | 3 | 3,5 | 3 | 3 | 3 |
| 10 | 4 | 5 | 4,5 | 5 | 3 | 4 | 4 | 5 | 4,5 |
| 11 | 3 | 4 | 3,5 | 5 | 5 | 5 | 4 | 3 | 3,5 |
| 12 | 3 | 5 | 4 | 5 | 3 | 4 | 3 | 3 | 3 |
| 13 | 3 | 4 | 3,5 | 4 | 3 | 3,5 | 3 | 3 | 3 |
| 14 | 4 | 4 | 4 | 5 | 3 | 4 | 5 | 4 | 4,5 |
| 15 | 4 | 4 | 4 | 5 | 3 | 4 | 3 | 4 | 3,5 |
| 16 | 4 | 5 | 4,5 | 5 | 3 | 4 | 3 | 4 | 3,5 |
| 17 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 18 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 19 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 4 | 4 | 4 |
| 20 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 4 | 3,5 |
| 21 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 4 | 3,5 |
| 22 | 3 | 4 | 3,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 23 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 24 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 4 | 3,5 |

| | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| 25 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 26 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 27 | 4 | 5 | 4,5 | 5 | 5 | 5 | 4 | 3 | 3,5 |
| 28 | 3 | 4 | 3,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 29 | 3 | 4 | 3,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 30 | 4 | 5 | 4,5 | 3 | 3 | 3 | 4 | 4 | 4 |
| 31 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 32 | 4 | 4 | 4 | 3 | 3 | 3 | 4 | 4 | 4 |
| 33 | 3 | 4 | 3,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 34 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 35 | 3 | 4 | 3,5 | 3 | 3 | 3 | 3 | 3 | 3 |
| 36 | 4 | 5 | 4,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 37 | 3 | 5 | 4 | 5 | 5 | 5 | 3 | 3 | 3 |
| 38 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 39 | 3 | 4 | 3,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 40 | 3 | 4 | 3,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 41 | 4 | 4 | 4 | 5 | 5 | 5 | 4 | 4 | 4 |
| 42 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 43 | 3 | 4 | 3,5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 44 | 3 | 4 | 3,5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 45 | 4 | 5 | 4,5 | 4 | 5 | 4,5 | 3 | 3 | 3 |
| 46 | 3 | 4 | 3,5 | 5 | 4 | 4,5 | 3 | 4 | 3,5 |
| 47 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 48 | 3 | 5 | 4 | 3 | 3 | 3 | 3 | 3 | 3 |
| 49 | 3 | 4 | 3,5 | 3 | 4 | 3,5 | 3 | 5 | 4 |
| 50 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| **Jumlah** | | | **200,5** | | | **214,5** | | | **166** |
| **Rata-rata** | | | **4,01** | | | **4,29** | | | **3,32** |

Lampiran 11. Hasil Analisis Kesukaan Panelis Terhadap Tekstur Waffle

| ANOVA | | | | | |
|---|---|---|---|---|---|
| Tekstur | | | | | |
| | Sum of Squares | df | Mean Square | F | Sig. |
| Between Groups | 24,452 | 2 | 12,226 | 54,019 | ,000 |
| Within Groups | 32,592 | 144 | ,226 | | |
| Total | 57,044 | 146 | | | |

| Tekstur | | | | |
|---|---|---|---|---|
| Duncan[a] | | | | |
| Perlakuan | N | Subset for alpha = 0.05 | | |
| | | 1 | 2 | 3 |
| C | 50 | 3,316 | | |
| A | 50 | | 4,010 | |
| B | 50 | | | 4,286 |
| Sig. | | 1,000 | 1,000 | 1,000 |
| Means for groups in homogeneous subsets are displayed. | | | | |
| a. Uses Harmonic Mean Sample Size = 49,000. | | | | |

Lampiran 12. Rekapitulasi Data Panelis terhadap Rasa

| Panelis | Jenis Perlakuan | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| | A1 | A2 | Rata - rata | B1 | B2 | Rata - rata | C1 | C2 | Rata - rata |
| 1 | 4 | 5 | 4,5 | 4 | 3 | 3,5 | 3 | 3 | 3 |
| 2 | 3 | 4 | 3,5 | 4 | 3 | 3,5 | 3 | 3 | 3 |
| 3 | 4 | 5 | 4,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 4 | 4 | 4 | 4 | 5 | 3 | 4 | 3 | 3 | 3 |
| 5 | 4 | 5 | 4,5 | 5 | 3 | 4 | 4 | 4 | 4 |
| 6 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 4 | 4 | 4 |
| 7 | 3 | 3 | 3 | 4 | 5 | 4,5 | 3 | 3 | 3 |
| 8 | 5 | 5 | 5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 9 | 4 | 3 | 3,5 | 5 | 4 | 4,5 | 4 | 4 | 4 |
| 10 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 4 | 4 | 4 |
| 11 | 3 | 4 | 3,5 | 4 | 4 | 4 | 3 | 4 | 3,5 |
| 12 | 3 | 5 | 4 | 5 | 4 | 4,5 | 4 | 4 | 4 |
| 13 | 3 | 5 | 4 | 5 | 3 | 4 | 3 | 3 | 3 |
| 14 | 3 | 5 | 4 | 4 | 4 | 4 | 4 | 4 | 4 |
| 15 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 16 | 4 | 5 | 4,5 | 5 | 3 | 4 | 3 | 3 | 3 |
| 17 | 3 | 5 | 4 | 5 | 5 | 5 | 3 | 3 | 3 |
| 18 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 19 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 4 | 4 | 4 |
| 20 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 21 | 3 | 5 | 4 | 4 | 4 | 4 | 3 | 3 | 3 |
| 22 | 3 | 4 | 3,5 | 5 | 5 | 5 | 4 | 4 | 4 |
| 23 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 24 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 25 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |

| | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|
| 26 | 3 | 5 | 4 | 4 | 5 | 4,5 | 3 | 3 | 3 |
| 27 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 28 | 3 | 5 | 4 | 4 | 4 | 4 | 3 | 3 | 3 |
| 29 | 3 | 4 | 3,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 30 | 4 | 4 | 4 | 4 | 4 | 4 | 3 | 3 | 3 |
| 31 | 4 | 4 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 32 | 5 | 5 | 5 | 3 | 3 | 3 | 3 | 3 | 3 |
| 33 | 3 | 4 | 3,5 | 4 | 3 | 3,5 | 3 | 3 | 3 |
| 34 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 35 | 3 | 4 | 3,5 | 5 | 3 | 4 | 3 | 3 | 3 |
| 36 | 4 | 5 | 4,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 37 | 4 | 3 | 3,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 38 | 3 | 5 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 39 | 4 | 4 | 4 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 40 | 4 | 5 | 4,5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 41 | 3 | 5 | 4 | 4 | 4 | 4 | 3 | 4 | 3,5 |
| 42 | 4 | 4 | 4 | 5 | 5 | 5 | 3 | 3 | 3 |
| 43 | 3 | 4 | 3,5 | 5 | 5 | 5 | 3 | 3 | 3 |
| 44 | 3 | 4 | 3,5 | 5 | 4 | 4,5 | 3 | 3 | 3 |
| 45 | 3 | 4 | 3,5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 46 | 5 | 5 | 5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 47 | 3 | 4 | 3,5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 48 | 4 | 5 | 4,5 | 4 | 4 | 4 | 3 | 3 | 3 |
| 49 | 5 | 4 | 4,5 | 4 | 4 | 4 | 3 | 4 | 3,5 |
| 50 | 5 | 4 | 4,5 | 4 | 4 | 4 | 3 | 4 | 3,5 |
| **Jumlah** | | | **204** | | | **215** | | | **160** |
| **Rata-rata** | | | **4,08** | | | **4,3** | | | **3,2** |

Lampiran 13. Hasil Analisis Kesukaan Panelis Terhadap Rasa Waffle

| ANOVA | | | | | |
|---|---|---|---|---|---|
| Rasa | | | | | |
| | Sum of Squares | df | Mean Square | F | Sig. |
| Between Groups | 33,684 | 2 | 16,842 | 90,438 | ,000 |
| Within Groups | 26,816 | 144 | ,186 | | |
| Total | 60,500 | 146 | | | |

| Rasa | | | | |
|---|---|---|---|---|
| Duncan[a] | | | | |
| Perlaku an | N | Subset for alpha = 0.05 | | |
| | | 1 | 2 | 3 |
| C | 50 | 3,194 | | |
| A | 50 | | 4,071 | |
| B | 50 | | | 4,306 |
| Sig. | | 1,000 | 1,000 | 1,000 |
| Means for groups in homogeneous subsets are displayed. | | | | |
| a. Uses Harmonic Mean Sample Size = 49,000. | | | | |

Lampiran 14. Hasil Perhitungan Zat Gizi Standar Resep Waffle

**HASIL PERHITUNGAN ZAT GIZI STANDAR RESEP WAFFLE**

| Food | Amount | energy | carbohydr. |
|---|---|---|---|
| tepung terigu | 130 g | 473,2 kcal | 99,2 g |
| telur ayam | 50 g | 77,6 kcal | 0,6 g |
| gula pasir | 15 g | 58,0 kcal | 15,0 g |
| susu segar | 190 g | 125,3 kcal | 9,1 g |
| margarin | 60 g | 381,6 kcal | 0,0 g |
| Baking powder | 2 g | 3,1 kcal | 0,8 g |

Meal analysis: energy 1118,9 kcal (100 %), carbohydrate 124,6 g (100 %)

**HASIL PERHITUNGAN ZAT GIZI STANDAR RESEP WAFFLE**

| Nutrient content | analysed value | recommended value/day | percentage fulfillment |
|---|---|---|---|
| energy | 1118,9 kcal | 2036,3 kcal | 55 % |
| water | 0,8g | 2700,0g | 0 % |
| protein | 25,8g(9%) | 60,1g(12 %) | 43 % |
| fat | 57,2g(45%) | 69,1g(< 30 %) | 83 % |
| carbohydr. | 124,6g(45%) | 290,7g(> 55 %) | 43 % |
| dietary fiber | 3,5g | 30,0g | 12 % |
| alcohol | 0,0g | - | - |
| PUFA | 12,7g | 10,0 g | 127 % |
| cholesterol | 238,6 mg | - | - |
| Vit. A | 349,5 µg | 800,0 µg | 44 % |
| carotene | 0,0 mg | - | - |
| Vit. E (eq.) | 4,6 mg | 12,0 mg | 38 % |
| Vit. B1 | 0,2 mg | 1,0 mg | 24 % |
| Vit. B2 | 0,6 mg | 1,2 mg | 53 % |
| Vit. B6 | 0,2 mg | 1,2 mg | 19 % |
| tot. fol.acid | 56,8 µg | 400,0 µg | 14 % |
| Vit. C | 1,9 mg | 100,0 mg | 2 % |
| sodium | 405,3 mg | 2000,0 mg | 20 % |
| potassium | 469,4 mg | 3500,0 mg | 13 % |
| calcium | 285,8 mg | 1000,0 mg | 29 % |
| magnesium | 54,7 mg | 310,0 mg | 18 % |
| phosphorus | 570,1 mg | 700,0 mg | 81 % |
| iron | 2,4 mg | 15,0 mg | 16 % |
| zinc | 2,3 mg | 7,0 mg | 33 % |

Lampiran 15. Hasil Perhitungan Zat Gizi Standar Waffle

==========

**HASIL PERHITUNGAN NILAI GIZI PERLAKUAN A**
**(Tepung Terigu 130 + Tepung Kacang Hijau 20 gr)**

==========

| Food | Amount | energi | carbohydr. |
|---|---|---|---|
| tepung terigu | 130 g | 473,2 kcal | 99,2 g |
| kacang hijau | 20 g | 23,2 kcal | 4,2 g |
| telur ayam | 50 g | 77,6 kcal | 0,6 g |
| gula pasir | 15 g | 58,0 kcal | 15,0 g |
| margarin | 60 g | 381,6 kcal | 0,0 g |
| susu segar | 190 g | 125,3 kcal | 9,1 g |
| Baking powder | 3 g | 4,7 kcal | 1,1 g |

Meal analysis: energy 1143,6 kcal (100 %), carbohydrate 129,1 g (100 %)

==========

**HASIL PERHITUNGAN NILAI GIZI PERLAKUAN A**
**(Tepung Terigu 130 + Tepung Kacang Hijau 20 gr)**

==========

| Nutrient content | analysed value | recommended value/day | percentage fulfillment |
|---|---|---|---|
| energy | 1143,6 kcal | 2036,3 kcal | 56 % |
| water | 1,1 g | 270 g | 0 % |
| protein | 27,3 g(10%) | 60,1 g(12 %) | 45 % |
| fat | 57,3 g(44%) | 69,1 g(< 30 %) | 83 % |
| carbohydr. | 129,1 g(46%) | 290,7 g(> 55 %) | 44 % |
| dietary fiber | 4,8 g | 30,0 g | 16 % |
| alcohol | 0,0 g | - | - |
| PUFA | 12,7 g | 10,0 g | 127 % |
| cholesterol | 238,6 mg | - | - |
| Vit. A | 349,9 µg | 800,0 µg | 44 % |
| carotene | 0,0 mg | - | - |
| Vit. E (eq.) | 4,6 mg | 12,0 mg | 38 % |
| Vit. B1 | 0,3 mg | 1,0 mg | 28 % |
| Vit. B2 | 0,6 mg | 1,2 mg | 54 % |

| | | | |
|---|---|---|---|
| Vit. B6 | 0,2 mg | 1,2 mg | 21 % |
| tot. fol.acid | 98,4 µg | 400,0 µg | 25 % |
| Vit. C | 1,9 mg | 100,0 mg | 2 % |
| sodium | 524,0 mg | 2000,0 mg | 26 % |
| potassium | 525,5 mg | 3500,0 mg | 15 % |
| calcium | 301,9 mg | 1000,0 mg | 30 % |
| magnesium | 65,4 mg | 310,0 mg | 21 % |
| phosphorus | 685,6 mg | 700,0 mg | 98 % |
| iron | 2,9 mg | 15,0 mg | 19 % |
| zinc | 2,6 mg | 7,0 mg | 37 % |

==========

**HASIL PERHITUNGAN NILAI GIZI PERLAKUAN B**

**(Tepung Terigu 130 + Tepung Kacang Hijau 25 gr)**

==========

| Food | Amount | energy | carbohydr. | |
|---|---|---|---|---|
| tepung terigu | 130 g | 473,2 kcal | 99,2 | g |
| kacang hijau | 25 g | 29,0 kcal | 5,2 | g |
| telur ayam | 50 g | 77,6 kcal | 0,6 | g |
| gula pasir | 15 g | 58,0 kcal | 15,0 | g |
| margarin | 60 g | 381,6 kcal | 0,0 | g |
| susu segar | 190 g | 125,3 kcal | 9,1 | g |
| Baking powder | 3 g | 4,7 kcal | 1,1 | g |

Meal analysis: energy 1149,4 kcal (100 %), carbohydrate 130,2 g (100 %)

==========

**HASIL PERHITUNGAN NILAI GIZI PERLAKUAN B**

**(Tepung Terigu 130 + Tepung Kacang Hijau 25 gr)**

==========

| Nutrient content | analysed value | recommended value/day | | percentage fulfillment |
|---|---|---|---|---|
| energy | 1149,4 kcal | 2036,3 kcal | | 56 % |
| water | 1,1g | 2700,0 | g | 0 % |
| protein | 27,7g(10%) | 60,1 | g(12 %) | 46 % |
| fat | 57,3g(44%) | 69,1 | g(< 30 %) | 83 % |
| carbohydr. | 130,2g(46%) | 290,7 | g(> 55 %) | 45 % |
| dietary fiber | 5,1g | 30,0 | g | 17 % |
| alcohol | 0,0g | - | | - |
| PUFA | 12,7g | 10,0 | g | 127 % |
| cholesterol | 238,6 mg | - | | - |
| Vit. A | 350,0 µg | 800,0 µg | | 44 % |
| carotene | 0,0 mg | - | | - |
| Vit. E (eq.) | 4,6 mg | 12,0 mg | | 38 % |
| Vit. B1 | 0,3 mg | 1,0 mg | | 29 % |
| Vit. B2 | 0,6 mg | 1,2 mg | | 54 % |
| Vit. B6 | 0,3 mg | 1,2 mg | | 21 % |
| tot. fol.acid | 108,8 µg | 400,0 µg | | 27 % |
| Vit. C | 1,9 mg | 100,0 mg | | 2 % |
| sodium | 524,3 mg | 2000,0 mg | | 26 % |
| potassium | 539,4 mg | 3500,0 mg | | 15 % |
| calcium | 303,0 mg | 1000,0 mg | | 30 % |
| magnesium | 68,0 mg | 310,0 mg | | 22 % |
| phosphorus | 693,4 mg | 700,0 mg | | 99 % |
| iron | 3,0 mg | 15,0 mg | | 20 % |
| zinc | 2,6 mg | 7,0 mg | | 38 % |

==========

**HASIL PERHITUNGAN NILAI GIZI PERLAKUAN C**

**(Tepung Terigu 130 + Tepung Kacang Hijau 30 gr)**

==========

| Food | Amount | energy | carbohydr. |
|---|---|---|---|
| tepung terigu | 130 g | 473,2 kcal | 99,2g |
| kacang hijau | 30 g | 34,8 kcal | 6,2g |
| telur ayam | 50 g | 77,6 kcal | 0,6g |
| gula pasir | 15 g | 58,0 kcal | 15,0g |
| margarin | 60 g | 381,6 kcal | 0,0g |
| susu segar | 190 g | 125,3 kcal | 9,1g |
| Baking powder | 3 g | 4,7 kcal | 1,1g |

Meal analysis: energy 1155,2 kcal (100 %), carbohydrate 131,2 g (100 %)

==========

**HASIL PERHITUNGAN NILAI GIZI PERLAKUAN C**

**(Tepung Terigu 130 + Tepung Kacang Hijau 30 gr)**

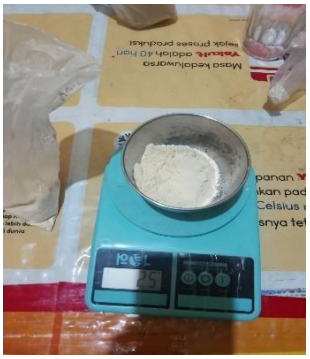
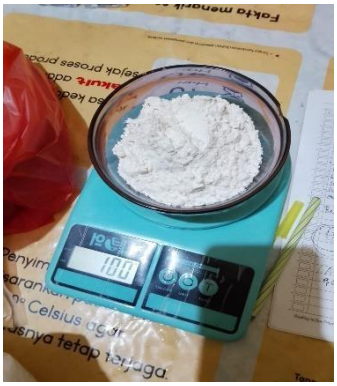
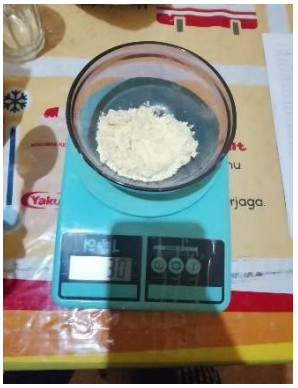
==========

| Nutrient content | analysed value | recommended value/day | percentage fulfillment |
|---|---|---|---|
| Energy | 1155,2 kcal | 2036,3 kcal | 57 % |
| water | 1,1g | 2700,0 g | 0 % |
| protein | 28,1g(10%) | 60,1 g(12 %) | 47 % |
| fat | 57,4g(44%) | 69,1 g(< 30 %) | 83 % |
| carbohydr. | 131,2g(46%) | 290,7 g(> 55 %) | 45 % |
| dietary fiber | 5,5g | 30,0 g | 18 % |
| alcohol | 0,0g | - | - |
| PUFA | 12,7g | 10,0 g | 127 % |
| cholesterol | 238,6 mg | - | - |
| Vit. A | 350,1 µg | 800,0 µg | 44 % |
| carotene | 0,0 mg | - | - |
| Vit. E (eq.) | 4,6 mg | 12,0 mg | 38 % |
| Vit. B1 | 0,3 mg | 1,0 mg | 30 % |
| Vit. B2 | 0,7 mg | 1,2 mg | 54 % |
| Vit. B6 | 0,3 mg | 1,2 mg | 21 % |
| tot. fol.acid | 119,2 µg | 400,0 µg | 30 % |
| Vit. C | 1,9 mg | 100,0 mg | 2 % |
| sodium | 524,5 mg | 2000,0 mg | 26 % |
| potassium | 553,3 mg | 3500,0 mg | 16 % |
| calcium | 304,3 mg | 1000,0 mg | 30 % |
| magnesium | 70,7 mg | 310,0 mg | 23 % |
| phosphorus | 701,2 mg | 700,0 mg | 100 % |
| iron | 3,1 mg | 15,0 mg | 21 % |
| zinc | 2,7 mg | 7,0 mg | 38 % |

Lampiran 16. Dokumentasi Penelitian

| | | |
|---|---|---|
|  |  |  |
|  |  |  |
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Lampiran 17. Dokumentasi Pembuatan Waffle

| | | |
|---|---|---|
|  10 gram perlakuan A |  15 gram perlakuan B |  20 gram perlakuan C |
|  Baking powder 3 gram |  25 gram perlakuan D |  Margarin 60 gr |
|  130 gram tepung terigu |  ram tepung terigu |  30 gram perlakuan E |

Lampiran 18. Hasil Nilai Gizi 1 Resep Waffle Dengan Variasi Penambahan Tepung Kacang Hijau Perlakuan B Berdasarkan Nutri Survey

**Kandungan Gizi 1 Resep**

| Zat Gizi | Hasil Nilai |
|---|---|
| Energi | 149 |
| Karbohidrat | 130,2 |
| Protein | 27,7 |
| Lemak | 5,7 |
| Serat | 5,1 |

Dari hasil 1 resep waffle dengan variasi penambahan tepung kacang hijau menghasilkan 10 porsi waffle

**Kandungan Gizi 1 porsi (40 Gr) Waffle Dengan Variasi Penambahan Tepung Kacang Hijau Perlakuan B Berdasarkan Nutri Survei**

| Zat Gizi | Hasil Nilai |
|---|---|
| Energi | 49 |
| Karbohidrat | 13,8 |
| Protein | 2,8 |
| Lemak | 6,6 |
| Serat | 0,6 |

Lampiran 19. Rendeman Bahan Pembuatan Waffle Dengan Variasi Penambahan Tepung Kacang Hijau

| No | Bahan Awal | Bahan Awal | Bahan Akhir | Berat Akhir | Rendemen |
|---|---|---|---|---|---|
| 1 | Kacang hijau | 1.000 gr | Tepung Kacang Hijau | 788 | 78,8% |
| 2 | Telur Ayam | 150 gr | Telur Ayam | 135 | 111,1% |

**Perhitungan Rendemen Bahan Pembuatan Waffle Dengan Variasi Penambahan Tepung Kacang Hijau**

Rendeme = (Berat Akhir / Berat Awal) x 100 Kacang Hijau = ( 788/ 1.000 gr ) x 100 = 78,8% Telur ayam = ( 135 gr / 150 gr )

Lampiran 20. Analisis Biaya Waffle Dengan Variasi Penambahan Tepung Kacang Hijau

**Perlakuan B Per Porsi dan Per Resep**

| No | Bahan | Berat Bahan | Harga |
|---|---|---|---|
| 1 | Tepung Terigu | 130 gr | Rp.1.560 |
| 2 | Tepung Kacang hijau | 25 gr | Rp. 4.290 |
| 3 | Telur Ayam | 50 gr | Rp. 560 |
| 4 | Gula Pasir | 15 gr | Rp. 270 |
| 5 | Margarin | 60 gr | Rp. 2.400 |
| 6 | Susu UHT | 190 ml | Rp. 4.560 |
| 7 | Baking Powder | 3 g | Rp. 531 |
| **Total Harga 1 Resep** | | | **Rp. 14.171** |
| **Harga Per Porsi** | | | **Rp. 1.420** |