

LAMPIRAN

Lampiran 1. Surat Determinasi

HERBARIUM JATINANGOR
LABORATORIUM TAKSONOMI TUMBUHAN
JURUSAN BIOLOGI FMIPA UNPAD
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LEMBAR IDENTIFIKASI TUMBUHAN
 No.41/HB/01/2025.

Herbarium Jatinangor, Laboratorium Taksonomi Tumbuhan, Jurusan Biologi FMIPA UNPAD, dengan ini menerangkan bahwa:

Nama : Yuni Kartika
 NIM/NIDN : 231FF04016
 Instansi : Universitas Bhakti Kencana.
 Lokasi : Bandung.

Telah melakukan identifikasi tumbuhan, dengan No. Koleksi: -
 Tanggal Koleksi : 21 Januari 2025

Hasil Identifikasi

Nama Ilmiah : *Pleurotus cystidiosus* O.K. Mill.
 Sinonim : *Pleurotus cystidiosus* var. *formosensis* Moncalvo
 Nama Lokal : Jamur Tiram Coklat
 Suku/Famili : Pleurotaceae

Kingdom	Plantae
Divisio	Basidiomycota
Class	Agaricomycetes
Ordo	Agaricales
Famili	Pleurotaceae
Genus	<i>Pleurotus</i>
Species	<i>Pleurotus cystidiosus</i> O.K. Mill.

Referensi:

Cronquist, Arthur. 1981. *An Integrated System of Classification of Flowering Plants*.
 Columbia University Press. New York
 The Plant List. *Website DuniaTumbuhan*. <http://www.theplantlist.org/tpl1.1/record/kew-158489>.
 Backer, C. A. and Bakhuizen v/d Brink R. C Jr. 1963. *Flora of Java*. Wolter-Noordhoff NV.
 Groningen.

Jatinangor, 22 Januari 2025.

Identifikator,


 LABORATORIUM TAKSONOMI TUMBUHAN
 JURUSAN BIOLOGI FMIPA-UNPAD
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Lampiran 2. Perhitungan

1. Perhitungan Pengujian Kadar Air

➤ Sampel Jamur Tiram Coklat Segar (1)

Bobot sampel	: 5,003 g (Ws)
Mean bobot cawan kosong	: 130,952 g (W0)
Mean bobot cawan dan sampel setelah di oven	: 131,696 g (W1)

$$\begin{aligned}
 \% \text{ Kadar Air} &= \frac{Ws - (W1 - W0)}{Ws} \times 100 \% \\
 &= \frac{5,003 \text{ g} - (131,696 \text{ g} - 130,952 \text{ g})}{5,003 \text{ g}} \times 100 \% \\
 &= \frac{5,003 \text{ g} - 0,744 \text{ g}}{5,003 \text{ g}} \times 100 \% \\
 &= 85,128 \%
 \end{aligned}$$

➤ Sampel Jamur Tiram Coklat Segar (2)

Bobot sampel	: 5,003 g (Ws)
Mean bobot cawan kosong	: 84,705 g (W0)
Mean bobot cawan dan sampel setelah di oven	: 85,448 g (W1)

$$\begin{aligned}
 \% \text{ Kadar Air} &= \frac{Ws - (W1 - W0)}{Ws} \times 100 \% \\
 &= \frac{5,003 \text{ g} - (85,448 \text{ g} - 84,705 \text{ g})}{5,003 \text{ g}} \times 100 \% \\
 &= \frac{5,003 \text{ g} - 0,743 \text{ g}}{5,003 \text{ g}} \times 100 \% \\
 &= 85,148 \%
 \end{aligned}$$

➤ Sampel Jamur Tiram Coklat Segar (3)

Bobot sampel	: 5,000 g (Ws)
Mean bobot cawan kosong	: 62,199 g (W0)
Mean bobot cawan dan sampel setelah di oven	: 62,940 g (W1)

$$\begin{aligned}
 \% \text{ Kadar Air} &= \frac{Ws - (W1 - W0)}{Ws} \times 100 \% \\
 &= \frac{5,000 \text{ g} - (62,940 \text{ g} - 62,199 \text{ g})}{5,003 \text{ g}} \times 100 \% \\
 &= \frac{5,000 \text{ g} - 0,741 \text{ g}}{5,000 \text{ g}} \times 100 \% \\
 &= 85,180 \%
 \end{aligned}$$

➤ Sampel Tepung Jamur Tiram Coklat (1)

Bobot sampel	: 5,000 g (Ws)
Mean bobot cawan kosong	: 130,742 g (W0)
Mean bobot cawan dan sampel setelah di oven	: 135,414 g (W1)

$$\begin{aligned}
 \% \text{ Kadar Air} &= \frac{Ws - (W1 - W0)}{Ws} \times 100 \% \\
 &= \frac{5,000 \text{ g} - (135,414 \text{ g} - 130,742 \text{ g})}{5,000 \text{ g}} \times 100 \% \\
 &= \frac{5,000 \text{ g} - 4,672 \text{ g}}{5,000 \text{ g}} \times 100 \% \\
 &= 6,560 \%
 \end{aligned}$$

➤ Sampel Tepung Jamur Tiram Coklat (2)

Bobot sampel	: 5,000 g (Ws)
Mean bobot cawan kosong	: 37,219 g (W0)
Mean bobot cawan dan sampel setelah di oven	: 41,891 g (W1)

$$\begin{aligned}
 \% \text{ Kadar Air} &= \frac{Ws - (W1 - W0)}{Ws} \times 100 \% \\
 &= \frac{5,000 \text{ g} - (41,891 \text{ g} - 37,219 \text{ g})}{5,000 \text{ g}} \times 100 \% \\
 &= \frac{5,000 \text{ g} - 4,672 \text{ g}}{5,000 \text{ g}} \times 100 \% \\
 &= 6,560 \%
 \end{aligned}$$

➤ Sampel Tepung Jamur Tiram Coklat (3)

Bobot sampel	: 5,000 g (Ws)
Mean bobot cawan kosong	: 41,863 g (W0)
Mean bobot cawan dan sampel setelah di oven	: 46,550 g (W1)

$$\begin{aligned}
 \% \text{ Kadar Air} &= \frac{Ws - (W1 - W0)}{Ws} \times 100 \% \\
 &= \frac{5,000 \text{ g} - (46,550 \text{ g} - 41,863 \text{ g})}{5,000 \text{ g}} \times 100 \% \\
 &= \frac{5,000 \text{ g} - 4,687 \text{ g}}{5,000 \text{ g}} \times 100 \% \\
 &= 6,260 \%
 \end{aligned}$$

2. Perhitungan Rendemen Jamur Tiram Coklat Segar dan Tepung Jamur Tiram Coklat

Diketahui :

Dalam pembuatan Tepung Jamur : 1000 g jamur segar menghasilkan 100 g tepung.

$$\begin{aligned}\text{Rumus Rendemen} &= \frac{\text{Berat Tepung}}{\text{Berat Jamur Segar}} \times 100 \% \\ &= \frac{100 \text{ g}}{1000 \text{ g}} \times 100 \% \\ &= 10 \% \text{ (Jadi bobot jamur segar hanya mengandung 10\% } \\ &\text{jamur kering)}\end{aligned}$$

3. Perhitungan Kadar Abu

➤ Sampel Jamur Tiram Coklat Segar (1)

Mean bobot cawan kosong	: 60, 569 g (W1)
Mean bobot cawan dan sampel	: 65,570 g (W)
Mean bobot cawan dan sampel setelah di oven	: 60,601 g (W2)

$$\begin{aligned}\% \text{ Kadar Abu} &= \frac{W2 - W1}{W - W1} \times 100 \% \\ &= \frac{60,601 \text{ g} - 60,569 \text{ g}}{65,570 \text{ g} - 60,569 \text{ g}} \times 100 \% \\ &= \frac{0,032 \text{ g}}{5,001 \text{ g}} \times 100 \% \\ &= 0,639 \%\end{aligned}$$

➤ Sampel Jamur Tiram Coklat Segar (2)

Mean bobot cawan kosong	: 70, 400 g (W1)
Mean bobot cawan dan sampel	: 75,400 g (W)
Mean bobot cawan dan sampel setelah di oven	: 70,439 g (W2)

$$\begin{aligned}
 \% \text{ Kadar Abu} &= \frac{W_2 - W_1}{W - W_1} \times 100 \% \\
 &= \frac{70,439 \text{ g} - 70,400 \text{ g}}{75,400 \text{ g} - 70,400 \text{ g}} \times 100 \% \\
 &= \frac{0,039 \text{ g}}{5,000 \text{ g}} \times 100 \% \\
 &= 0,780 \%
 \end{aligned}$$

➤ Sampel Jamur Tiram Coklat Segar (3)

Mean bobot cawan kosong	: 71,588 g (W1)
Mean bobot cawan dan sampel	: 76,589 g (W)
Mean bobot cawan dan sampel setelah di oven	: 71,623 g (W2)

$$\begin{aligned}
 \% \text{ Kadar Abu} &= \frac{W_2 - W_1}{W - W_1} \times 100 \% \\
 &= \frac{71,623 \text{ g} - 71,588 \text{ g}}{76,589 \text{ g} - 71,588 \text{ g}} \times 100 \% \\
 &= \frac{0,035 \text{ g}}{5,001 \text{ g}} \times 100 \% \\
 &= 0,699 \%
 \end{aligned}$$

➤ Sampel Tepung Jamur Tiram Coklat (1)

Mean bobot cawan kosong	: 66,476 g (W1)
Mean bobot cawan dan sampel	: 71,477 g (W)
Mean bobot cawan dan sampel setelah di oven	: 66,811 g (W2)

$$\begin{aligned}
 \% \text{ Kadar Abu} &= \frac{W_2 - W_1}{W - W_1} \times 100 \% \\
 &= \frac{66,811 \text{ g} - 66,476 \text{ g}}{71,477 \text{ g} - 66,476 \text{ g}} \times 100 \%
 \end{aligned}$$

$$= \frac{0,335 \text{ g}}{5,001 \text{ g}} \times 100 \%$$

$$= 6,698 \%$$

$$\% \text{ Kadar Abu Sebenarnya} = \frac{\text{Kadar Abu}(\%)}{10}$$

$$= \frac{6,698}{10}$$

$$= 0,6698 \%$$

➤ Sampel Tepung Jamur Tiram Coklat (2)

Mean bobot cawan kosong	: 63,986 g (W1)
Mean bobot cawan dan sampel	: 68,987 g (W)
Mean bobot cawan dan sampel setelah di oven	: 64,318 g (W2)

$$\% \text{ Kadar Abu} = \frac{W2 - W1}{W - W1} \times 100 \%$$

$$= \frac{64,314 \text{ g} - 63,986 \text{ g}}{68,987 \text{ g} - 63,986 \text{ g}} \times 100 \%$$

$$= \frac{0,332 \text{ g}}{5,001 \text{ g}} \times 100 \%$$

$$= 6,638 \%$$

$$\% \text{ Kadar Abu Sebenarnya} = \frac{\text{Kadar Abu}(\%)}{10}$$

$$= \frac{6,638}{10}$$

$$= 0,6638 \%$$

➤ Sampel Tepung Jamur Tiram Coklat (3)

Mean bobot cawan kosong	: 71,588 g (W1)
Mean bobot cawan dan sampel	: 76,589 g (W)
Mean bobot cawan dan sampel setelah di oven	: 71,926 g (W2)

$$\begin{aligned}
 \% \text{ Kadar Abu} &= \frac{W2 - W1}{W - W1} \times 100 \% \\
 &= \frac{71,926 \text{ g} - 71,588 \text{ g}}{76,589 \text{ g} - 71,588 \text{ g}} \times 100 \% \\
 &= \frac{0,338 \text{ g}}{5,001 \text{ g}} \times 100 \% \\
 &= 6,758 \%
 \end{aligned}$$

$$\begin{aligned}
 \% \text{ Kadar Abu Sebenarnya} &= \frac{\text{Kadar Abu}(\%)}{10} \\
 &= \frac{6,758}{10} \\
 &= 0,6758 \%
 \end{aligned}$$

4. Perhitungan Kadar Lemak

➤ Sampel Jamur Tiram Coklat Segar (1)

Mean bobot cawan kosong	: 10,000 g (W1)
Mean bobot cawan dan sampel	: 110,821 g (W2)
Mean bobot cawan dan sampel setelah di oven	: 110,895 g (W3)

$$\begin{aligned}
 \% \text{ Kadar Lemak} &= \frac{W3 - W2}{W1} \times 100 \% \\
 &= \frac{110,895 \text{ g} - 110,821 \text{ g}}{10,000 \text{ g}} \times 100 \%
 \end{aligned}$$

$$= \frac{0,074 \text{ g}}{10,000 \text{ g}} \times 100 \%$$

$$= 0,740 \%$$

➤ Sampel Jamur Tiram Coklat Segar (2)

Mean bobot cawan kosong	: 10,008 g (W1)
Mean bobot cawan dan sampel	: 110,821 g (W2)
Mean bobot cawan dan sampel setelah di oven	: 110,896 g (W3)

$$\% \text{ Kadar Lemak} = \frac{W3 - W2}{W1} \times 100 \%$$

$$= \frac{110,896 \text{ g} - 110,821 \text{ g}}{10,008 \text{ g}} \times 100 \%$$

$$= \frac{0,075 \text{ g}}{10,000 \text{ g}} \times 100 \%$$

$$= 0,750 \%$$

➤ Sampel Jamur Tiram Coklat Segar (3)

Mean bobot cawan kosong	: 10,000 g (W1)
Mean bobot cawan dan sampel	: 110,816 g (W2)
Mean bobot cawan dan sampel setelah di oven	: 110,892 g (W3)

$$\% \text{ Kadar Lemak} = \frac{W3 - W2}{W1} \times 100 \%$$

$$= \frac{110,892 \text{ g} - 110,816 \text{ g}}{10,000 \text{ g}} \times 100 \%$$

$$= \frac{0,076 \text{ g}}{10,000 \text{ g}} \times 100 \%$$

$$= 0,760 \%$$

➤ Sampel Tepung Jamur Tiram Coklat (1)

Mean bobot cawan kosong	: 10,000 g (W1)
Mean bobot cawan dan sampel	: 110,816 g (W2)
Mean bobot cawan dan sampel setelah di oven	: 111,027 g (W3)

$$\begin{aligned}
 \% \text{ Kadar Lemak} &= \frac{W3 - W2}{W1} \times 100 \% \\
 &= \frac{111,027 \text{ g} - 110,821 \text{ g}}{10,000 \text{ g}} \times 100 \% \\
 &= \frac{0,211 \text{ g}}{10,000 \text{ g}} \times 100 \% \\
 &= 2,110 \%
 \end{aligned}$$

$$\begin{aligned}
 \% \text{ Kadar Lemak Sebenarnya} &= \frac{\text{Kadar Lemak}(\%)}{10} \\
 &= \frac{2,110}{10} \\
 &= 0,2110 \%
 \end{aligned}$$

➤ Sampel Tepung Jamur Tiram Coklat (2)

Mean bobot cawan kosong	: 10,000 g (W1)
Mean bobot cawan dan sampel	: 110,902 g (W2)
Mean bobot cawan dan sampel setelah di oven	: 111,115 g (W3)

$$\begin{aligned}
 \% \text{ Kadar Lemak} &= \frac{W3 - W2}{W1} \times 100 \% \\
 &= \frac{111,115 \text{ g} - 110,902 \text{ g}}{10,000 \text{ g}} \times 100 \% \\
 &= \frac{0,215 \text{ g}}{10,000 \text{ g}} \times 100 \%
 \end{aligned}$$

$$= 2,150 \%$$

$$\% \text{ Kadar Lemak Sebenarnya} = \frac{\text{Kadar Lemak}(\%)}{10}$$

$$= \frac{2,150}{10}$$

$$= 0,2150 \%$$

➤ Sampel Tepung Jamur Tiram Coklat (3)

Mean bobot cawan kosong	: 10,000 g (W1)
Mean bobot cawan dan sampel	: 110,822 g (W2)
Mean bobot cawan dan sampel setelah di oven	: 110,894 g (W3)

$$\% \text{ Kadar Lemak} = \frac{W3 - W2}{W1} \times 100 \%$$

$$= \frac{111,027 \text{ g} - 110,821 \text{ g}}{10,000 \text{ g}} \times 100 \%$$

$$= \frac{0,212 \text{ g}}{10,000 \text{ g}} \times 100 \%$$

$$= 2,120 \%$$

$$\% \text{ Kadar Lemak Sebenarnya} = \frac{\text{Kadar Lemak}(\%)}{10}$$

$$= \frac{2,120}{10}$$

$$= 0,2120 \%$$

▪ Konversi % kadar per 5 gram sampel

1. Sampel jamur tiram coklat segar

- Pengulangan 1 % kadar : 0,740 % / 10 g sampel

$$\text{Konversi} = \frac{0,740}{10 \text{ g}} \times 5 \text{ g} = 0,370\%$$

- Pengulangan 2 % kadar : 0,750 % / 10 g sampel

$$\text{Konversi} = \frac{0,750}{10 \text{ g}} \times 5 \text{ g} = 0,375\%$$

- Pengulangan 3 % kadar : 0,760 % / 10 g sampel

$$\text{Konversi} = \frac{0,760}{10 \text{ g}} \times 5 \text{ g} = 0,380\%$$

2. Sampel tepung jamur tiram coklat

- Pengulangan 1 % kadar : 0,211 % / 10 g sampel

$$\text{Konversi} = \frac{0,211}{10 \text{ g}} \times 5 \text{ g} = 0,105 \%$$

- Pengulangan 2 % kadar : 0,215 % / 10 g sampel

$$\text{Konversi} = \frac{0,215}{10 \text{ g}} \times 5 \text{ g} = 0,107 \%$$

- Pengulangan 3 % kadar : 0,223% / 10 g sampel

$$\text{Konversi} = \frac{0,223}{10 \text{ g}} \times 5 \text{ g} = 0,111 \%$$

5. Perhitungan Kadar Serat Kasar

➤ Sampel Jamur Tiram Coklat Segar (1)

Berat sampel	: 4,002 g
Mean bobot kertas saring	: 0,521 g (a)
Mean bobot cawan kosong	: 61,233 g (b)
Mean bobot cawan + kertas saring + Reasidu	: 61,877 g (c)

$$\text{Berat Residu} = c - (a + b)$$

$$\text{Berat Residu} = 61,877 \text{ g} - (0,521 \text{ g} + 61,233 \text{ g})$$

$$\text{Berat Residu} = 61,877 \text{ g} - 61,754 \text{ g}$$

$$\text{Berat Residu} = 0,123 \text{ g}$$

$$\% \text{ Kadar Serat Kasar} = \frac{\text{Berat Residu}}{\text{Berat Sampel}} \times 100 \%$$

$$= \frac{0,123 \text{ g}}{4,002 \text{ g}} \times 100 \%$$

$$= 3,073 \%$$

(karena hasil >1 maka, diabukan)

Bobot Sampel	: 4,002 g
Mean bobot cawan krus kosong	: 68,276 g
Mean bobot cawan krus dan abu	: 68,282 g
Bobot Abu	: 0,006 g (W2)
Bobot Residu	: 0,123 g (W1)

$$\begin{aligned} \% \text{ Kadar Serat Kasar} &= \frac{W1 - W2}{\text{Bobot Sampel}} \times 100 \% \\ &= \frac{0,123\text{g} - 0,006\text{ g}}{4,002\text{ g}} \times 100 \% \\ &= 2,923 \% \end{aligned}$$

➤ Sampel Jamur Tiram Coklat Segar (2)

Berat sampel	: 4,000 g
Mean bobot kertas saring	: 0,547g (a)
Mean bobot cawan kosong	: 62,199 g (b)
Mean bobot cawan + kertas saring + Reasidu	: 62,865 g (c)

$$\text{Berat Residu} = c - (a + b)$$

$$\text{Berat Residu} = 62,865\text{ g} - (0,547\text{ g} + 62,865\text{ g})$$

$$\text{Berat Residu} = 62,865\text{ g} - 62,746\text{ g}$$

$$\text{Berat Residu} = 0,119\text{ g}$$

$$\% \text{ Kadar Serat Kasar} = \frac{\text{Berat Residu}}{\text{Berat Sampel}} \times 100 \%$$

$$= \frac{0,119 \text{ g}}{4,000 \text{ g}} \times 100 \%$$

$$= 2,975 \%$$

(karena hasil >1 maka, diabukan)

Bobot Sampel	: 4,000 g
Mean bobot cawan krus kosong	: 68,276 g
Mean bobot cawan krus dan abu	: 68,281 g
Bobot Abu	: 0,005 g (W2)
Bobot Residu	: 0,119 g (W1)

$$\% \text{ Kadar Serat Kasar} = \frac{W1 - W2}{\text{Bobot Sampel}} \times 100 \%$$

$$= \frac{0,119 \text{ g} - 0,005 \text{ g}}{4,000 \text{ g}} \times 100 \%$$

$$= 2,850 \%$$

➤ Sampel Tepung Jamur Tiram Coklat (1)

Berat sampel	: 4,004 g
Mean bobot kertas saring	: 0,547 g (a)
Mean bobot cawan kosong	: 81,782 g (b)
Mean bobot cawan + kertas saring + Reasidu	: 83,050 g (c)

$$\text{Berat Residu} = c - (a + b)$$

$$\text{Berat Residu} = 83,050 \text{ g} - (0,547 \text{ g} + 81,782 \text{ g})$$

$$\text{Berat Residu} = 83,050 \text{ g} - 82,329 \text{ g}$$

$$\text{Berat Residu} = 0,721 \text{ g}$$

$$\% \text{ Kadar Serat Kasar} = \frac{\text{Berat Residu}}{\text{Berat Sampel}} \times 100 \%$$

$$= \frac{0,721 \text{ g}}{4,004 \text{ g}} \times 100 \%$$

$$= 18,006 \%$$

(karena hasil >1 maka, diabukan)

Bobot Sampel	: 4,004 g
Mean bobot cawan krus kosong	: 68,276 g
Mean bobot cawan krus dan abu	: 68,280 g
Bobot Abu	: 0,004 g (W2)
Bobot Residu	: 0,721 g (W1)

$$\% \text{ Kadar Serat Kasar} = \frac{W1 - W2}{\text{Bobot Sampel}} \times 100 \%$$

$$= \frac{0,721\text{g}-0,004 \text{ g}}{4,004 \text{ g}} \times 100 \%$$

$$= 17,907\%$$

$$\% \text{ Kadar Serat Kasar Sebenarnya} = \frac{\text{Kadar Serat Kasar} (\%)}{10}$$

$$= \frac{17,907}{10}$$

$$= 1,790 \%$$

➤ Sampel Tepung Jamur Tiram Coklat (2)

Bobot Sampel	: 4,002 g
Mean bobot kertas saring	: 0,521 g (a)
Mean bobot cawan kosong	: 62,199 g (b)
Mean bobot cawan + kertas saring + Reasidu	: 85,946 g (c)

$$\text{Berat Residu} = c - (a + b)$$

$$\text{Berat Residu} = 85,946 \text{ g} - (0,521 \text{ g} + 62,199 \text{ g})$$

$$\text{Berat Residu} = 85,946 \text{ g} - 85,227 \text{ g}$$

$$\text{Berat Residu} = 0,719 \text{ g}$$

$$\% \text{ Kadar Serat Kasar} = \frac{\text{Berat Residu}}{\text{Berat Sampel}} \times 100 \%$$

$$= \frac{0,719 \text{ g}}{4,002 \text{ g}} \times 100 \%$$

$$= 17,966 \%$$

(karena hasil >1 maka, diabukan)

Bobot Sampel	: 4,002 g
Mean bobot cawan krus kosong	: 68,276 g
Mean bobot cawan krus dan abu	: 68,280 g
Bobot Abu	: 0,004 g (W2)
Bobot Residu	: 0,719 g (W1)

$$\% \text{ Kadar Serat Kasar} = \frac{W1 - W2}{\text{Bobot Sampel}} \times 100 \%$$

$$= \frac{0,719 \text{ g} - 0,004 \text{ g}}{4,002 \text{ g}} \times 100 \%$$

$$= 1,786$$

- Konversi % kadar per 5 gram sampel

1. Sampel jamur tiram coklat segar

- Pengulangan 1 % kadar : 2,850 % / 4 g sampel

$$\text{Konversi} = \frac{2,850}{4 \text{ g}} \times 5 \text{ g} = 3,562 \%$$

- Pengulangan 2 % kadar : 2,923 % / 4 g sampel

$$\text{Konversi} = \frac{2,923}{4 \text{ g}} \times 5 \text{ g} = 3,653 \%$$

- Pengulangan 3 % kadar : 2,997 % / 4 g sampel

$$\text{Konversi} = \frac{2,997}{4 \text{ g}} \times 5 \text{ g} = 3,746 \%$$

2. Sampel jamur tiram coklat segar

- Pengulangan 1 % kadar : 1,7866 % / 4 g sampel

$$\text{Konversi} = \frac{1,786}{4 \text{ g}} \times 5 \text{ g} = 2,233 \%$$

- Pengulangan 2 % kadar : 1,7907 % / 4 g sampel

$$\text{Konversi} = \frac{1,790}{4 \text{ g}} \times 5 \text{ g} = 2,238 \%$$

- Pengulangan 3 % kadar : 1,8000 % / 4 g sampel

$$\text{Konversi} = \frac{1,800}{4 \text{ g}} \times 5 \text{ g} = 2,250 \%$$

6. Perhitungan Kadar Karbohidrat

➤ Sampel Jamur Tiram Coklat Segar (1)

Pengujian	Kadar (%)
Kadar Air	85,128
Kadar Abu	0,699
Kadar Lemak	0,370
Kadar Protein	9,010

$$\% \text{ Kadar Karbohidrat} : 100 - (85,128 + 0,699 + 0,370 + 9,010)$$

$$: 100 - 95,147$$

$$: 4,853 \%$$

➤ Sampel Jamur Tiram Coklat Segar (2)

Pengujian	Kadar (%)
Kadar Air	85,148
Kadar Abu	0,780
Kadar Lemak	0,375
Kadar Protein	8,820

% Kadar Karbohidrat : $100 - (85,148 + 0,780 + 0,375 + 8,820)$

: $100 - 95,042$

: 4,958 %

➤ Sampel Jamur Tiram Coklat Segar (3)

Pengujian	Kadar (%)
Kadar Air	85,180
Kadar Abu	0,706
Kadar Lemak	0,380
Kadar Protein	9,160

% Kadar Karbohidrat : $100 - (85,180 + 0,706 + 0,380 + 9,160)$

: $100 - 95,500$

: 4,500 %

➤ Sampel Tepung Jamur Tiram Coklat (1)

Pengujian	Kadar (%)
Kadar Air	0,656
Kadar Abu	0,669
Kadar Lemak	0,105
Kadar Protein	1,604

% Kadar Karbohidrat : $100 - (0,656 + 0,669 + 0,105 + 1,604)$

: $100 - 3,089$

: 96,911 %

➤ Sampel Tepung Jamur Tiram Coklat (2)

Pengujian	Kadar (%)
Kadar Air	0,646
Kadar Abu	0,663
Kadar Lemak	0,107
Kadar Protein	1,604

% Kadar Karbohidrat : $100 - (0,646 + 0,663 + 0,107 + 1,604)$

: $100 - 3,022$

: 96,978 %

➤ Sampel Tepung Jamur Tiram Coklat (3)

Pengujian	Kadar (%)
Kadar Air	0,626
Kadar Abu	0,675
Kadar Lemak	0,111
Kadar Protein	1,631

% Kadar Karbohidrat : $100 - (0,626 + 0,675 + 0,111 + 1,631)$

: $100 - 3,052$

: 96,948%

Lampiran 3. Dokumentasi Hasil Pengujian Kadar Protein

1. Sampel Jamur Tiram Coklat Segar


Sibaweh Laboratories

PT. SIBAWEH LABORATORIUM INDONESIA
Jl. Mochamad Toha No. 51C, Bandung 40252,
 Telp./Fax : 022 42822868 email : info@sibaweh.com


KAN
Komite Akreditasi Nasional
 Laboratorium Pengup
 LP-1184-0N

SERTIFIKAT ANALISIS
CERTIFICATE OF ANALYSIS
No. : 0167/MT-F34/IV/2025

No. Pesanan/Order No.	0167/KU-F27/IV/2025		
PELANGGAN/PRINCIPAL			
Nama/Name	Universitas Bhakti Kencana		
Alamat/Address	Jl. Terusan Panyileukan, Gg. Samian, Kelurahan Cipadung Kidul, Kecamatan Panyileukan, Kota Bandung		
Telepon/Phone	0831-7058-6959		
Personel Penghubung/Contact Person	Eva Anggraeni Putri		
CONTOH UJI/SAMPLE			
No. Sampel/Sample No.	0167		
Nama Sampel/Sample Name	Jamur Tiram Coklat Segar		
Tanggal Terima/Date of Acceptance	22 April 2025		
Tanggal Pengujian/Date of Analysis	23 April 2025		
Jenis Pengujian/Type of Analysis	Kandungan Nutrisi		
Keterangan Lain/Other information	-		

No./ No.	Parameter/ Parameter	Metode/Method	Hasil/ Result
1	Protein/Protein		
	Pengujian ke-1	IK-SBWH-02-N-II	9,01 %
	Pengujian ke-2	IK-SBWH-02-N-II	8,82 %
	Pengujian ke-3	IK-SBWH-02-N-II	9,16 %

*) Tidak masuk dalam ruang lingkup/Not included in the scope
 **) Kadar lemak dinyatakan sebagai lemak total/Fat content stated as total fat
 ***) Kadar karbohidrat dinyatakan sebagai karbohidrat total/Carbohydrate content stated as total carbohydrate

Bandung, 07 Mei 2025
PT. SIBAWEH LABORATORIUM INDONESIA
 Manager Teknik,

Dr. Ir. H. Asep Dedy Sutrisno, M.P.

The results of this test are only related to samples received by the Laboratory, this Report may not be reproduced, unless written approval from PT. Sibaweh Laboratorium Indonesia

Hasil tes ini hanya terkait dengan contoh uji yang diterima Laboratorium, Laporan ini tidak boleh diproduksi ulang, kecuali mendapat persetujuan tertulis dari PT. Sibaweh Laboratorium Indonesia

Layanan konsumen atau pengaduan / Consumer services or complaints : (022) 42822868 / WA : 0859 3857 8523

SMM-F-00-34 Rev. 06 05.09.2023

2. Sampel Tepung Jamur Tiram Coklat

 Sibaweh Laboratories		PT. SIBAWEH LABORATORIUM INDONESIA Jl. Mochamad Toha No. 51C, Bandung 40252, Telp./Fax : 022 42822868 email : info@sibaweh.com		 KAN Komite Akreditasi Nasional Laboratorium Pengap LP-1184-02N	
SERTIFIKAT ANALISIS CERTIFICATE OF ANALYSIS No. : 0166/MT-F34/IV/2025					
No. Pesanan/Order No.		0166/KU-F27/IV/2025			
PELANGGAN/PRINCIPAL					
Nama/Name		Universitas Bhakti Kencana			
Alamat/Address		Jl. Terusan Panyileukan, Gg. Samian, Kelurahan Cipadung Kidul, Kecamatan Panyileukan, Kota Bandung			
Telepon/Phone		0831-7058-6959			
Personel Penghubung/Contact Person		Eva Anggraeni Putri			
CONTOH UJI/SAMPLE					
No. Sampel/Sample No.		0166			
Nama Sampel/Sample Name		Tepung Jamur Tiram Coklat			
Tanggal Terima/Date of Acceptance		22 April 2025			
Tanggal Pengujian/Date of Analysis		23 April 2025			
Jenis Pengujian/Type of Analysis		Kandungan Nutrisi			
Keterangan Lain/Other Information		-			
No./No.	Parameter/Parameter	Metode/Method	Hasil/Result		
1	Protein/Protein				
	Pengujian ke-1	IK-SBWH-02-N-II	16,58 %		
	Pengujian ke-2	IK-SBWH-02-N-II	16,04 %		
	Pengujian ke-3	IK-SBWH-02-N-II	16,31 %		

*) Tidak masuk dalam ruang lingkup/Not included in the scope
 **) Kadar lemak dinyatakan sebagai lemak total/Fat content stated as total fat
 ***) Kadar karbohidrat dinyatakan sebagai karbohidrat total/Carbohydrate content stated as total carbohydrate

Bandung, 07 Mei 2025
PT. SIBAWEH LABORATORIUM INDONESIA
 Manager Teknik,


Dr. Ir. H. Asep Dedy Sutrisno, M.P.

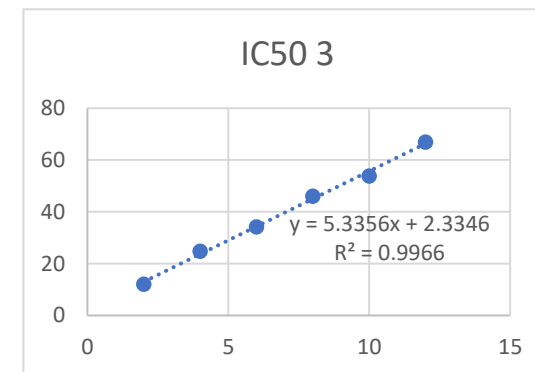
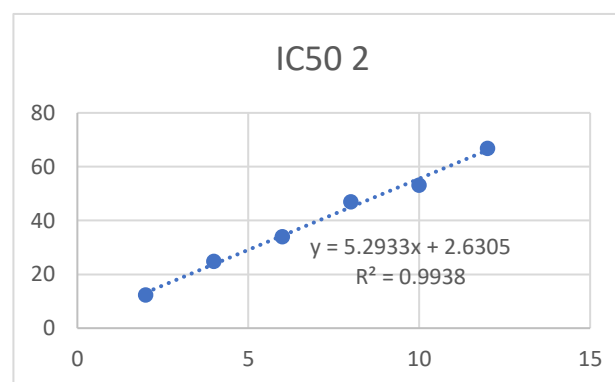
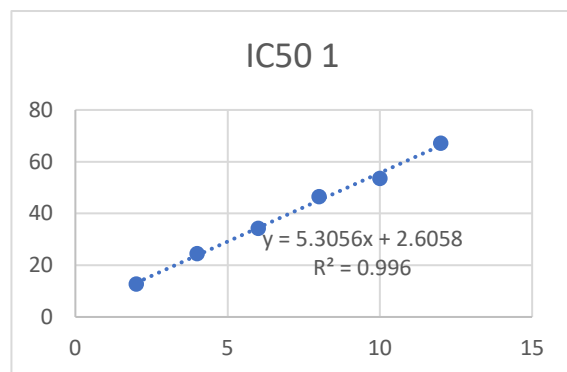
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Layanan konsumen atau pengaduan / Consumer services or complaints : (022) 42822868 / WA : 0859 3857 8523
 SMM-F-00-34 Rev. 06 05.09.2023

Lampiran 4. Perhitungan Aktivitas Antioksidan

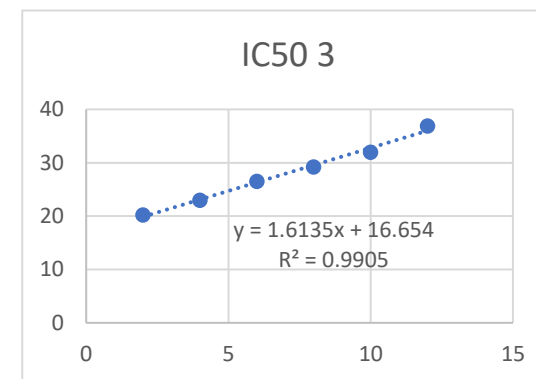
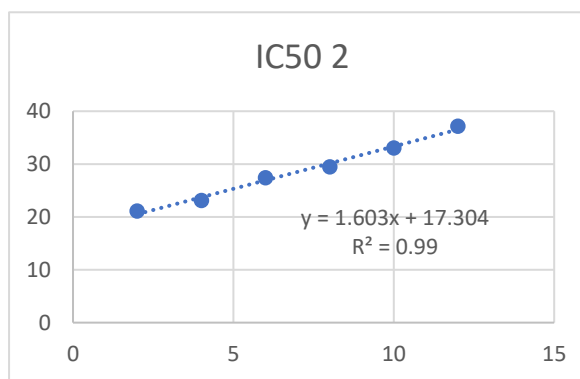
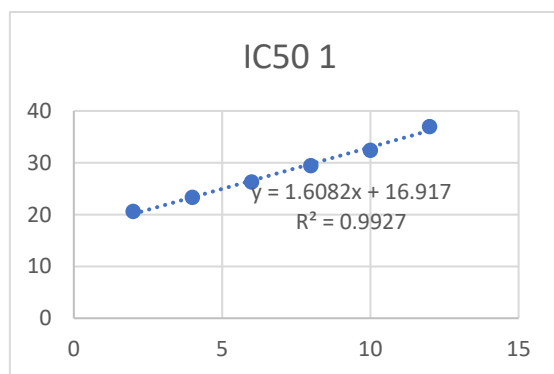
Data Aktivitas Antioksidan Pemanding (Vitamin C)

Kons (ppm)		Abs. sampel			Rata-rata	% inhibisi			Rata-rata	IC50			Rata-rata IC50	SD
		1	2	3		1	2	3		1	2	3		
2	0.811	0.708	0.711	0.713	0.711	12.70037	12.3304562	12.0838471	12.371558	8.9339	8.9496	8.9346	8.9393	0.009
4	0.811	0.613	0.610	0.610	0.611	24.41430	24.784217	24.784217	24.660912					
6	0.811	0.533	0.535	0.533	0.534	34.278668	34.0320592	34.278668	34.196465					
8	0.811	0.434	0.430	0.437	0.434	46.48582	46.9790382	46.1159063	46.526921					
10	0.811	0.377	0.380	0.374	0.377	53.51418	53.1442663	53.884094	53.514180					
12	0.811	0.267	0.269	0.268	0.268	67.077682	66.8310727	66.954377	66.954377					



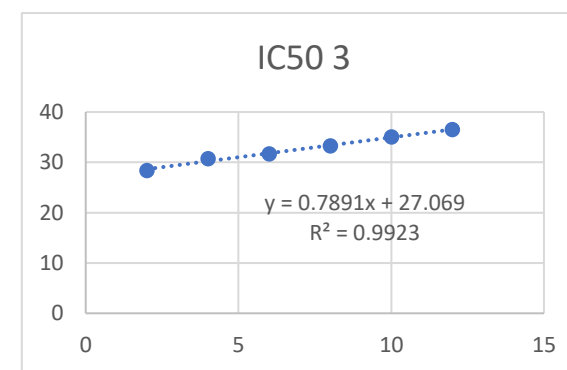
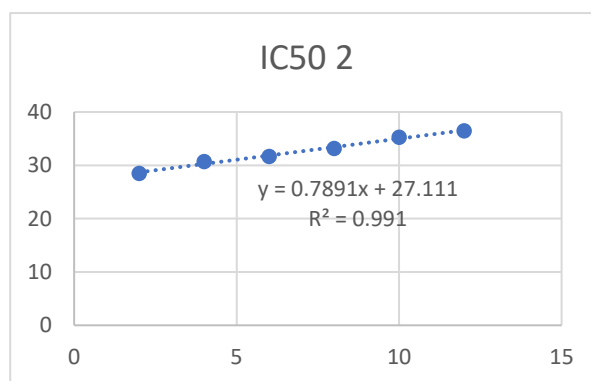
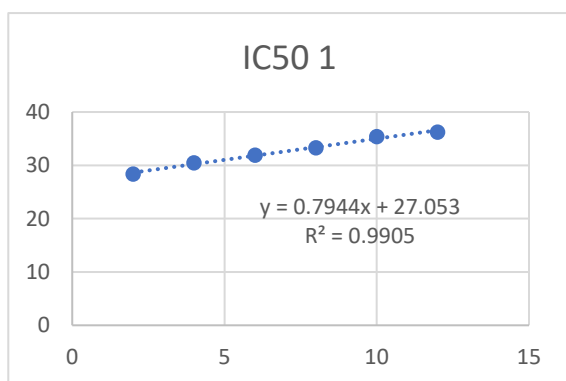
Data Aktivitas Antioksidan Sampel Tepung Jamur

Kons (ppm)		Abs. sampel			Rata-rata	% inhibisi			Rata-rata	IC50			Rata-rata IC50	SD
		1	2	3		1	2	3		1	2	3		
2	0.811	0.644	0.640	0.647	0.644	20.591862	21.0850801	20.2219482	20.632963	20.574	20.397	20.673	20.548	0.14
4	0.811	0.622	0.624	0.625	0.624	23.304562	23.0579531	22.934649	23.099055					
6	0.811	0.598	0.589	0.596	0.594	26.263872	27.3736128	26.510481	26.715988					
8	0.811	0.572	0.572	0.574	0.573	29.46979	29.4697904	29.2231813	29.387587					
10	0.811	0.548	0.543	0.552	0.548	32.4291	33.0456227	31.935882	32.470201					
12	0.811	0.511	0.510	0.512	0.511	36.991369	37.1146732	36.868064	36.991369					



Data Aktivitas Antioksidan Sampel Jamur Segar

Kons (ppm)		Abs. sampel			Rata-rata	% inhibisi			Rata-rata	IC50			Rata-rata IC50	SD
		1	2	3		1	2	3		1	2	3		
2	0.811	0.581	0.580	0.581	0.581	28.360049	28.4833539	28.3600493	28.401151	28.901	29.345	29.063	29.103	0.225
4	0.811	0.564	0.562	0.562	0.563	30.456227	30.7028360	30.702836	30.620633					
6	0.811	0.552	0.554	0.554	0.553	31.935882	31.6892725	31.689273	31.771476					
8	0.811	0.541	0.542	0.541	0.541	33.292232	33.1689273	33.2922318	33.25113					
10	0.811	0.524	0.525	0.527	0.525	35.388409	35.2651048	35.018496	35.224003					
12	0.811	0.517	0.515	0.515	0.516	36.251541	36.4981504	36.49815	36.415947					



Lampiran 5. Hasil Uji Statistik Analisis Proksimat

Tests of Normality

replikasi		Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
kadar_air	jamur segar	.227	3	.	.983	3	.747
	tepung jamur	.253	3	.	.964	3	.637
kadar_abu	jamur segar	.206	3	.	.993	3	.836
	tepung jamur	.175	3	.	1.000	3	1.000
kadar lemak	jamur segar	.175	3	.	1.000	3	1.000
	tepung jamur	.253	3	.	.964	3	.637
kadar_serat	jamur segar	.347	3	.	.834	3	.199
	tepung jamur	.272	3	.	.947	3	.554
kadar_protein	jamur segar	.198	3	.	.995	3	.870
	tepung jamur	.175	3	.	1.000	3	1.000
kadar_karbo	jamur segar	.301	3	.	.911	3	.421
	tepung jamur	.255	3	.	.962	3	.626

a. Lilliefors Significance Correction

Test of Homogeneity of Variances

	Levene Statistic	df1	df2	Sig.
kadar_air	.802	1	4	.421
kadar_abu	4.506	1	4	.101
kadar lemak	.361	1	4	.580
kadar_serat	12.090	1	4	.025
kadar_protein	3.527	1	4	.134
kadar_karbo	7.969	1	4	.048

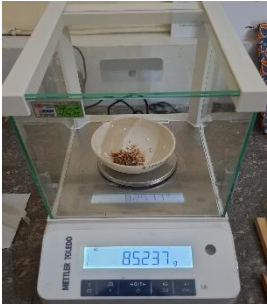
ANOVA

		Sum of Squares	df	Mean Square	F	Sig.
kadar_air	Between Groups	10712.741	1	10712.741	23254864.97	.000
	Within Groups	.002	4	.000		
	Total	10712.743	5			
kadar_abu	Between Groups	.002	1	.002	.814	.418
	Within Groups	.010	4	.003		
	Total	.012	5			
kadar lemak	Between Groups	.107	1	.107	6244.699	.000
	Within Groups	.000	4	.000		
	Total	.107	5			
kadar_serat	Between Groups	2.898	1	2.898	567.116	.000
	Within Groups	.020	4	.005		
	Total	2.919	5			
kadar_protein	Between Groups	81.380	1	81.380	5468.628	.000
	Within Groups	.060	4	.015		
	Total	81.439	5			
kadar_karbo	Between Groups	12745.176	1	12745.176	434006.363	.000
	Within Groups	.117	4	.029		
	Total	12745.293	5			

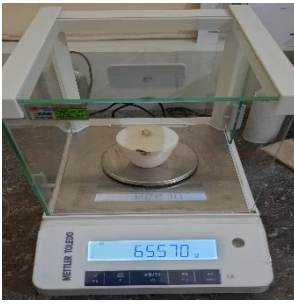
Lampiran 6. Dokumentasi Pembuatan Tepung

Pencucian	
Perajangan atau Penyuiran	
Pengeringan	
Penghalusan	
Hasil tepung jamur tiram coklat	

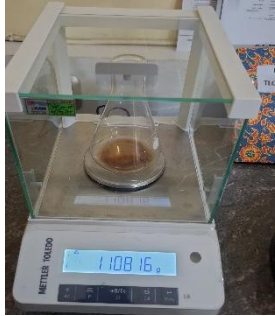
Lampiran 7. Dokumentasi Pengujian Kadar Air

 Pemanasan Cawan Kosong	 Pendinginan Cawan Kosong	 Penimbangan Cawan Kosong
 Penimbangan Sampel	 Pemanasan Sampel dan Cawan	 Pendinginan Sampel dan Cawan
 Penimbangan Sampel setelah dipanaskan		

Lampiran 8. Dokumentasi Pengujian Kadar Abu

 Pemanasan Cawan Krus Kosong	 Pemijaran Cawan Krus Kosong	 Pendinginan Cawan Krus Kosong
 Penimbangan Krus Kosong	 Pemaasan Sampel dan Cawan Sampai Gosong	 Pemijaran Sampel
 Pendinginan Cawan Krus Kosong	 Penimbangan Sampel Setelah Pemijaran	

Lampiran 9. Dokumentasi Pengujian Kadar Lemak

		
Penimbangan Sampel	Penimbangan Erlenmayer Kosong	Pembungkusan Sampel
		
Ekstraksi	Pemaasan Hasil Ekstraksi	Penimbangan Bobot Lemak

Lampiran 10. Dokumentasi Pengujian Serat Kasar

		
Penimbangan Kertas Saring	Penimbangan Sampel	Penghilangan lemak
		
Penyaringan menggunakan vakum	Hasil Penyaringan	Pemanasan
		
Penimbangan		

Lampiran 11. Dokumentasi Pengujian Kadar Protein

Penimbangan Sampel



Tahap Destruksi



Tahap Destilasi



Tahap Titrasi

Lampiran 12. Hasil Cek Plagiarisme

PROPOSAL.docx			
ORIGINALITY REPORT			
5%	5%	2%	1%
SIMILARITY INDEX	INTERNET SOURCES	PUBLICATIONS	STUDENT PAPERS
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3	Elisabeth Kinanthi Pangestuti, Petrus Darmawan. "Analysis of Ash Contents in Wheat Flour by The Gravimetric Method", Jurnal Kimia dan Rekayasa, 2021 Publication		1%
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Lampiran 13. Lembar Bimbingan

No	Tanggal	Dosen Pembimbing	Topik	Disetujui	Aksi
1	18 Februari 2025	apt. Anne Yuliantini, M.Si.	Diskusi perubahan judul setelah seminar hasil proposal	✓	 
1	21 Maret 2025	Emma Emawati, M.Si	Bimbingan Progresan TA2 dan diskusi hasil kadar air	✓	 
2	19 April 2025	apt. Anne Yuliantini, M.Si.	Bimbingan judul TA2 terbaru & diskusi penamabahn metode terbaru	✓	 
2	2 Mei 2025	Emma Emawati, M.Si	Bimbingan Progresan TA2 & diskusi Hasil	✓	 
3	14 Maret 2025	apt. Anne Yuliantini, M.Si.	Progresan TA2 Online di grup bimbingan	✓	 
3	9 Mei 2025	Emma Emawati, M.Si	Bimbingan Progresan TA2 & diskusi Hasil	✓	 
4	16 Mei 2025	Emma Emawati, M.Si	Bimbingan Progresan TA2 & diskusi Hasil	✓	 
4	21 Maret 2025	apt. Anne Yuliantini, M.Si.	Bimbingan Progresan TA2 & diskusi Hasil	✓	 
5	13 Juni 2025	Emma Emawati, M.Si	Kemajuan 2 TA2	✓	 
5	2 Juni 2025	apt. Anne Yuliantini, M.Si.	Bimbingan Progresan TA2 & diskusi Hasil	✓	 
5	2 Mei 2025	apt. Anne Yuliantini, M.Si.	Bimbingan Progresan TA2 & diskusi Hasil	✓	 
6	9 Mei 2025	apt. Anne Yuliantini, M.Si.	Bimbingan Progresan TA2 & diskusi Hasil	✓	 
6	11 Juli 2025	Emma Emawati, M.Si	Bimbingan Progresan TA2 & diskusi Hasil	✓	 
7	16 Mei 2025	apt. Anne Yuliantini, M.Si.	Bimbingan Progresan TA2 & diskusi Hasil	✓	 
7	11 Juli 2025	Emma Emawati, M.Si	bimbingan revisi draf skripsi 1	✓	 
8	11 Juli 2025	Emma Emawati, M.Si	Revisi draf skripsi 2	✓	 
8	2 Juni 2025	apt. Anne Yuliantini, M.Si.	kemajuan 1 TA 2	✓	 
9	13 Juni 2025	apt. Anne Yuliantini, M.Si.	Kemajuan 2 TA2	✓	 

Lampiran 14. Daftar Riwayat Hidup**Data Pribadi**

Nama : Eva Anggraeni Putri

Alamat : Linggapura, kec. Selagai Lingga, kab. Lampung Tengah,
Provinsi Lampung

Kode Post : 34176

Nomor Telpon : 083170586956

Email : anggraenieva400@gmail.com

Jenis Kelamin : Perempuan

Tanggal Kelahiran : Pringsewu, 28 Juni 2002

Warga Negara : Indonesia

Agama : Islam

Pendidikan : SD N 2 Linggapura Lampung
MTS Nurul Huda Pringsewu
SMK Farmasi Cendikia Farma Husada Bandar Lampung
Universitas Bhakti Kencana Bandung