

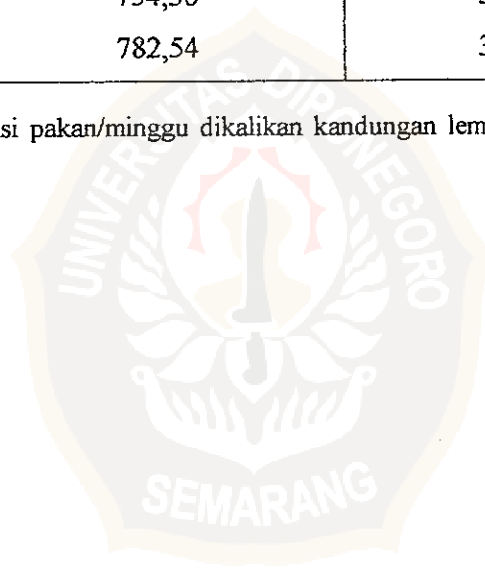
Lampiran 01. Lemak Pakan Terkonsumsi

Lemak pakan terkonsumsi diperoleh dari berat pakan terkonsumsi x kadar lemak pakan (4%)

Tabel 02. Lemak Pakan terkonsumsi (gram)

Perlakuan	Konsumsi Pakan/minggu	Lemak terkonsumsi**
A ₀ (0%)	825,78	33,03
A ₁ (70%)	791,86	31,67
A ₂ (80%)	837,46	33,50
A ₃ (90%)	754,36	30,17
A ₄ (100%)	782,54	31,30

Keterangan : ** = Konsumsi pakan/minggu dikalikan kandungan lemak pakan sebesar 4%



Lampiran 02. Lemak Feses

Lemak feses diperoleh dari persentase kadar lemak feses teranalisis x berat kering feses.

Berat kering feses diperoleh dari :

Berat kering (100% - kadar air) x rata-rata berat sampel tiap perlakuan yang terkoleksi.

Tabel 03. Hasil analisis persentase kadar lemak feses dengan metode Soxhlet

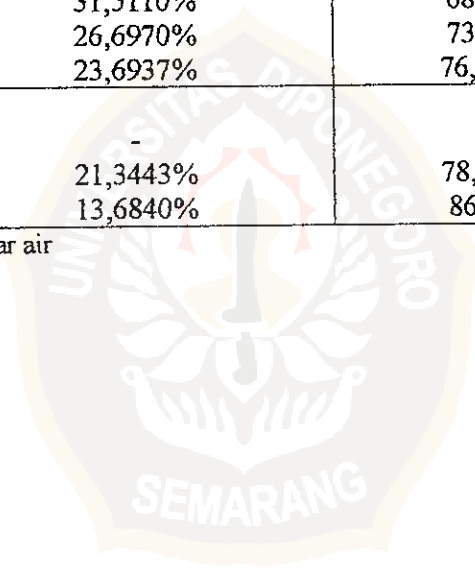
Perlakuan/Ulangan	Kadar Lemak		Rerata
	I	II	
A ₀ 1	2,6238%	2,6323%	2,623%
2	2,3364%	2,2806%	2,3084%
3	2,3444%	2,2992%	2,3218%
A ₁ 1	1,4784%	1,6072%	1,5432%
2	2,1402%	2,2327%	2,1865%
3	2,5241%	2,4952%	2,5181%
A ₂ 1	-	-	-
2	1,5008%	1,5016%	1,5012%
3	2,9476%	2,9515%	2,9496%
A ₃ 1	0,4988%	0,4954%	0,4971%
2	1,2742%	1,3136%	1,2939%
3	1,2191%	1,2381%	1,2286%
A ₄ 1	-	-	-
2	2,2675%	2,2472%	2,2574%
3	2,6839%	2,6851%	2,2845%

Data primer Sri Nahriyati

Tabel 04. Hasil analisis kadar air sampel

Perlakuan/Ulangan	Kadar Air	Berat Kering*
A ₀ 1	28,8068%	71,1932%
2	29,3054%	70,6946%
3	19,2762%	80,7238%
A ₁ 1	28,4550%	71,545%
2	25,0360%	74,964%
3	21,3020%	78,698%
A ₂ 1	-	-
2	19,4923%	80,5077%
3	21,5732%	78,4268%
A ₃ 1	31,5110%	68,489%
2	26,6970%	73,303%
3	23,6937%	76,3063%
A ₄ 1	-	-
2	21,3443%	78,6557%
3	13,6840%	86,316%

Keterangan : * = 100% - kadar air
Data primer Sri Nahriyati



2.a. Perhitungan Berat Kering Feses .

$$A_01 \quad \frac{71,1931}{100} \times 88,36 = 62,9063$$

$$2 \quad \frac{70,6946}{100} \times 88,36 = 62,4661$$

$$3 \quad \frac{80,7238}{100} \times 88,36 = 71,32755$$

$$A_{11} \quad \frac{71,545}{100} \times 34,32 = 24,55$$

$$2 \quad \frac{74,964}{100} \times 34,32 = 25,7276$$

$$3 \quad \frac{78,698}{100} \times 34,32 = 27,0092$$

$$A_{21} \quad \text{—————}$$

$$2 \quad \frac{80,5077}{100} \times 36,74 = 29,5785$$

$$3 \quad \frac{78,4268}{100} \times 36,74 = 28,8140$$

$$A_{31} \quad \frac{68,489}{100} \times 25,14 = 17,2181$$

$$2 \quad \frac{73,303}{100} \times 25,14 = 18,4284$$

$$3 \quad \frac{76,3063}{100} \times 25,14 = 19,1833$$

$$A_{41} \quad \text{—————}$$

$$2 \quad \frac{78,6557}{100} \times 35,48 = 27,9070$$



$$3 \quad \frac{86,316}{100} \times 35,48 = 30,624$$

2.b. Perhitungan lemak feses = berat kering x persentase lemak feses teranalisis

$$A_01. 62,9069 \times 2,6238 \% = 1,6506$$

$$2. 62,4661 \times 2,3084 \% = 1,4419$$

$$3. 71,3276 \times 2,3218 \% = 1,6561$$

$$A_11. 24,55 \times 1,5432 \% = 0,3789$$

$$2. 25,7276 \times 2,1865 \% = 0,5625$$

$$3. 27,0092 \times 2,5181 \% = 0,6801$$

$$A_21. \text{—————}$$

$$2. 29,5785 \times 1,5012 \% = 0,4440$$

$$3. 28,8140 \times 2,9496 \% = 0,8499$$

$$A_31. 17,2181 \times 0,4971 \% = 0,0856$$

$$2. 18,4284 \times 1,2939 \% = 0,2385$$

$$3. 19,1833 \times 1,2286 \% = 0,2357$$

$$A_41.$$

$$2. 27,9070 \times 2,2574 \% = 0,6299$$

$$3. 30,6249 \times 2,6845 \% = 0,8221$$



Lampiran 03. Daya Cerna Lemak

Daya cerna lemak pakan, diperoleh dari :

$$\frac{\text{lemak terkonsumsi} - \text{lemak feses}}{\text{lemak terkonsumsi}} \times 100\%$$

$$A_{o1}. \frac{33,03 - 1,6506}{33,03} \times 100\% = 95,0027 \%$$

$$2. \frac{33,03 - 1,4419}{33,03} \times 100\% = 94,8592 \%$$

$$3. \frac{33,03 - 1,65608}{33,03} \times 100\% = 94,986 \%$$

$$A_{11}. \frac{31,67 - 0,3789}{31,67} \times 100\% = 98,8037 \%$$

$$2. \frac{31,67 - 0,5625}{31,67} \times 100\% = 98,2239 \%$$

$$3. \frac{31,67 - 0,6801}{31,67} \times 100\% = 97,8525 \%$$

$$A_{21}. \underline{\hspace{2cm}}$$

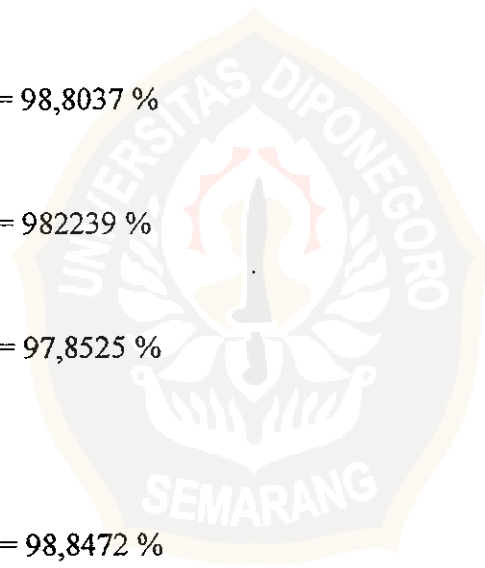
$$2. \frac{33,5 - 0,3862}{33,5} \times 100\% = 98,8472 \%$$

$$3. \frac{33,5 - 0,7967}{33,5} \times 100\% = 97,6218 \%$$

$$A_{31}. \frac{30,17 - 0,0856}{30,17} \times 100\% = 99,7163 \%$$

$$2. \frac{30,17 - 0,0856}{30,17} \times 100\% = 99,2095 \%$$

$$3. \frac{30,17 - 0,2357}{30,17} \times 100\% = 99,2188 \%$$



A₄1. _____

$$2. \frac{31,30 - 0,6299}{31,30} \times 100\% = 97,9875 \%$$

$$3. \frac{31,30 - 0,8221}{31,30} \times 100\% = 97,3735 \%$$



Lampiran 04. Transformasi Daya Cerna Lemak dan Analisis dengan Anova

Tabel 05. Transformasi data daya cerna lemak dengan Arc sin

Perlakuan Ulangan	A ₀ 0 %	A ₁ 70 %	A ₂ 80 %	A ₃ 90 %	A ₄ 100 %	Jumlah
1	77,0826	83,7206	-	86,9468	-	
2	76,8952	82,3414	83,8364	84,8991	81,8444	
3	77,0606	81,5733	81,1288	84,9293	80,6732	
Rerata	77,0128 ^a	82,5451 ^{bc}	82,4826 ^{bc}	85,5917 ^c	81,2588 ^b	
Jumlah	231,0384	247,6353	164,9652	256,7752	162,5176	1062,9317

Perhitungan Anova daya cerna lemak yang telah ditransformasi

$$F_k = \frac{y^2}{\sum_{i=1}^a n_i} = \frac{(1062,9617)^2}{13} = 86909,523$$

$$JKT = \sum_{ij} Y_{ij}^2 - FK = \{77,0826)^2 + \dots + (80,6732)^2\} - FK$$

$$= 87034,068 - 86909,523 = 124,5448$$

$$JKP = \sum_{i=1}^a \frac{Y_i^2}{n_i} - FK = \left\{ \frac{1}{3} (231,0384)^2 + \dots + (162,5176)^2 \right\} - FK$$

$$= 60211,829 + 26812,744 - FK$$

$$= 87024,573 - 86909,523 = 115,05$$

$$JKG = JKT - JKP = 124,5448 - 115,05 = 9,495$$

$$db \text{ Total} = \sum_{i=1}^a n_i - 1 = 13 - 1 = 12$$

$$db \text{ Perlakuan} = a - 1 = 5 - 1 = 4$$

$$db \text{ Galat} = \sum_{i=1}^a n_i - a = 13 - 5 = 8$$

Tabel 06 . Anova

Sumber variansi	db	JK	KT	F Hitung	F tabel 5 %
Perlakuan	4	115,0498	28,8745	24,32766*	21,35
Galat	8	9,495	1,1869		
Total	12	124,5448			



Lampiran 05. Uji lanjut Duncan

$$nh = \frac{a}{\sum_{i=1}^a \frac{1}{n_i}} = \frac{5}{\frac{1}{3} + \frac{1}{2} + \frac{1}{3} + \frac{1}{2} + \frac{1}{3}} = 2,5$$

$$S_{\bar{y}_i} = \sqrt{KTG/nh} = \sqrt{1,1869 \times \frac{1}{2,5}} = 0,689$$

$$R = 3,26 ; 3,39 ; 3,47 ; 3,62$$

$$D = R \times S_{\bar{y}_i}$$

$$= 2,246 ; 2,336 ; 2,391 ; 2,494$$

Tabel 05. Uji Lanjut Duncan

D	2,246	2,336	2,391	2,499	
Rerata Perlakuan	A ₀	A ₄	A ₂	A ₁	A ₃
A ₃	8,580 ^c	4,3329 ^{bc}	3,0466 ^b	3,097 ^b	-
A ₁	5,5323 ^{bc}	1,286 ^a	0,0625 ^a	-	
A ₂	5,4698 ^{bc}	1,2238 ^a	-		
A ₄	4,2752 ^{bc}	-			
A ₀	-				

Lampiran 06. Temperatur dan Kelembaban Harian

Tabel 08. Temperatur ($^{\circ}\text{C}$) dan Kelembaban (%)

Minggu ke	Temperatur ($^{\circ}\text{C}$)			Kelembaban (%)		
	07.00	12.00	15.00	07.00	12.00	15.00
IV	26	27	26	50	50	50
	26	27	25	50	48	50
	26	27	28	51	48	46
	26	28	28	47	48	46
	27	29	29	45	44	44
	27	28	29	46	48	46
	27	28	26	46	48	48
V	27	29	28	48	48	48
	28	30	30	48	49	48
	29	29	28	49	48	49
	28	28	29	48	48	49
	28	29	28	48	49	48
	29	28	26	48	49	48
	26	28	25	48	48	48
VI	26	27	27	51	50	50
	27	28	29	50	48	44
	27	29	26	50	48	48
	28	29	28	50	48	48
	27	28	29	48	48	50
	27	28	29	48	48	50
	27	29	29	48	48	50
VII	28	29	30	50	50	46
	28	29	31	47	48	44
	28	30	30	50	50	50
	28	30	29	50	46	45
	28	30	30	47	44	40
	28	29	29	44	41	42
	28	30	30	43	44	43

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HASIL ANALISA

NO. : / PS / /

No. :	Sampel / Kode	Macam Analisa	Hasil Analisa
1	A 1 1 0%	Kadar air	28,8068 %
	2	-----	29,3054 %
	3	-----	19,2762 %
2	A 1 1 100%	-----	-
	2	-----	21,3443 %
	3	-----	13,6840 %
3	A 2. 1 90%	-----	31,5110 %
	2	-----	26,6970 %
	3	-----	23,6937 %
4	A 3 1 80%	-----	-
	2	-----	19,4923 %
	3	-----	21,5732 %
5	A 4 1 70%	-----	28,4550 %
	2	-----	25,0360 %
	3	-----	21,3020 %

Catatan :


- Hasil analisa tidak untuk diumumkan
- Berlaku pada waktu sampel dianalisa

*g kemuh w/b → 5 %
= 100 x g w/b
100 - Kadar*

Yogyakarta, 3 Januari 1999

Pengelola Pelayanan Umum

Slamet Rahardjo



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HASIL ANALISA


NO. : / PS / /

No. :	Sampel / Kode	Macam Analisa	Hasil Analisa
1	A • 1	Kadar Lemak	2,6238 % 2,6323 %
2	A • 2	_____	2,3364 % 2,2806 %
3	A • 3	_____	2,3444 % 2,2992 %
4	A 1 1	_____	- -
5	A 1.2	_____	2,2675 % 2,2472 %
6	A 1.3	_____	2,6839 % 2,6851 %
7	A 2.1	_____	0,4938 % 0,4954 %
8	A 2.2	_____	1,2742 % 1,3136 %
9	A 2.3	_____	1,2191 % 1,2381 %
10.	A 3.1	_____	- -
11	A 3.2	_____	1,5008 % 1,5016 %
12	A 3.3	_____	2,9476 % 2,9515 %

Catatan :

1. Hasil analisa tidak untuk diumumkan
2. Berlaku pada waktu sampel dianalisa

Yogyakarta, 3 Januari 2000
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HASIL ANALISA

NO. : / PS / /

No. :	Sampel / Kode	Macam Analisa	Hasil Analisa
15	A 4.1	Kadar lemak	1,4784 % 1,6079 %
14	A 4.2	Kadar lemak	2,1402 % 2,2327 %
15	A 4.3	Kadar lemak	2,5241 % 2,4952 %

Catatan :

1. Hasil analisa tidak untuk diumumkan
2. Berlaku pada waktu sampel dianalisa

$A_0 = 0\%$

$A_1 = 100\%$

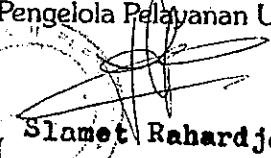
$A_2 = 90\%$

$A_3 = 80\%$

$A_4 = 70\%$

5 Januari 2000

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