

LAMPIRAN

- **Menghitung nilai FF (fehling factor)**

$$\text{Rumus FF} = \frac{\text{Kebutuhan titran (ml)} \times \text{berat glukosa (gr)}}{1000}$$

$$\begin{aligned} \text{FF} &= \frac{7 \text{ ml} \times 2,5 \text{ gr}}{1000 \text{ ml}} \\ &= 0,0175 \text{ gr} \end{aligned}$$

- **Menghitung nilai DE (dextrose equivalent)**

$$\text{Rumus DE} = \text{FF} \times \frac{100}{\text{Konsentrasi larutan strach} \left(\frac{\text{gr}}{\text{ml}} \right) \times \text{kebutuhan titran (ml)}}$$

Variabel 1 menggunakan enzim 0,05%

$$\begin{aligned} \text{DE} &= 0,0175 \text{ gr} \times \frac{100}{0,05 \text{ gr/ml} \times 10 \text{ ml}} \\ &= 3,5\% \end{aligned}$$

Variabel 2 menggunakan enzim 0,07%

$$\begin{aligned} \text{DE} &= 0,0175 \text{ gr} \times \frac{100}{0,05 \text{ gr/ml} \times 8 \text{ ml}} \\ &= 4,375\% \end{aligned}$$

- **Gambar Praktikum**



Gambar 4. Maltodekstrin cair

Variabel 1 enzim 0,05%



Gambar 5. Maltodekstrin cair

Variabel 2 enzim 0,07%



Gambar 6. Sebelum di oven

Variabel 1



Gambar 7. Sebelum di oven

Variabel 2



Gambar 8. Sebelum di grinder