

## LAMPIRAN

Tabel 9. Hasil Praktikum Evaporator dengan Buah Nanas

Run	Suhu (°C)	Konsentrasi (gr/L)	Waktu (Min)	Ph (-)	TSS (%)	Konduktivitas (Mv)
1	40	20	30	5,66	0,20	58
2	40	20	90	5,65	0,20	61
3	40	40	30	5,61	0,40	65
4	40	40	90	5,6	0,40	65
5	60	20	30	5,64	0,20	62
6	60	20	90	5,62	0,20	62
7	60	40	30	5,59	0,60	65
8	60	40	90	5,59	0,60	65
9	37,12	30	60	5,63	0,20	61
10	62,87	30	60	5,59	0,20	64
11	50	17,12	60	5,75	0,20	57
12	50	42,87	60	5,58	0,80	65
13	50	30	21,38	5,6	0,20	63
14	50	30	98,62	5,59	0,20	65
15	50	30	60	5,59	0,20	64
16	50	30	60	5,59	0,20	64

## 1. Lampiran Perhitungan

## a. TSS ( Total Suspended Solid)

$$\text{Kadar TSS} = \frac{\text{Berat kertas saring} + \text{residu kering (g)} - \text{Berat kertas saring (g)}}{\text{Volume Sampel (ml)}} \times 100\%$$

Tabel 10. Data Perhitungan TSS

Uji	Berat kertas saring (g)	Berat kertas saring+residu kering (g)	Volume sampel (ml)
1.	52,92	52,93	5
2.	35,20	35,27	5
3.	42,63	42,65	5
4.	56,60	56,62	5
5.	35,26	35,27	5
6.	61,01	61,02	5
7.	55,52	55,55	5
8.	42,49	42,52	5
9.	44,52	44,53	5
10.	52,92	52,93	5
11.	61,01	61,02	5
12.	55,52	55,56	5
13.	52,92	52,93	5
14.	44,52	44,53	5
15.	56,60	56,61	5
16.	42,64	42,65	5

1. Kadar TSS(1) =  $\frac{(52,93-52,92)gr}{5 ml} \times 100\% = 0,20 \%$
2. Kadar TSS(2) =  $\frac{(35,27-35,26)gr}{5ml} \times 100\% = 0,20 \%$
3. Kadar TSS(3) =  $\frac{(42,65-42,63)gr}{5 ml} \times 100\% = 0,40 \%$
4. Kadar TSS(4) =  $\frac{(56,62-56,6)gr}{5 ml} \times 100\% = 0,40 \%$
5. Kadar TSS(5) =  $\frac{(35,27-35,26)gr}{5 ml} \times 100\% = 0,20 \%$
6. Kadar TSS(6) =  $\frac{(61,02-61,01)gr}{5 ml} \times 100\% = 0,20 \%$
7. Kadar TSS(7) =  $\frac{(55,55-55,52)gr}{5 ml} \times 100\% = 0,60 \%$
8. Kadar TSS(8) =  $\frac{(42,52-42,49)gr}{5 ml} \times 100\% = 0,60 \%$
9. Kadar TSS(9) =  $\frac{(44,53-44,52)gr}{5 ml} \times 100\% = 0,20 \%$
10. Kadar TSS(10) =  $\frac{(52,93-52,92)gr}{5 ml} \times 100\% = 0,20 \%$
11. Kadar TSS(11) =  $\frac{(61,02-61,01)gr}{5 ml} \times 100\% = 0,20 \%$
12. Kadar TSS(12) =  $\frac{(55,56-55,52)gr}{5 ml} \times 100\% = 0,80 \%$
13. Kadar TSS(13) =  $\frac{(52,93-52,92)gr}{5 ml} \times 100\% = 0,20 \%$
14. Kadar TSS(14) =  $\frac{(44,53-44,52)gr}{5 ml} \times 100\% = 0,20 \%$
15. Kadar TSS(15) =  $\frac{(56,61-56,60)gr}{5 ml} \times 100\% = 0,20 \%$
16. Kadar TSS(16) =  $\frac{(42,65-42,64)gr}{5 ml} \times 100\% = 0,20 \%$

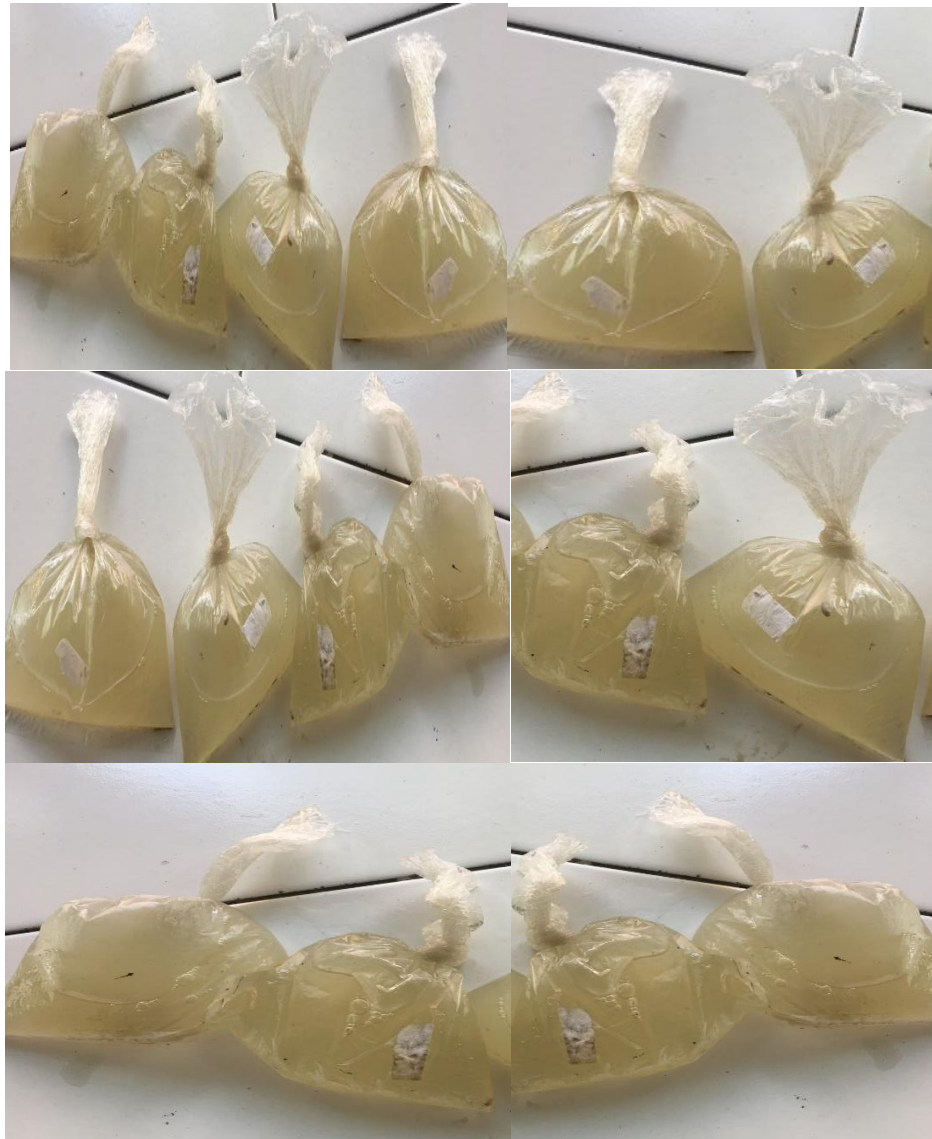
## 2. Lampiran Gambar



Gambar12. Proses Blender Buah Nanas



Gambar13. Proses Running dengan Alat Evaporator



Gambar14. Hasil Proses Evaporasi



Gambar 15. Alat Untuk Uji dari Hasil Proses Evaporasi