

Lampiran 1. Gambar Alat dan Sampel



Sampel Kopi Krimer

- Nama sampel : Tora Bika Creamy Latte
- Wadah/kemasan : Plastik Sachet
- Pabrik : PT. TORABIKA EKA SEMESTA
- Komposisi : Krimer nabati, kopi instan, perisa, susu bubuk skim, kakao bubuk, ekstrak malt bubuk, pemanis buatan sukralosa.
- Nomor registrasi : BPOM RI MD 667031017022
- Tanggal kadaluarsa : Februari 2017



Rangkaian Alat Ekstraksi *Soxhlet*



Endapan Sampel Diatas Corong dan Labu Alas Datar

Lampiran 2. Gambar Hasil Ekstraksi Lemak Pada Kopi Krimer



Hasil Ekstraksi Lemak Ditimbang Diatas Neraca Analitik



Hasil Ekstraksi Lemak Pada Sampel Didalam Labu Alas Datar

Perhitungan

Diketahui :

W : 5,0438 g

W₀ : 87,4045 g

W_{1₁} : 88,9097 g

$$\begin{aligned}\text{Kadar Lemak } W_{1_1}(\%) &= \frac{(W_{1_1}-W_0) \times 100\%}{W} \\ &= \frac{(88,9097 \text{ g} - 87,4045 \text{ g}) \times 100\%}{5,0438 \text{ g}} \\ &= 29,84\%\end{aligned}$$

Diketahui :

W : 5,0438 g

W₀ : 87,4045 g

W_{1₂} : 88,9079 g

$$\begin{aligned}\text{Kadar Lemak } W_{1_2}(\%) &= \frac{(W_{1_2}-W_0) \times 100\%}{W} \\ &= \frac{(88,9079 \text{ g} - 87,4045 \text{ g}) \times 100\%}{5,0438 \text{ g}} \\ &= 29,80\%\end{aligned}$$

Diketahui :

W : 5,0438 g

W₀ : 87,4045 g

W_{1₃} : 88,9077 g

$$\begin{aligned}\text{Kadar Lemak } W_{1_3}(\%) &= \frac{(W_{1_3}-W_0) \times 100\%}{W} \\ &= \frac{(88,9077 \text{ g} - 87,4045 \text{ g}) \times 100\%}{5,0438 \text{ g}} \\ &= 29,80\%\end{aligned}$$

Kadar lemak dari hasil rata – rata ketiga penimbangan :

$$\begin{aligned}\text{Kadar Lemak } (\%) &= \frac{W_{1_1} + W_{1_2} + W_{1_3}}{3} \\ &= \frac{29,84\% + 29,80\% + 29,80\%}{3} \\ &= 29,81\%\end{aligned}$$

Diketahui :

W : 4,9865 g

W₀ : 88,0742 g

W_{1₁} : 89,5633 g

$$\begin{aligned}\text{Kadar Lemak } W_{1_1}(\%) &= \frac{(W_{1_1}-W_0) \times 100\%}{W} \\ &= \frac{(89,5633 \text{ g} - 88,0742 \text{ g}) \times 100\%}{4,9865 \text{ g}} \\ &= 29,86\%\end{aligned}$$

Diketahui :

W : 5,0438 g

W₀ : 87,4045 g

W_{1₂} : 89,5617 g

$$\begin{aligned}\text{Kadar Lemak } W_{1_2}(\%) &= \frac{(W_{1_2}-W_0) \times 100\%}{W} \\ &= \frac{(89,5617 \text{ g} - 88,0742 \text{ g}) \times 100\%}{4,9865 \text{ g}} \\ &= 29,83\%\end{aligned}$$

Diketahui :

W : 5,0438 g

W₀ : 87,4045 g

W_{1₃} : 89,5615 g

$$\begin{aligned}\text{Kadar Lemak } W_{1_3}(\%) &= \frac{(W_{1_3}-W_0) \times 100\%}{W} \\ &= \frac{(89,5615 \text{ g} - 88,0742 \text{ g}) \times 100\%}{4,9865 \text{ g}} \\ &= 29,82\%\end{aligned}$$

Kadar lemak dari hasil rata – rata ketiga penimbangan :

$$\begin{aligned}\text{Kadar Lemak } (\%) &= \frac{W_{1_1} + W_{1_2} + W_{1_3}}{3} \\ &= \frac{29,86\% + 29,83\% + 29,82\%}{3} \\ &= 29,83\%\end{aligned}$$

Diketahui :

W : 5,1042 g

W₀ : 95,9481 g

W_{1₁} : 97,4691 g

$$\begin{aligned}\text{Kadar Lemak } W_{1_1}(\%) &= \frac{(W_{1_1}-W_0) \times 100\%}{W} \\ &= \frac{(97,4691 \text{ g} - 95,9481 \text{ g}) \times 100\%}{5,1042 \text{ g}} \\ &= 29,79\%\end{aligned}$$

Diketahui :

W : 5,1042 g

W₀ : 95,9481 g

W_{1₂} : 97,4684 g

$$\begin{aligned}\text{Kadar Lemak } W_{1_2}(\%) &= \frac{(W_{1_2}-W_0) \times 100\%}{W} \\ &= \frac{(97,4684 \text{ g} - 95,9481 \text{ g}) \times 100\%}{5,1042 \text{ g}} \\ &= 29,78\%\end{aligned}$$

Diketahui :

W : 5,1042 g

W₀ : 95,9481 g

W_{1₃} : 97,4682 g

$$\begin{aligned}\text{Kadar Lemak } W_{1_3}(\%) &= \frac{(W_{1_3}-W_0) \times 100\%}{W} \\ &= \frac{(97,4682 \text{ g} - 95,9481 \text{ g}) \times 100\%}{5,1042 \text{ g}} \\ &= 29,78\%\end{aligned}$$

Kadar lemak dari hasil rata – rata ketiga penimbangan :

$$\begin{aligned}\text{Kadar Lemak } (\%) &= \frac{W_{1_1} + W_{1_2} + W_{1_3}}{3} \\ &= \frac{29,79\% + 29,78\% + 29,78\%}{3} \\ &= 29,78\%\end{aligned}$$

Kadar lemak dari hasil akhir semua penimbangan di rata – rata kan :

$$\begin{aligned} \text{Kadar Lemak (\%)} &= \frac{29,81\% + 29,83\% + 29,78\%}{3} \\ &= 29,80\% \end{aligned}$$

Lampiran 3. SNI Syarat Mutu Kopi Gula Krimer Dalam Kemasan

Nomor SN : SNI 7708:2011

SK Penetapan : 241/KEP/BSN/12/2011

No.	Kriteria Uji	Satuan	Persyaratan
1.	Keadaan	-	-
1.1.	Bau	-	Normal
1.2.	Rasa	-	Normal
2.	Kadar Air (b/b)	%	Maks. 3,0
3.	Abu (b/b)	%	Maks. 3,0
4.	Kadar Lemak (b/b)	%	Min. 6,0
5.	Kadar gula dihitung sebagai sukrosa (b/b)	%	30 - 75
6.	Kadar kafein	mg/kg	1.500 – 6.000
7.	Cemaran logam	-	-
7.1.	Kadmium (Cd)	mg/kg	Maks. 0,2
7.2.	Timbal (Pb)	mg/kg	Maks. 2,0
7.3.	Timah (Sn)	mg/kg	Maks. 40
7.4.	Merkuri (Hg)	mg/kg	Maks. 0,03
8.	Cemaran arsen (As)	mg/kg	Maks. 1,0
9.	Cemaran mikroba	-	-
9.1.	Angka lempeng total (35°C, 48 jam)	Koloni/g	Maks. 5×10^5
9.2.	Bakteri <i>Coliform</i>	APM/g	Maks. 20
9.3.	<i>Salmonella</i> sp.	-	Negatif/25g
9.4.	<i>Staphylococcus aureus</i>	Koloni/25g	Maks. 1×10^2
9.5.	Kapang dan Khamir	Koloni/g	Maks. 1×10^2