

LAMPIRAN A

PERHITUNGAN

1. Kurva Pertumbuhan *Aspergillus niger*

Tabel A.1.1 Data Pengamatan Prosedur Cell Dry Weight *A.niger* pada Media Czapek

HARI	KODE	M. KS (gr)	M.KSA (gr)	M.A.niger (gr)	Massa A.Niger rata-rata (gr/100ml)
1	1A	0,6605	0,6767	0,0162	0,01482
	1B	0,6699	0,6833	0,0134	
2	2A	0,64803	0,6864	0,03837	0,04212
	2B	0,6518	0,6977	0,0459	
3	3A	0,649	0,75947	0,11047	0,08505
	3B	0,6516	0,71123	0,05963	
4	4A	0,64975	0,77733	0,12758	0,13769
	4B	0,6512	0,799	0,1478	
5	5A	0,6269	0,8115	0,1846	0,17270
	5B	0,6059	0,7667	0,1608	
6	6A	0,616	0,7518	0,1358	0,14912
	6B	0,6514	0,8138	0,1624	
7	7A	0,6273	0,7518	0,1245	0,12625
	7B	0,616	0,744	0,128	

Keterangan:

M.KS = Massa Kertas Saring Kosong

M.KSA = Massa Kertas Saring Kosong + *A.niger*

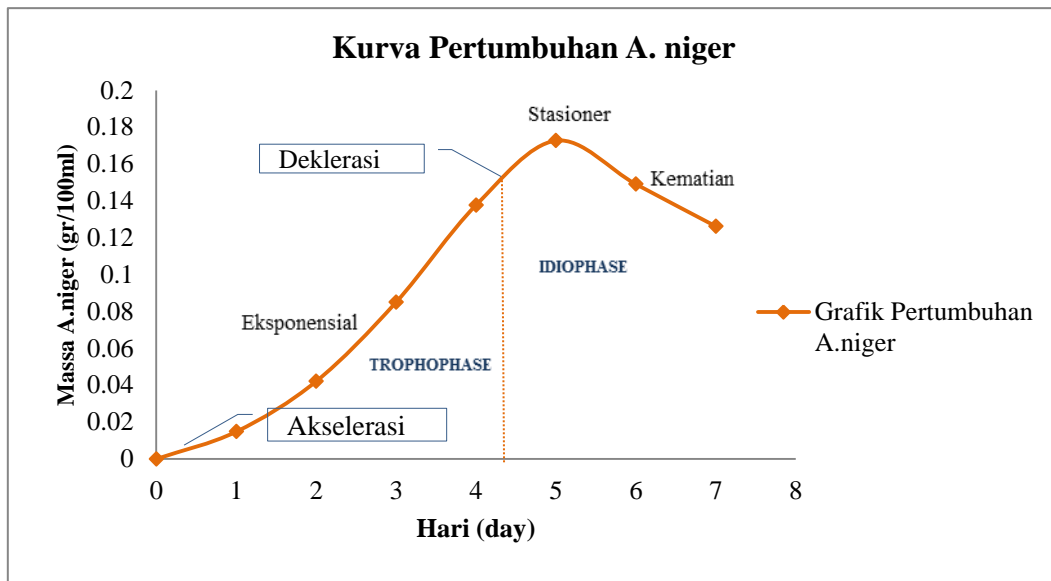
M.A.niger = Massa *Aspergillus niger*

Perhitungan Berat Sel Konstan

$$M. A. niger = M. KS - M. KSA$$

$$Cell\ Dry\ Weight = \frac{M. A. niger}{Vol. Media} \times 1000\ mg/ml$$

$$Massa\ Cell\ Dry\ Weight\ rata - rata = \sum_B^A Cell\ Dry\ Weight$$



2. Data Hasil Pengamatan Fermentasi Kulit Pisang Menjadi Asam Sitrat dengan Metode SSF

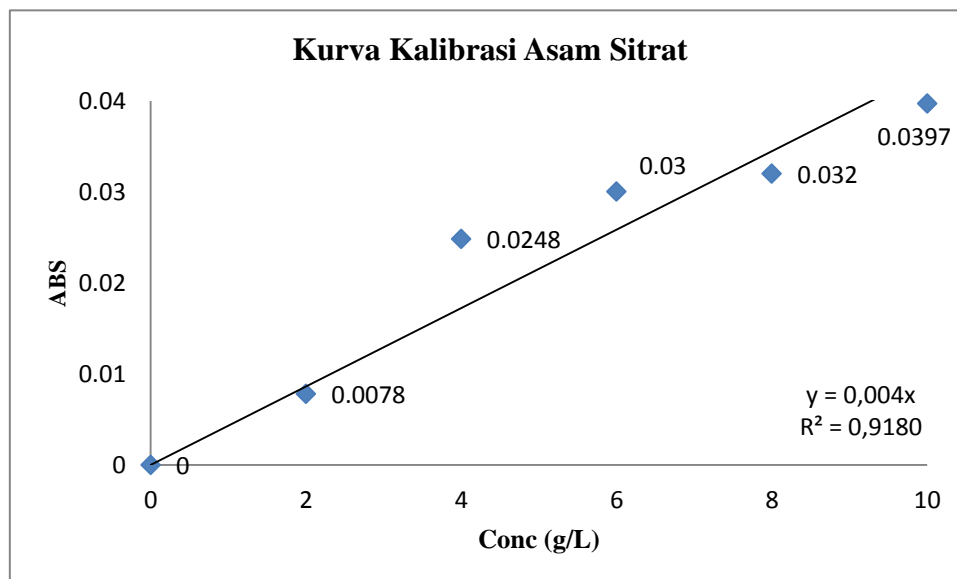
Tabel A.2.1 Data Pengamatan Fermentasi Kulit Pisang

Variabel	Konsentrasi Nutrisi (g/L)		%Moisture Awal	pH			Suhu (°C)					
	NH ₄ NO ₃	KH ₂ PO ₄		1	2	3	12	24	12	24	12	24
x1 y1	2	0,5	72,951	5	5	4	26	27	27	27	27	28
x1 y2	2	2,5	74,667	5,5	5,5	4,5	25	27	27	28	28	28
x1 y3	2	5	73,585	5,5	5,5	4	25	27	27	28	28	28
x2 y1	3	0,5	75,862	5	4,5	3	25	26	27	27	28	28
x2 y2	3	2,5	71,368	5	5	4	26	27	27	27	28	28
x2 y3	3	5	75	5,5	5,5	3,5	26	26	27	27	27	28
x3 y1	4	0,5	70,452	5,5	5	4	26	27	27	27	28	28
x3 y2	4	2,5	71,642	5,5	5,5	4,5	26	26	27	27	27	28
x3 y3	4	5	71,845	5,5	5	5	26	27	27	27	27	28

3. Data Hasil *Yield* Asam Sitrat dan Massa Kalsium Sitrat pada Fermentasi Asam Sitrat dari Kulit Pisang dengan metode SSF

Tabel A.3.1 Data Hasil *Yield* Asam Sitrat dan Massa Kalsium Sitrat

Variabel	Hasil UV-VIS (g/L)		Rata-Rata	Hasil	
	1	2		Konsentrasi (g/L)	Ca-Sitrat (g)
x1 y1	2,634	2,585	2,6095	2,6095	2,96
x1 y2	2,391	2,628	2,5095	2,5095	2,18
x1 y3	2,648	2,086	2,367	2,3670	1,66
x2 y1	3,856	3,868	3,862	3,8620	6,77
x2 y2	2,875	2,894	2,8845	2,8845	4,77
x2 y3	2,146	2,428	2,287	2,2870	1,23
x3 y1	3,737	3,654	3,6955	3,6955	4,87
x3 y2	1,942	1,958	1,95	1,9500	0,4
x3 y3	0,211	0,282	0,2465	0,2465	0,2



- Perhitungan Volume H_2SO_4 yang Dibutuhkan

$$\sum \text{mol Kalsium sitrat} = \frac{\text{Massa Kalsium Sitrat}}{\text{Mr Kalsium Sitrat}}$$

$$\sum \text{mol } H_2SO_4 = \sum \text{mol Kalsium Sitrat} \times \frac{3 \text{ Mol } H_2SO_4}{1 \text{ Mol Kalsium Sitrat}}$$

$$\sum \text{mol H}_2\text{SO}_4 \text{ yang dibutuhkan} = \sum \text{mol H}_2\text{SO}_4 \times 0,95$$

$$\text{massa H}_2\text{SO}_4 \text{ yang dibutuhkan} = \text{mol H}_2\text{SO}_4 \text{ yang dibutuhkan} \times \text{Mr H}_2\text{SO}_4$$

Apabila yang digunakan adalah H₂SO₄ dengan kemurnian 98% maka

$$\text{massa H}_2\text{SO}_4 \text{ yang dibutuhkan} = \text{mol H}_2\text{SO}_4 \text{ yang dibutuhkan} \times \text{Mr H}_2\text{SO}_4 \times \frac{100}{98}$$

$$\text{Volume H}_2\text{SO}_4 \text{ yang dibutuhkan} = \text{massa H}_2\text{SO}_4 \text{ yang dibutuhkan} \times \frac{1}{\rho_{\text{H}_2\text{SO}_4}}$$

- **Perhitungan Konsentrasi Asam Sitrat**

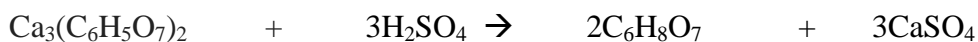
$$\text{Konsentrasi Asam Sitrat} = \frac{\text{Hasil UV. Vis 1} + \text{Hasil UV. Vis 2}}{2}$$

Perhitungan *Yield* Asam Sitrat

$$\text{Yield (\%)} = \frac{\text{Konsentrasi Asam sitrat} \times \text{Volume (1L)} \times 100\%}{\text{massa awal kulit pisang}}$$

- **Perhitungan Stoikiometri Ca-Sitrat terhadap Asam Sitrat**

Reaksi Pembentukan Asam Sitrat :



$$\sum \text{mol Kalsium sitrat} = \frac{\text{Massa Kalsium Sitrat}}{\text{Mr Kalsium Sitrat}}$$

$$\sum \text{mol C}_6\text{H}_8\text{O}_7 \text{ (Asam Sitrat)} = \sum \text{mol Kalsium Sitrat} \times \frac{2 \text{ Mol C}_6\text{H}_8\text{O}_7}{1 \text{ Mol Kalsium Sitrat}}$$

$$\text{massa C}_6\text{H}_8\text{O}_7 \text{ (Asam Sitrat)} = \text{mol C}_6\text{H}_8\text{O}_7 \text{ (Asam Sitrat)} \times \text{Mr C}_6\text{H}_8\text{O}_7$$





- **Perhitungan Massa Nitrogen (dalam NH₄NO₃) dan Fosfat (dalam KH₂PO₄)**




$$\text{massa Nitrogen} = \frac{2 \times \sum \text{Ar N}}{\text{Mr NH}_4\text{NO}_3} \times \text{Massa NH}_4\text{NO}_3$$





$$\text{massa Fosfat} = \frac{\sum \text{Ar PO}_4}{\text{Mr KH}_2\text{PO}_4} \times \text{Massa KH}_2\text{PO}_4$$




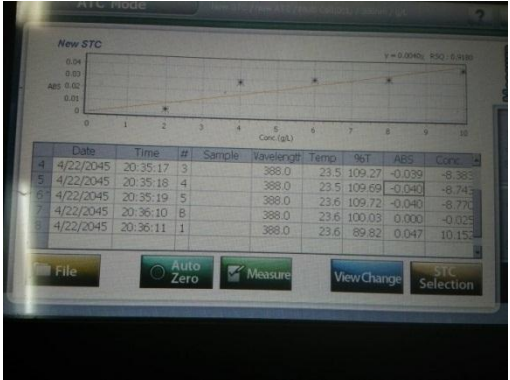
LAMPIRAN B





DOKUMENTASI PENELITIAN


No.	Kegiatan	Dokumentasi/Foto
1.	Pembuatan Media Cair Czapek	
2.	Proses Kultivasi <i>A.niger</i>	
3.	Kertas Saring Hasil dari Proses <i>Cell Dry Weight</i>	
4.	Media Glukosa 14%	

5.	Inokulasi <i>A.niger</i> di Media <i>Potato Dextrose Agar</i>	
8.	<i>Aspergillus niger</i> pada Media <i>Potato Dextrose Agar</i>	
9.	<i>Aspergillus niger</i> pada Media Czapek	

10.	Kulit Pisang Kering	
11.	Pre-treatment Kulit Pisang	
12.	Penambahan Media Glukosa pada Kulit Pisang Kering	
13.	Fermentasi Kulit Pisang	

14.	<p>Proses <i>Leaching</i> pada Residu Kulit Pisang</p>																																																							
15.	<p>Pemisahan Hasil Ca-Sitrat</p>																																																							
16.	<p>Produk Asam Sitrat</p>																																																							
17.	<p>Pengukuran dengan UV-Visible</p>	 <p>The screenshot shows a calibration curve for Citric Acid (CA) with the equation $y = 0.004x - 0.001$ and $R^2 = 0.999$. The x-axis is labeled 'conc.(g/L)' and the y-axis is 'ABS'. Below the graph is a data table:</p> <table border="1"> <thead> <tr> <th>Date</th> <th>Time</th> <th>#</th> <th>Sample</th> <th>wavelength</th> <th>Temp</th> <th>%T</th> <th>ABS</th> <th>Conc.</th> </tr> </thead> <tbody> <tr> <td>4/22/2045</td> <td>20:35:17</td> <td>3</td> <td></td> <td>388.0</td> <td>23.5</td> <td>109.27</td> <td>-0.039</td> <td>-8.383</td> </tr> <tr> <td>4/22/2045</td> <td>20:35:18</td> <td>4</td> <td></td> <td>388.0</td> <td>23.5</td> <td>109.69</td> <td>-0.040</td> <td>-8.743</td> </tr> <tr> <td>4/22/2045</td> <td>20:35:19</td> <td>5</td> <td></td> <td>388.0</td> <td>23.6</td> <td>109.72</td> <td>-0.040</td> <td>-8.770</td> </tr> <tr> <td>4/22/2045</td> <td>20:36:10</td> <td>B</td> <td></td> <td>388.0</td> <td>23.6</td> <td>100.03</td> <td>0.000</td> <td>-0.025</td> </tr> <tr> <td>4/22/2045</td> <td>20:36:11</td> <td>1</td> <td></td> <td>388.0</td> <td>23.6</td> <td>89.82</td> <td>0.047</td> <td>10.153</td> </tr> </tbody> </table>	Date	Time	#	Sample	wavelength	Temp	%T	ABS	Conc.	4/22/2045	20:35:17	3		388.0	23.5	109.27	-0.039	-8.383	4/22/2045	20:35:18	4		388.0	23.5	109.69	-0.040	-8.743	4/22/2045	20:35:19	5		388.0	23.6	109.72	-0.040	-8.770	4/22/2045	20:36:10	B		388.0	23.6	100.03	0.000	-0.025	4/22/2045	20:36:11	1		388.0	23.6	89.82	0.047	10.153
Date	Time	#	Sample	wavelength	Temp	%T	ABS	Conc.																																																
4/22/2045	20:35:17	3		388.0	23.5	109.27	-0.039	-8.383																																																
4/22/2045	20:35:18	4		388.0	23.5	109.69	-0.040	-8.743																																																
4/22/2045	20:35:19	5		388.0	23.6	109.72	-0.040	-8.770																																																
4/22/2045	20:36:10	B		388.0	23.6	100.03	0.000	-0.025																																																
4/22/2045	20:36:11	1		388.0	23.6	89.82	0.047	10.153																																																

18.	Kondisi Kulit Pisang Setelah Fermentasi Selama 3 Hari	
19.	Pembuatan Larutan Buffer Asetat dan NaOH	
20.	Pengukuran Kadar Air Kulit Pisang	
21.	Sentrifugasi Filtrat dari Proses Leaching Kulit Pisang	

<p>22.</p>	<p>Pengukuran Suhu Media Fermentasi</p>	 A digital thermometer with a black and yellow casing. The green LCD screen displays '22.0' in large digits, with '°C' to the right. Above the main display, it shows 'TEMP' and 'LOW'. Below the main display, it shows 'DRY'. The thermometer is positioned in a dark environment, possibly a laboratory.
------------	----------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------