Lampiran 1.

Panjang gelombang (nm)	Absorbansi	Panjang gelombang (nm)	Absorbansi
240	0,086	261	0,285
241	0,095	262	0,290
242	0,103	263	0,294
243	0,112	264	0,296
244	0,120	265	0,298
245	0,130	266	0,297
246	0,139	267	0,295
247	0,149	268	0,292
248	0,158	269	0,287
249	0,166	270	0,281
250	0,179	271	0,273
251	0,189	272	0,265
252	0,201	273	0,255
253	0,211	274	0,243
254	0,223	275	0,232
255	0,233	276	0,219
256	0,243	277	0,207
257	0,253	278	0,193
258	0,262	279	0,180

259	0,270	280	0,167
260	0,278		

Lampiran 2.

No	X	Y	X^2	Y^2	XY
1	3	0,108	9	0,011664	0,324
2	5	0.315	25	0,099225	1,575
3	7	0,298	49	0,088804	2,086
4	9	0,433	81	0,187489	3,897
5	11	0,443	121	0,196249	4,763
Σ	35	1,597	285	0,583431	12,645

Lampiran 3.

$$a = \frac{(\Sigma Y_i)(\Sigma X_i^2) - (\Sigma X_i)(\Sigma X_i Y_i)}{n\Sigma X_1^2 - (\Sigma X_i)^2}$$

$$b = \frac{n\Sigma X_i Y_i - (\Sigma X_i)(\Sigma Y_i)}{n\Sigma X_1^2 - (\Sigma X_i)^2}$$

$$a = \frac{1{,}597 \times 298 - 35 \times 12{,}645}{5 \times 285 - (35)^2} = \frac{461{,}533 - 442{,}575}{1{,}425 - 1{,}225} = \frac{18{,}958}{200} = 0{,}0948$$

$$b = \frac{5 \times 12{,}645 - 35 \times 1{,}597}{5 \times 285 - (35)^2} = \frac{63{,}225 - 55{,}265}{1425 - 1225} = \frac{7{,}96}{200} = 0{,}0398$$

Tomat Segar = 0,4713

y = a + bx

y = 0,0948 + 0,0398x

$x = \frac{y-0,0948}{0,0398}$

$x = \frac{0,4713-0,0948}{0,0398}$

x = 9,4598 ppm

$x = 9,4598\ {}^{mg}/_{L}$

$x = 9,4598 \times \frac{100}{1000} = 0,9460$ mg

x = 0,946 × 25 = 23,65 mg

Tomat Rebus = 0,3806

y = a + bx

y = 0,0948 + 0,0390x

$x = \frac{y-0,0948}{0,0398}$

$x = \frac{0,3806-0,0948}{0,0398}$

x = 7,1809 ppm

$x = 7,1809\ {}^{mg}/_{L}$

$x = 7,1809 \times \frac{100}{1000} = 0,7181$ mg

x = 0,7181 × 25 = 17,9525 mg

Persentase Kadar Vitamin c

$$\textbf{\%kadar vitamin C} = \frac{\textbf{Vitamin C pada buah Tomat}}{\textbf{M Sampel}} \times 100\%$$

% Tomat Segar

$\%kadar = \frac{23,65}{50.000} \times 100\%$

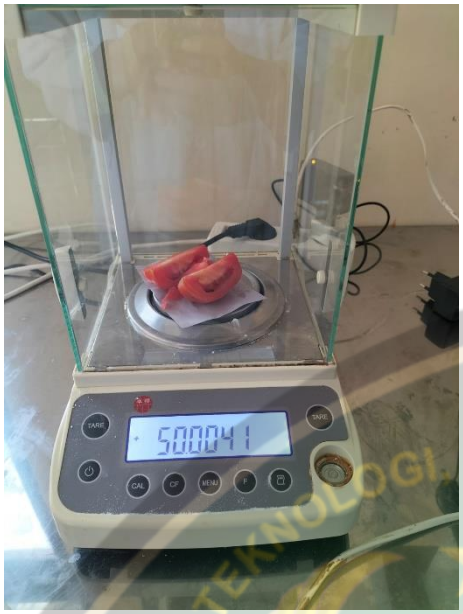
= 0,0473%

% Tomat Rebus

$\%kadar = \frac{17,9525}{50.000} \times 100\%$

= 0,0359%

Lampiran 4.



Penimbangan Sampel 50g

Perebusan Buah Tomat selama 15 menit dengan suhu 90°C

Sampel ditiriskan

Menghaluskan sampel

Sampel Buah Tomat segar

Sampel Buah tomat setelah direbus selama 15 menit

Larutan Baku Vitamin C 3ppm, 5ppm, 7ppm, 9ppm dan 11ppm

Pengenceran sampel Tomat segar dan Tomat rebus