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## LAMPIRAN 1

### GAMBAR MIKROKAPSUL PADA LAJU ALIR 1 mL/menit



**Gambar V.13** Mikrokapsul pada laju alir 1 mL/menit

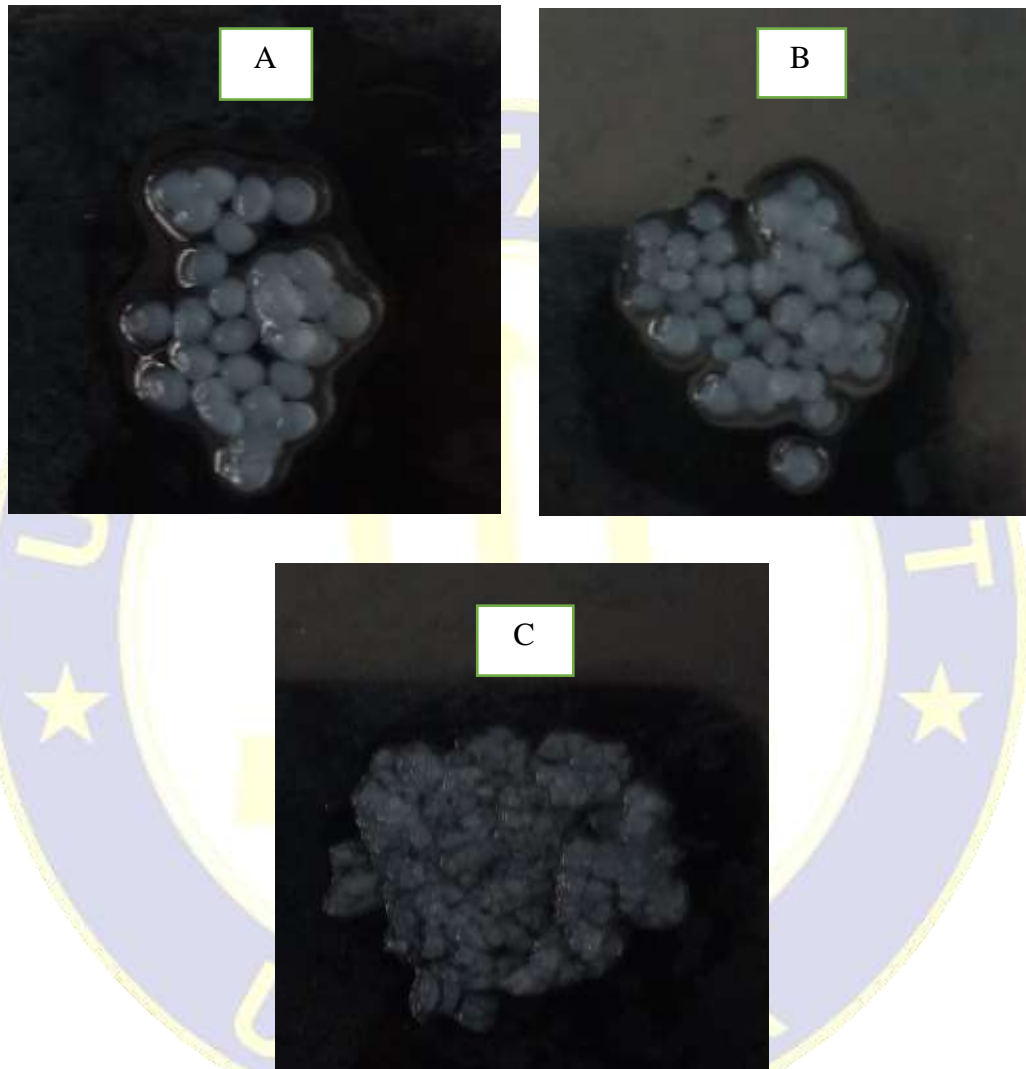
Keterangan : A = voltase yang digunakan pada laju alir 1 mL/menit 0 kV

B = voltase yang digunakan pada laju alir 1 mL/menit 10 kV

C = voltase yang digunakan pada laju alir 1 mL/menit 20 kV

## LAMPIRAN 2

### GAMBAR MIKROKAPSUL PADA LAJU ALIR 3 mL/menit



**Gambar V.14** Mikrokapsul pada laju alir 3 mL/menit

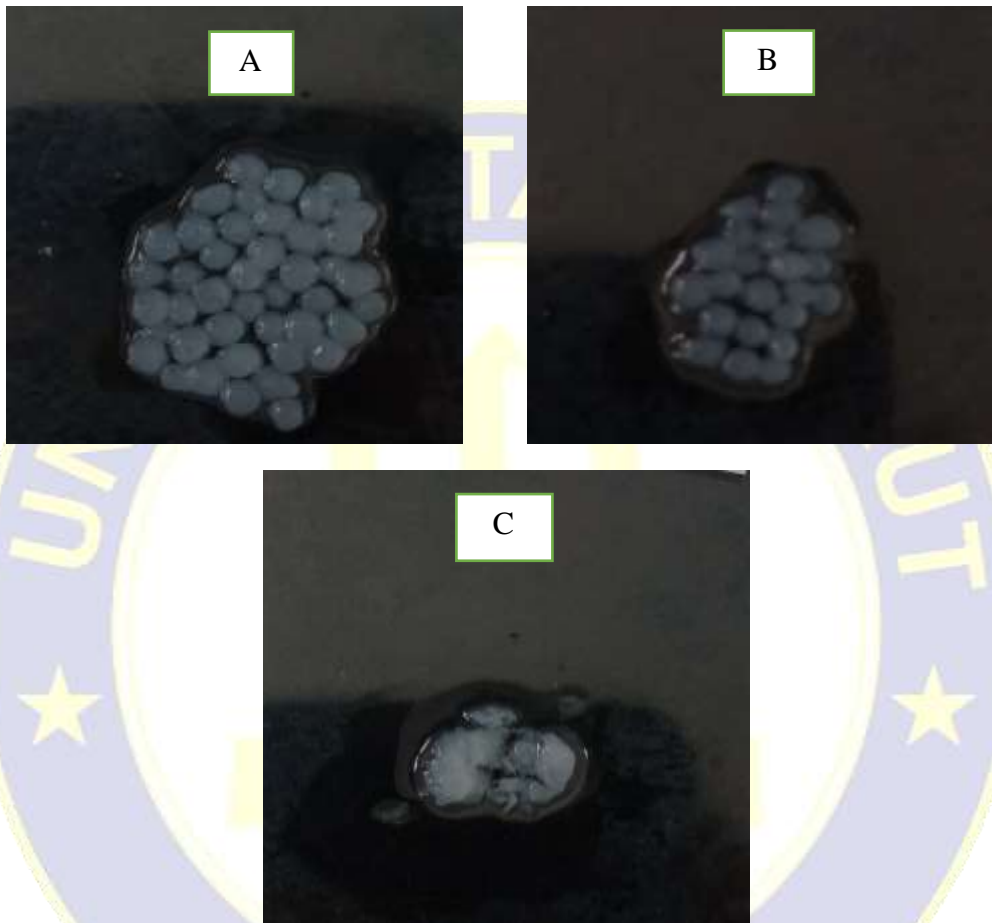
Keterangan : A = voltase yang digunakan pada laju alir 3 mL/menit 0 kV

B = voltase yang digunakan pada laju alir 3 mL/menit 10 kV

C = voltase yang digunakan pada laju alir 3 mL/menit 20 kV

### LAMPIRAN 3

#### GAMBAR MIKROKAPSUL PADA LAJU ALIR 5 mL/menit



**Gambar V.15** Mikrokapsul pada laju alir 5 mL/menit

Keterangan : A = voltase yang digunakan pada laju alir 5 mL/menit 0 kV

B = voltase yang digunakan pada laju alir 5 mL/menit 10 kV

C = voltase yang digunakan pada laju alir 5 mL/menit 20 kV

## LAMPIRAN 4

**Tabel V.1**  
Hasil perhitungan efisiensi penjerapan *Lactobacillus*

Laju Alir	Voltase		
	0 kV	10 kV	20 kV
1 mL/menit	26 %	1%	0,0001%
3 mL/menit	56%	100%	100%
5 mL/menit	33%	100%	300%

Rumus :

$$EY = \left( \frac{N}{N_0} \right) \times 100\%$$

Keterangan :  $N_0$  = jumlah bakteri *cfu*/mL dari kultur

$N$  = jumlah bakteri yang hidup dalam *cfu*/g.