

ABSTRAK

PENGARUH PEMBERIAN DEDAK PADI TERHADAP ORGANOLEPTIK DAN KONSENTRASI ASAM LAKTAT SILASE DAUN GAMAL (*Gliricidia sepium*)

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Penelitian ini bertujuan untuk mengetahui pengaruh dan level penambahan dedak padi terbaik terhadap organoleptik dan konsentrasi asam laktat silase daun gamal. Penelitian ini dilaksanakan pada Desember 2025--Januari 2026 di Laboratorium Nutrisi dan Makanan Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 4 ulangan. Perlakuan yang diberikan yaitu, P0: gamal tanpa pemberian dedak padi, P1: gamal + 5% dedak padi, P2: gamal + 10% dedak padi dan P3: gamal + 15% dedak padi. Data yang diperoleh dianalisis menggunakan Analysis of Variance (ANOVA) dilanjutkan dengan uji BNT (Beda Nyata Terkecil). Hasil penelitian menunjukkan bahwa penambahan dedak padi dengan level berbeda pada silase daun gamal berpengaruh sangat nyata ($P < 0,01$) terhadap organoleptik warna, aroma, tekstur dan konsentrasi asam laktat. Berdasarkan uji lanjut BNT, perlakuan P3 merupakan perlakuan terbaik yang menghasilkan nilai tertinggi terhadap organoleptik warna (4,05), aroma (3,87), dan tekstur (3,74) serta konsentrasi asam laktat dengan nilai tertinggi (1,60%) pada perlakuan P3.

Kata kunci: Organoleptik, dedak padi, asam laktat, daun gamal, silase.

ABSTRACT

THE EFFECT OF RICE BRAN ADDITION ON ORGANOLEPTICS AND LACTIC ACID CONCENTRATION OF GAMAL LEAF SILAGE (*Gliricidia sepium*)

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This study aims to determine the effect and the best level of rice bran addition on the organoleptic and lactic acid concentration of gamal leaf silage. This study was conducted in December 2025--January 2026 at the Animal Nutrition and Feed Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. The experimental design used was a Completely Randomized Design (CRD) with 4 treatments and 4 replications. The treatments given were, P0: gamal without rice bran, P1: gamal + 5% rice bran, P2: gamal + 10% rice bran and P3: gamal + 15% rice bran. The data obtained were analyzed using Analysis of Variance (ANOVA) followed by the LSD (Least Significant Difference) test. The results showed that the addition of rice bran with different levels to gamal leaf silage had a very significant effect ($P < 0.01$) on the organoleptic color, aroma, texture and lactic acid concentration. Based on the BNT further test, treatment P3 was the best treatment which produced the highest organoleptic values for color (4.05), aroma (3.87), and texture (3.74) as well as the highest lactic acid concentration (1.60%) in treatment P3.

Keywords: Organoleptic, rice bran, lactic acid, gamal leaves, silage.