

ABSTRACT

EFFECT OF ADDITION OF VARIOUS TYPES OF SOURCES OF CARBOHYDRATE IN WASTE SILAGE VEGETABLES AND LEVEL OF QUALITY PHYSICAL PALATABILITY OF SILAGE

By

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The purpose of this study was to compare the effect of several sources of carbohydrate of the physical quality of silage and silage palatability level vegetable waste, knowing the source of carbohydrate that have the best effect on the physical quality and level of palatability of silage vegetable waste. This research is completely randomized design (CRD) with 4 treatment additional source of carbohydrates (rice bran, cassava flour, molases and silage without the addition of accelerator) and 3 repetitions. Data was analyzed by Analysis of Varians and continued with Least Significant Difference Test (LSD) 0,01 or 0,05. The results showed the addition of various sources of carbohydrate significantly ($P < 0.05$) on the texture and highly significant ($P < 0.01$) on the color and flavour of vegetable waste silage. Treatment with the addition of cassava flour is the best treatment that affects texture and color silage, Whereas treatment with the addition of molases is the best treatment that affects the flavour and palatability of silage.

Keywords: silage, a source of carbohydrate (rice bran, cassava flour, molases), physical quality and palatability of silage.