

ABSTRACT

THE EFFECT OF A LONG STORAGE ON WATER CONTENT PHYSICAL, QUALITIES, AND FUNGUS SCATTERS ON THE WAFERS OF VEGETABLES AND POTATOES WASTE

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This research aims to understand the effect of a long storage on water content, physical qualities (color, scent, and texture), and fungus scatters on the wafers of vegetables and potatoes waste. The composition of the wafers (%DM): squashes 3.68 %, green mustards 7.81 %, carrots 33.28 %, tomatoes 2.74 %, sweet potatoes 29.77 %, potatoes 5.38 %, cauliflowes leaves 5.91 %, molasses 11.38 %, and salt 0.05 %. This study was conducted in September—October 2014 at Bandar Baru, Sukau, West Lampung and analysed at Laboratory of Nutrition and Feed of Livestock Department of Animal Husbandry, Faculty of Agriculture University of Lampung. The design of treatment used Completely Random Design (CRD) with three treatments and four tests and then continued with Least Significant Difference Test (LSDT) 0.01. This research result indicated that long storage had significantly effect ($P < 0.01$) on the water content, physical qualities, and fungus scatters on the wafers of vegetables and potatoes waste. The lowest water content, solid texture, brownish color, the scent of typical wafers and there was no a growth of fungus on wafers vegetables and potatoes waste can could be still maintained until the fourth week.

Key words: storage, wafer, water content, physical qualities, fungus scatters