ABSTRAK

PENGARUH PEMBERIAN *MOLASSES* DAN TEPUNG GAPLEK TERHADAP KADAR PROTEIN KASAR, LEMAK KASAR, DAN SERAT KASAR SILASE KULIT BUAH KAKAO

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Penelitian ini bertujuan untuk melihat pengaruh fermentasi kulit buah kakao menggunakan *molasses* dan tepung gaplek terhadap kualitas kimia. Penelitian ini dilaksanakan pada Februari 2025--Maret 2025 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 3 ulangan. Perlakuan yang diberikan yaitu P0 (Kulit buah kakao 100%), P1 (Kulit buah kakao + *molasses* 10%), P2 (Kulit buah kakao + tepung gaplek 10%), P3 (Kulit buah kakao + *molasses* 5% + tepung gaplek 5%). Peubah yang diamati pada penelitian ini meliputi protein kasar, serat kadar, dan lemak kasar dari kulit buah kakao terfermentasi. Data yang diperoleh dianalisis menggunakan analisis ragam dengan taraf nyata 5% dan dilanjutkan uji lanjut BNT (Beda Nyata Terkecil). Perlakuan P0, P1, P2, P3 berturut-turut menghasilkan nilai protein kasar dengan rata-rata sebesar P1:7,18%, P2:10,61%, P3: 7,47%, P4: 9,53%. Untuk serat kasar, pada perlakuan yang sama menunjukkan hasil P1:28,535, P2:22,62%, P3:22,95%, dan P4:17,51%. Pada lemak kasar, perlakuan yang sama menunjukan hasil P1:12,04%, P2: 11,84%, P3: 12,96%, dan P4: 10,81%. Data yang diperoleh dianalisis dengan *Analysis of Variance* (ANOVA). Pengaruh *molasses* dan tepung gaplek terhadap kulit buah kakao tidak berpengaruh nyata (P>0,05) terhadap penurunan kadar lemak kasar dan peningkatan kadar protein kasar, namun berpengaruh nyata (P>0,05) terhadap serat kasar.

Kata Kunci: Molasses, Tepung Gaplek, Fermentasi, Kulit Buah Kakao, Lemak Kasar, Protein Kasar, Serat Kasar

ABSTRACT

THE EFFECT OF *MOLASSES* AND CASSAVA FLOUR ADDITION ON CRUDE PROTEIN, CRUDE FAT, AND CRUDE FIBER CONTENT OF FERMENTED COCOA POD HUSK SILAGE

By

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This study aims to see the effect of cocoa pod fermentation using molasses and cassava flour on chemical quality. This study was conducted in February 2025--March 2025 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 3 replications. The treatments given were P0 (100% cocoa pod), P1 (10% cocoa pod + molasses), P2 (10% cocoa pod + cassava flour), P3 (10% cocoa pod + 5% molasses + 5% cassava flour). The variables observed in this study included crude protein, fiber content, and crude fat from fermented cocoa pod. The data obtained were analyzed using analysis of variance with a significance level of 5% and continued with a further BNT (Smallest Significant Difference) test. Treatments P0, P1, P2, P3 respectively produced crude protein values with an average of P1: 7.18%, P2: 10.61%, P3: 7.47%, P4: 9.53%. For crude fiber, the same treatment showed results P1: 28.535, P2: 22.62%, P3: 22.95%, and P4: 17.51%. For crude fat, the same treatment showed results P1: 12.04%, P2: 11.84%, P3: 12.96%, and P4: 10.81%. The data obtained were analyzed by Analysis of Variance (ANOVA). The effect of molasses and cassava flour on cocoa fruit skin did not have a significant effect (P> 0.05) on decreasing crude fat levels and increasing crude protein levels, but had a significant effect (P> 0.05) on crude fiber.

Keywords: *Molasses, Cassava Flour, Fermentation, Cocoa Pod Husk, Crude Fat, Crude Protein, Crude Fiber.*