

ABSTRAK

PENGARUH PENAMBAHAN *MOLASSES* DAN TEPUNG GAPLEK TERHADAP KANDUNGAN BAHAN KERING, BAHAN ORGANIK, NILAI pH, DAN UJI ORGANOLEPTIK SILASE KULIT BUAH KAKAO

Oleh

Aulia Faradilla Azhari

Penelitian ini bertujuan untuk mengetahui perlakuan terbaik dari pemberian *molasses*, tepung gaplek, dan campuran *molasses* tepung gaplek terhadap kandungan bahan kering, bahan organik, nilai pH, dan uji organoleptik silase kulit buah kakao. Penelitian ini dilaksanakan pada Februari 2025--Maret 2025 di Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung di Laboratorium Fisiologi dan Reproduksi Ternak dan Laboratorium Nutrisi dan Makanan Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) yang terdiri dari 4 perlakuan dan 3 ulangan. Perlakuan yang diberikan yaitu P0: tanpa penambahan *molasses* dan tepung gaplek, P1: penambahan 10% *molasses* pada silase kulit kakao, P2: penambahan 10% tepung gaplek pada silase kulit kakao, P3: penambahan 5% *molasses* + 5% tepung gaplek pada silase kulit kakao. Data yang diperoleh akan dianalisis menggunakan Analisis Ragam dan dilanjutkan dengan uji Beda Nyata Terkecil (BNT). Hasil penelitian menunjukkan bahwa penambahan 10% *molasses*, 10% Tepung gaplek, dan kombinasi 5% *molasses* + 5% tepung gaplek pada silase kulit buah kakao tidak berpengaruh nyata ($P>0,05$) terhadap uji organoleptik, serta berpengaruh nyata ($P<0,05$) terhadap kandungan bahan kering, bahan organik, dan nilai pH. Hasil terbaik pada kandungan bahan kering dan bahan organik berdasarkan uji BNT yaitu pada perlakuan tepung gaplek 10%, sedangkan hasil terbaik pada nilai pH berdasarkan uji BNT yaitu pada perlakuan *molasses* 10%.

Kata Kunci : Bahan kering, bahan organik, nilai pH, uji organoleptik, silase kulit buah kakao, *molasses*, tepung gaplek

ABSTRACT

THE EFFECT OF *MOLASSES* AND CASSAVA MEAL ADDITION ON DRY MATTER CONTENT, ORGANIC MATTER, pH VALUE, AND ORGANOLEPTIC TEST OF COCOA POD HUSK SILAGE

By

Aulia Faradilla Azhari

This study aimed to determine the best treatment among the application of *molasses*, cassava meal, and a combination of *molasses* and cassava meal on the dry matter, organic matter, pH value, and organoleptic test of cocoa pod husk silage. The research was conducted from February 2025 to March 2025 at the Department of Animal Science, Faculty of Agriculture, University of Lampung, specifically in the Laboratory of Animal Physiology and Reproduction and the Laboratory of Animal Nutrition and Feed. The study used a Completely Randomized Design (CRD) consisting of 4 treatments and 3 replications. The treatments were: P0: no addition of *molasses* and cassava meal, P1: addition of 10% *molasses* to cocoa pod husk silage, P2: addition of 10% cassava flour to cocoa pod husk silage, P3: addition of 5% *molasses* + 5% cassava meal to cocoa pod husk silage. The obtained data were analyzed using Analysis of Variance (ANOVA) and followed by the Least Significant Difference (LSD) test. The results showed that the addition of 10% *molasses*, 10% cassava meal, and a combination of 5% *molasses* + 5% cassava meal to cocoa pod husk silage had no significant effect ($P>0.05$) on organoleptic test, but had a significant effect ($P<0.05$) on dry matter, organic matter and pH value. The best results for dry matter and organic matter contents based on LSD test were found in the 10% cassava flour treatment, while the best result for pH value based on LSD test was found in the treatment with 10% *molasses*.

Keywords: Dry matter, organic matter, pH value, organoleptic test, cocoa pod husk silage, *molasses*, cassava meal