ABSTRAK

PENGARUH DOSIS JAMUR TIRAM PUTIH (*Pleurotus ostreatus*) PADA PAKAN FERMENTASI BATANG SINGKONG TERHADAP KANDUNGAN LEMAK KASAR, PROTEIN KASAR, DAN BAHAN EKSTRAK TANPA NITROGEN

Oleh

Eveline Mahulae

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan jamur tiram putih (Pleurotus Ostreatus) pada fermentasi batang singkong terhadap kadar lemak, protein dan BETN. Penelitian dilaksanakan pada Juni sampai Juli 2023 di Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung. Penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 3 ulangan P0 (batang singkong tanpa perlakuan), P1 (batang singkong + jamur tiram putih 3%), P2 (batang singkong + jamur tiram putih 6%), dan P3 (batang singkong + jamur tiram putih 9%). Data dianalisis menggunakan ANOVA dan dilanjutkan dengan uji lanjut Beda Nyata Terkecil (BNT). Hasil penelitian memberikan pengaruh yang sangat nyata dan hasil perlakuan terbaik untuk penggunaan jamur tiram putih, yaitu dengan dosis 0% (P0) untuk BETN, dosis 6% (P2) untuk kandungan protein dan dosis 9% (P3) untuk kandungan lemak.

Kata Kunci : Fermentasi, Singkong, Jamur Tiram Putih, Protein Kasar, Lemak Kasar, BETN

ABSTRACT

THE EFFECT OF THE DOSE OF WHITE OYSTER MUSHROOM (Pleurotus ostreatus) ON CASSAVA STEM FERMENTED FEED ON THE CONTENT OF COARSE FAT, CRUDE PROTEIN, AND NITROGEN FREE EXTRACTED SUBSTANCES

By

Eveline Mahulae

This research aims to determine the effect of using oyster mushrooms white (Pleurotus ostreatus) on cassava stems which are fermented in stages fat, proteins and extract ingredients without nitrogen. This research was carried out from June to July 2023 at the Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. This research was conducted using a Completely Randomized Design (CRD) with 4 treatments and 3 replications. The treatment is P0: untreated cassava stems, P1: cassava stems + white oyster mushrooms (pleurotus ostreatus) 3%, P2: cassava stem + white oyster mushroom (pleurotus ostreatus) 6%, P3: cassava stems + white oyster mushrooms (pleurotus ostreatus) 9%. The variables observed included (protein content, crude fat and extract materials without nitrogen) fermentation of cassava stems with a dose of white oyster mushrooms. Data were analyzed using Analysis of Variance (ANOVA) and continued with the Least Significant Difference (BNT) further test. The results of the research provide a very real influence and the best treatment results for the use of white oyster mushrooms, namely with a dose of 0% (P0) for BETN, a dose of 6% (P2) for protein content and a dose of 9% (P3) for fat content.

Key words: Fermentation, Cassava, Pleurotus Ostreatus, Crude Protein, Crude Fiber, Extract material without nitrogen