

## ABSTRAK

### KEANEKARAGAMAN MARGA JAMUR PATOGEN PADA BIJI KACANG TANAH (*Arachis hypogaea* L.) DI PASAR TRADISIONAL KECAMATAN KEDATON, BANDAR LAMPUNG

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Kacang tanah (*Arachis hypogaea* L.) merupakan komoditas pangan penting yang banyak dikonsumsi di Indonesia. Penanganan pascapanen dan penyimpanan yang kurang optimal pada pasar tradisional meningkatkan risiko kontaminasi jamur patogen yang dapat menurunkan kualitas biji serta memicu terbentuknya mikotoksin. Penelitian ini bertujuan mengetahui keanekaragaman dan dominansi marga jamur patogen pada biji kacang tanah yang dijual di pasar tradisional Kecamatan Kedaton, Bandar Lampung. Pengambilan sampel dilakukan secara *purposive sampling* di tujuh pasar dan memperoleh 21 sampel biji. Isolasi jamur dilakukan menggunakan media *Potato Dextrose Agar* (PDA) yang ditambah *Chloramphenicol*, kemudian diinkubasi selama 3–7 hari. Identifikasi jamur mengacu pada ciri makroskopis dan mikroskopis menggunakan buku kunci identifikasi. Hasil penelitian menunjukkan adanya tiga marga jamur patogen, yaitu *Aspergillus* sp., *Rhizopus* sp., dan *Penicillium* sp. *Aspergillus* sp. memiliki persentase kemunculan tertinggi, yaitu 76% sehingga menjadi marga dominan. Persentase kemunculan *Rhizopus* sp. 19%, sedangkan *Penicillium* sp. 5%. Dominansi *Aspergillus* sp. berkaitan dengan kemampuannya tumbuh pada kondisi penyimpanan yang lembap, hangat, dan memiliki sirkulasi udara terbatas. Temuan ini menunjukkan bahwa kondisi penyimpanan kacang tanah di pasar tradisional berpotensi memperbesar risiko kontaminasi jamur dan menurunkan mutu komoditas.

**Kata kunci:** *Aspergillus*; Kacang tanah; *Penicillium*; Pasar tradisional; *Rhizopus*.

## ABSTRACT

### DIVERSITY OF PATHOGENIC FUNGAL GENERA IN PEANUT SEEDS (*Arachis hypogaea* L.) IN THE TRADITIONAL MARKETS OF KEDATON DISTRICT, BANDAR LAMPUNG

By

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Peanut (*Arachis hypogaea* L.) is an important food commodity widely consumed in Indonesia. Inadequate postharvest handling and storage practices in traditional markets increase the risk of contamination by pathogenic fungi, which may reduce seed quality and trigger the formation of mycotoxins. This study aimed to determine the diversity and dominance of pathogenic fungal genera found in peanut seeds sold in traditional markets in the Kedaton District of Bandar Lampung. Samples were collected using purposive sampling from seven markets, resulting in 21 seed samples. Fungal isolation was carried out using Potato Dextrose Agar (PDA) supplemented with chloramphenicol, followed by incubation for 3–7 days. Fungal identification was conducted based on macroscopic and microscopic characteristics using standard identification keys. The results revealed three genera of pathogenic fungi: *Aspergillus* sp., *Rhizopus* sp., and *Penicillium* sp. *Aspergillus* sp. had the highest percentage of occurrence, namely 76%, making it the dominant genus. The percentage of occurrence of *Rhizopus* sp. was 19%, while *Penicillium* sp. was 5%. *Penicillium* sp. 5%. The dominance of *Aspergillus* sp. is associated with its ability to grow under warm, humid, and poorly ventilated storage conditions. These findings indicate that storage practices in traditional markets may increase the risk of fungal contamination and reduce the quality of peanuts.

**Keywords:** *Aspergillus*; Peanut; *Penicillium*; *Rhizopus*; Traditional markets