PENGARUH LEVEL INOKULUM *ASPERGILLUS NIGER* TERHADAP KANDUNGAN NUTRIEN ONGGOK FERMENTASI

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INTISARI[1]

Penelitian ini bertujuan untuk mengetahui level yang terbaik inokulum *Aspergillus niger* pada fermentasi onggok terhadap kandungan nutriennya. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 6 macam perlakuan level inokulum *Aspergillus niger* yaitu P1 (0%), P2 (2%), P3 (4%), P4 (6%), P5 (8%), dan P6 (10%). Variabel yang diamati meliputi kadar air, abu, protein kasar, lemak kasar, dan serat kasar. Data yang diperoleh dianalisis dengan *Analisis of Variant* (ANOVA) apabila hasil uji berbeda nyata maka dilanjut dengan *Duncan's Multiple Range Test* (DMRT). Hasil penelitian menunjukkan rerata kadar air P1: 6,85%; P2: 5,64%; P3: 5,93%; P4: 7,14%; P5: 6,62% dan P6: 5,47%, abu P1: 7,03%; P2: 7,00%; P3: 6,97%; P4:7,71 %; P5: 8,30% dan P6: 7,02%, protein kasar P1: 8,69%; P2: 9,89%; P3: 8,92%; P4: 10,35%; P5: 11,19% dan P6: 11,28%, lemak kasar P1: 1,53%; P2: 1,12%; P3: 1,19%; P4: 1,00%; P5: 0,88% dan P6: 0,27%, serat kasar P1: 32,05%; P2: 14,74%; P3: 13,06%; P4: 12,62%; P5: 12,31 dan P6: 12,27%. Berdasarkan hasil uji *Analisis of Variant* (ANOVA) menunjukkan bahwa level inokulum *Aspergillus niger* pada fermentasi onggok berpengaruh nyata ($P<0,05$) terhadap semua variabel. Disimpulkan bahwa level inokulum terbaik pada fermentasi onggok dengan *Aspergillus niger* adalah 10% dengan kadar protein kasar tertinggi, dan kadar serat kasar terendah.

Kata kunci : Inokulum, *Aspergillus niger*, Nutrien, Onggok, Fermentasi

[1] Intisari Skripsi Sarjana Peternakan, Program Studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta, 2017

THE EFFECT OF *ASPERGILLUS NIGER* INOKULUM LEVEL ON NUTRIENT CONTENT OF FERMENTED "*ONGGOK*"

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ABSTRACT[2]

This study is to investigate the effect of the best *Aspergillus niger* level on nutrient content of fermented *onggok* or cassava pulp. Completely randomized design (CRD) was applied on 6 level of *Aspergillus niger* inoculum as treatments, there were P1 (0%), P2 (2%), P3 (4%), P4 (6%), P5 (8%), dan P6 (10%). Observed variables were moisture, ash, crude protein, crude fat, and crude fiber content. The date analyzed using Analysis of Variant *(ANOVA*), followed by Duncan's Multiple Range Test (DMRT) when the difference was significant. Result showed that average moisture content were P1: 6,85%, P2: 5,64%, P3: 5,93%, P4: 7,14%, P5: 6,62% and P6: 5,47%, ash of P1: 7,03%, P2: 7,00%, P3: 6,97%, P4: 7,71%, P5: 8,30% and P6: 7,02%, crude protein of P1: 8,69%, P2: 9,89%, P3: 8,92%, P4: 10,35%, P5: 11,19% and P6: 11,28% crude fat of P1: 1,53%, P2: 1,12%, P3: 1,19%, P4: 1,00 %, P5: 0,88% and P6: 0,27%, and crude fiber of P1: 32,05%, P2: 14,74%, P3: 13,06%, P4: 12,62%, P5: 12,31% and P6: 12,27%. Analysis of Variant *(ANOVA)* test indicated that *Aspergillus niger* level was significantly different on *onggok* fermentation (P<0,05) on all variables. It can be concluded that the best *Aspergillus niger* level on fermented onggok it was 10% with highest crude protein and lowest crude fiber.

Keywords: *Aspergillus niger*, fermentation, inoculum, nutrient, cassava pulp

[2] Abstract Skripsi of S1 Animal Husbandry, Agroindustry Faculty, Fakultas Agroindustri, Mercu Buana University Yogyakarta, 2017