**PENGARUH PEMBERIAN KOMBINASI MOLASE DAN BEKATUL TERHADAP KUALITAS KIMIA DAN FISIK SILASE AMPAS TEBU (Bagasse)**

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**INTISARI*)**

Penelitian ini bertujuan untuk mengetahui pengaruh pemberian kombinasi molase dan bekatul terhadap kualitas kimia dan fisik silase ampas tebu (bagasse). Penelitian ini dilakukan selama 6 minggu terhitung mulai 06 Februari 2019 – 26 Maret 2019 di Laboratorium Produksi Peternakan dan Laboratorium Kimia Universitas Mercu Buana Yogyakarta. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah yang terdiri dari 4 perlakuan dan 3 kali ulangan. Perlakuan yang digunakan yaitu P0 (kontrol), P1 (bekatul 10%), P2 (bekatul 5% + molase 5%), dan P3 (molase 10%). Variabel yang diamati adalah bahan kering, kadar abu, kadar protein kasar, kadar serat kasar, kadar lemak kasar, Bahan Ekstrak Tanpa Nitrogen (BETN), pH, warna, bau, dan tekstur. Data yang diperoleh dianalisis dengan *Analysis of Variance* (ANOVA) bila berbeda nyata dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Hasil analisis variansi pada kualitas kimia menunjukkan bahwa penggunaan kombinasi bekatul dan molase berpengaruh tidak nyata (P>0,05) terhadap bahan kering dan protein kasar, dan perbedaan yang nyata (P<0,05) terhadap serat kasar, lemak kasar dan BETN. Hasil analisis variansi pada kualitas fisik menunjukkan bahwa penggunaan kombinasi bekatul dan molase berpengaruh tidak nyata (P>0,05) terhadap pH, warna, bau dan tekstur. Dari hasil penelitian dapat disimpulkan bahwa pemberian suplemen bekatul 10% di dalam pembuatan silase bagasse dapat menurunkan serat dan meningkatkan kandungan BETN, serta memiliki kualitas fisik yang baik.

Kata kunci : Silase ampas tebu, molase, bekatul, kualitas kimia, kualitas fisik.

# THE EFFECT OF MOLASSES AND RICE BRAN A COMBINATION SUPLEMENTAION ON CHEMICAL AND PHYSICAL QUALITY OF BAGASSE SILAGE

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## ABSTRACT*)

This study aims to determine the effect of the combination of molasses and bran on chemical and physical quality of bagasse silage. This research was conducted for 6 weeks starting from February 6, 2019 - March 26, 2019 at the Laboratory of Animal Husbandry Production and the Chemical Laboratory of Mercu Buana University, Yogyakarta.This study used a completely randomized design (CRD) one way pattern which consists of 4 treatments and 3 replications. The treatments used were P0 (control), P1 (10% bran), P2 (bran 5% + molasses 5%), and P3 (molasses 10%). The variables observed were dry matter, ash content, crude protein content, crude fiber content, crude fat content, Nitrogen free extract (NFE), pH, color, odor, and texture. The data obtained were analyzed by Analysis of Variance (ANOVA) if significantly different continued with Duncan's New Multiple Range Test (DMRT). The results analysis of variance on chemical quality showed that the use of a combination of bran and molasses had no significant effect ($P>0,05$) on the ingredients dry and crude protein, and significant differences ($P<0,05$) on crude fiber, crude fat and NFE. The results of the analysis of variance on physical quality showed that the use of a combination of bran and molasses had no significant effect ($P>0,05$) on pH, color, aroma and texture. From the results of the study can be concluded that suplementation 10% bran on bagasse silage can reduce fiber and increase the nitrogen free extact content, and silage had good physical quality.

Keywords : Silage bagasse, molasses, rice bran, chemical quality, physical quality.