KUALITAS FISIK JERAMI JAGUNG YANG DIFERMENTASI MENGGU-NAKAN EM4 DENGAN LEVEL YANG BERBEDA

INTISARI*)

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Penelitian ini bertujuan untuk megetahui pengaruh penambahan EM4 dan kualitas fisik jerami jagung yang di fermentasi penelitian ini dilakuan mulai tanggal 25 Juli 2023 sampai 23 October 2023 yang di lakukan di. Perumahan Citra Graha Towhose Kaliurang KM 9. Penelitiaan ini mengunakan Rancanggan Acak Lengkap (RAL) pola searah perlakuan yang digunakan yaitu terdiri dari 4 level pemberian EM4 (P1 0 %, P2 3 %, P3 6 % dan P4 9 %), Masing masing perlakuan diulang tiga kali data yang di peroleh dianalisis mengunakan Analysis ofVariance (ANOVA) bila terdapat perbedan di lanjutkan dengan uji Duncan's new Multiple Range Test (DMRT). Y. Hasil penelitian unji kualitas fisik rerata aroma P=1.8000, P2=2.1333, P3=3.4000, dan P4=4.4000 jamur P1=1.4333, P2=2.1000, P3=3.6000 dan P4=4.5667 tekstur P1=1.5000, P2=2.4000, P3=3.7000 dan P4=4.5667 warna P1=1.2667,P2=2.0333, P3=4.1000 dan P4=4.6333. Berdasarkan hasil penelitian dapat disimpulkan bahwa penambahanEM4 9 % meghasilkan kualitas fisik jerami jagung yang terbaik.

Kata kunci : Jerami Jagung, EM4, Fermentasi, Kualitas

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PHYSICAL QUALITIES OF FERMENTED CORN STRAW USE EM4 WITH DIFFERENT LEVEL

ABSTRACT*)

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This study aims to determine the effect of adding EM4 and the physical quality of fermented corn straw, this research was carried out from July 25, 2023 to October 23, 2023 which was carried out on. Citra Graha Towhose Kaliurang KM 9. This study used a Complete Randomized Design (RAL) pattern in the direction of treatment used, consisting of 4 levels of EM4 administration (P1 0%, P2 3%, P3 6% and P4 9%, each treatment repeated three times the data obtained were analyzed using Analysis of Variance (ANOVA) if there was a difference followed by Duncan's new Multiple Range Test (DMRT). Y. The results of the study for the average physical quality of aroma P=1.8000, P2=2.1333, P3=3.4000, and P4=4.4000 mushrooms P1=1.4333, P2=2.1000, P3=3.6000 and P4=4.5667 textures P1=1.5000, P2=2.4000, P3=3.7000 and P4=4.5667 colors P1=1.2667, P2=2.0333, P3=4.1000 and P4=4.6333. Based on the results of the study, it can be concluded that the addition of EM4 9% produces the best physical quality of corn straw.

Keywords : Corn Straw, EM4, Fermentation, Quality

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