

**FERMENTASI KULIT BUAH KAKAO (*Theobroma cacao*) SEBAGAI
PAKAN TAMBAHAN PADA TERNAK KAMBING BLIGON (*Capra
hircus*)**

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INTISARI

Kakao banyak terdapat di daerah tropis, salah satunya adalah daerah Kulon Progo yang juga merupakan salah satu sentra peternakan kambing. Pemanfaatan kakao selama ini hanya terbatas pada bijinya, kulit buah kakao kurang diminati karena mengandung kadar air yang tinggi sehingga mudah busuk dan ditumbuhi jamur. Tujuan penulisan tugas akhir ini adalah untuk mengetahui cara fermentasi kulit buah kakao dan kandungan nutriennya berdasarkan analisis proksimat. Waktu pelaksanaan dilakukan selama bulan Juni 2017. Fermentasi dilakukan selama 7 hari dan 14 hari. Cara fermentasi meliputi tahap pra fermentasi, proses, dan paska fermentasi. Pra fermentasi meliputi pemilihan, pemotongan, pengeringan, dan pengolahan. Proses fermentasi terjadi selama 7 hari dan 14 hari, mengalami perombakan karbohidrat dan penurunan pH. Paska fermentasi meliputi pengujian fisik yaitu warna, aroma, tekstur dan dilihat ada tidaknya jamur; dan pengujian kimia yaitu analisis proksimat. Bahan yang digunakan yaitu kulit buah kakao, *pollard*, bekatul, urea dan EM4. Hasil yang didapat dari fermentasi kulit buah kakao pada 7 dan 14 hari memiliki ciri sebagai berikut; sedikit jamur, berbau asam, berwarna coklat kuning, dan bertekstur tidak terlalu kasar serta tidak menggumpal. Kandungan nutrisi berdasarkan analisis proksimat dari fermentasi 7 hari didapat BK 59,96%, abu 10,00%, PK 8,40%, LK 5,09%, SK 31,05%, BETN 45,46%, dan TDN 73,04%; sedangkan fermentasi 14 hari didapat BK 74,02%, Abu 8,86%, PK 11,38%, LK 1,54%, SK 28,95%, BETN 49,27%, dan TDN 70,74%. Cara fermentasi yang dilakukan telah sesuai dengan cara fermentasi pada literatur dan menunjukkan hasil yang baik. Hasil analisis proksimat menunjukkan bahwa kulit buah kakao yang difermentasi meningkatkan kandungan nutrisi dalam protein kasar (PK), lemak kasar (LK), dan *total digestible nutrient* (TDN).

Kata kunci: fermentasi, kulit buah kakao, analisis proksimat.

**THE FERMENTATION OF COCOA POD HUSK (*Theobroma cacao*) AS
ADDITIONAL FEED FOR BLIGON GOAT (*Capra hircus*)**

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ABSTRACT

Cocoa is highly produce in tropical areas, one of them are in Kulon Progo, an area which is also one of the center of goat farming. All these time, the utilization of cocoa has been limited only on its seeds, while cocoa pod husk is less desirable because it contains lots of water so it will easily get rotten and would grow fungi. The purpose of this thesis is to know how to ferment cocoa pod husk and evaluate its nutrient content based on the proximate analysis. This research was conduct in June, 2017. The fermentation process has been done for 7th and 14th days. The procedures of fermentation includes the prefermentation, fermentation process, and post fermentation. Prefermentation includes choosing, cutting, drying and processing. The fermentation process happened for 7th and 14th days, had a carbohydrate rebuilding and the decreasing of pH. Post fermentation includes physical testing which are the color, aroma, texture, and to see if it is moldy or not; and the chemical testing, which is the proximate analysis. The material that were used is cocoa pod husk, pollard, ricebran, urea, and EM4. The results of the fermented cocoa pod husk on the 7th and 14th days shows that it has these characteristics; slightly moldy, smelled sour, brownish yellow colored, and the texture were not too rough but not clotted. The nutrient content based on the proximate analysis of 7th day fermentation was obtained by Dry Matter 59.96%, Ash 10.00%, Crude Protein 8.40%, Ether Extract 5.09%, Crude Fiber 31.05%, Nitrogen Free Extract 45.46%, and Total Digestible Nutrient 73.04%; while fermentation of 14th days obtained Dry Matter 74.02%, Ash 8.86%, Crude Protein 11.38%, Ether Extract 1.54%, Crude Fiber 28.95%, Nitrogen Free Extract 49.27%, and Total Digestible Nutrient 70.74%. The method of fermentation that was done was based on the methods from literatures and has shown good results. The results of proximate analysis showed that fermented cocoa pod husk could increase crude protein, Ether Extract (EE), and total digestible nutrient (TDN) content.

Keywords: fermentation, cocoa pod husk, proximate analysis.