PENGARUH LAMA DAN CARA PENYIMPANAN TERHADAP KUALITAS PELET PAKAN KOMPLIT PEDET

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh lama dan cara penyimpanan pelet pakan komplit pedet terhadap kualitas pelet dengan cara penyimpanan yang berbeda-beda. Pelet disimpan selama 6 bulan dalam 3 wadah yang berbeda yaitu plastik *polyethylene*, karung plastik, dan dengan toples plastik,masing-masing perlakuan menggunakan 3 replikasi. Parameter yang diamati meliputi kualitas fisik, kimia dan kecernaan *in vitro*. Kualitas fisik yang diamati meliputi warna, kekompakan, kontaminasi jamur dan bau atau ketengikan. Kualitas kimia yang diamati meliputi kadar bahan kering (BK), protein kasar (PK), lemak kasar (LK) dan serat kasar (SK). Kecernaan *in vitro* meliputi kecernaan bahan kering (KcBK) dan kecernaan bahan organik (KcBO). Hasil kualitas fisik menunjukkan perubahan selama penyimpanan 6 bulan. Warna pelet coklat muda berubah coklat tua, kekompakan pelet berkurang, pelet berjamur dan tengik. Hasil analisis statistik menunjukkan rerata kadar BK berbeda nyata ($P<0,05$), BK 0 bulan 87,94%; BK 2 bulan 89,20%; BK 4 bulan 89,36%; BK 6 bulan 92,07% . Rerata kadar PK berbeda nyata ($P<0,05$), PK 0 bulan 16,80%; PK 2 bulan 18,71%; PK 4 bulan 19,08%; PK 6 bulan 18,60%. Rerata kadar LK berbeda nyata ($P<0,05$), LK 0 bulan 1,56%; LK 2 bulan 4,00%; LK 4 bulan 4,49%; LK 6 bulan 2,65%. Rerata kadar SK berbeda nyata ($P<0,05$), SK 0 bulan 13,07%; SK 2 bulan 15,52%; SK 4 bulan 16,03%; SK 6 bulan 17,92%. KcBK selama penyimpanan berbeda nyata ($P<0,05$), KcBK 0 bulan 68,50%; KcBK 2 bulan 66,31%; KcBK 4 bulan 66,94%; KcBK 6 bulan 82,01%.KcBO selama penyimpanan berbeda nyata ($P<0,05$), KcBO 0 bulan 69,09%; KcBO 2 bulan 66,67%; KcBO 4 bulan 66,39%; KcBO 6 bulan 77,32%. Berdasarkan hasil penelitian dapat disimpulkan bahwa sampai dengan penyimpanan 6 bulan merubah kualitas kimia pelet, kualitas fisik pelet serta kecernaan *in vitro* pelet.

Kata kunci : Lama dan cara penyimpanan, Pelet pakan komplit pedet, Kualitas pelet

EFFECT OF DURATION AND STORAGE METHOD ON QUALITY OF COMPLETE CALF FEED PELLET

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ABSTRACT

This researched aims were to determine the effect lenght of storage and method of storages on pellet quality of complete calf feed. Pellets were stored for 6 months in 3 different containers of polyethylene plastic, plastic sacks, and plastic jar, which each treatment using 3 replication. The parameter analysis of physical, chemical and in vitro digestibility. Physical qualities analysis include color, compactness, and the smell of mold contamination or rancidity. Chemical observed include dry matter (DM), crude proteint (CP), crude fatty and crude fiber (CF). In vitro digestibility analysis of dry matter and organic matter. The result up to 6 months of storage showed the physical qualities was changed. Pellet colors was changed from nutbrown to deep brown, less of compactness, mold contamination and rancid. The statistical analysis result showed that average of DM was significantly different ($P<0.05$), 0 month DM 87.94%;2 months DM 89.20%; 4 months DM 89.36%; 6 months DM 92.07%. Average of CP was significantly different ($P<0.05$), 0 month CP 16.80%; 2 months CP 18.71%; 4 months CP 19.08%; 6 months CP 18.60%. Average of crude fatty was significantly different ($P<0.05$), 0 month 1.56%; 2 months 4.00%; 4 months 4.49%; 6 months 2.65%. Average of CF was significantly different ($P<0.05$), 0 month CF 13.07%; 2 months CF 15.52%; 4 months CF 16.03%; 6 months CF 17.92%.Dry matter digestibility was significantly different ($P<0.05$), 0 month 68.50%; 2 months 66.31%; 4 months 66.94%; 6 months 82.01%. Organic matter digestibility was significantly different ($P<0.05$), 0 month 69.09%; 2 months 66.67%; 4 months 66.39%; 6 months 77.32%. Based on the research results can be concluded that up to 6 months of storage the physical quality, the chemical quality and *in vitro* digestibility of pellets changed.

Keywords: Duration and storage method, Complete calf feed pellets, Pellet quality