

Pengaruh Aras Urea Dan Lama Peram Terhadap
Kandungan Protein Kasar dan Serat
Kasar Jerami Jagung Amoniasi

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh amoniasi urea dengan aras urea dan lama peram yang berbeda terhadap kandungan protein kasar dan serat kasar jerami dagung. Materi yang digunakan adalah derami dagung varietas Cl. Jerami dagung dicacah, diambil sebagian untuk mengetahui kadar air derami dagung sebagai dasar untuk menentukan jumlah urea dan air yang ditambahkan. Dalam penelitian ini digunakan 2 aras urea (4 dan 6% dari berat kering derami dagung) dan 2 waktu peram (2 dan 4 minggu). Kadar air bahan pada proses amoniasi 50%. Penelitian ini menggunakan rancangan acak lengkap pola faktorial 2 x 2 (aras urea dan lama peram) dengan 3 kali ulangan. Data yang diambil meliputi kandungan protein kasar, NDF, ADF, hemiselulosa, selulosa, lignin, dan abu. Data yang diperoleh diuji dengan analisis variansi pola faktorial, apabila terdapat beda nyata dilandutkan dengan uji *Duncan's new multiple range test*. Hasil penelitian menundukkan lama peram menurunkan kandungan NDF dan hemiselulosa ($P < 0,05$). Aras urea berpengaruh meningkatkan kandungan protein kasar, menurunkan kandungan NDF, ADF, selulosa, dan lignin ($P < 0,05$). Dari hasil penelitian dapat disimpulkan bahwa perlakuan amoniaBi dapat meningkatkan kualitas derami dagung karena dapat meningkatkan kandungan protein kasar, mengurangi kandungan serat dan lignin.

(Kata kunci: Jerami Jagung, Aras Urea, Lama Peram, Protein Kasar, Serat Kasar).

**THE EFFECT OF UREA LEVELS AND TIME OF FERMENTATION
ON THE CRUDE PROTEIN AND CRUDE FIBRE
OF CORN STOVER AMMONIATION**

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ABSTRACT

The study was designed to investigate the effect of urea ammoniation with different urea level and time of fermentation on crude protein and crude fibre contents of corn stover. The material used in this study was C1 variety of corn stover. A part of chopped corn stover was samplified on water content as a basic of urea utilization and water addition. There were two urea levels of 4 and 6% according to dried corn stover, and 2 time of fermentation of 2 and 4 weeks. The water of ammoniated processing was 50%. The collected data were: crude protein, neutral detergent fibre (NDF), acid detergent fibre (ADF), hemicelluloBe, lignin, and ash contents. Data were analysed by 2x2 factorial of variance analysis; while the significant means were tested by Duncan's new multiple range test. The results indicated that time of fermentation was decrease on NDF and hemicellulose contents; while the urea level was increase on crude protein, decrease on NDF, ADF, cellulose, lignin, respectively. It was concluded that ammoniation trials had improved the crude protein content, and decreased crude fibre and lignin contents.

(Key Words: Corn stover, Urea level, Time of fermentation
Crude protein, Crude fibre)