

**PENGARUH TINGKAT UREA DAN STARE10 PADA JERAMI PADI
FERMENTASI TERHADAP TINGKAT KECERNAAN IN
SACCO BAHAN KERING DAN BAHAN ORGANIK**

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Intisari

Penelitian ini dilaksanakan untuk mengetahui degradasi *in sacco* bahan kering (BK) dan bahan organik (BO) jerami padi fermentasi dengan menggunakan kombinasi level urea 4, 6 g/kg, level probiotik 3, 6, g/kg, serta kontrol (urea 0 g/kg dan probiotik 0 g/kg) pada kondisi pemeraman tertutup dengan penambahan kadar air 40% berat kering jerami padi dan lama pemeraman 3 minggu. Sampel perlakuan diinkubasikan dalam cairan rumen sapi Peranakan Ongole berfistula dengan metode *in sacco* selama 0, 8, 16, 24, 48, dan 72 jam. Degradasi BK dan BO dihitung dengan model eksponensial $td = \{a + b(1 - e^{-ct})\}$. Data yang diperoleh dianalisis dengan rancangan *Completely Randomized Design* (CRD) pola faktorial. Hasil penelitian menunjukkan bahwa urea tidak berpengaruh nyata terhadap fraksi a dan b BK serta fraksi cBO, tetapi berpengaruh ($P < 0,05$) terhadap nilai fraksi c dan DT BK serta fraksi b dan DT BO. Pada aras probiotik tidak memberikan pengaruh yang nyata ($P < 0,05$) terhadap nilai fraksi a, b dan c pada BK dan BO, tetapi sangat mempengaruhi ($P < 0,01$) nilai fraksi DT BK dan BO.

(Kata kunci: Jerami Padi Fermentasi, Urea, Probiotik, Degradasi *In Sacco*)

**THE EFFECT OF UREA AND STARBIO LEVELS ON RICE STRAW
FERMENTATION TO THE XN SACCO DISSOLVED LEVEL OF
DRY MATTER AND ORGANIC MATTER**

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ABSTRACT

The research was conducted to determine *in sacco* degradation of dry matter (DM) and organic matter (OM) of rice straw fermentated by using the combination of urea 4, 6 g/kg level, probiotic 3, 6 g/kg level, and control (urea 0 g/kg and probiotic 0 g/kg) on closed ripening condition by added 40% water content of rice straw as long as 3 week ripening time. The treated sample was incubated in rumen liquid of Ongle Hybrid which has fistula by using *in sacco* method as long as 0, 8, 16, 24, 48 and 72 hours. The degradation of DM and OM was counted by eksponential model $td = [a + b(1 - e^{-ct})]$. The data was analysed by Completely Randomized Design (CRD), factorial pattern. The result of the research shows that urea was not real influencing ($P > 0,05$) the a and b fraction DM and also c fraction OM, yet influencing ($P < 0,05$) the c fraction value and DT DM and also b fraction and DT OM. It was not give real influence, on probiotic limit, to a, b, c fraction value on DM and OM yet it really influences ($P < 0,05$) the DT DM and OM fraction value.

(Key Words: Fermentated Rice Straw, Urea, Probiotic, *In Sacco* Degradation)