PENGARUH PENAMBAHAN TETES PADA PEMBUATAN SILASE DAUN KETELA KARET (*Manihot glaziovii*) TERHADAP KUALITAS DAN KECERNAAN SECARA *IN VITRO*

INTISARI

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Tujuan dari penelitian adalah untuk mengetahui pengaruh penambahan tetes pada pembuatan silase daun serta tangkai ketela karet (*Manihot glaziovii*) terhadap kualitas dan kecernaan *in vitro*. Tetes digunakan sebagai aditif pada silase daun ketela karet yang bertujuan untuk mempercepat proses silase. Pada penelitian ini dilakukan tiga macam penambahan level tetes yaitu 0% (T1), 4% (T2) dan 6% (T3) dari bahan keringnya. Data yang diamati yaitu kualitas fisik silase, pH, komposisi kimia, NH_3, HCN, serta kecernaan *in vitro*. Analisis komposisi kimia dilakukan dengan pengkompositan sampel. Data pH yang diperoleh dianalisis dengan metode rancangan acak lengkap pola faktorial (2 x 3), sedangkan data NH_3, HCN, dan kecernaan *in vitro* dengan metode rancangan acak lengkap pola searah. Hasil analisis data yang menunjukkan perbedaan yang signifikan karena perlakuan dilanjutkan dengan uji *Duncan's new multiple range test* (DMRT). Data komposisi kimia dilakukan analisis secara deskriptif. Berdasarkan hasil penelitian menunjukan bahwa dengan penambahan tetes 4% dan 6% secara signifikan mempercepat penurunan pH ($P<0,05$), namun demikian penambahan tetes tidak memberikan pengaruh signifikan terhadap kadar NH3, HCN, KcBK dan KcBO. Kesimpulan dari penelitian yang dilakukan pemberian tetes mampu menurunkan pH.

Kata kunci: Silase, Tetes, HCN, Kecernaan *in vitro,* Ketela karet

THE OF EFFECT MOLASSES ADDITION ON CASSAVA RUBBER LEAVES (*Maniihot glaziovii)* SILAGE OF QUALITY AND I*N VITRO* DIGESTIBILITY

ABSTRACT

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This research aimed to determine the effect of molasses addition on ensilage cassava rubber (*Manihot glaziovii*) leaves and stalks on quality and *in vitro* digestibility. Molasses was used as additives in cassava rubber leaves silage which aims to accelerate the ensilage. The research conducted three additional levels of molasses 0% (T1), 4% (T2), and 6% (T3) of the dry matter basis. The observed data were physical quality, pH, chemical composition, NH_3, HCN, and *in vitro* digestibility. Samples of chemical composition analysis are composited. The pH data were analyzed by the method of completely randomized design cross classification (2 x 3), while HCN, NH_3, and digestibility *in vitro* were analyzed by the method of completely randomized design one way classification. Result were found a significant difference, it will be followed using Duncan's new multiple range test (DMRT). Chemical composition data were conducted descriptive analyze. The results showed that sample with addition 4% and 6% molasses were significant ($P<0,05$) decreased pH as quickly, although the addition of molasses didn't give significant effect on levels of NH3, HCN, KcBK and KcBO. The conclusion of the research was molasses administration can decreased silage pH.

Keywords : Silage, Molasses, HCN, *In vitro* digestibility, Rubber cassava