

PENGARUH PENYIMPANAN DALAM BENTUK PELET DAN TEPUNG TERHADAP KUALITAS DAUN KETELA KARET (*Manihot glaziovii*)

Arya Mufti Purwandana
08/270056/PT/05531

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh cara penyimpanan dalam bentuk tepung dan pelet terhadap kualitas daun ketela karet yang meliputi kadar protein kasar (PK) dan karotenoid total. Daun ketela karet segar yang dikeringkan menjadi *hay* disimpan dalam bentuk tepung dan pelet selama 12 minggu. Perlakuan bentuk meliputi tepung (T) dan pelet (P) dengan pengulangan sebanyak lima kali diuji pada minggu ke-4 (W1), minggu ke-8 (W2) dan minggu ke-12 (W3). Parameter yang diamati terdiri dari karakteristik fisik meliputi warna dan keadaan jamur, komposisi kimia, serta kadar protein kasar (PK) dan karotenoid total daun ketela karet. Data yang diperoleh, dianalisis dengan rancangan acak lengkap (RAL) pola faktorial 2x3. Hasil analisis yang menunjukkan perbedaan yang signifikan dilanjutkan dengan uji *Duncan's new multiple range test* (DMRT) Hasil penelitian menunjukkan bahwa perlakuan T memiliki kadar PK lebih tinggi dibandingkan perlakuan P (21,51% dan 19,97%). Rerata kadar PK perlakuan W1, W2, dan W3 berturut-turut menunjukkan hasil 21,17%, 20,87%, dan 20,18%. Perlakuan W menunjukkan perbedaan yang signifikan ($P < 0,01$). Perlakuan bentuk (T dan P) serta W menunjukkan adanya interaksi terhadap kadar protein kasar. Kadar karotenoid total perlakuan T menunjukkan hasil lebih tinggi dibandingkan perlakuan P (66,28 mg/100g dan 49,68 mg/100g). Rerata kadar karotenoid total perlakuan W1, W2, W3 berturut-turut menunjukkan hasil 58,04 mg/100g, 58,75 mg/100g, dan 57,14 mg/100g. Perlakuan W tidak menunjukkan perbedaan yang signifikan dan tidak menunjukkan interaksi terhadap karotenoid total. Berdasarkan hasil penelitian dapat disimpulkan bahwa perlakuan T dapat mempertahankan kadar PK dan karotenoid total daun ketela karet selama penyimpanan dibandingkan perlakuan P.

Kata kunci : Daun ketela karet, *hay*, protein kasar, karoten total, pelet

THE EFFECT OF STORAGE METHODS IN FLOUR AND PELLET ON THE QUALITY OF CASSAVA LEAVES (*Manihot glaziovii*)

Arya Mufti Purwandana
08/270056/PT/05531

ABSTRACT

This study aimed to determine the effect of storage method in flour and pellets on the quality of rubber cassava leaves covering levels of crude protein (CP) and total carotenoids. Fresh rubber cassava leaves dried into hay were stored in flour and pellets form for 12 weeks. Treatment forms include flour (T) and pellet (P) by repeating five times were tested at week 4 (W1), week 8 (W2) and week 12 (W3). The parameters were observed consisting of physical characteristics include color and fungus, chemical composition, as well as the concentration of crude protein (CP) and total carotenoids on rubber cassava leaves. The data obtained were analyzed by a completely randomized design (CRD) factorial 2×3 pattern. The analysis results that showed a significant difference followed by Duncan's New Multiple Range Test (DMRT). The results showed that the levels of CP on T treatment were higher than P treatment (21.51% and 19.97%). The concentration levels of CP on treatment W1, W2, and W3 respectively showed results 21.17%, 20.87% and 20.18%. W treatment showed results that are not significantly difference ($P < 0.01$). Treatment form (T and P) as well as W showed the interaction of the CP content. Total carotenoids on T treatment showed higher results than P treatment (66.28 mg / 100g and 49.68 mg / 100g). The concentration of total carotenoids on treatment W1, W2, and W3 respectively show results 58.04 mg / 100g, 58.75 mg / 100g, and 57.14 mg / 100g. W treatment showed no significantly difference and showed no interaction of the total carotenoids. This study was concluded that T treatment can maintain the concentration of CP and total carotenoids on rubber cassava leaves during storage compared to the treatment of P.

Keywords: cassava leaves, hay, crude protein, total carotenoids, pellets