PENGARUH DOSIS UREA DAN LAMA PEMERAMAN PADA PROSES AMONIASI KULIT BUAH MARKISA TERHADAP KANDUNGAN DAN KECERNAAN BAHAN KERING, BAHAN ORGANIK, PROTEIN KASAR, SERAT KASAR, SECARA *IN-VITRO*

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh dosis urea optimal dalam amoniasi kulit buah markisa terhadap kandungan dan kecernaan bahan kering, bahan organik, protein kasar, serat kasar secara *in-vitro.* Metode yang digunakan dalam penelitian adalah metode eksperimen dengan Rancangan Acak Kelompok pola faktorial 2x3 dengan 3 kelompok sebagai ulangan. Faktor A merupakan level dosis urea yang berbeda pada amoniasi kulit buah markisa, yakni perlakuan A1 = 14 hari/ 2 minggu, perlakuan A2 = 21 hari/ 3 minggu dan ulangan B1 = dosis urea 4%, B2 = dosis urea 6%, B3 = dosis 8%. Data yang diperoleh dianalisa dengan menggunakan analisis ragam (ANOVA) dan perbedaan antar perlakuan diuji lanjut dengan Duncan Multiple Range Test (DMRT). Terdapat interaksi antara lama pemeraman dengan dosis urea terhadap kandungan bahan kering, bahan organik, protein kasar, serat kasar akan tetapi tidak terdapat interaksi antara lama pemeraman dan dosis urea terhadap kecernaan bahan organik, bahan kering, protein kasar, serat kasar namun terdapat pengaruh masing-masing faktor dosis urea kulit buah markisa terhadap kecernaan protein kasar dan serat kasar. Hasil penelitian ini dapat menunjukan bahwa penggunaan dosis urea 4 % dengan lama pemeraman 2 minggu memberi pengaruh terbaik terhadap rataan kandungan dan kecernaan zat-zat makanan secara *invitro*.

Kata kunci : Kulit buah markisa, dosis urea, amoniasi, *in-vitro*.

DOSAGE EFFECT IN UREA AND LONG TIME PROCESS RIPENING AMMONIATION OF PASSION FRUIT SKIN OF CONTENT AND DIGESTIBILITY OF MATERIALS DRY, MATERIALS ORGANIC, CRUDE PROTEIN, CRUDE FIBER, IN *IN-VITRO*

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ABSTRACT

This study aimed to determine the effect of optimal doses of urea in the passion fruit peel ammoniation the content and digestibility of Material Dry, Material Organic, Crude Protein, Crude Fiber in *in vitro*. The method used in this study is experimental method with randomized block design (2 treatments and 3 replications). As the level of treatment used different doses of urea amoniation passion fruit skin, the treatment of A1 = 14 days / 2 weeks, the treatment of A2 = 21 days / 3 weeks and repeated doses of urea B1 = 4%, B2 = 6% urea dose, B3 = dose of 8%. The data obtained were analyzed using analysis of variance (ANOVA) and the differences between treatments were tested further by Duncan's Multiple Range Test (DMRT). The results of this study it can be concluded that the use of 4% urea dosing with curing time of 14 days is very different from a real influence on the content of Materials Dry, Materials Organic, Crude Protein but does not provide a real influence on the content of the interaction between Crude Fiber good old dose of curing and urea, as well as there not significantly different effect on digestibility of Materials Dry, Materials Organic, Crude Protein, Crude Fiber but the influence of dose showed significant effect on digestibility of Crude Protein and Crude Fiber.

Keywords: passion fruit skin, urea dosing, ammoniation, *in-vitro*.