

# **TOTAL BAKTERI ASAM LAKTAT DAN KUALITAS FISIK EKSTRAK LIMBAH PASAR SAYUR PADA ARAS GARAM DAN LAMA PEMERAMAN BERBEDA**

*(Count of Lactat Acid Bacteria and Performance Quality Vegetable Market  
Waste Juice on Diference salted and day kept level)*

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## **ABSTRAK**

Penelitian bertujuan untuk mengkaji pengaruh penggunaan aras garam dan lama pemeraman terhadap total bakteri asam laktat (BAL) dan kualitas fisik pada ekstrak limbah pasar sayur. Penelitian dilandasi kebutuhan sumber asam organik (ekstrak limbah pasar sayur) sebagai solusi alternatif pengawetan pakan. Materi utama penelitian adalah limbah pasar sayur, garam dan tetes. Penelitian menggunakan Rancangan Acak Lengkap pola Faktorial 4 x 3 dengan tiga ulangan. Faktor I : aras garam (2, 4, 6 dan 8%). Faktor II : lama pemeraman (2, 4 dan 6 hari). Pengamatan difokuskan pada total BAL, nilai pH dan produksi ekstrak. Hasil penelitian menunjukkan terdapat interaksi nyata ( $p < 0,05$ ) kombinasi perlakuan aras garam dan lama pemeraman terhadap nilai pH ekstrak limbah pasar sayur. Perlakuan Aras garam secara nyata ( $p < 0,05$ ) menaikkan nilai pH ekstrak limbah pasar sayur, sedangkan perlakuan lama peram secara nyata ( $p < 0,05$ ) menurunkan nilai pH dan menaikkan total BAL ekstrak. Produksi ekstrak tidak dipengaruhi oleh perlakuan aras garam dan lama pemeraman. Kesimpulan penelitian adalah semakin lama pemeraman semakin tinggi total BAL dan pH semakin menurun. Aras garam hingga 8% tidak mempengaruhi pertumbuhan BAL. Aras garam hingga 6% menurunkan nilai pH.

***Kata Kunci: ekstrak limbah pasar sayur, total BAL, nilai pH, produksi ekstrak.***

## ABSTRACT

The aim of the research was to clarify the effect of salt and day kept level on count of lactic acid bacteria (LAB) and performance quality of vegetable market waste. The research was basic on daily of organic acid sources (vegetable market waste juice) as feed preservative alternative forage. The main item used in the research were vegetable traditional market waste, salt and molasses. Research executed to used RAL (random device of complete) factorial type 4 x 3 with 3 restating. Factor 1<sup>st</sup> : level of salt (2, 4, 6, 8%). Factor 2<sup>sd</sup> : day kept (2, 4, 6 day). The observation was focus on count of LAB, pH and juice production. The results showed that combination between salt level and day. Salt level significantly ( $p < 0,05$ ) increase pH of vegetable market waste juice wich day kept level significantly ( $p < 0,05$ ) decrease pH and increase LAB count of ekstrak. Juice production was not defeact on salt and day kept level. Pursuant to result of this research can be concluded that as long as day kept the count of LAB more higher and pH more lower. The level of salts until 8% were not defeact LAB growing. The level of salts until 6% were decrease pH.

*Keyword: Count of LAB, vegetable market waste juice, pH, juice production.*