BENEFITS OF PROBIOTICS AND Spirulina ADDITION TO CRUDE PROTEIN AND CRUDE FIBER CONTENT OF RUMEN FERMENTATION

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ABSTRACT

This study were conducted to find out the crude protein and crude fiber content of rumen fermentation and added Spirulina. For design study was Completely Randomized Design with four treatments and five replications. Four treatment groups were, P0 was 20 g rumen content meal added 6% probiotic added 0% Spirulina; P1 was 20 g rumen content meal added 6% probiotic added 0,5% Spirulina; P2 was 20 g rumen content meal added 6% probiotic added 1% Spirulina; P3 was 20 g rumen content meal added 6% probiotic added 1,5% Spirulina. Proximate analysis were done after rumen content meal fermented for seven days and added Spirulina. The data were analyzed with Analysis of Variance (Anova) followed by Duncan’s Multiple Range Test. Based on Duncan’s Multiple Range Test showed that the highest crude protein content was yielded by treatment of P2, but was no significant difference with P1 and P3. Based on Analysis of Variance, there was no significant difference in crude fiber of rumen content meal between P0, P1, P2 and P3.

Key words: rumen content meal, crude protein, crude fiber, fermentation, Spirulina