ORGANIC MATERR AND CRUDE PROTEIN contents of water hyacinth (Eichhornia crassipes) fermented USING Actinobacillus sp. ML-08

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ABSTRACT

The aim of this research was to study the effect of Actinobacillus sp. ML-08 used in the fermentation of water hyacinth (Eichhornia crassipes) on the content of crude protein and organic matter. Study was conducted using completely Randomized Design with four treatments and five replicates. In all groups fermentation were performed with the addition of 2% molasses and 1% urea. Actinobacillus sp. ML-08 was added into fermentation in group P1, P2 and P3 at concentrations of 5, 10 and 15 % respectively mean, while fermentation in group P0 was not added with Actinobacillus sp. ML-08. Proximate analysis was performed after fermentation for seven days. Anova followed by Duncan’s Multiple Range Test showed that fermentation of water hyacinth using Actinobacillus sp. ML-08 increased the contents of crude protein but not the organic matter.

Key Words: organic matter, crude protein, Eichhornia crassipes, fermentation, Actinobacillus sp. ML-08