EFFECT OF FERMENTATION TIME ANGSANA LEAVES (*Pterocarpus indicus* Willd) WITH PROBIOTICS AGAINST CRUDE FIBER AND CRUDE PROTEIN CONTENT

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ABSTRACT

Time is one of the important factors in the fermentation process. This study was to determine fermentation time effect of angsana leaves (*Pterocarpus indicus* Willd) with probiotic about the crude fiber and crude protein content. Complete study randomized design with four treatments and five replications. Four treatment groups consisting of P0: 500 g angsana leaves without fermentation, P1: one day 500 g angsana leaves fermented with probiotic, P2: two days 500 g angsana leaves fermented with probiotic, P3: three days 500 g angsana leaves fermented with probiotic. Proximate analysis conducted after Angsana leaves are fermented for one, two and three days according to treatment of facultative anaerobes and P0 as the control. Data were analyzed by analysis of variance followed by Duncan's Multiple Range Test. The lowest concentration of crude fiber content was 27.81% in P3 decrease from originally (P0) 29.96% and the highest concentration of crude protein content was 25.33% in P3 increase from originally (P0) 23.77%. The conclusion of this research was fermentation time effect of angsana leaves with probiotic can decrease crude fiber and increase the crude protein.

Key words: fermentation time, angsana leaves, probiotic, crude fiber, crude protein