

## **THE CRUDE FIBER AND CRUDE PROTEIN CONTENTS OF CORN COB AS THE RESULT OF FERMENTATION PROCESS WITH NATURAL PROBIOTIC**

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### **ABSTRACT**

The purpose of this research is to know the influence of natural probiotic on crude fiber and crude protein of corn cob through aerob fermentation process. This research used Completely Randomized Design method. Twenty experiment plastic bag units was randomized into four treatments, each treatment with five samples. For P0 as a control did not use probiotic. For three other treatments, include kind of stage natural probiotic dose which is P1 used 2 % of probiotic, P2 with 4 % of probiotic, and P3 with 6 % of probiotic. The time of fermentation for each experiment was fourteen days. The result of the research showed that crude fiber was decrease and crude protein was increase for different treatment. It different significantly with control ( $p < 0,01$ ). Optimal crude fiber decrease was found on P2 and P3 treatment that used 4 % and 6 % probiotic. While the optimal crude protein increase was found on P3 treatment that used 6 % probiotic.

**Key words** : crude fiber, crude protein, corn cob, fermentation, probiotic.