

## THE CONTAIN OF CRUDE FIBER AND CRUDE PROTEIN OF CORN SHIELD FERMENTED WITH NATURAL PROBIOTIC

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### ABSTRACT

The aim of this research is to find out the effect of natural probiotic and molasses to the fermented corn shield. It's used to find out its crude protein and crude fiber as the attempt of supplying high qualified roughage mill for ruminants. The trial sample is used the Completely Randomized Design (RAL) and it contains of four treatments and five reviews. The first treatment, the corn shield treatment without probiotic (P0), second, the corn shield treatment with 2% probiotic and 2% molasses (P1), third, the corn shield treatment with 4% probiotic and 2% molasses (P2), fourth, the corn shield treatment with 6% probiotic and 2% molasses(P3). Then those four treatments are reviewed in five times. The analysis of proximate was done after the corn shield was fermented for seven days and it used variant analysis, which was continued with 5 % Duncan's Multiple Range test. The result showed that by giving 2 – 6 % probiotic was affected the crude fiber and crude protein. The highest amount of crude protein can be achieved in P3 treatment, which is not so different from P2 treatment. The lowest amount of crude fiber can be achieved in P3 treatment, which is not so different from P2 treatment. Yet the usage of 4% probiotic (P2) is the most efficient dosage to increasing the crude protein and decreasing the crude fiber.

**Keys words:** fermentation, corn shield, crude protein, crude fiber.