

***Aspergillus terreus* CAIRAN RUMEN SAPI UNTUK PENURUNAN KANDUNGAN SERAT KASAR DAN PENINGKATAN PROTEIN KASAR PADA FERMENTASI BEKATUL**

ISTIGHFARIN

Pembimbing : Widya Paramita Lokapirnasari, M.P., drh

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ABSTRACT

The aim this research was to study the crude fibre and crude protein of rice brand which were fermented by *Aspergillus terreus* for design study was Completely Randomized Design with four treatments and five replications. Four treatment groups were P₀ 250 g rice brand added 3% molasses and 0% suspension of *Aspergillus terreus*; P₁ was 250 g rice brand added 3% molasses and 10% suspension of *Aspergillus terreus*; P₂ was 250 g rice brand added 3% molasses and 20% suspension of *Aspergillus terreus*; and P₃ was 250 g rice brand added 3% molasses and 30% suspension of *Aspergillus terreus*. Proximate analysis were done after rice brand fermented for seven days. The data were analyzed with Analysis of Variance followed by Duncan's Multiple Range Test. The result showed that the effect of *Aspergillus terreus* could decrease crude fibre of rice brand, P₂ (29.2%), and P₃ (30.1%) but were significantly higher ($p < 0.05$) than P₀ (34.1%), and P₁ (31.3%) a could increasing crude protein of rice brand, P₁ (14.01 %), P₂ (13.78%), and P₃ (13.88%) but were significantly higher ($p < 0.05$) than P₀ (10.94%).