

**PENGARUH FERMENTASI BUNGKIL KOPRA DENGAN
PENAMBAHAN *Rhizopus sp.* PADA LEVEL YANG BERBEDA
TERHADAP SERAT KASAR, PROTEIN, DAN KADAR AIR**

ABSTRAK

Khaidar Mohamad Hilmi (202410012). Pengaruh Fermentasi Bungkil Kopra Dengan *Rhizopus Sp.* Pada Level Yang Berbeda Terhadap Serat Kasar, Protein, dan Kadar Air. Skripsi. Program Studi Peternakan Fakultas Pertanian Universitas Muhammadiyah Purworejo. 2025. Pembimbing : Rinawidiastuti, S.Pt., M.Si. dan Dr. Hj. Jeki Mediantari Wahyu Wibawanti S,Pt., M.Eng., M.Si.

Penelitian ini bertujuan untuk mengetahui pengaruh dari fermentasi bungkil kopra dengan penambahan *Rhizopus sp.* pada level yang berbeda terhadap serat kasar, protein, dan kadar air bungkil kopra. Perlakuan yang diberikan adalah penambahan *Rhizopus sp.* dengan kadar 0% (P0), 2.5% (P1), 5% (P2), 7.5% (P3), dan 10% (P4). Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) yang terdiri dari 5 perlakuan 4 ulangan. Parameter yang diambil kadar serat kasar, protein, dan kadar air. Hasil penelitian menunjukkan nilai kadar serat kasar bungkil kopra tidak berpengaruh nyata ($P>0,05$) sebesar 18.60, 16.50, 16.14, 15.53, dan 15.00%. Nilai kadar protein bungkil kopra berpengaruh nyata ($P<0,05$) sebesar 13.98, 14.86, 15.21, 15.25, dan 15.72%. Nilai kadar air bungkil kopra tidak berpengaruh nyata ($P>0,05$) sebesar 32.90, 33.13, 31.42, 31.78, dan 32.62%. Simpulannya adalah Fermentasi bungkil kopra dengan *Rhizopus sp.* pada level yang berbeda tidak berpengaruh terhadap kadar serat kasar dan kadar air. Fermentasi dengan *Rhizopus sp.* berpengaruh dalam peningkatan kadar protein. Sarannya adalah untuk dilakukan fermentasi bungkil kopra dengan penambahan takaran *Rhizopus sp.* untuk lebih mengetahui peningkatan kadar protein dan penurunan kadar serat kasar yang lebih maksimal. Pengujian kadar lemak juga perlu dilakukan untuk mengetahui pengaruh angka pereduksi dan ketengikan bungkil kopra.

Kata kunci : bahan pakan, bungkil kopra, *Rhizopus sp.*

**THE EFFECT OF FERMENTING COPRA MEAL WITH THE
ADDITION OF *Rhizopus sp.* AT DIFFERENT LEVELS ON CRUDE
FIBER, PROTEIN, AND MOISTURE CONTENT**

ABSTRACT

Khaidar Mohamad Hilmi (202410012). *The Effect of Fermenting Copra Meal with the Addition of *Rhizopus sp.* at Different Levels on Crude Fiber, Protein, and Moisture Content.* Undergraduate Thesis. Department of Animal Husbandry, Faculty of Agriculture, Muhammadiyah University of Purworejo, 2025. Advisors: Rinawidiastuti, S.Pt., M.Si., and Dr. Hj. Jeki Mediantari Wahyu Wibawanti S.Pt., M.Eng., M.Si.

This study aims to determine the effect of copra meal fermentation with the addition of *Rhizopus sp.* at different levels on the crude fiber, protein, and moisture content of copra meal. The treatments applied were the addition of *Rhizopus sp.* at levels of 0% (P0), 2.5% (P1), 5% (P2), 7.5% (P3), and 10% (P4). This study used a Completely Randomized Design (CRD) consisting of 5 treatments with 4 replications. The parameters measured included crude fiber content, protein content, and moisture content. The results showed that the crude fiber content of copra meal was not significantly affected ($P>0.05$), with values of 18.60, 16.50, 16.14, 15.53, and 15.00%. The protein content of copra meal was significantly affected ($P<0.05$), with values of 13.98, 14.86, 15.21, 15.25, and 15.72%. The moisture content of copra meal was not significantly affected ($P>0.05$), with values of 32.90, 33.13, 31.42, 31.78, and 32.62%. The conclusion is that fermentation of copra meal with *Rhizopus sp.* at different levels does not affect crude fiber and moisture content. However, fermentation with *Rhizopus sp.* significantly increases protein content. It is recommended to conduct copra meal fermentation with an increased amount of *Rhizopus sp.* to better understand the improvement in protein content and the reduction of crude fiber content. Additionally, fat content analysis should be conducted to assess the impact on reducing sugars and rancidity levels in copra meal.

Keywords: feed ingredients, copra meal, *Rhizopus sp.*