Risky Dwi Wibowo 20230620004: Pengaruh Masa Simpan dan Penambahan Molases Terhadap Karakteristik Kualitas Silase Rumput Gajah. Dosen Pembimbing 1:**Dr. Endang Sapta H.S, S.Pt., M.P.,** Dosen Pembimbing 2: **Brilian Desca Dianingtyas, S.Pt., MSi.**

RINGKASAN

Penelitian ini bertujuan untuk mengetahui pengaruh masa simpan penambahan molases terhadap karakteristik kualitas (tekstur, warna, aroma, keberadaan jamur dan pH) silase rumput gajah. Penelitian ini dilakukan di Laboratorium lapang terpadu Fakultas Pertanian Uniska-Kediri. Bahan yang digunakan yaitu rumput gajah dan molases.

Rancangan penelitian menggunakan Rancangan Acak Lengkap (RAL) faktorial dengan 2 faktor yang terdiri dari faktor pertama adalah masa simpan silase (L1= 7 hari, L2= 14 hari, L3= 21 hari, L4= 28 hari) dan faktor kedua adalah level molases (M1= 0% molases, M2= 3% molases, M3= 6% molases, M4= 9% molases) dengan 16 perlakuan yang di ulang sebanyak 3 kali.

Hasil penelitian menunjukan bahwa penambahan molases dan masa simpan berpengaruh nyata ($P<0,01$) terhadap tekstur, aroma, keberadaan jamur tetapi tidak berpengaruh nyata ($P>0,05$) terhadap warna dan pH. Kesimpulan penelitian menunjukkan bahwa masa simpan dan penambahan molases berpengaruh sangat nyata terhadap tekstur, aroma, keberadaan jamur tetapi tidak berpengaruh nyata terhadap warna dan pH.

Kata kunci : *Rumput Gajah, Molases, masa simpan, Silase*

Risky Dwi Wibowo 20230620004: The Effect of Between Ensiling time and the Adding Molasses on the Quality Characteristics of Elephant Grass Silage. Supervisor 1: **Dr. Endang Sapta H.S, S.Pt., M.P.,** Supervisor 2: **Brilian Desca Dianingtyas, S.Pt., MSi.**

SUMMARY

This study aims to determine the effect of the between ensiling time and adding molasses on the quality characteristics (texture, color, aroma, presence of mold and pH) of elephant grass silage. This research was conducted in the integrated field laboratory of the Faculty of Agriculture Uniska-Kediri. The materials used are elephant grass and molasses.

The study design used a factorial Complete Randomized Design (CRD) with 2 factors consisting of the first factor is the shelf life of silage (L1= 7 days, L2= 14 days, L3= 21 days, L4= 28 days) and the second factor which is the molasses level (M1= 0% molasses, M2= 3% molasses, M3= 6% molasses, M4= 9% molasses) with 16 treatments repeated 3 times.

The results showed that between ensiling time and adding molasses a significant ($P<0.01$) on texture, smell, the presence of mold but not significant ($P>0.05$) on color and pH. The conclusion of the study showed that the interaction between ensiling time and the adding molasses had a very significant on the texture, smell, presence of mold but had not significant on color and pH.

Keywords : *Elephant Grass, Molases, Ensiling time, Silage*