

INTISARI

Penelitian ini bertujuan untuk mengetahui efektifitas penambahan nutrisi molase dan limbah cair tahu dalam pertumbuhan dan produksi jamur tiram putih serta menentukan konsentrasi terbaik dari molase dan limbah cair tahu bagi pertumbuhan jamur tiram putih. Penelitian ini disusun dalam RAL (Rancangan Acak Lengkap) dengan rancangan percobaan faktor tunggal yaitu *baglog* serbuk gergaji yang dikombinasikan dengan molase dan penambahan nutrisi limbah cair tahu sehingga pada penelitian ini terdapat empat perlakuan, yaitu penambahan (molase 15 ml + limbah cair tahu 40 ml)/1,5 kg *baglog*, (molase 15 ml + limbah cair tahu 30 ml)/1,5 kg *baglog*, (molase 20 ml + limbah cair tahu 40 ml)/1,5 kg *baglog* dan (molase 20 ml + limbah cair tahu 30 ml)/1,5 kg *baglog*. Parameter yang diamati pada penelitian yaitu total waktu pertumbuhan miselium 100%, persentase perkembangan miselium setiap minggu, bobot *baglog*, persentase kontaminasi, waktu panen pertama, jumlah badan buah, berat segar panen dan berat total panen. Pada hasil penelitian yang telah dilakukan menunjukkan perlakuan penambahan (molase 20 ml + limbah cair tahu 40 ml)/1,5 kg *baglog* memberikan hasil terbaik terhadap total waktu pertumbuhan miselium 100% selama 28,50 hari, sedangkan persentase perkembangan miselium menutup 100% pada minggu ke empat, waktu panen pertama selama 33,08 hari, jumlah badan buah sebanyak 64,66 buah dan total berat segar panen jamur tiram putih sebanyak 432,14 gram.

Kata kunci : Molase, limbah cair tahu, jamur tiram putih

ABSTRACT

This study aims to determine the effectiveness of the addition of nutrients molasses and liquid waste of tofu in the growth and production of oyster mushroom and determine the best concentrations of molasses and liquid waste of tofu for the growth of oyster mushroom. This research is compiled in CRD (completely randomized design) with the experimental design single factor that is baglog sawdust combined with molasses and nutrient enrichment liquid waste of tofu so there were four treatments in this study such as the addition of molasses 1 ml + liquid waste of tofu 40 ml, molasses 15 ml + 30 ml of liquid waste of tofu, molasses 20 ml + liquid waste of tofu 40 ml and 20 ml molasses + liquid waste of tofu 30 ml. The parameters of this study is observed the total time mycelial growth of 100%, the percentage of mycelial growth every week, baglog weight, the percentage of contamination, time of the first harvest, the amount of fruit weight, fresh weight and total weight of the harvested crop. The result of the research shows additional treatment of molasses 20 ml + 40 ml of liquid waste of tofu give the best results to the total time mycelial growth of 100% over the 28,50 days, while the percentage of growth of mycelium close 100% at week four, the time of harvest first for 33,08 days, the number of total fruit weight and total weight 64,66 fresh fruit harvest oyster mushroom as much as 432,14 grams.

Keywords : molasses, liquid waste of tofu, oyster mushroom.