ABSTRACT

This study aimed to determine the effect of yeast Aspergillus niger on levels of bioethanol produced from fermented pineapple waste fermentation 7 days. This research is compiled in the CRD (completely randomized design) with a single factor experimental design, so that the treatment, there are three treatments, namely Saccharomyces cereviciae, Saccharomyces cereviciae and Zymomonas mobilis and Saccharomyces Cereviciae + Zymomonas mobilis + Aspergillus niger. Chemical analysis is tested microbiological test, reducing sugar, total acid and pH.

The results showed that the addition of yeast Aspergillus niger can produce the highest levels of ethanol in the fermentation process pineapple waste for 7 days. The best treatment with the best ethanol content in fermentation 7 days is the treatment of Saccharomyces Cereviciae + Zymomonas mobilis with ethanol content of 9.3% ethanol yield of 13.6 (% v / v) with a volume of 41 ml of ethanol.

Keywords: pineapple waste, S. cereviciae, Z. mobilis, A. niger, bioethanol