

**PENGARUH PERLAKUAN HIDROLISIS TERHADAP KANDUNGAN PROTEIN
KASAR, SERAT KASAR DAN LEMAK KASAR PADA TEPUNG BELALANG
KEMBARA (*LOCUSTA SP.*)**

*(The Effect Of Hydrolysis On Crude Protein, Crude Fiber and Ether Extract Of
Locust (*Locusta sp.*) Meal)*

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ABSTRACT

A 2X3 factorial experiment was conducted to evaluate the chemical composition of dried locust meal affected by hydrolysis time and NaOH concentration. The treatment factor applied were hydrolysis time, that were 24 hours and 48 hours, as first factor, the second factor was NaOH concentration, 0%, 3% and 6%, therefore 6 treatments combination were made with 3 replication of each combination. The variance analysis showed that 0% NaOH compared to 3% and 6% NaOH significantly affect to crude protein, and crude fiber content. Between 0%, 3% and 6%, NaOH were significantly affect to ether extract. Hydrolysis time also significantly affect to crude protein, crude fiber, ether extract. Interaction between two factors was significantly affect all variables measured. The conclusion was, 3% and 6% NaOH concentration and 48 hours time of hydrolysis were decrease crude protein, crude fiber and ether extract. Interaction between factors was found. It was significantly affect to all variables measured therefore choosing the best combination of two factors for optimum result was important.

Key words: Hydrolysis, Crude protein, Crude fiber, Ether extract, Locust meal

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