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Gambaran Jamur *Aspergillus sp.* pada Kemiri (*Aleurites moluccana (L.)Willd*) yang Dijual secara Terbuka di Pasar Pasir Gintung dan Pasar Koga Bandar Lampung.

xvi + 26 halaman, 4 tabel, 5 gambar, dan 9 lampiran

### ABSTRAK

Di Indonesia, kemiri banyak digunakan masyarakat sebagai rempah rempah. Kandungan kemiri berupa lemak, karbohidrat dan protein merupakan substrat baik untuk pertumbuhan jamur *Aspergillus sp.* Beberapa jamur *Aspergillus sp.* dapat menghasilkan mikotoksin, salah satunya aflatoksin yang dapat menyebabkan kanker hati dan ginjal. Aflatoksin tidak rusak dalam suhu 246°C – 299°C. Penelitian ini bertujuan untuk mengetahui gambaran jamur *Aspergillus sp.* dan melihat persentase kemiri yang tercemar jamur *Aspergillus sp.* pada kemiri yang dijual secara terbuka di Pasar Pasir Gintung dan Pasar Koga Bandar Lampung. Penelitian bersifat deskriptif dengan analisa data univariat dan menggunakan metode makroskopis dan mikroskopis dengan pewarnaan LCB. Sampel dalam penelitian ini adalah 25 sampel kemiri yang dijual secara terbuka di Pasar Pasir Gintung dan Pasar Koga Bandar Lampung. Sampel ditanam pada media PDA lalu di inkubasi pada suhu 37°C dan dilakukan pengamatan selama 7 hari. Dari hasil penelitian didapatkan sampel tercemar jamur *Aspergillus sp.* sebanyak 11 sampel dengan dengan spesies yang mencemari adalah *Aspergillus flavus* (9 %), *Aspergillus niger* (18 %), *Aspergillus flavus* bersama *Aspergillus niger* (64 %), dan *Aspergillus flavus* bersama *Aspergillus fumigatus* (9 %).

Kata Kunci : *Aspergillus sp.*, Kemiri  
Daftar Bacaan : 28 (2001-2019)

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Overview of *Aspergillus* sp. in Candlenut (*Aleurites moluccana* (L.) Willd) which is sold openly at Pasir Gintung Market and Koga Market, Bandar Lampung.

xvi + 26 pages, 4 tables, 5 pictures and 9 attachments

### ABSTRACT

In Indonesia, candlenut is widely used by the community as a spice. The content of candlenut in the form of fat, carbohydrates and protein is a good substrate for the growth of the fungus *Aspergillus* sp. Some fungi *Aspergillus* sp. can produce mycotoxins, one of which is aflatoxin which can cause liver and kidney cancer. Aflatoxins are not destroyed at a temperature of 246oC – 299oC. This study aims to determine the description of the fungus *Aspergillus* sp. and look at the percentage of candlenut contaminated with *Aspergillus* sp. in candlenut which is sold openly at Pasir Gintung Market and Koga Market, Bandar Lampung. This research is descriptive with univariate data analysis and uses macroscopic and microscopic methods with LCB staining. The samples in this study were 25 samples of candlenut which were sold openly at Pasir Gintung Market and Koga Market Bandar Lampung. The samples were planted on PDA media and then incubated at 37°C and observed for 7 days. From the results of the study, the samples were contaminated with the fungus *Aspergillus* sp. As many as 11 samples with contaminating species are *Aspergillus flavus* (9%), *Aspergillus niger* (18%), *Aspergillus flavus* with *Aspergillus niger* (64%), and *Aspergillus flavus* with *Aspergillus fumigatus* (9%).

Keywords : *Aspergillus* sp., Candlenut

Reading List : 28 (2001-2019)