PENGARUH LAMA PENYIMPANAN BENIH MAKADAMIA (*Macadamia integrifolia* Maiden & Betche) TERHADAP KADAR PROKSIMAT

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THE EFFECT OF STORAGE DURATION ON THE PROXIMATE LEVELS OF MACADAMIA SEEDS (*Macadamia integrifolia* Maiden &Betche)

Abstract

Macadamia produces semi-recalcitrant seeds and is among the world's most expensive food items. This research aims to determine the effect and relationship between the length of storage of macadamia seeds on proximate levels. The experiment was carried out at the Seed Technology Laboratory, Faculty of Agriculture, Andalas University and the non-ruminant Laboratory, Faculty of Animal Husbandry, Andalas University, from July 2023 to January 2024. The experiment used a completely randomized design (CRD) with 3 treatments and 3 replicates, including no storage (0 months), 3 months storage and 6 months storage. Data analysis was carried out using the F test at the 5% significance level and continued with the DMRT further test at the 5% level if significantly different. The results showed that the length of storage in fluenced the proximate levels, including water, fat, protein, and carbohydrate content. The relationship between the length of storage of macadamia seeds and the resulting proximate levels, namely, thelength of storage, resulted in a decrease in seed moisture content of 6.17% down to 4.42% at 3 months of storage and continued to fall to 4.42% at 6 months storage. Length of storage in creased seed fat content from 32.94% to 71.50% at 3 months and down to 64.27% at 6 months of storage. The length of storage in creased seed protein content from 4.62% to 6.41% at 3 months of storage and continued to rise to 15.35% at 6 months of storage. Length of storage in creased seed ash content from 0.93% to 1.42% at 3 months and decreased to 1.12% at 6 months of storage. Length of storage decreased seed carbohydrate content from 55.33% to 14.85 at 3 months and 14.84% at 6 months of storage.

Keywords: Water, fat, protein, ash, carbohydrate.