

**PENGARUH PENAMBAHAN BAHAN ORGANIK TERHADAP
PERTUMBUHAN DAN PRODUKSI DUA GALUR KACANG BAMBARA
(*Vigna subterranea L.*)**

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ABSTRAK

Kacang Bambara merupakan salah satu jenis tanaman kacang-kacangan yang mampu tumbuh baik ditanah marjinal maupun lahan kering. Kacang Bambara memiliki kandungan minyak yang rendah tetapi kaya pati (karbohidrat) dan protein. Dalam komposisi 100 g kacang bambara terdapat kandungan protein berkisar 14-24 % atau berkisar 18 g, 3 g abu, karbohidrat 60% (62 g), 11 g air, serta energi rata-rata 1,540 Kj/100 g, 4,5 – 6,5 % lemak, serta mengandung kalsium, fosfor, zat besi dan vitamin B. Penelitian ini bertujuan untuk mengetahui adanya interaksi antar kombinasi perlakuan terhadap produksi kacang bambara. penelitian ini dilakukan di lahan pertanian warga di Desa Candih Kamal Bangkalan. Penelitian ini menggunakan Rancangan Acak Kelompok (RAK) Faktorial dengan 2 faktor yakni bahan organik dan galur kacang bambara dan 3 kali ulangan. Variabel pengamatan meliputi umur berkecambah, umur berbunga, umur panen, tinggi tanaman, jumlah daun, lebar kanopi, jumlah cabang, jumlah ruas, bobot basah brangkasan, bobot kering brangkasan, jumlah polong, bobot basah polong, bobot kering polong, jumlah biji dan berat 100 biji. Hasil penelitian menunjukkan bahwa perlakuan berpengaruh nyata pada umur berkecambah, jumlah daun dan terjadi interaksi pada parameter jumlah ruas, bobot basah brangkasan dan bobot kering brangkasan. Pada parameter produksi perlakuan kontrol memperoleh hasil tertinggi hampir pada semua parameter. Pada perlakuan galur, galur madura dominan memperoleh hasil yang tinggi daripada galur Lamongan.

Kata kunci: Kacang Bambara, Bahan Organik, Galur Madura dan Lamongan

**THE EFFECT OF ADDITION TO ORGANIC MATERIALS ON THE
GROWTH AND PRODUCTION OF TWO BAMBARA BEANS
(*Vigna subterranea* L.)**

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ABSTRACT

Bambara beans are one type of legume that can grow both on marginal and dry land. Bambara nuts have a low oil content but are rich in starch (carbohydrates) and protein. In the composition of 100 g bambara nuts contain protein content ranging from 14-24% or around 18 g, 3 g ash, carbohydrates 60% (62 g), 11 g water, and an average energy of 1,540 Kj/100 g, 4,5 - 6,5% fat, and contains calcium, phosphorus, iron and vitamin B. This study aims to determine the interaction between treatment combinations of bambara bean production. this research was carried out on residents' farms in the village of Candih Kamal Bangkalan. This study used Factorial Randomized Block Design (RBD) with 2 factors namely organic matter and bambara bean strain and 3 replications. Observation variables included age of germination, age of flowering, age of harvest, plant height, number of leaves, canopy width, number of branches, number of segments, wet stover weight, dry weight of stover, number of pods, wet weight of pods, dry weight of pods, number of seeds and weight 100 seeds. The results showed that the treatment had a significant effect on the age of germination, number of leaves and interaction on the parameters of the number of segments, wet weight of stover and dry weight of stover. In the production parameters the control treatment obtained the highest yield in almost all parameters. In the strain treatment, the Madura strain dominantly obtained high yields compared to the Lamongan strain.

**Keywords: Bambara Beans, Organic Ingredients, Madura and Lamongan
Strains**