

PERBANDINGAN KUALITAS DAN KOMPOSISI KIMIA TELUR DARI TIGA JENIS AYAM LOKAL

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INTISARI

Indonesia memiliki berbagai jenis ayam lokal diantaranya adalah Merawang Sembawa, Merawang Bangka, dan Murung Panggang. Penelitian ini bertujuan untuk membandingkan pengaruh jenis ayam terhadap kualitas dan komposisi kimia telur. Pengujian kualitas telur yang dilakukan yaitu kualitas eksterior dan interior meliputi bentuk telur, warna kerabang, berat jenis telur, indeks telur, indeks *albumen*, indeks *yolk*, warna *yolk*, nilai HU, ketebalan kerabang, serta pH *albumen* dan *yolk*. Analisis kimia yang dilakukan adalah kadar air, abu, protein, lemak, dan karbohidrat. Data hasil pengujian dianalisis menggunakan analisis variansi pola searah dan dilanjutkan dengan *Duncan's Multiple Range Test* (DMRT). Hasil penelitian menunjukkan bahwa telur dari ketiga jenis ayam lokal rata-rata berbentuk oval dan berwarna *light brown*. Jenis ayam lokal berpengaruh signifikan ($P < 0,05$) terhadap berat, ketebalan kerabang, pH *yolk* dan pH *albumen*, namun tidak berpengaruh ($P > 0,05$) terhadap berat jenis telur, indeks telur, indeks *albumen*, indeks *yolk*, warna *yolk* dan *Haugh Unit*. Jenis ayam lokal berpengaruh signifikan ($P < 0,05$) terhadap kadar abu, protein, dan karbohidrat *yolk*, serta kadar air dan protein *albumen*, namun tidak berpengaruh ($P > 0,05$) terhadap kadar air dan lemak *yolk*, serta kadar abu dan karbohidrat *albumen*. Berdasarkan kualitas eksterior dengan parameter berat telur dan komposisi kimia dengan parameter protein *albumen* dan *yolk* disimpulkan bahwa kualitas telur ayam Murung Panggang merupakan telur yang paling baik.

Kata kunci: Telur ayam lokal, Kualitas eksterior dan interior, Komposisi kimia

THE COMPARISON OF EGGS QUALITY AND CHEMICAL COMPOSITION FROM THREE TYPES OF DOMESTIC CHICKEN

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ABSTRACT

Indonesia has various types of domestic chicken including Merawang Sembawa, Merawang Bangka, and Murung Panggang. This research aims to determine the effect of the types of domestic chicken's on the quality and chemical composition of eggs. The egg quality was tested by exterior and interior qualities included egg shape, shell color, density, egg weight, egg index, albumen index, yolk index, yolk color, Haugh Unit, eggshell thickness, albumen and yolk pH. Chemical composition of egg known by analyzing water, ash, protein, fat, and carbohydrate content of the egg. Data was analyzed with One Way ANOVA and continued with Duncan's Multiple Range Test (DMRT). The results showed that eggs of all three types of domestic chickens were on average oval shaped and light brown shell color. Domestic chicken types had a significant effect ($P < 0.05$) on weight, eggshell thickness, yolk and albumen pH, but had no significant ($P > 0.05$) from weight egg, egg index, albumen index, yolk index, yolk color and Haugh Unit. Differences in chicken types were significantly ($P < 0.05$) effect on ash, protein, carbohydrate content of yolk, moisture content and protein content of albumen, but there were not different ($P > 0.05$) on moisture and fat content of yolk, ash and carbohydrate content of albumen. Based on exterior qualities with weight egg parameters and chemical composition with albumen and yolk protein parameters, it was concluded that Murung Panggang chicken eggs had good qualities.

Keywords: Domestic chicken eggs, Exterior and interior quality, chemical composition.