

POTENSI HASIL PERSILANGAN SAPI BALI-ANGUS SEBAGAI
PENGHASIL DAGING PREMIUM BERBASIS
BAHAN PAKAN LOKAL

INTISARI

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Sapi Bali sebagai ternak asli Indonesia memiliki prospek sebagai ternak penghasil daging premium, salah satunya melalui persilangan dengan sapi Angus yang memiliki karakteristik daging yang empuk dengan *marbling* yang tinggi. Salah satu daerah yang telah mengembangkan sapi persilangan Bali dengan Angus adalah Kuamang Kuning, Bungo, Jambi. Tujuan penelitian ini adalah mempelajari potensi pengembangan persilangan sapi Bali-Angus sebagai penghasil daging premium berbasis bahan pakan lokal. Sampel sapi yang digunakan adalah sapi Bali dan persilangan Bali-Angus yang diperoleh dari hasil pembiakan oleh peternak. Penelitian terdiri atas empat tahap; Tahap I, diawali dengan mempelajari morfometri sapi Bali induk sebagai potensi *breeding stock* penghasil sapi persilangan Bali-Angus (total n = 20 ekor), pengukuran morfometri ukuran tubuh pedet jantan umur sehari (total n = 12 ekor) dan morfometri sapi bakalan persilangan Bali-Angus dibandingkan dengan sapi Bali (total n = 51 ekor). Penelitian Tahap II yaitu mengkaji penggunaan pelepah sawit sebagai media tumbuh jamur tiram kemudian melihat potensi baglog hasil inokulasi jamur tiram pada pelepah sawit sebagai pakan dasar penyusun ransum penggemukan (total n = 700 baglog). Tahap III mengkaji produktivitas pada fase penggemukan sapi persilangan Bali-Angus dibandingkan sapi Bali dengan ransum tersusun atas bahan pakan lokal (pelepah, bungkil kopra dan onggok) (total n = 24 ekor). Penelitian Tahap IV mempelajari performa karkas dan daging sapi persilangan Bali-Angus dibandingkan sapi Bali hasil penggemukan dengan ransum tersusun atas bahan pakan lokal (total n = 10 sampel). Hasil penelitian menunjukkan sapi Bali induk di Kabupaten Bungo sesuai sebagai stok induk penghasil sapi persilangan Bali-Angus; sapi hasil persilangan Bali-Angus menghasilkan kerangka tubuh nyata lebih besar ($P < 0,05$). Sapi persilangan Bali-Angus juga secara nyata ($P < 0,05$) memberikan pertambahan bobot badan dan pertambahan nilai ekonomi selama fase penggemukan lebih besar. Hasil produktivitas karkas dan daging menunjukkan sapi persilangan Bali-Angus secara nyata ($P < 0,05$) menghasilkan bobot karkas dan daging yang lebih tinggi. Hasil analisis kualitas fisik dan mikrostruktur menunjukkan daging sapi persilangan dapat menghasilkan daging premium diukur dari sifat fisik, kimia, dan mikrostrukturnya, meskipun dari sisi keempukan, daging sapi Bali lebih empuk ($P < 0,05$). Disimpulkan bahwa persilangan sapi Bali-Angus berpotensi sebagai penghasil daging premium dari sisi pertambahan bobot badan dan nilai ekonomi penggemukan sehingga dapat dikembangkan secara berkelanjutan berdasarkan morfometrik stok sapi Bali induk sebagai tetua maupun bahan pakan lokal tersedia cukup banyak.

Kata kunci: Sapi persilangan Bali-Angus, Daging premium, Bahan pakan lokal

**POTENCY OF BALI CROSSED ANGUS CATTLE TO PRODUCE PREMIUM
MEAT BY USING LOCAL FEED INGREDIENTS**

ABSTRACT

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Bali cattle, as Indonesian native cattle have good potency to produce premium meat, one of strategy to gain this target is by crossing with Angus cattle that have tender meat characteristics with high marbling. One area that has developed crossbreeds between Bali and Angus are Kuamang Kuning, Bungo Regency, Jambi Province. The purpose of this research was observed Bali cross Angus cattle potency to produce premium meat using local feed ingredients. The samples of this research was using Bali cattle and Bali cross Angus cattle from small farmer breeding. The research consisted of four steps; first step of research was begin with studying Bali cows morphometrics for breeding stock (total n = 20 cattles), then measuring body size morphometry of Bali cross Angus compared to Bali cattle (total n = 51 cattles). Second step of research was fattening using oil palm fronds inoculated by oyster mushrooms for spent mushroom substrate (SMS) (total n = 700 baglogs). Third step of research was examining body weight gain in the fattening phase of Bali cross Angus compared to Bali cattle by using local feed ingredients (palm fronds and palm kernel cake, copra, bran) (total n = 24 cattles). fourth step of research was studied the carcass and meat performance of Bali cross Angus compared to Bali cattle with rations composed of local feed ingredients (total n = 10 samples). The results showed that the Bali cows in Bungo Regency were suitable as breeding stock for producing crossbreed cattle. Bali cross Angus has significantly larger body frame ($P < 0.05$) than Bali cattle. Bali cross Angus cattle also gave more significant body weight gain and economic value during the fattening phase, and significantly ($P < 0.05$) resulted in higher carcass weight and meat. The physical quality and microstructure analysis showed that Bali cross Angus cattle could produce premium meat measured from its physical, chemical, and microstructural properties, although, from a tender point of view, Bali cattle were more tender ($P < 0.05$) compared with Bali cross Angus meat. It was concluded that the Bali cross Angus had potential as a producer of premium meat so that it could be developed sustainably by considering that the stock of the Bali cows as parents and local feed ingredients were quite a lot.

Keywords: Bali cross Angus cattle, Premium meat, Local feed ingredients