

KUALITAS DAN KOMPOSISI KIMIA TELUR AYAM HASIL PERSILANGAN AYAM MERAWANG DAN MURUNG PANGGANG DENGAN AYAM KAMPUNG UNGGUL BALITBANGTAN (KUB)

Adinda Dewi Anggita
18/428022/PT/07676

INTISARI

Tujuan penelitian ini adalah untuk mengetahui kualitas dan komposisi kimia telur ayam hasil persilangan ayam Merawang Sembawa, Merawang Bangka dan Murung Panggang dengan KUB Jatinom. Telur yang digunakan dalam penelitian ini meliputi jenis telur ayam hasil silangan ayam Merawang Sembawa (jantan) x KUB Jatinom (betina); telur ayam hasil silangan ayam Merawang Bangka (jantan) x KUB Jatinom (betina) dan telur ayam hasil silangan ayam Murung Panggang (jantan) x KUB Jatinom (betina). Pengujian kualitas telur yang dilakukan yaitu kualitas telur eksterior dan interior. Kualitas eksterior meliputi bentuk telur, warna kerabang, berat telur, berat jenis telur dan indeks telur. Kualitas interior meliputi indeks *albumen*, indeks *yolk*, warna *yolk*, ketebalan kerabang, berat kerabang, nilai *Haugh unit*, pH *albumen* dan *yolk*. Analisis kimia meliputi analisis kadar air, abu, protein, lemak dan karbohidrat. Data hasil pengujian dianalisis menggunakan metode analisis rancangan acak lengkap pola searah (*One Way ANOVA*). Hasil penelitian menunjukkan bahwa telur dari ketiga jenis silangan ayam lokal rata-rata berbentuk *oval* dan berwarna *intermediet*. Jenis silangan ayam lokal berpengaruh signifikan ($P < 0,05$) terhadap berat, indeks *albumen*, indeks *yolk*, warna *yolk*, *Haugh Unit*, pH *albumen* dan pH *yolk*, namun berpengaruh tidak nyata ($P > 0,05$) terhadap berat jenis telur, indeks telur, ketebalan kerabang dan berat kerabang. Jenis silangan ayam lokal berpengaruh signifikan ($P < 0,05$) terhadap kadar air *yolk*, namun berpengaruh tidak nyata ($P > 0,05$) terhadap kadar air, kadar abu, kadar protein dan kadar karbohidrat *albumen* serta kadar abu, kadar protein, kadar karbohidrat dan kadar lemak *yolk*. Berdasarkan kualitas eksterior berat telur kualitas terbagus adalah telur hasil silangan Merawang Bangka dengan KUB Jatinom. Namun demikian berdasarkan kualitas interior indeks *albumen*, indeks *yolk*, warna *yolk* dan nilai HU yang terbagus adalah telur hasil silangan Murung Panggang dengan KUB Jatinom. Secara umum perbedaan jenis silangan ayam lokal tidak mempengaruhi komposisi kimia telur yang dihasilkan.

Kata kunci: Telur ayam lokal, Kualitas telur, Komposisi kimia telur

QUALITY AND CHEMICAL COMPOSITION EGGS OF CROSSBREEDING CHICKEN MERAWANG AND MURUNG PANGGANG WITH KAMPUNG UNGGUL BALITBANGTAN (KUB)

Adinda Dewi Anggita
18/428022/PT/07676

ABSTRACT

The purpose of this study was to determine the quality and chemical composition of local chicken eggs from crosses of Merawang Sembawa, Merawang Bangka and Murung Panggang chickens with KUB Jatinom. The eggs used in this study included the types of chicken eggs from Merawang Sembawa (male) x KUB Jatinom (female) crosses; chicken eggs from the cross of Merawang Bangka chicken (male) x KUB Jatinom (female) and chicken eggs from the cross of Murung Panggang chicken (male) x KUB Jatinom (female). Egg quality testing carried out is the exterior and interior egg quality. Exterior quality includes egg shape, shell color, egg weight, egg specific gravity and egg index. Interior quality includes albumen index, yolk index, yolk color, shell thickness, shell weight, Haugh unit value, albumen and yolk pH. Chemical analysis includes analysis of moisture, ash, protein, fat and carbohydrate content. The test results data were analyzed using a unidirectional pattern completely randomized design analysis method (One Way ANOVA). The results showed that the eggs of the three types of local chicken crosses were oval in shape and intermediate in color. Types of local chicken crosses had a significant effect ($P < 0.05$) on weight, albumen index, yolk index, yolk color, Haugh Unit, albumen pH and yolk pH, but had no effect ($P > 0.05$) on egg specific gravity, index eggs, shell thickness and shell weight. The type of local chicken cross had a significant effect ($P < 0.05$) on the water content of the yolk, but had no effect ($P > 0.05$) on the water content, ash content, protein content and albumen carbohydrate content as well as ash content, protein content, carbohydrate content. and yolk fat content. Based on the quality of the exterior weight of the eggs and the best is the eggs from Merawang Bangka crosses with KUB Jatinom. However, based on the interior quality of the albumen index, yolk index, yolk color and HU value, the best egg was the result of a cross between Murung Panggang and KUB Jatinom. In general, differences in the types of crossbreeds of local chickens did not affect the chemical composition of the eggs produced.

Keywords: local chicken eggs, egg quality, chemical composition of egg