

KUALITAS FISIK DAN KIMIA TELUR AYAM HASIL SILANG AYAM MERAWANG BANGKA DAN MURUNG PANGGANG DENGAN AYAM KAMPUNG UNGGUL BALITBANGTAN (KUB) BOGOR

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas fisik (eksternal dan internal) serta komposisi kimia telur dari dua jenis ayam hasil persilangan ayam Merawang Bangka dengan KUB Bogor (MBKUB) dan hasil persilangan ayam Murung Panggang dengan KUB Bogor (MPKUB). Pengujian kualitas telur yang dilakukan yaitu kualitas internal dan eksternal (bentuk telur, warna kerabang, berat jenis telur, berat telur, indeks telur, indeks *albumen*, indeks *yolk*, warna *yolk*, nilai HU, ketebalan kerabang, berat kerabang serta pH *albumen* dan *yolk*). Analisis kimia meliputi kadar air, abu, protein, lemak, dan karbohidrat. Telur yang diuji merupakan telur umur 0 hari. Setiap jenis telur ayam dilakukan dengan 10 kali ulangan untuk sampel kualitas telur dan empat kali ulangan untuk analisis kimia telur. Data hasil pengujian dianalisis menggunakan metode analisis t independen (*t-test*). Hasil penelitian menunjukkan bahwa perbedaan jenis ayam hasil silangan berpengaruh tidak nyata terhadap berat telur, berat jenis telur, indeks telur, skor warna *yolk*, indeks *yolk*, tebal kerabang, berat kerabang, pH *albumen*, pH *yolk*, namun berpengaruh nyata terhadap indeks *albumen*, dan nilai HU telur, dengan nilai HU telur ayam hasil silangan MBKUB memiliki rerata $82,08 \pm 7,71$ lebih tinggi dari hasil silang MPKUB dengan rerata $67,9 \pm 9,06$. Perbedaan jenis ayam hasil silangan berpengaruh tidak nyata terhadap kadar abu *albumen*, karbohidrat *albumen*, kadar abu *yolk*, protein *yolk*, lemak dan karbohidrat *yolk*. Perbedaan jenis ayam hasil silangan berpengaruh nyata terhadap kadar air *albumen*, protein *albumen*, dan kadar air *yolk*. Kesimpulannya kualitas internal telur yaitu indeks *albumen* dan nilai HU serta komposisi kimia protein *albumen* dan lemak *yolk* telur ayam lokal hasil silangan MBKUB lebih tinggi dibandingkan ayam hasil silangan MPKUB.

Kata kunci: Telur, Ayam Lokal, Kualitas eksternal dan internal, Komposisi Kimia.

PHYSICAL AND CHEMICAL QUALITY OF CHICKEN EGGS RESULTS BY CROSSED MERAWANG BANGKA AND MURUNG PANGGANG WITH KAMPUNG UNGGUL BALITBANGTAN (KUB) BOGOR CHICKENS

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ABSTRACT

This research aims to find out the physical quality (external and internal quality) and the chemical composition of eggs from two types of domestic chickens namely the result of crossing chickens Merawang Bangka with KUB Bogor (MBKUB) and the results of crossing chickens Murung Panggang with KUB Bogor (MPKUB). The egg quality was tested by internal and external quality included egg shape, shell color, density, egg weight, egg index, eggshell thickness, albumen and yolk pH, eggshell weight, albumen index, yolk index, yolk color, Haugh Unit. The chemical analysis performed is an analysis of the content of water, ash, protein, fat, and carbohydrate. The egg tested is a 0-day-old egg. Each type of chicken egg is carried out with 10 repetitions for external and internal egg quality samples and four repetitions for egg chemical analysis. Data of the research results is analyzed using independent t-test analysis (t-test). The results showed that different of cruciferous chicken had no effect on egg weight, density, egg index, *yolk* color score, *yolk* index, eggshell thickness, eggshell weight, albumen and yolk pH, but had a noticeable effect on the albumen index, and Haught Unit, from the HU value parameters of chicken eggs crossed by KUB Bogor with Merawang with an average of 82.08 ± 7.71 higher than the cross yield of KUB Bogor chicken with Murung Panggang with an average of 67.9 ± 9.06 . Differences in crossed chicken had no significant effect on the ash content of albumen, albumen carbohydrates, that yolk ash, yolk proteins, fats and yolk carbohydrates. The difference in has a significant effect on albumen moisture content, albumen protein, and yolk moisture content. In conclusion, the internal quality of index albumen and Haugh Unit value as well as the chemical composition of the albumen proteins and yolk fats of domestic chicken eggs crossed MBKUB is higher than the crossed chicken of MPKUB.

Keywords: Eggs, Domestic Chicken, External and internal quality, Chemical composition.