

## PENGARUH PENAMBAHAN TEPUNG DAUN PEPAYA (*Carica papaya* L) DALAM RANSUM AYAM BROILER TERHADAP KUALITAS KIMIA DAGING

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### INTISARI

Ayam pedaging adalah jenis ayam yang memiliki ciri khas yaitu pertumbuhan yang cepat. Daun pepaya dapat digunakan sebagai bahan pakan yang baik pada ransum unggas ayam pedaging dikarenakan memiliki protein yang tinggi. Penggunaan tepung daun pepaya dapat meningkatkan kualitas kimia daging ayam. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan tepung daun pepaya (TDP) (*Carica papaya* L) dalam ransum terhadap kualitas kimia daging pada ayam broiler. Materi yang digunakan dalam penelitian adalah DOC ayam broiler sebanyak 100 ekor, ransum dan tepung daun pepaya. Metode penelitian menggunakan rancangan acak lengkap (RAL) dengan 4 perlakuan dimana setiap perlakuan di ulang 5 kali. Perlakuan yang diterapkan adalah penambahan tepung daun pepaya dalam ransum ayam broiler dengan level yang berbeda, yaitu P0 (pakan komersial 100%), P1 (pakan komersial 99% ditambah TDP 1%), P2 (pakan komersial 98% ditambah TDP 2%) dan P3 (ransum 97% ditambah TDP 3%). Data yang diamati adalah kualitas kimia daging yang meliputi variabel kandungan protein, lemak, kolagen, dan air. Data yang diperoleh akan diuji statistik menggunakan rancangan acak lengkap pola searah. Seluruh data dengan perbedaan yang nyata ( $P < 0,05$ ) akan diuji lebih lanjut menggunakan *Duncan's new multiple range test*. Hasil penelitian menunjukkan kadar air daging berturut-turut P0, P1, P2, dan P3 adalah 74,65, 72,03, 71,47, dan 71,33%. Hasil penelitian menunjukkan kadar protein daging berturut-turut P0, P1, P2, dan P3 adalah 21,71, 22,41, 22,66, dan 23,28%. Hasil penelitian menunjukkan kadar lemak daging berturut-turut P0, P1, P2, dan P3 adalah 3,38, 3,17, 2,60, dan 1,13%. Hasil penelitian menunjukkan kadar kolagen daging berturut-turut P0, P1, P2, dan P3 adalah 1,97, 1,89, 1,70, dan 1,68%. Hasil sidik ragam dari keempat perlakuan menurunkan kadar air, meningkatkan protein, menurunkan lemak dan menurunkan kolagen ( $P < 0,05$ ). Kadar penambahan tepung daun pepaya yang terbaik untuk kualitas kimia daging ayam broiler yaitu 3% dikarenakan meningkatkan kadar protein dan menurunkan lemak.

Kata kunci: Ayam broiler, Daun pepaya, Kualitas kimia daging, Kadar air, Protein, Lemak, Kolagen.

## THE EFFECT OF THE USE OF PAPAYA LEAF FLOUR (*Carica papaya* L) IN BROILER CHICKEN RATION ON THE CHEMICAL QUALITY OF MEAT

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### ABSTRACT

Broiler chicken is a type of chicken that has a characteristic, namely fast growth. Papaya leaves can be used as a good ration ingredient in broiler poultry feed. The use of papaya leaf flour can improve the chemical quality of chicken meat. This study was aimed to determine the effect of adding papaya leaf flour (*Carica papaya* L) in the ration on the chemical quality of meat in broiler chickens. The material used in the study was 100 broiler chicken DOC, rations and papaya leaf flour. The research method used a completely randomized design (CRD) with 4 treatments where each treatment was repeated 5 times. The treatments applied were the addition of papaya leaf flour in broiler chicken rations with different levels, namely P0 (commercial feed without the addition of papaya leaf flour), P1 (commercial feed 99% with the addition of 1% papaya leaf flour), P2 (commercial feed 98% with the addition of papaya leaf powder 2%) and P3 (97% ration with the addition of papaya leaf flour 3%). The data to be observed is the chemical quality of the meat which includes the variables of protein, fat, collagen, and water content. The data obtained will be statistically tested using a completely randomized design with a unidirectional pattern. All data with significant differences ( $P < 0.05$ ) will be tested further using *Duncan's new multiple range test*. The results showed that the water content of meat P0, P1, P2, and P3 were 74.65, 72.03, 71.47, and 71.33%, respectively. The results showed that the protein content of meat P0, P1, P2, and P3 were 21.71, 22.41, 22.66, and 23.28%, respectively. The results showed that the fat content of meat P0, P1, P2, and P3 were 3.38, 3.17, 2.60, and 1.13%, respectively. The results showed that the collagen content of meat P0, P1, P2, and P3 were 1.97, 1.89, 1.70, and 1.68%, respectively. The best level of addition of papaya leaf flour for chemical quality of broiler chicken meat is 3% due to significantly increased protein and decreased fat levels.

Keywords: Broiler chicken, Papaya leaf, Chemical quality of meat, Water content, Protein, Fat, Collagen.