

**PENGARUH PENAMBAHAN METIONIN DALAM PAKAN  
TERKONTAMINASI AFLATOKSIN B1 TERHADAP  
KUALITAS FISIK DAGING ITIK PEDAGING**

**Ranny Rahayu Pratiwi  
18/424592/PT/07644**

**INTISARI**

Penelitian ini bertujuan untuk mengevaluasi efek penambahan metionin dalam pakan terkontaminasi aflatoksin B1 terhadap kualitas fisik daging itik. Sejumlah 100 ekor itik peking secara acak dibagi menjadi lima perlakuan yang masing-masing perlakuan terdiri atas empat ulangan. Setiap ulangan terdiri atas lima ekor itik peking. Perlakuan yang diberikan yaitu: pakan tanpa penambahan aflatoksin B1 dan metionin (P0), pakan dengan penambahan aflatoksin B1 50 ppb (P1), pakan dengan penambahan aflatoksin B1 50 ppb dan 0,15% metionin (P2), pakan dengan penambahan aflatoksin B1 50 ppb dan 0,3% metionin (P3), dan pakan dengan penambahan aflatoksin B1 50 ppb dan 0,45% metionin (P4). Parameter penelitian meliputi karakteristik fisik daging yang terdiri atas pH, kadar air, daya ikat air, susut masak dan keempukan. Data dianalisis menggunakan analisis variansi pola searah (*one way ANOVA*). Bila perlakuan menunjukkan perbedaan yang signifikan maka analisis dilanjutkan dengan uji Tukey. Hasil penelitian menunjukkan bahwa penambahan metionin sebesar 0,15 hingga 0,45% pada pakan itik yang mengandung aflatoksin B1 sebesar 50 ppb tidak berpengaruh pada pH, kadar air, dan keempukan daging namun berpengaruh dalam menaikkan daya ikat air dan menurunkan susut masak daging itik.

Kata kunci: Aflatoksin, Daging itik, Itik, Kualitas fisik, Metionin

## **EFFECT OF THE ADDITION OF METHIONINE IN FEED CONTAMINATED WITH AFLATOXIN B1 ON THE PHYSICAL QUALITY OF DUCK MEAT**

**Ranny Rahayu Pratiwi  
18/424592/PT/07644**

### **ABSTRACT**

This study was conducted to evaluate the effects of adding methionine in duck ration that contaminated with aflatoxin B1 on physical quality of duck meat. A total 100 of Peking ducks were randomly arranged into five dietary treatments, which each treatment consisted of four replications. Each replication consisted of five Peking ducks. The five dietary treatments were: feed without the addition of aflatoxin B1 and methionine (P0), feed with addition of aflatoxin B1 50 ppb (P1), feed with addition of aflatoxin B1 50 ppb and 0,15% methionine (P2), feed with addition of aflatoxin B1 50 ppb and 0,3% methionine (P3), and feed with addition of aflatoxin B1 50 ppb and 0,45% methionine (P4). The physical quality parameters of duck meat recorded were: pH, water content, water holding capacity, cooking loss, and tenderness. The data was analyzed using analysis of variance (one way ANOVA). If the treatment shows a significant difference then the analysis is continued with Tukey. The results showed that the addition of methionine 0,15 to 0,45% in duck ration that contaminated with aflatoxin B1 did not affect pH, water content, and tenderness but affect to increased water holding capacity and decreased cooking loss of duck meat.

**Keywords:** Aflatoxin B1, Duck, Duck Meat, Physical quality, Methionine