

KUALITAS FISIK DAGING AYAM KAMPUNG UNGGUL BALITBANGTAN YANG DIBERI PAKAN DENGAN PENAMBAHAN TEPUNG FERMENTASI DAUN KENAF (*Hibiscus cannabinus* L.)

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh tingkat penggunaan tepung fermentasi daun kenaf (*Hibiscus cannabinus* L.) pada ransum terhadap kualitas fisik daging ayam KUB yang dipelihara selama 10 minggu. Pelaksanaan penelitian dilakukan di Desa Trini, Trihanggo, Yogyakarta. Penelitian menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan 3 perlakuan dan 3 ulangan. Setiap ulangan terdiri dari 6 ekor ayam KUB. Perlakuan dalam penelitian, yaitu K0 (pakan kontrol atau tanpa penambahan tepung fermentasi kenaf); K2 (98% pakan kontrol + 2% tepung fermentasi daun kenaf); K5 (95% pakan kontrol + 5% tepung fermentasi daun kenaf). Parameter yang diamati meliputi pH daging ayam KUB, Daya Ikat Air (DIA), susut masak, dan keempukan. Data hasil penelitian diperoleh melalui analisis dengan metode Anova (analisis variansi) berdasarkan rancangan acak lengkap pola searah. Analisis dibantu dengan *software personal computer* yaitu *Statistical Package for Social Science* (SPSS). Hasil penelitian menunjukkan bahwa nilai pH, Daya Ikat Air (DIA), Susut Masak, dan keempukan pada daging ayam KUB yang diberi pakan dengan penambahan tepung fermentasi daun kenaf (*Hibiscus cannabinus* L.) secara statistik tidak berpengaruh nyata ($P > 0,05$). Simpulan dari penelitian ini adalah penambahan tepung fermentasi daun kenaf sebanyak 2% hingga 5% dalam ransum tidak mempengaruhi kualitas fisik daging (pH, DIA, susut masak, keempukan) pada ayam KUB yang dipelihara selama 10 minggu.

Kata Kunci: Ayam KUB, kenaf (*Hibiscus cannabinus* L.), kualitas fisik daging

PHYSICAL MEAT QUALITY OF KAMPUNG UNGGUL BALITBANGTAN CHICKENS FED WITH DIETS CONTAINING FERMENTED KENAF LEAF FLOUR (*Hibiscus cannabinus* L.)

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ABSTRACT

This study aimed to determine the effect of different levels of fermented kenaf leaf flour (*Hibiscus cannabinus* L.) in the feed on the physical quality of KUB chicken meat reared for 10 weeks. The research was conducted in Trini Village, Trihanggo, Yogyakarta. The study used a Completely Randomized Design (CRD) with a unidirectional pattern, consisting of 3 treatments and 3 replications. Each replication consisted of 6 KUB chickens. The treatments were as follows: K0 (control feed without kenaf flour), K2 (98% control feed + 2% kenaf flour), and K5 (95% control feed + 5% kenaf flour). The observed parameters included the pH of KUB chicken meat, Water Holding Capacity (WHC), cooking loss, and tenderness. The research data were analyzed using Analysis of Variance (ANOVA) based on the unidirectional CRD. The analysis was assisted by a personal computer software, Statistical Package for Social Science (SPSS). The results showed that the pH, Water Holding Capacity (WHC), cooking loss, and tenderness of KUB chicken meat fed with kenaf flour (*Hibiscus cannabinus* L.) did not differ significantly ($P>0.05$). The conclusion of this study is that the addition of 2% to 5% kenaf flour in the feed does not affect the physical quality of meat (pH, WHC, cooking loss, tenderness) in KUB chickens reared for 10 weeks.

Keywords: KUB chicken, kenaf (*Hibiscus cannabinus* L.), physical meat quality