

DAFTAR PUSTAKA

- Aberle, E.D.J.C., D.E. Forrest, E. Gerrard, and E.W. Mills. 2001. Principles of Meat Science. 4th ed. Kendall/Hunt Publ. Co., Dubuque, IA.
- Aditya, R.M., F. Nangoy, J.R. Leke, dan Z. Poli. 2017. Penampilan pertumbuhan ayam bangkok starter yang diberi pakan dengan level protein berbeda. *J. Zootek* 37(2): 426-435.
- Almatsier, S. 2002. Prinsip Dasar Ilmu Gizi. Gramedia Pustaka Utama. Jakarta.
- Afriani, A., E. Angriani, dan A. Azis. 2024. Kualitas Fisik Daging Dada Ayam Broiler yang Didinginkan dalam Refrigerator Sebelum Penyimpanan Beku. *Jurnal Ilmiah Ilmu-Ilmu Peternakan* 27(2): 199-208.
- AOAC. 1990. Official Methods of Analysis Food Composition; Additives; Natural Contaminants. Vol. 2. 15th Ed. Virgin. USA.
- Ardiansyah, A., R. Riyanti, D. Septinova, dan K. Nova. 2021. Kualitas fisik daging broiler di pasar tradisional kota Bandar Lampung. *J. Riset dan Inovasi Peternakan* 5(1): 50-56.
- Arinda, Y.H. 2023. Komposisi Kimia dan Kadar Kolesterol Daging Ayam Hasil Persilangan Merawang dan KUB Dengan Jenis Kelamin dan Umur Potong Berbeda. Doctoral dissertation, Universitas Gadjah Mada.
- Arni, A., H. Hafid, dan R. Aka. 2016. Pengaruh Pemberian Pata Jahe (*Zingiber Officinale Rosceae*) Terhadap Kualitas Daging Ayam Kampung. *J. Ilmu dan Teknologi Peternakan Tropis* Vol. 3, No. 3.
- Astruc, T. 2014. Connective Tissue: Structure, Function, and Influence on Meat Quality. *Encyclopedia of Meat Sciences*, 1: 321-328. Elsevier Ltd. DOI: 10.1016/B978-0-12-384731-7.00186-0.
- Baggio, S.R. and N. Bragagnolo. 2006. Cholesterol oxide, cholesterol, total lipid and fatty acid contents in processed meat products during storage. *LWT-Food Sci. Technol.* 39(5): 513-520.
- Barbut, S., L. Zhang, and M. Marcone. 2005. Effects of pale, normal, and dark chicken breast meat on microstructure, extractable proteins, and cooking of marinated fillets. *Poultry Sci.* 84(5): 797-802.
- Berri, C. 2000. Variability of sensory and processing qualities of poultry meat. *World's Poultry Sci. J.* 56(3): 209-224.
- Biyatmoko, D. 2017. Manipulasi Kolesterol pada Ransum Ternak dan Penanggulangannya. Lambung Mangkurat University Press. Banjarmasin.
- Bouton, P.E., P.V. Harris, and W.R. Shorthose. 1972. The effects of cooking temperature and time on some mechanical properties of meat. *J. Food Sci.* 97: 140-144.

- Candrastuti, Y.G. 2011. Evaluasi Komposisi Karkas, Kualitas Kimia, Dan Kadar Kolesterol Daging Ayam Broiler, Kampung, Dan Kampung Super. Doctoral dissertation, Universitas Gadjah Mada.
- Castellini, C., C. Mugnai, and A. Dal Bosco. 2002. Effect of organic production system on broiler carcass and meat quality. *Meat Sci.* 60(3): 219-225. doi:10.1016/s0309-1740(01)00124-3.
- Cattle, O.B., dan W. Beef. 2015. Studi histologi dan histomorfometri daging sapi Bali dan Wagyu. *J. Veteriner* September, 16(3): 432-438.
- Chodova, D., E. Tumova, M. Ketta, and V. Skrivanova. 2021. Breast meat quality in males and females of fast-, medium-, and slow-growing chickens fed diets of 2 protein levels. *Poultry Sci.* 1-9.
- Choi, Y.M., and B.C. Kim. 2009. Muscle fiber characteristics, myofibrillar protein isoform, and meat quality. *Livestock Sci.* 122: 105-118.
- Dewi, S.H.C. 2013. Kualitas kimia daging ayam kampung dengan ransum berbasis konsentrat broiler. *J. AgriSains* 4(6): 42-49.
- Devi, N.A. 2021. 5 Gaya Bertarung Hebat Ayam Bangkok Pakhoy (Kemampuan dalam Pertempuran).
- Doni, K.U.N., dan K. Alexander. 2022. Bentuk, tekstur, daya tetas pada indukan ayam buras dikawin silangkan dengan beberapa jenis pejantan unggul. Prosiding Seminar Nasional Pembangunan dan Pendidikan Pertanian. Politeknik Pembangunan Pertanian. Manokwari.
- Dorota, C.A., dan J. Bogucka. 2021. Growth performance, carcass characteristics and meat quality of organically reared broiler chickens depending on sex. *J. Anim.* 11(11): 1-12.
- Dransfield, E., and A.A. Sosnicki. 1999. Relationship between muscle growth and poultry meat quality. *Poultry Sci.* 78(5): 743-746.
- Estancia, K., Isroli, dan Nurwantoro. 2012. Pengaruh pemberian ekstrak kunyit (*Curcuma domestica*) terhadap kadar air, protein, dan lemak daging ayam broiler. *Animal Agric. J.* 1(2): 31-39.
- Fausiah, A., S.A. Rab, dan A.T.B.M. Astuti. 2019. Kualitas fisik daging persilangan ayam kampung broiler pada kepadatan kandang yang berbeda. *J. Ilmu Pertanian* 5(2): 73-75.
- Fadhila, A.N. 2022. Pengaruh Jenis Kelamin dan Umur Potong Terhadap Komposisi Kimia dan Sifat Sensoris Daging Ayam Merawang. Doctoral dissertation, Universitas Gadjah Mada.
- Fathurrohman, M.A., I.N.T. Ariana, dan I.N.S. Miwada. 2022. Masa simpan daging broiler pasca-pemeliharaan di dalam closed house ditinjau dari aspek kualitas kimia-fisik. *J. Trop. Anim. Sci.* 10(2): 308-320.

- Fouad, A.M., and H.K. El-Senousey. 2014. Nutritional factors affecting abdominal fat deposition in poultry: a review. *Asian-Australasian J. Anim. Sci.* 27(7): 1057.
- Giampietro-Ganeco, A., C.M. Owens, H. Borba, J.L.M. de Mello, R.A. de Souza, F.B. Ferrari, and M.A. Trindade. 2021. Impact of deep pectoral myopathy on chemical composition and quality parameters of chicken breast fillet. *Poultry Sci.* 100(9): 101377.
- Gondang, D. dan M. Sitanggang. 2016. Pakhoe si petarung paling unggul. PT. Agromedia Pustaka. Jakarta Selatan.
- Hasyim, A.R., F.F. Rahma, K.E. Ramija, Khairiah, dan Y. Yusriani. 2020. Performa ayam kub dan Sentul terseleksi dengan penggunaan bahan pakan lokal pada umur 0-11 minggu di balitbangtan bptp sumatera utara. E-Prosiding Seminar Nasional Ilmu Peternakan Terapan 103-109.
- Handarini, I.R., D. Wahyuni, P.T. Satya, dan D. Sudrajat. 2024. Kualitas Fisik Daging Ayam Kampung Jowo Super (Joper) yang Diberi Tepung Serai Wangi (*Cymbopogon Nardus L.*) dalam Ransum. *Jurnal Peternakan Nusantara* 10(2).
- Hakim, A.H. 2023. Karakteristik Karkas dan Non Karkas Ayam Aduan Pakhoy dan Pama dengan Jenis Kelamin Berbeda. Doctoral dissertation, Universitas Gadjah Mada.
- Hamm, R. 1986. Biochemistry of meat hydration. *Food Sci. Technol.* 19(2): 101-112.
- Hidayah, R., I. Ambarsari, dan Subiharta. 2019. Kajian sifat nutrisi, fisik, dan sensori daging ayam KUB di Jawa Tengah. *Jurnal Peternakan Indonesia* 21(2): 93-101.
- Hidayah, S.N., H.I. Wahyuni, dan S. Kismiyati. 2019. Kualitas kimia daging ayam broiler dengan suhu pemeliharaan yang berbeda. *J. Sains dan Teknol. Peternakan* 1(1): 1-6.
- Hidayah, A., S. Supriyadi, dan E. Kurniawati. 2019. Karakteristik Sensoris Daging Ayam Kampung Unggul Balitnak (KUB) yang Diberi Tepung Daun Katuk (*Sauropus androgynus*). *J. USK* 8(2): 229-236.
- Hussein, E.O.S., G.M. Suliman, A.N. Al-Owaimer, S.H. Ahmed, A.M. Abudabos, M.E.A. El-Hack, A.E. Taha, I.M. Saadeldin, and A.A. Swelun. 2019. Effects of stock, sex, and muscle type on carcass characteristics and meat quality attributes of parent broiler breeders and broiler chickens. *Poultry Sci.* 98: 6586-6592.
- <https://www.rri.co.id/hobi/1258743/jenis-jenis-ciri-dan-karekter-ayam-pama> (diakses tanggal 21 Juli 2025)
- <https://jagadtani.com/read/2626/sejarah-ayam-pakhoy-petarung-andalan-thailand> (diakses tanggal 21 Juli 2025)

- Ismoyowati, dan T. Widiyastuti. 2003. Kandungan lemak dan kolesterol daging bagian dada dan paha berbagai unggas lokal. *Animal Production* 5(2): 79-82.
- Jaswir, I., M.E.S. Mirghani, T.H. Hassan, and M.Z.M. Said. 2003. Determination of lard in mixture of body fats of mutton and cow by fourier transform infrared spectroscopy. *J. Oleo Sci.* 52(12): 633-638.
- Jaturasitha, S., T. Srikanchai, M. Kreuzer, and M. Wicke. 2008. Differences in carcass and meat characteristics between chicken indigenous to northern Thailand (Black-boned and Thai native) and imported extensive breeds (Bresse and Rhode Island Red). *Poultry Sci.* 87(1): 160-169.
- Kartika, A.A., K.A. Widayati, Burhanuddin, M. Ulfah, dan A. Farajallah. 2016. Eksplorasi preferensi masyarakat terhadap pemanfaatan ayam lokal di Kabupaten Bogor Jawa Barat. *J. Ilmu Pertanian Indonesia* 21(3): 180-185.
- Kiernan, J.A. 1990. *Histological & Histochemical Methods: Theory and Practice*, 2nd edn. Pergamon Press. Canada.
- Kralik, G., Z. Kralik, M. Grcevic, and D. Hanzek. 2017. Quality of chicken meat. *Animal Husbandry and Nutr.* 5(2): 124-130.
- Kokoszyński, D., K. Włodarczyk, J. Żochowska-Kujawska, M. Kotowicz, M. Wegner, K. Stęczny, and D. Cygan-Szczegieliński. 2025. Effect of intramuscular fat level on carcass composition, physicochemical characteristics, texture, and microstructure of breast muscle of broiler chickens. *Poultry Sci.* 104(2): 104772.
- Koomkrong, N., S. Theerawatanasrikul, C. Boonkaewwan, S. Jaturasitha, and A. Kayan. 2016. Breed-related number and size of muscle fibres and their response to carcass quality in chickens. *Italian J. Anim. Sci.* 14(4145): 637-642.
- Lapase, O.A., J. Gumilar, dan W. Tanwiriah. 2016. Kualitas fisik (daya ikat air, susut masak, dan keempukan) daging paha ayam sentul akibat lama perebusan. *Students E-Journal* 5(4): 1-7.
- Latorre, M.E., A.L. Lifschitz, and P.P. Purslow. 2016. New recommendations for measuring collagen solubility. *Meat Sci.* 118: 78–81.
- Lawrie, R.A., and D. Ledward. 2014. *Lawrie's meat science*. Woodhead Publishing.
- Lawrie, R.A. 2003. *Ilmu Daging*. Universitas Indonesia Press. Jakarta.
- Lichovníková, M., J. Jandásek, M. Jůzl, and E. Dračková. 2009. The meat quality of layer males from free range in comparison with fast growing chickens. *Czech. J. Anim. Sci.* 54(11): 490-497.
- Luis, M., H.A.L. Estronga, A.S. Filipe, J. Maria, dan Moreno. 2014. Homeostasis of free cholesterol in the blood—a preliminary evaluation and modeling of its passive dx rc transport. *J. Lipid.* 55(6): 1033-1043.

- Liu, S.K., Z.Y. Niu, Y.N. Min, Z.P. Wang, J. Zhang, Z.F. He, H.L. Li, T.T. Sun, and F.Z. Liu. 2015. Effects of dietary crude protein on the growth performance, carcass characteristics and serum biochemical indexes of Lueyang black-boned chickens from seven to twelve weeks of age. *Brazilian J. Poultry Sci.* 17(1): 103–108.
- Liu, Y. 2017. Muscle Growth and Development in Male and Female Broilers: A Comparative Study. *Animal Genetics*.
- Mahmud, A.T.B.A., R. Afnan, D.R. Ekastuti, dan I.I. Arief. 2017. Profil darah, performa dan kualitas daging ayam persilangan broiler pada kepadatan kandang yang berbeda. *J. Veteriner* 18(2): 247-256.
- Marchi, D. F., Beteto, F. M., Almeida, G. R. D. S., Soares, A. L., Hernandez-Blazquez, F. J., Ida, E. I., and Shimokomaki, M. 2019. Biochemical and utralmicroscopic evaluation of myofibril proteins and collagen during ageing in broiler chicken PSE (Pale, Sof, Exudative) meat. *Brazilian Archives of Biology and Technology*, 62, e19180119.
- Muchtadi, T.R. dan Sugiyono. 1992. Ilmu Pengetahuan Bahan Pangan. Departemen Pendidikan dan Kebudayaan. Direktorat Jendral Pendidikan Tinggi. Pusat Antar Universitas. Institut Pertanian Bogor. Bogor.
- Mountney, G.J. 1996. *Poultry Product Technology*. 2 The Avi Publishing Company, Inc. Westport, Connecticut.
- Mobini, B. 2015. Histological properties of intramuscular connective tissues in native chickens and their relationship with meat tenderness. *Global Anim. Sci. J.* 2: 105-109.
- Nadia, R., W. Hermawan, dan D.M. Suci. 2023. Penggunaan Imbangan Minyak Ikan Lemuru dan Minyak Kelapa Sawit dalam Ransum Terhadap Karkas dan Komposisi Kimia Daging Ayam Broiler. *J. Ilmu Nutrisi dan Teknologi Pangan* 21(1)
- Nggaba, D. K. U., dan A. Kaka. 2022. Bentuk, Tekstur, Daya Tetas Telur pada Indukan Ayam Buras Dikawinsilangkan dengan Beberapa Jenis Pejantan Unggul. In *Prosiding Seminar Nasional Pembangunan dan Pendidikan Vokasi Pertanian* (Vol. 3, No. 1, pp. 445-451).
- Pandey, Y., A. Pathak, M.M. Farooqui, A. Prakash, and A. Pandey. 2022. Histomorphology of deep pectoral muscle in Chabro chicken. *Indian J. Anim. Health* 61(2): 275-284.
- Petracci, M., F. Sirri, M. Mazzoni, and A. Meluzzi. 2013. Comparison of breast muscle traits and meat quality characteristics in 2 commercial chicken hybrids. *Poultry Sci.* 92(9): 2438-2447.
- Purslow, P.P. 2005. Intramuscular connective tissue and its role in meat quality. *Meat Sci.* 70(3): 435-447.

- Purnamasari, E., M. Zulfahmi, dan L. Mirdhayati. 2012. Sifat fisik daging ayam petelur afkir yang direndam dalam ekstrak kulit nanas (*Ananas comosus L. Merr*) dengan konsentrasi yang berbeda. *J. Peternakan* 9(1): 1-8.
- Ridhana, F. 2018. Tinjauan histologi otot dada (*musculus pectoralis*) ayam lokal pedaging unggul (Alpu) dengan pemberian pakan fermentasi, probiotik dan multi enzim pencernaan. *Bionatural* 5(1): 318971.
- Runesi, E.C.B., N.P.F. Suryatni, J.F. Theedens, dan H. Armadianto. 2024. Pengaruh Substitusi Kangkung Air (*Ipomoea aquatica*) Afkir Terfermentasi Terhadap Kualitas Fisik Daging Ayam Kampung Betina Super. *Animal Agricultura* 2(2): 711-720.
- Sandercock, D.A., G.R. Nute, and P.M. Hocking. 2009. Quantifying the effects of genetic selection and genetic variation for body size, carcass composition, and meat quality in the domestic fowl (*Gallus domesticus*). *Poultry Sci.* 88(5): 923-931.
- Scheuermann, G.N., S.F. Bilgili, S. Tuzun, and D.R. Mulvaney. 2004. Comparison of chicken genotypes: myofiber number in pectoralis muscle and myostatin ontogeny. *Poultry Sci.* 83(8): 1404-1412.
- Shafiq, M., M.T. Khan, M.S. Rehman, F. Raziq, E. Bughio, Z. Farooq, and M. Shakir. 2022. Assessing growth performance, morphometric traits, meat chemical composition and cholesterol content in four phenotypes of naked neck chicken. *Poultry Sci.* 101(3): 101667.
- Sundari, S. 2015. Pengaruh Penambahan Nanopartikel Ekstrak Kunyit Sediaan Serbuk dalam Ransum Terhadap Kualitas Fisik Daging Ayam Broiler Umur 5 Minggu. *AgriSains* 6(1): 89–104. ejournal.mercubuana-yogya.ac.id.
- Suryana. 2017. Pengembangan ayam kampung unggul balitbangtan di Kalimantan selatan. *Wartazoa* 27(1): 45 - 52.
- Suryani, Y.D.I. 2022. Pengaruh Jenis Kelamin Terhadap Mikrostruktur dan Sifat Fisik Daging Ayam Merawang. Skripsi. Ilmu dan Industri Peternakan. Universitas Gadjah Mada.
- Sirri, F., C. Castellini, M. Bianchi, M. Petracci, A. Meluzzi, and A. Franchini. 2011. Effect of fast-, medium-and slow-growing strains on meat quality of chickens reared under the organic farming method. *Animal.* 5(2): 312-319.
- Soejoedono, R.D. 2004. Pelacakan Daging Babi dengan Teknik PCR. *J. Vet.* 7(1): 99-106.
- Soeparno. 2015. Ilmu dan Teknologi Daging. Cetakan Keenam. Gadjah Mada University Press. Yogyakarta.
- Takdir, M., P. Haryono, dan A.B.L. Ishak. 2020. Performans produksi ayam KUB fase pertama bertelur pada peternak di Kabupaten Sigi Sulawesi Tengah. *Prosiding Seminar Nasional Teknologi Peternakan dan Veteriner.* 20(20): 493-501.

- Tornberg, E.V.A. 2005. Effects of heat on meat proteins – Implications on structure and quality of meat products. *Meat Science*. 70(3): 493-508.
- Tumuva, E. and Teimouri. 2010. Fat deposition in the broiler chicken: A review. *Science Agricultural Bohem*. 41: 121-128.
- Wahyudi, T., S.K. Widyastuti, dan I.N. Suarsana. 2015. Profil lipoprotein plasma tikus dalam kondisi hiperglikemia. *Indonesia Medicus Veterinus*. 4(2): 116-121.
- Wattanachant, S., S. Benjakul, and D.A. Ledward. 2004. Composition, color, and texture of Thai indigenous and broiler chicken muscles. *Poultry Science*. 83(1): 123-128.
- Winarno, F.G. 2004. *Kimia Pangan dan Gizi*. Gramedia Pustaka Utama. Jakarta.
- Yuan, C., Y. Jiang, Z. Wang, G. Chen, G. Chang, and H. Bai. 2024. Effects of sex on growth performance, carcass traits, blood biochemical parameters, and meat quality of XueShan chickens. *Animals*. 14(11): 1556.
- Yuneldi, R.F., C.M. Airin, H.T. Saragih, A.Y. Prawira, and P. Astuti. 2024. Testosterone hormone levels and breast muscle performance of Pelung chickens after zinc sulfate and synthetic testosterone supplementation. *Veterinary World*. 17(10): 2365.
- Yoon, K.S. 2003. Effect of gamma irradiation on the texture and microstructure of chicken breast meat. *Meat Science*. 63(2): 273-277