

**PENGARUH PENAMBAHAN EMULSI MINYAK BUAH MERAH
(*Pandanus conoideus* L.) DALAM AIR MINUM TERHADAP
PRODUKSI KARKAS DAN LEMAK ABDOMINAL
AYAM BROILER**

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INTISARI

Stres oksidatif merupakan ketidakseimbangan antara antioksidan dengan pro-oksidan. Salah satu solusi untuk menyediakan antioksidan agar mencegah stres oksidatif pada ayam broiler adalah dengan menggunakan minyak buah merah. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan emulsi minyak buah merah dalam air minum terhadap peningkatan produksi karkas dan menurunkan lemak abdominal pada ayam broiler. Penelitian dilakukan menggunakan 100 ekor *day old chick* ayam broiler strain Cobb-500 yang dipelihara selama 28 hari. Perlakuan yang diberikan antara lain air minum tanpa penambahan aditif (P1: kontrol), air minum + 3 mL/L emulsi minyak buah merah (P2), air minum + 6 mL/L emulsi minyak buah merah (P3), dan air minum + 9 mL/L emulsi minyak buah merah (P4). Setiap perlakuan diberikan replikasi 5 kali, dengan 5 ekor ayam per kandang. Pakan dan air minum diberikan secara *ad libitum*. Variabel data yang diamati pada penelitian ini meliputi bobot hidup, bobot karkas, persentase karkas, bobot lemak abdominal, dan persentase lemak abdominal. Data yang diperoleh kemudian dianalisis menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan bantuan aplikasi SPSS Statistics versi 29.0 yang terdapat perbedaan nyata ($P < 0,05$) dalam perlakuan maka dilakukan uji lanjut dengan uji *Duncan's New Multiple Range Test* (DMRT). Hasil penelitian menunjukkan bahwa penambahan emulsi minyak buah merah 3 mL/L-9 mL/L belum dapat meningkatkan bobot hidup, bobot karkas, dan persentase karkas, namun penambahan 3 mL/L dan 6 mL/L dapat menurunkan bobot dan persentase lemak abdominal.

Kata kunci: Antioksidan, Ayam broiler, Emulsi minyak buah merah, Produksi karkas, Lemak abdominal

**THE EFFECT OF ADDING RED FRUIT OIL EMULSION
(*Pandanus conoideus* L.) IN DRINKING WATER ON
CARCASS PRODUCTION AND ABDOMINAL
FAT OF BROILER CHICKENS**

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ABSTRACT

Oxidative stress is an imbalance between antioxidants and pro-oxidants. One solution to provide antioxidants to prevent oxidative stress in broiler chickens is to use red fruit oil. This study aims to determine the effect of adding red fruit oil emulsion to drinking water on increasing carcass production and reducing abdominal fat in broiler chickens. The study was conducted using 100 day old chicks of the Cobb-500 strain broiler chickens raised for 28 days. The treatments given included drinking water without any additives (P1: negative control), drinking water + 3 mL/L red fruit oil emulsion (P2), drinking water + 6 mL/L red fruit oil emulsion (P3), and drinking water + 9 mL/L red fruit oil emulsion (P4). Each treatment was replicated 5 times, with 5 chickens per cage. Feed and drinking water were provided ad libitum. Data variables observed in this study included live weight, carcass weight, carcass percentage, abdominal fat weight, and abdominal fat percentage. The data obtained were then analyzed using a completely randomized design (CRD) with a one-way pattern with the help of the SPSS Statistics application version 29.0. If there is a significant difference ($P < 0.05$) in the treatment, further testing will be carried out with the Duncan's New Multiple Range Test (DMRT). The study results showed that adding 3-9 mL/L of red fruit oil emulsion did not increase live weight, carcass weight, or carcass percentage, but did reduce abdominal fat weight and percentage.

Keywords: Antioxidants, Broiler chicken, Red fruit oil emulsion, Carcass production, Abdominal fat