

**PENGARUH PENGGUNAAN SPIRULINA (*Spirulina platensis*)
DALAM PAKAN TERHADAP KUALITAS FISIK
DAGING AYAM BROILER**

**Amiddanal Khusna
00/140309/PT/04084**

INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan spirulina (*Spirulina platensis*) dalam pakan terhadap kualitas fisik daging ayam broiler. Tujuh puluh lima ekor ayam broiler *unsexed* umur satu minggu dibagi secara acak menjadi lima perlakuan, masing-masing perlakuan terdapat tiga kali ulangan, dan setiap ulangan terdiri atas lima ekor ayam. Ayam diberi pakan dengan spirulina 0,0% (Sp 0,0%), spirulina 0,5% (Sp 0,5%), spirulina 1,0% (Sp 1,0%), spirulina 1,5% (Sp 1,5%), dan spirulina 2,0% (Sp 2,0%). Variabel yang diamati meliputi pH, daya ikat air (WHC), susut rnasak, keempukan, dan kadar lemak daging. Data yang diperoleh dianalisis menggunakan rancangan acak lengkap pola searah dan apabila terdapat perbedaan pada rata-rata perlakuan dilanjutkan dengan analisis *Duncan's New Multiple Range Test* (DMRT). Hasil analisis menunjukkan bahwa penggunaan spirulina mulai level 1,0% menunjukkan perbedaan yang nyata ($P < 0,05$) terhadap penurunan lemak daging dan WHC daging serta kenaikan pH daging. Terhadap susut rnasak dan keempukan daging, penggunaan spirulina dalam pakan menunjukkan perbedaan yang tidak nyata. Secara umum dapat disimpulkan bahwa penambahan spirulina dalam pakan dapat memperbaiki kualitas fisik daging ayam broiler.

(Kata Kunci: Ayam Broiler, Spirulina, Lemak Daging, pH, WHC)

**THE EFFECT OF USING SPIRULINA (*Spirulina platensis*)
IN RATIONS ON PHYSICAL QUALITY OF MEAT BROILER**

**Amiddanal Khusna
00/140309/PT/04084**

ABSTRACT

The purpose of the study was to evaluate the influence of spirulina (*Spirulina platensis*) in rations on physical quality of meat broiler. Seventy five day old chicks were used in this research and they were randomly divided into five treatments, each treatment consisted replication three times with five broilers per replication. The birds were fed consisted of varying concentration of spirulina i.e ration containing 0.0% spirulina (Sp 0.0%), 0.5% spirulina (Sp 0.5%), 1.0% spirulina (Sp 1.0%), 1.5% spirulina (Sp 1.5%), and 2.0% spirulina (Sp 2.0%). The ration and drinking water were given *ad-libitum*. This research were arranged in completely randomized design and continued with Duncan's Multiple Range Test. The variables observed in this research were pH, WHC (water-holding capacity), cooking loss, tenderness and percentage of meat fat. The results of the experiment showed that the use of spirulina in ration up to 1.0% decreased percentage of meat fat and water-holding capacity, increased level of pH ($P < 0.05$) but did not influence the cooking loss and tenderness. In general, this experiment concluded that the added of spirulina in ration could improved the physical quality of meat broiler.

(Key Words: Broiler, Spirulina, Meat Fat, pH, WHC)