

PENGARUH PENGGUM&AN MINYAK LEMURU DAM SAW1T DALAM
RAISUM TERHADAP HERAT TELUR DAM SIFAT SENSOR1S
TELUR PUYUH

Sri Mulyani
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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan minyak lemuru (ML) dan minyak sawit (MS) dalam ransum terhadap berat telur dan sifat sensoris telur puyuh. Sembilan puluh enam ekor puyuh petelur (*Coturnix-coturnix japonica*) umur 50 hari dibagi secara acak dalam enam kelompok perlakuan ransum. Setiap perlakuan terdiri dari empat ulangan dan masing-masing ulangan terdiri dari empat ekor puyuh. Keenam perlakuan ransum tersebut adalah R-0 (0% ML dan 0% MS), R-1 (0% ML dan 8% MS), R-2 (2% ML dan 6% MS), R-3 (4% ML dan 4% MS), R-4 (6% ML dan 2% MS) dan R-5 (8% ML dan 0% MS). Variabel yang diamati adalah berat telur dan sifat sensoris (tekstur, bau, flavor dan tingkat kesukaan telur). Data berat telur dianalisis dengan analisis variansi pola searah dan uji beda jarak ganda *Duncan's* dan data sensoris dianalisis dengan analisis *Kruskal Wallis*. Hasil analisis variansi menunjukkan bahwa berat telur antar perlakuan tidak berbeda nyata. Hasil analisis *Kruskal Wallis* menunjukkan bahwa tekstur, flavor dan tingkat kesukaan telur antar perlakuan berbeda secara nyata ($P < 0,05$), sedangkan bau tidak berbeda nyata. Rata-rata berat telur untuk R-0, R-1, R-2, R-3, R-4 dan R-5 masing-masing adalah 9,91; 10,61; 10,38; 10,00; 10,03 dan 10,06g. Rata-rata penilaian terhadap tekstur untuk R-0, R-1, R-2, R-3, R-4 dan R-5 masing-masing adalah 3,30; 2,72; 2,98; 2,65; 2,95 dan 2,82. Rata-rata penilaian terhadap bau adalah 2,77; 2,70; 2,78; 2,93; 2,83 dan 2,48. Rata-rata penilaian terhadap flavor adalah 2,62; 2,58; 2,63; 2,68; 3,12 dan 3,27. Rata-rata penilaian terhadap tingkat kesukaan adalah 2,65; 2,62; 2,62; 2,88; 3,13 dan 3,33. Penggunaan 4% ML dan 4% MS merupakan kombinasi ransum yang ideal karena memberikan sifat sensoris telur yang baik.

(Kata kunci: Puyuh petelur, Telur, Sifat sensoris,
Minyak lemuru, Minyak sawit)

THE EFFECT OF USING MENHADEN AND PALM OILS IN RATIONS ON THE WEIGHT AND SENSORY QUALITY OF QUAIL EGGS

Sri Mulyani
99/128097/PT/03796
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Abstract

The objectives of the research was to find out the effect of using Menhaden Oils (MO) and Palm Oils (PO) in ration on the weight and sensory quality of quail eggs. Ninety six layer quails (*Coturnix-coturnix japonica*) of 50 day old were randomly divided into 6 group treatments of ration. Each treatment consisted of 4 replication and each replication consisted of 4 quails. The six ration treatments were R-0 (0% MO and 0% PO), R-1 (0% MO and 8% PO), R-2 (2% MO and 6% PO), R-3 (4% MO and 4% PO), R-4 (6% MO and 2% PO) and R-5 (8% MO and 0% PO). The variable observed were the weight of egg and sensorial quality (texture, odor, flavour and acceptability of egg). The variant analysis of one way pattern was used weight of egg and Duncan New Multiple Range Test and the Kruskal Wallis test was used to analys statistically the sensorial quality. The results showed that weight of egg were not significantly different among the treatment. The Kruskal Wallis analysis showed that texture, flavor and acceptability of egg were significant ($P < 0.05$), but odor were not significant. The average of egg weight for R-0, R-1, R-2, R-3, R-4 and R-5 each were respectively 9.91; 10.61; 10.38; 10.00; 10.03 and 10.06g. The average of appraiser to texture for R-0, R-1, R-2, R-3, R-4 and R-5 its were respectively 3.30; 2.72; 2.98; 2.65; 2.95 and 2.82. The average of appraiser to odor were 2.77; 2.70; 2.78; 2.93; 2.83 and 2.48. The average of appraiser to flavour were 2.62; 2.58; 2.63; 2.68; 3.12 and 3.27. The average of appraiser acceptability were 2.65; 2.62; 2.62; 2.88; 3.13 and 3.33. Utilization 4% MO and 4% PO were ideal ration combination because gave the quality sensory of egg was better.

(Key word: Quail Layer, Egg, Quality Sensory, Menhaden Oil, Palm Oil)