

**PENGARUH PENGGUNAAN *BOKASHI* DALAM PAKAN AYAM BROILER
TERHADAP PERSENTASE KARKAS, LEMAK ABDOMINAL DAN
KARAKTERISTIK FISIR DAGING**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan *bokashi* dalam pakan ayam broiler terhadap persentase karkas, lemak abdominal dan karakteristik fisik daging. Rancangan percobaan yang digunakan dalam penelitian ini adalah rancangan acak lengkap dengan membagi 72 ekor ayam broiler *strain Arbor Acres* yang dikelompokkan dalam tiga perlakuan pakan yaitu R₀:0% *bokashi*, R₁:15% *bokashi*, dan R₂:30% *bokashi* dalam pakan. Setiap perlakuan dibagi menjadi tiga ulangan dan masing-masing ulangan terdiri dari delapan ekor ayam. Data yang diperoleh dianalisis variansi pola searah dan perbedaan rata-rata diuji dengan *Duncan's New Multiple Range Test*. Ayam broiler dipotong setelah umur enam minggu untuk mendapatkan data persentase karkas, lemak abdominal dan karakteristik fisik daging. Hasil penelitian menunjukkan bahwa perlakuan R₀, R₁, R₂ terhadap rerata persentase karkas adalah 58,76; 59,25 dan 55,02%, persentase lemak abdominal adalah 3,50; 2,69 dan 2,62%, derajat keasaman daging adalah 6,05; 5,98 dan 5,93, daya ikat air daging adalah 32,81; 33,33 dan 33,40%, susut masak daging adalah 31,42; 31,36 dan 27,89%, keempukan daging adalah 0,599; 0,610 dan 0,706kg/cm² yang masing-masing berbeda secara tidak nyata. Berdasarkan penelitian ini dapat disimpulkan bahwa *bokashi* dapat digunakan sampai batas 30% dalam pakan broiler.

(Kata Kunci: Broiler, Karkas, Lemak Abdominal, Karakteristik Fisik Daging, *Bokashi*)

THE EFFECT OF *BOKASHI* IN BROILER DIET ON CARCASS,
ABDOMINAL FAT PERCENTAGE AND MEAT PHYSICAL
CHARACTERISTICS

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ABSTRACT

This experiment was carried out to observe the effect of *bokashi* in broiler diet on carcass, abdominal fat percentage and meat physical characteristics. Seventy two broilers of Arbor Acres strain were divided into three groups of treatments, those were R_0 : 0% *bokashi*, R_x : 15% *bokashi*, and R_2 : 30% *bokashi* in the diet. Each treatment was replicated three times with eight broilers for each replication. A one way analysis of variance from Completely Randomized Design and Duncan's New Multiple Range Test were used to analyse the data. At six weeks old, the broilers were slaughtered in order to obtain carcass, abdominal fat percentage and meat physical characteristics. The results of the experiment showed that the treatments (R_0 , R_1 , R_2) were not significantly different on carcass and abdominal fat percentage and meat physical characteristics. Carcass percentage for treatments R_0 , R_1 , and R_2 was 58.76; 59.25 and 55.02%, the abdominal fat percentage was 3.50; 2.69 and 2.62%, the pH was 6.05; 5.98 and 5.93, the water-holding capacity was 32.81; 33.33 and 33.40%, the cooking loss was 31.42; 31.36 and 27.89%, the tenderness was 0.599; 0.610 and 0.706kg/cm², respectively. It was concluded that *bokashi* could be used until 30% levels in broiler diet.

(Key Words: Broiler, Carcass, Abdominal Fat, Meat
Physical Characteristics, *Bokashi*)