

**PENGARUH LANTAI KANDANG DAN MACAM OTOT TERHADAP
KUALITAS FISIK DAGING AYAM ARAB JANTAN (*Fayovtmi*)**

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INTISARI

Penelitian ini dilakukan untuk mengetahui pengaruh lantai kandang dan macam otot terhadap kualitas fisik daging ayam Arab jantan. Penelitian ini menggunakan 36 ekor ayam Arab jantan umur 7 minggu yang dibagi kedalam dua kelompok kandang yaitu *litter* dan panggung, setiap kelompok terdiri dari tiga replikasi kandang yang berisi 6 ekor ayam. Pemeliharaan dilakukan secara intensif dengan pakan par-S (Starter) + jagung. Pakan dan air minum diberikan secara *ad libitum*. Setelah mencapai umur 14 minggu ayam dipotong dan diproses menjadi karkas. Pengujian kualitas fisik karkas dilakukan pada otot dada (*Pectoralis superficialis*) dan otot paha (*Biceps femoris*) meliputi pH, daya ikat air (DIA), susut masak (SM) dan keempukan. Data yang diperoleh dianalisis dengan analisis varians pola faktorial 2 x 2. Hasil analisis statistik menunjukkan bahwa macam otot dan lantai kandang tidak mempengaruhi pH, DIA dan keempukan, sedang untuk SM berbeda sangat nyata ($P < 0,01$). Lantai kandang tidak menyebabkan perbedaan terhadap pH, DIA dan SM, sedangkan untuk keempukan berbeda sangat nyata ($P < 0,01$). Sedangkan interaksi antara perlakuan kandang dengan macam otot terhadap kualitas fisik daging tidak menunjukkan perbedaan yang nyata. Daging pada jenis lantai panggung lebih empuk dibanding pada jenis lantai *litter*.

Kata kunci : Ayam Arab, Kualitas Fisik daging, Otot *Pectoralis superficialis*, Otot *Biceps femoris*, Jenis Lantai Kandang.

**EFFECT OF DIFFEREN FLOOR AND MUSCLE TYPE OH MEAT
PHYSICAL QUALITY OF MALE ARAB CHICKEN (Fayovmi)**

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ABSTRACT

The experiment was conducted to find out the effect of pen floor and muscle types on meat physical quality of male Arab chicken. Thirty six of 7- weeks old male Arab chicken were randomly allocated into two type of pen: *litter* and *slat floor*, of three units each to which six animals were put into. Intensive management was practice with pars plus corn as feed. The feed and water were given *ad libitum*. After 14 weeks, the animals were slaughtered and dressed as carcass. Physical qualities of carcass: pH, water retention capacity, cooking loss, and tenderness were measured on breast (*pectoralis superfisialis*) and femur (*Bicep femoralis*). Data collected were subjected to an analysis of variance of 2 x 2 factorial experiment. Statistical analysis indicated that muscle type and pen floor did not have any effect on pH, water retention, and meat tenderness. However, cooking loss was significantly affected ($P < 0,01$). Floor type did not show any different for pH, water retention capacity, and cooking loss, but did show a significant different for meat tenderness ($P < 0,01$). No interaction between pen floor type and muscle type was detected on meat physical qualities. Femur of chicken raised *slat floor* was more tenderer than those raised in *litter pen*.

Key word : Arab chicken, Meat physical quality, *Pectoralis superficialis*, *Bicep femoralis* muscle and Pen floor type.