

**PENGARUH JENIS PAKAN DAN UMUR PEMOTONGAN  
YANG BERBEDA TERHADAP KUALITAS FISIK  
DAGING AYAM ARAB JANTAN**

Rochmad Santosa  
01/150779/EPT/00005  
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**INTISARI**

Penelitian ini bertujuan untuk mengetahui pengaruh jenis pakan dan umur pemotongan yang berbeda terhadap kualitas fisik daging ayam Arab jantan. Materi yang digunakan dalam penelitian ini adalah 36 ekor ayam Arab jantan umur 7 minggu yang dibagi dalam dua kelompok, masing-masing kelompok terdiri dari tiga replikasi kandang yang berisi 6 ekor ayam. Pemeliharaan ayam dilakukan secara intensif dengan pakan Par-S+jagung dan BR II. Pakan dan air minum diberikan secara *ad libitum*. Ayam dipotong pada umur 12 dan 14 minggu. Sampel untuk uji kualitas fisik diambil dari otot dada (*Pectoralis superficialis*). Pengambilan data meliputi pH, daya ikat air, susut masak dan keempukan. Data yang diperoleh diuji dengan menggunakan analisis variansi pola faktorial 2x2, perbedaan rata-rata diuji dengan *Duncan's New Multiple Range Test* (DMRT). Daging ayam Arab jantan yang diberi BR II (1,72 kg/cm<sup>2</sup>) lebih empuk dibanding Par-S+Jagung (1,58 kg/cm<sup>2</sup>), daya ikat air daging ayam Arab jantan umur 12 minggu (24,22%) lebih tinggi dibanding umur 14 minggu (18,74%), susut masak daging ayam Arab jantan umur 14 minggu (15,42%) lebih tinggi dibanding umur 12 minggu (10,18%) dan pH daging ayam Arab jantan umur 12 minggu (5,47%) dan 14 minggu (6,08%) berbeda sangat nyata ( $P < 0,01$ ) apabila diberi Par-S+Jagung dan BR II. Pada pakan Par-S+jagung dihasilkan pH dan keempukan daging ayam Arab jantan yang lebih baik dibandingkan pakan BR II. Pada umur pemotongan 12 minggu dihasilkan pH, daya ikat air dan susut masak daging ayam Arab jantan yang lebih baik dibandingkan pada umur pemotongan 14 minggu. Terdapat interaksi antara jenis pakan dan umur pemotongan pada pH.

Kata kunci :Pakan, Umur Pemotongan, Kualitas Fisik, Ayam Arab.

**THE INFLUENCE OF TYPE OF FEED AND SLAUGHTER AGES  
ON MEAT PHYSICAL QUALITY OF  
MALE ARAB CHICKEN**

Rochmad Santosa  
01/150779/EPT/00005  
2003

**ABSTRACT**

The objectives of the study was to investigate the influence of type of feed and slaughter ages on meat physical quality of male Arab chicken. The material used consisted of 36 male Arab chicken (seven weeks old). They were divided into two groups, each group consisted of three replication cages. Each cage contained six chicken. The birds were grown intensively with two different feed Par-S+Corn and BR II. Feed and water were given *ad libitum*. The birds were slaughtered at 12 and 14 weeks old. The samples of meat were taken from breast muscle (*Pectoralis superficialis*). The data were analysed by using a 2x2 factorial of variance analysis, followed by testing the significant means by using *Duncan's New Multiple Range Test* (DMRT). Meat of male Arab chicken fed BR II (1.72 kg/cm<sup>2</sup>) was more tender than Arab chicken meat fed Par-S+jagung (1.58 kg/cm<sup>2</sup>). WHC of male Arab chicken meat at 12 weeks old (24.22%) was higher than the chicken of 14 weeks old (18.74%). Cooking loss of male Arab chicken meat of 14 weeks old (15.42%) was higher than that of chicken of 12 weeks old (10.18%). pH of male Arab chicken meat at 12 (5.47%) weeks old differed significantly (PC0.01) with meat of 14 weeks old chicken (6.08%). Feed of Par-S+Corn resulted pH and tenderness of male Arab chicken meat than BR II. Slaughtering age at 12 weeks old resulted better pH, WHC and cooking loss of male Arab chicken meat than slaughtering at 14 weeks old. There was interaction between type of feed and slaughter age on pH.

Keyword: Feed, Slaughter Ages, Physical Quality, Arab Chicken.