

KADAR LEMAK DAN KOMPOSISI ASAM LEMAK DAGING SAPI PERANAKAN ONGOLE JANTAN YANG DIPELIHARA PADA BOBOT AWAL DAN LAMA PENGGEMUKAN YANG BERBEDA

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Intisari

Penelitian ini bertujuan untuk mengetahui kadar lemak dan komposisi asam lemak daging sapi Peranakan Ongole (PO) jantan yang dipelihara pada bobot awal dan lama penggemukan yang berbeda. Delapan belas (18) ekor sapi PO jantan umur sekitar 1,5 - 2,0 tahun dengan bobot awal sekitar 250 dan 300 kg dibagi secara random menjadi tiga kelompok perlakuan, yaitu dengan lama waktu penggemukan 2 bulan, 3 bulan dan 4 bulan. Jadi masing - masing unit perlakuan terdiri dari 3 ekor sapi. Sapi dipelihara secara *feedlot* (penggemukan) dalam kandang dengan pakan yang sama, yaitu terdiri dari 70% konsentrat dan 30% rumput gajah (*Penisetum purpureum*). Pakan dan air minum diberikan secara *ad libitum*. Sampel daging diambil dari otot *Longissimus dorsi* (LD) rusuk 12 dan 13. Data dianalisis dengan analisis variansi pola faktorial 2x3 (2 bobot awal dan 3 lama penggemukan). Hasil penelitian menunjukkan bahwa kadar lemak tidak berbeda nyata antara bobot awal, tetapi berbeda nyata diantara ketiga lama waktu penggemukan. Kadar lemak daging menunjukkan bahwa semakin lama waktu penggemukan semakin meningkat. Asam lemak jenuh daging sapi yang digemukan selama 2 bulan lebih tinggi dari pada selama 3 dan 4 bulan, serta tidak berbeda nyata diantara bobot awal. Asam lemak tidak jenuh daging pada penggemukan 4 bulan dan 3 bulan lebih tinggi dari pada penggemukan selama 2 bulan, serta tidak berbeda nyata diantara bobot awal. Tidak terdapat interaksi antara perbedaan bobot awal dan lama penggemukan.

(Kata Kunci : Sapi Peranakan Ongole, Bobot Awal, Lama Penggemukan, Kadar Lemak, Komposisi Asam Lemak)

**FAT PERCENTAGE AND FATTY ACID COMPOSITION OF MALE
ONGOLE CROSSBRED CATTLE ON DIFFERENT INITIAL BODY
WEIGHTS AND FATTENING DURATION**

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Abstract

The research was conducted to investigate fat percentage and fatty acid composition of male Ongole Crossed cattle grown intensively on different initial body weight and fattening duration. Eighteen (18) male Ongole Crossed (PO) cattle of approximately 1.5 - 2.0 years old with initial body weight 250 and 300 kg were randomly divide into three trial units, namely 2, 3 and 4 month fattening duration. The animal was kept in feedlot system in individual barn with similar diet. The ration applied for cattle consisted of 70% concentrate and 30% elephant grass (*pennisetum purpurevm*). The ration and water were given *ad libitum*. The meat was observed at laboratory by sampling from *longissimus dorsi* (LD) of muscle between ribs 12 and 13. the data obtained were analyzed by 2x3 factorial (2 initial body weights and 3 fattening duration) analysis of variance. The result showed that fat percentage was not significantly on different initial body weight, but was significantly on different fattening duration. During research fat percentage increased. Saturated fatty acid of meat during 2 months was higher than 3 and 4 months and was not significantly between initial body weight. Unsaturated fatty acid during 4 and 3 months was higher than 2 months and was not significantly between initial body weight. There was not interaction between different initial body weight and different fattening duration.

(Key Words: Ongole Crossbred, Initial Body Weight,
Fattening Duration, Fat Percentage, Fatty Acid
Composition)