

**PENGARUH PENAMBAHAN AMPAS TAHU FERMENTASI
DALAM RANSUM TERHADAP KUALITAS FISIK
DAGING BROILER**

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan ampas tahu fermentasi dalam ransum terhadap kualitas fisik daging broiler. Sebanyak delapan puluh ekor ayam broiler Arbor Acres strain CP 707 berumur sehari, dibagi secara acak menjadi empat kelompok perlakuan pakan berdasarkan penambahan ampas tahu fermentasi (0%, 5%, 10%, dan 15%). Setiap kelompok perlakuan dibagi menjadi 5 ulangan yang masing-masing terdiri dari 4 ekor ayam. Pakan basal berupa pakan dengan kandungan energi 2800 kcal ME/kg dan protein 18%. Pemotongan dilakukan setelah perlakuan 6 minggu dan daging dada diambil untuk sampel analisis kualitas fisik daging yang meliputi derajat keasaman (pH), daya ikat air, susut masak, dan keempukan. Data yang diperoleh dianalisis menggunakan analisis variansi pola searah dari *completely randomized design* (CRD), dan yang berbeda nyata dilakukan uji *Duncan's multiple range test* (DMRT). Hasil analisis variansi terhadap derajat keasaman, daya ikat air, dan keempukan daging tidak menunjukkan perbedaan yang nyata sedangkan susut masak daging berbeda secara nyata ($P < 0,05$), dengan rerata berturut-turut sebesar 32,06%, 26,30%, 22,34%, dan 21,86%. Hasil penelitian dapat disimpulkan bahwa penambahan ampas tahu fermentasi dalam ransum menghasilkan nilai derajat keasaman, daya ikat air, dan keempukan daging yang relatif sama untuk semua perlakuan tetapi mampu menurunkan susut masak daging.

(Kata kunci : Unsexed broiler, ransum, ampas tahu fermentasi, kualitas fisik daging)

**THE EFFECT OF FERMENTED SOYBEAN CAKE WASTE SUPPLEMENT
IN THE RATION ON PHYSICAL PROPERTY
OF BROILER MEAT**

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ABSTRACT

This research was conducted to investigate the effect of fermented soybean cake waste supplement in the ration on physical property of broiler meat. Eighty (80) DOC (Day Old Chicks) Arbor Acres broiler of CP 707 strain were used this research, and were randomly divided into four (4) ration treatments based on fermented soybean cake waste (0%, 5%, 10%, and 15%). Each treatment was with five (5) replications of four (4) chickens. The basal ration was composed of 18 % CP and contained 2800 kcal ME/kg. The chicken were kept for six (6) weeks, and the physical property of broiler meat was taken from breast meat for acidity (pH), water-holding capacity, cooking loss, and meat tenderness. The collected data were analyzed by analyses of variance of one way classification from completely randomized design (CRD), while the significant means were tested by Duncan's multiple range test (DMRT). The results showed non significant differences on pH, water holding- capacity, and meat tenderness. On the contrary, there were significant difference ($P < 0,05$) on cooking loss, respectively. The average of cooking loss was 32,06%, 26,30%, 22,34%, and 21,86%, respectively. It was concluded that the supplementation of fermented soybean cake waste into ration resulted a similar acidity (pH), water holding capacity, and meat tenderness, but it decreased the meat cooking loss.

(Key Words : Unsexed broiler, ration, fermented soybean cake waste, meat physical property)