

**PENGARUH PENAMBAHAN FITOBIOTIK EKSTRAK DAUN SIRSAK
(*Annona muricata* L.) PADA AIR MINUM TERHADAP KUALITAS
FISIK DAN SENSORIS DAGING AYAM BROILER**

INTISARI

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Penelitian ini bertujuan untuk mengetahui pengaruh pemberian ekstrak daun sirsak melalui air minum terhadap kualitas fisik dan sensoris daging ayam broiler. Materi yang digunakan dalam penelitian ini adalah 200 ekor ayam broiler yang didistribusikan pada 20 petak kandang percobaan, Penelitian terdiri dari 4 perlakuan dan 5 ulangan dan setiap ulangan berisi 10 ekor ayam. Perlakuan terdiri dari air minum tanpa penambahan ekstrak daun sirsak (P0; kontrol negatif), air minum + antibiotik *tetracycline* 50 mg/l air minum (P1; kontrol positif), air minum + 1,5% ekstrak daun sirsak (P2), dan air minum + 3,0% ekstrak daun sirsak (P3). Ransum yang diberikan berbasis jagung dan bungkil kedelai dengan kandungan *crude protein* 21,04%, *metabolizable energy* 3159,24 kcal/kg, Ca 1,19%, dan Pav 0,68%. Parameter yang diamati adalah kualitas fisik daging berupa keempukan daging, pH daging, daya ikat air, susut masak. Kualitas sensoris daging berupa warna, rasa, tekstur, keempukan, daya terima dan *juiciness*. Penelitian menggunakan percobaan dengan Rancangan Acak Lengkap dan terdapat perbedaan perlakuan sehingga dilanjutkan dengan uji Duncan's new Multiple Range Test. Hasil dari penelitian ini menunjukkan bahwa penambahan ekstrak daun sirsak pada air minum tidak memberikan pengaruh terhadap kualitas fisik berupa nilai pH, keempukan, susut masak dan sensoris daging ayam broiler, tetapi pemberian fitobiotik ekstrak daun sirsak 1,5% sudah dapat meningkatkan ($P < 0,05$) terhadap nilai daya ikat air pada daging ayam broiler perlakuan. Penelitian ini dapat disimpulkan bahwa penambahan fitobiotik ekstrak daun sirsak 1,5% sudah mampu meningkatkan daya ikat air daging.

Kata kunci : Ayam broiler, Ekstrak daun sirsak, Kualitas fisik daging, Kualitas sensoris daging

THE EFFECT OF PHYTOBIOTIC ADDITION OF SOURSOP LEAF EXTRACT (*Annona muricata* L.) IN THE DRINKING WATER ON QUALITIES PHYSICAL AND SENSORIAL OF CHICKEN BROILERS

ABSTRACT

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The Purpose of this study was to determine the effect of soursop leaf extract through drinking water on the physical and sensory qualities of broiler meat. The Material used in this study was 200 broiler chicken distributed in 20 pens. The study consisted of 4 treatments and 5 replications and each test contained 10 chickens. The treatments consisted of drinking water without addition of soursop leaf extract (P0 as negative control), drinking water + tetracycline antibiotics 50 mg/l drinking water (P1 as positive control), drinking water + 1.5% soursop leaf extract (P2), and drinking water + 3.0% soursop leaf extract (P3). The rations were given corn-based soybean meal with a crude protein content (CP) of 21.04%, metabolizable energy (ME) of 3159.24 kcal/kg, 1.19% Ca; and 0.68% Pav. The parameters observed were the physical quality of the meat in the form of meat tenderness, meat pH, water holding capacity, and cooking loss and sensory quality of meat. The study used experiments with Completely Randomized Design, there were differences in treatment then continued with Duncan's Test of the Multiple Multiple Test. The results of this study indicated that the results of soursop leaf extract in drinking water did not effect to the physical quality of pH value, tenderness, cooking loss and sensory of broiler chicken meat, but phytobiotic supplements of 1.5% soursop leaf extract have been able to give significant effect ($P < 0.05$) results on the value of the water holding capacity of broiler chicken meat. It can be conclude this study proven that soursop leaf extract in drinking water up to the level of 1.5% has been able to increase the water holding capacity of meat.

Keywords: Broiler meat, Soursop leaf extract, Meat Physical quality, Meat Sensory quality