

PENGARUH EKSTRAK BUAH SENDUDUK (*Melastoma malabathricum* L.) TERHADAP KUALITAS FISIK, KUALITAS SENSORIS DAN PERLEMAKAN DAGING AYAM BROILER

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh ekstrak buah senduduk (*Melastoma malabathricum* L.) sebagai aditif pakan terhadap kualitas fisik, kualitas sensoris, dan perlemakan daging ayam broiler. Penelitian menggunakan 90 ekor ayam broiler jantan. Penelitian terdiri dari 3 perlakuan dengan 5 ulangan dan setiap ulangan berisi 6 ekor ayam. Perlakuan yang diberikan yaitu air minum tanpa aditif pakan (kontrol) (T0), air minum + 1,5% ekstrak buah senduduk (T1), dan air minum + 3,0% ekstrak buah senduduk (T2). Data uji kualitas fisik dan perlemakan dianalisis menggunakan Rangkaian Acak Lengkap pola searah dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* apabila terdapat perbedaan yang nyata. Data uji kualitas sensoris dianalisis dengan analisis non-parametrik menurut Kruskal-Wallis dan dilanjutkan dengan uji *Quantitative Descriptive Analysis* dalam bentuk jaring laba-laba (*spider web*). Parameter yang diamati adalah kualitas fisik daging meliputi pH daging, susut masak daging, dan keempukan daging, kualitas sensoris meliputi warna daging, tekstur daging, rasa daging, keempukan daging, dan daya terima daging, serta perlemakan daging ayam broiler. Hasil analisis fisik menunjukkan bahwa pemberian ekstrak buah senduduk menaikkan nilai pH daging ayam broiler ($P < 0,05$), tetapi tidak berpengaruh terhadap nilai susut masak dan keempukan daging. Hasil kualitas sensoris menunjukkan tidak adanya pengaruh terhadap warna, tekstur, rasa, keempukan, daya terima setelah diberikan penambahan ekstrak buah senduduk. Pemberian ekstrak buah senduduk tidak berpengaruh terhadap perlemakan daging ayam broiler. Kesimpulan penelitian ini adalah pemberian ekstrak buah senduduk sebagai aditif pakan dapat meningkatkan kualitas fisik, kualitas sensoris, dan perlemakan daging.

Kata kunci: Daging ayam broiler, Ekstrak buah senduduk, Kualitas fisik, Kualitas sensoris, Perlemakan daging

**EFFECT OF SENDUDUK FRUIT (*Melastoma malabathricum* L.)
EXTRACT ON THE PHYSICAL QUALITY, SENSORY QUALITY
AND FATNESS OF BROILER CHICKEN MEAT**

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ABSTRACT

The purpose of this research was to investigate the effect of senduduk fruit (*Melastoma malabathricum* L.) extract as feed additive on the physical quality, sensory quality and fatness of broiler chicken meat. This research was used 90 broiler male chickens. The research consisted of 3 treatments with 5 replications and each replication contained 6 chickens. The treatments were the water without feed additive (control) (T0), water + 1.5% senduduk fruit extract (T1), and water + 3.0% senduduk fruit extract. The data of physical quality and fat content were analyzed by using analysis of One way analysis of variance continued by *Duncan's New Multiple Range Test* if there was significant differences. The data of sensory quality was analyzed by non-parametric analysis based on Kruskal-Wallis method and continued by *Quantitive Descriptive Analysis test* in the form of spider web. The parameters observed were physical quality of meat included pH, cooking loss, and tenderness of the meat, sensory quality included color, texture, flavor, tenderness, and acceptability of meat, and fatness of broiler chicken meat. The result of physical analysis showed that the addition of senduduk fruit extract increased the pH value of broiler chicken meat ($P < 0.05$), but did not affect the value of cooking loss and tenderness of the meat. The result of sensory quality showed not affect on color, texture, flavor, tenderness, and acceptability after addition of senduduk fruit extract. Addition of senduduk fruit extract not affect on fatness of broiler chicken meat. The conclusion of the research was that senduduk fruit extract as a feed additive can increase the physical quality, sensory quality, and fatness of meat.

Key words : Broiler chicken meat, Senduduk fruit extract, Physical quality, Sensory quality, Fatness of meat.