

**CARCASS, CHEMICAL, AND SENSORY QUALITIES OF CHICKEN MEAT
AS A RESULT FROM CROSSBREED BETWEEN BALITBANGTAN
SUPERIOR COCKEREL CHICKEN WITH DIFFERENT TYPES
OF COMBS AND THE LAYING HENS**

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ABSTRACT

This study aims to determine the carcass, chemical, and sensory qualities of chicken meat as a result from cross-breeding between Balitbangtan Superior Free-Range male chickens with different types of combs and the laying hens. The material used in this research was 32 birds meats as a result of the cross-breeding between the male chickens of KUB with different types of combs (Pea, Rose, Walnut, and Single) with the laying hens which have been under were raised for 21 weeks. The observed variables was the qualities of carcass, chemicals (collagen, fat, moisture, and protein) and also sensory (color, taste, texture, juiciness, and elasticity). The carcass and chemical qualities data were analysed by the analysis variance of completely randomized design. The sensory data were analyzed using non-parametric statistics through Kruskal-Wallis hedonic test. The result shows that the meats as a result of cross-breeding between the male chickens of KUB with different types of combs and the laying hens are completely different, significantly ($P < 0.05$). Significantly diferent at the weight of the chicken cuts, carcass, meat protein and juiciness. Male chickens with different types of combs is not completely different ($P > 0.05$) toward the moisture, collagen, fat, color, taste, texture and tenderness quality of the meat. The results of this research chicken with rose comb type has the best quality carcass compared to other types of comb.

Keywords: Carcass Quality, Chemical Quality, Sensory Quality, Cockerel Chicken Crossbreeding