PENGARUH PENAMBAHAN EKSTRAK DAUN RANDU (*Ceiba pentandra* (L.) Gaertn) DALAM AIR MINUM TERHADAP KUALITAS FISIK DAN ORGANOLEPTIK DAGING AYAM BROILER

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INTISARI

Penelitian ini bertujuan mengetahui pengaruh dari penambahan ekstrak daun randu dalam air minum terhadap kualitas fisik dan organoleptik daging ayam broiler. Penelitian ini menggunakan ayam broiler jantan *strain* New lohmann MB 202 yang dipelihara selama 35 hari. Penelitian yang dilakukan menggunakan rancangan acak lengkap pola searah dengan 5 kelompok perlakuan dan 4 ulangan, dengan setiap ulangan terdiri atas 6 ekor ayam broiler. Lima perlakuan yang diberikan yaitu air minum tanpa aditif pakan sebagai kontrol negatif (P1), air minum dengan tetrasiklin 100 mg/L sebagai kontrol positif (P2), air minum dengan 400 mg/L ekstrak daun randu (P3), air minum dengan 800 mg/L ekstrak daun randu (P4), dan air minum dengan 1600 mg/L ekstrak daun randu (P5). Variabel yang diamati adalah kualitas fisik daging terdiri atas nilai pH, daya ikat air, susut masak, keempukan dan kualitas organoleptik daging terdiri atas warna, tekstur, keempukan, rasa, dan daya terima. Data hasil uji kualitas fisik dianalisis dengan analisis variansi rancangan acak lengkap pola searah menggunakan bantuan aplikasi SPSS 16 dan apabila terdapat perbedaan nyata ($P<0,05$) dalam perlakuan maka dilakukan uji lanjut Kontras Ortogonal. Data hasil uji kualitas organoleptik dianalisis dengan analisis non parametrik dengan uji Kruskal-Wallis. Hasil analisis menunjukkan penambahan ekstrak daun randu tidak mempengaruhi nilai pH, keempukan dan kualitas organoleptik daging ayam broiler, tetapi penambahan ekstrak daun randu dosis 400 dan 800 mg/L meningkatkan daya ikat air ($P<0,05$) dan menurunkan susut masak daging ($P<0,05$). Dapat disimpulkan bahwa penambahan ekstrak daun randu dalam air minum mampu meningkatkan kualitas fisik daging ayam broiler.

Kata kunci : Daging ayam broiler, Ekstrak daun randu, Kualitas fisik, Organoleptik

THE EFFECT OF ADDITIONAL KAPOK LEAF EXTRACT (*Ceiba pentandra* (L.) Gaertn) IN DRINKING WATER ON THE PHYSICAL QUALITIES AND ORGANOLEPTIC OF BROILER MEAT

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ABSTRACT

This study was aimed to determine the effect of kapok (*Ceiba pentandra* (L.) Gaertn) leaf extract supplementation in drinking water on physical and organoleptic properties of broiler meat. This study used male broiler strains New lohmann MB 202 which were kept for 35 days. The research was conducted using a completely randomized design one way with 5 treatments and 4 replications, with 6 broiler chickens in each replicate pen. The five treatments were drinking water without feed additives as a negative control (P1), drinking water with tetracycline 100 mg/L as a positive control (P2), drinking water with 400 mg/L kapok leaf extract (P3), drinking water with 800 mg/L kapok leaf extract (P4), and drinking water with 1600 mg/L kapok leaf extract (P5). The variables observed were the physical qualities of the meat consisting of pH value, water holding capacity, cooking losses, tenderness and organoleptic quality of meat consisting of color, texture, tenderness, taste, and acceptability. The data from the physical quality test results were analyzed by analysis of variance from a completely randomized design one way using the help of the SPSS 16 application and if there was a significant difference ($P<0.05$) in the treatment was done by Orthogonal Contrast test. Organoleptic quality test data were analyzed by non-parametric analysis by Kruskal-Wallis. The analysis showed that kapok leaf extract supplementation did not affect the pH value, tenderness and organoleptic quality of broiler meat, but the supplementation at a dose of 400 and 800 mg/L increased water holding capacity ($P<0.05$) and decreased cooking losses ($P<0.05$). It can be concluded that kapok leaf extract supplementation can improve the physical qualities of broiler meat.

Keywords : Broiler chicken meat, Kapok leaf extract, Organoleptic evaluation, Physical quality