

PENGARUH JENIS KELAMIN TERHADAP KUALITAS KIMIA DAN KADAR KOLESTEROL DAGING AYAM KEDU UMUR 20 MINGGU

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh jenis kelamin terhadap kualitas kimia dan kadar kolesterol daging ayam kedu umur 20 minggu. Materi yang digunakan pada penelitian ini yaitu 40 ekor ayam kedu yang terdiri dari 20 ekor jenis kelamin jantan dan 20 ekor jenis kelamin betina yang dikoleksi dari peternak dan didatangkan langsung dari Kecamatan Kedu, Kabupaten Temanggung, Provinsi Jawa Tengah. Proses penyembelihan dilakukan dengan metode halal untuk mendapatkan karkas kemudian dilakukan *parting* dan *deboning*. Sampel daging ayam kedu bagian dada, paha atas, dan paha bawah ditimbang sesuai dengan kebutuhan uji kualitas kimia dan kadar kolesterol. Variabel yang diamati pada penelitian ini meliputi kadar air, protein, lemak, karbohidrat, abu, serta kolesterol. Pengujian kualitas kimia menggunakan metode analisis proksimat, sedangkan pengujian kadar kolesterol menggunakan metode Lieberman Burchard. Data kualitas kimia dan kadar kolesterol daging ayam kedu yang telah diperoleh dianalisis menggunakan analisis *Independent Sampel T-Test*. Hasil penelitian menunjukkan bahwa ayam kedu jantan memiliki rerata kadar air, lemak, dan abu berturut-turut sebesar $74,57 \pm 1,55\%$, $2,79 \pm 0,71\%$, dan $1,31 \pm 0,17\%$, sedangkan ayam kedu betina memiliki rerata kadar air, lemak, dan abu berturut-turut sebesar $71,99 \pm 2,21\%$, $6,29 \pm 1,96\%$, dan $1,17 \pm 0,17\%$. Hasil uji kualitas daging ayam kedu menunjukkan bahwa jenis kelamin mempengaruhi kadar air, kadar lemak ($P < 0,01$), dan kadar abu ($P < 0,05$), sedangkan jenis kelamin tidak mempengaruhi kadar protein, karbohidrat, dan kolesterol daging ayam kedu. Berdasarkan hasil penelitian dapat disimpulkan bahwa kadar air dan abu jantan lebih tinggi dibandingkan dengan betina, sedangkan kadar lemak jantan lebih rendah dibandingkan dengan betina.

Kata kunci: Ayam kedu, Jenis kelamin, Kualitas kimia, Kadar kolesterol

THE EFFECT OF SEX ON CHEMICAL QUALITY AND CHOLESTEROL LEVELS OF KEDU CHICKEN MEAT AGED 20 WEEKS OLD

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ABSTRACT

This study aimed to determine the effect of sex on the chemical quality and cholesterol levels of Kedu Chicken meat aged 20 weeks old. The materials used in this study were 40 Kedu Chickens consisting of 20 roosters and 20 hens which were collected from breeders and sent from directly from Kedu District, Temanggung Regency, Central Java Province. Kedu Chickens slaughtered in a halal method to obtain carcass, then parted and deboned. The meat samples of Kedu Chicken consisted of breast, thigh, and drumstick were weighed for chemical quality tests and cholesterol levels. The variables observed in this research included water, protein, fat, carbohydrate, ash contents, and cholesterol levels. Chemical quality analyzed using the proximate analysis method, while cholesterol levels analyzed using the Lieberman Burchard method. The data on the chemical quality and cholesterol levels of Kedu Chicken meat that have been obtained were analyzed by using the Independent Sample T-Test analysis. The results showed the average of water, fat, and ash content of male kedu chickens were $74,57 \pm 1,55\%$, $2,79 \pm 0,71\%$, and $1,31 \pm 0,17\%$, while the average of water, fat, and ash content of female kedu chickens were $71,99 \pm 2,21\%$, $6,29 \pm 1,96\%$, and $1,17 \pm 0,17\%$ respectively. The results of the quality test of Kedu Chicken meat showed sex affected on the water, fat ($P < 0,01$), and ash content ($P < 0,05$), while protein, carbohydrate, and cholesterol content does not significantly. Based on the results of the study, it concludes that the water and ash contents of males is higher than that of females, while male fat content is lower than that of females.

Keywords: Kedu chicken, Sex, Chemical quality, Cholesterol levels