

**PENGARUH PENGGUNAAN DUA PAKAN KOMERSIAL TERHADAP
KUALITAS KIMIA DAN ORGANOLEPTIK DAGING PAHA AYAM
TIPE PETELUR JANTAN**

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INTISARI

Penelitian ini bertujuan untuk mengetahui kualitas kimia dan organoleptik daging ayam tipe petelur jantan dengan penggunaan dua pakan komersial. Sebanyak 180 ekor anak ayam tipe petelur jantan umur dibagi secara acak kedalam tiga kelompok perlakuan pakan: P0, P1, dan P2 dengan perbandingan berturut-turut 100:0, 50:50, dan 25:75. Masing-masing perlakuan diberikan ulangan sebanyak tiga kali. Data yang diamati meliputi komposisi kimia daging (kadar air, lemak, protein, dan kadar abu) dan kualitas organoleptik (warna, aroma, rasa, tekstur, dan daya terima). Data hasil ujikomposisi kimia dianalisis dengan menggunakan analisis variansi Rancangan Acak Lengkap Pola Searah. Data hasil uji kualitas organoleptik dievaluasi menggunakan analisis non parametrik melalui uji Hedonic Kruskal-wallis. Hasil penelitian menunjukkan bahwa penggunaan dua pakan komersial tidak mempengaruhi nilai kadar air, protein, dan kadar abu serta tidak mempengaruhi nilai kualitas organoleptik, seperti: warna, aroma, rasa, tekstur, dan daya terima daging. Namun demikian, penggunaan dua pakan komersial pada level 50 sampai 75% dapat menurunkan kadar lemak daging ($P < 0,05$). Dapat disimpulkan bahwa penggunaan dua pakan komersial hingga 25:75 dapat menurunkan kadar lemak daging namun tidak mempengaruhi kualitas organoleptik dan kimia lainnya.

Kata kunci: Ayam jantan tipe petelur, Daging paha, Pakan komersial, Kualitas kimia dan organoleptik

THE USAGE EFFECT OF TWO COMMERCIAL FEED TO CHEMICAL AND ORGANOLEPTIC QUALITY OF MEAT FROM MALE LAYER CHICKENS

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ABSTRACT

This research was aimed to determine the chemical quality and organoleptic of meat from male layer chickens by the use of two commercial feeds. A total number of 180 day old male layer chickens were randomly divided into three treatment groups: P0, P1 and P2 with ratio of commercial feed and concentrate protein sources consecutively were 100:0, 50:50, and 25:75. Each treatment was repeated three times. The observed data were: chemical composition of meat (moisture, fat, protein, and ash) and organoleptic qualities (color, flavor, texture, and acceptance level). Data from chemical composition test were analyzed by variance analysis of Completely Randomized Design. Organoleptic quality data were evaluated by non-parametric analysis through Hedonic Kruskal-Wallis test. Results showed that the usage of two commercial feeds did not affect meat moisture, protein, and ash, as well as the color, flavor, flavor, texture, and acceptance level of thigh meat. However, the usage of two commercial feeds with 50-75% reduced the fat content of thigh meat of male type layer ($P < 0.05$). It can be concluded that commercial diets can be substituted by Permata Mix up to 75% without influenced its meat and organoleptic quality.

Keywords: Roosters type of layer chickens, Meat thigh, Commercial feeds, Chemical and organoleptic qualities