

EVALUASI KOMPOSISI KIMIA DAN KADAR KOLESTEROL DAGING AYAM PETELUR JANTAN DAN AYAM KAMPUNG SUPER

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INTISARI

Penelitian ini bertujuan untuk mengetahui perbedaan komposisi kimia serta kadar kolesterol daging ayam petelur jantan dan ayam kampung super jantan. Sampel yang digunakan adalah 5 ekor ayam petelur jantan dan 5 ekor ayam kampung super yang dipanen pada umur yang sama yaitu 60 hari. Komposisi kimia diperoleh dengan analisis proksimat yang meliputi kadar air, kadar protein, dan kadar lemak. Kadar kolesterol diperoleh dengan menerapkan metode *Liebermann-Burchard* dan dibandingkan dengan menggunakan larutan standar sebagai pembanding. Data hasil penelitian dianalisis dengan analisis statistik *Independent sample t-test*. Hasil penelitian menunjukkan bahwa perbedaan jenis ayam menyebabkan perbedaan yang sangat nyata ($P < 0,01$) pada kadar lemak, dan menunjukkan hasil yang berbeda nyata ($P < 0,05$) pada kadar protein, tetapi menunjukkan hasil yang tidak berbeda nyata pada kadar air. Data kadar kolesterol daging ayam petelur jantan dan ayam kampung super jantan menunjukkan hasil yang tidak berbeda nyata. Kesimpulan penelitian ini adalah ayam kampung super memiliki kadar protein lebih tinggi dari pada ayam petelur jantan, sebaliknya kadar lemak ayam kampung super lebih rendah dari pada ayam petelur jantan, sedangkan kadar air dan kolesterol relatif sama.

Kata kunci: Ayam petelur jantan, Ayam kampung super jantan, Komposisi kimia, Kadar kolesterol.

EVALUATION OF CHEMICAL COMPOSITION AND CHOLESTEROL LEVEL OF MALE LAYER CHICK AND MALE NATIVE CHICKEN CROSS BREED

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ABSTRACT

This research was aimed to evaluate the differences of chemical composition and cholesterol level of male layer chick and male native chicken cross breed. Samples of this research used were 5 male layer chick and 5 male native chicken cross breeds. Chicken samples were reared in the same condition for both male layer chick and male native chicken cross breed, and harvested at 60 days of age. Chemical composition consisted of water, protein, and fat level was determined by proximate analysis. Cholesterol level was determined by *Liebermann-Burchard method*. Data of research was analyzed by independent sample t-test. The result showed that there were very significant difference ($P < 0,01$) between male layer chick and male native chicken cross breed on fat level and showed that there were significant difference ($P < 0,05$) on protein level, while there were no significant difference between male layer chick and male native chicken cross breed on water level. Data of cholesterol level showed that there were no significant differences between male layer chick and male native chicken cross breed. The conclusion of this research was there were differences of chemical composition and cholesterol level of male layer chick and male native chicken cross breed.

Keyword: Male layer chick, Male native chicken cross breed, Chemical composition, Cholesterol level.