

PENGARUH PEMBERIAN *Bacillus Subtilis*, MANNAN OLIGOSAKARIDA DAN KOMBINASI KEDUANYA PADA AYAM BROILER TERHADAP KADAR AIR, PROTEIN, LEMAK DAN KOLESTEROL DAGING

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INTISARI

Penelitian ini bertujuan untuk mengetahui pengaruh dari pemberian *Bacillus subtilis*, *Mannan Oligosakarida* (MOS) dan kombinasi keduanya terhadap komposisi kimia daging ayam broiler yang meliputi kadar air, lemak daging, protein daging, dan kolesterol daging. Ayam broiler berjumlah 75 ekor dibagi dalam 5 perlakuan yaitu kontrol, antibiotik, probiotik, prebiotik, dan sinbiotik dengan 3 ulangan, dan masing-masing ulangan terdiri dari 5 ekor ayam broiler. Data yang diambil meliputi kadar air, protein kasar, lemak kasar, dan kolesterol. Analisis statistik menggunakan *Analysis of Variance* (ANOVA) pola searah pada tingkat signifikansi 95% dan uji beda rerata menggunakan *Duncan's Multiple Range Test* (DMRT). Hasil penelitian menunjukkan perbedaan nyata ($P < 0,05$) pada uji kadar air, protein kasar, lemak kasar, dan kolesterol. Pemberian *Bacillus subtilis* dan MOS memiliki dampak positif terhadap peningkatan kandungan protein daging ayam dan penurunan kadar lemak dan kolesterol daging ayam. Penggunaan sinbiotik berpengaruh lebih optimal dibanding pemberian *B. subtilis* dan MOS.

Kata kunci: Ayam broiler, *Bacillus subtilis*, Mannan oligosakarida, Sinbiotik, Komposisi kimia daging.

**THE EFFECT ADMINISTRATION of *Bacillus subtilis*, MANNAN
OLIGOSACCHARIDES AND BOTH COMBINATION ON BROILER
CHICKEN TOWARD MEAT MOISTURE, PROTEIN, FAT AND
CHOLESTEROL CONTENT**

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ABSTRACT

This research aimed to determine the effect of administration of *Bacillus subtilis*, mannan oligosaccharides (MOS) and the both combination on the chemical composition of broiler meat that include moisture, fat meat, meat protein, and cholesterol meat. Seventy five broiler chickens were divided into 5 treatments namely control, antibiotics, probiotics, prebiotics, and synbiotic in 3 replicates each consisting of 5 broiler chickens. Data were include moisture, crude protein, crude fat, and cholesterol. The analysed using the Analysis of Variance (ANOVA) one way at a significance level of 95% and the mean difference test using Duncan's Multiple Range Test (DMRT). The results showed significant differences ($P < 0.05$) on the moisture, crude protein, crude fat, and cholesterol. The used of *Bacillus subtilis*, MOS and both cobination has a positive effect on the increase in chicken protein content and lower fat and cholesterol content in chicken. Synbiotic affect is more optimal than the provision of *B. subtilis* and MOS.

Key words: Broiler chicken, *Bacillus subtilis*, *Mannan oligosaccharides*,

Synbiotic, Meat chemical composition.