

KUALITAS DAN KOMPOSISI KIMIA TELUR AYAM LOKAL MERAWANG, KAMPUNG UNGGUL BALITBANGTAN DAN MURUNG PANGGANG

Athiyya Khairunnissa
17/414804/PT/07493

INTISARI

Telur ayam lokal merupakan telur yang berasal dari ayam hutan Indonesia yang dijinakkan. Tujuan penelitian adalah mengetahui kualitas dan komposisi kimia telur dari jenis atau *strain* ayam lokal Merawang, KUB dan Murung Panggang. Sampel berupa telur segar dari ayam lokal berumur 30 minggu. Pengujian kualitas eksternal dan internal telur meliputi bentuk telur, warna kerabang, berat telur, berat jenis, indeks telur, warna *yolk*, indeks *albumen*, indeks *yolk*, ketebalan kerabang, *Haugh Unit*, pH *albumen* dan *yolk*. Pengujian kimia meliputi kadar air, abu, protein, lemak dan karbohidrat. Analisis data menggunakan *one way ANOVA* dan diuji lanjut dengan uji *Duncan Multiple Range Test* (DMRT). Hasil penelitian yaitu telur dari ketiga jenis ayam lokal memiliki bentuk oval dan warna kerabang *light brown*. Perbedaan jenis ayam lokal berpengaruh ($P < 0,05$) terhadap berat telur, indeks telur, warna *yolk*, dan ketebalan kerabang, tetapi tidak berpengaruh ($P > 0,05$) terhadap berat jenis, indeks *albumen*, indeks *yolk*, *Haugh Unit*, pH *albumen* dan *yolk* telur. Perbedaan jenis ayam lokal berpengaruh ($P < 0,05$) terhadap kadar air, abu, protein dan karbohidrat *albumen* telur. Kadar abu dan lemak *yolk* telur menunjukkan hasil tidak signifikan, sedangkan kadar air, protein dan karbohidrat *yolk* menunjukkan hasil signifikan ($P < 0,05$). Kesimpulannya adalah berdasarkan kualitas telur dari parameter berat, warna kerabang, ketebalan kerabang dan komposisi kimia dari parameter kadar air *yolk*, abu *albumen*, protein *albumen* dan *yolk* diketahui telur ayam Merawang memiliki kualitas terbaik.

Kata kunci : Telur ayam lokal, Kualitas eksternal, Kualitas internal, Komposisi kimia

QUALITY AND CHEMICAL COMPOSITION OF DOMESTIC CHICKEN EGG OF MERAWANG, KAMPUNG UNGGUL BALITBANGTAN AND MURUNG PANGGANG

Athiyya Khairunnissa
17/414804/PT/07493

ABSTRACT

Domestic chicken egg is egg that come from local Indonesian jungle fowl that have been tamed. The purpose was to determine quality and chemical composition of different types of domestic chickens egg. The samples used were fresh eggs of domestic chickens that were 30 weeks old. External and internal quality tests of eggs included egg shape, shell color, weight egg, density, egg index, *yolk* color, *albumen* index, *yolk* index, eggshell thickness, Haugh Unit, *albumen* and *yolk* pH. Chemical testing included moisture, ash, protein, fat and carbohydrate content. Data analysis used one-way ANOVA and further tested with Duncan Multiple Range Test (DMRT). The eggs of the three types of domestic chickens had an oval shape and light brown shell color. Differences in domestic chickens had a significant effect ($P < 0.05$) on weight egg, egg index, *yolk* color, eggshell thickness, but had no significant effect ($P > 0.05$) on density, *albumen* index, *yolk* index, Haugh Unit, *albumen* and *yolk* pH. Differences in domestic chickens also significantly ($P < 0.05$) on moisture, ash, protein, carbohydrate content of *albumen*. The ash and fat content of *yolk* showed insignificant results, while *yolk* moisture, protein, carbohydrate content showed significant results ($P < 0.05$). Conclusion, based on quality with parameters of weight, shell color, shell thickness and chemical composition with parameters of *yolk* moisture, *albumen* ash, *albumen* dan *yolk* protein Merawang chicken eggs are better.

Keywords: Domestic chicken eggs, External quality, Internal quality, Chemical composition