

## **IDENTIFIKASI KUALITAS FISIK DAGING AYAM KAMPUNG UNGGUL BALITBANGTAN (KUB) BERDASARKAN PERBEDAAN WARNA BULU**

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### **INTISARI**

Ayam Kampung Unggul Balitbangtan (KUB) memiliki bermacam-macam warna bulu. Penelitian ini bertujuan untuk mengetahui kualitas fisik daging ayam KUB berdasarkan pengelempokan warna bulu yaitu abu-abu, coklat-merah, hitam, hitam-cokelat, hitam-putih, dan campuran (*mix*). Sampel yang digunakan berupa daging ayam KUB berumur 70 hari dari tiap kelompok warna bulu ayam. Parameter kualitas fisik daging yang diamati yaitu daya ikat air (DIA), pH, susut masak, dan keempukan. Analisis data menggunakan *one-way ANOVA* dan apabila ada perbedaan signifikan dilanjutkan dengan uji *Duncan Multiple Range Test* (DMRT). Hasil penelitian menunjukkan bahwa perbedaan warna bulu ayam KUB tidak berpengaruh terhadap pH, susut masak, daya ikat air (DIA), dan keempukan. Nilai uji kualitas fisik daging ayam KUB adalah: pH 6,34, susut masak 29,10%, daya ikat air 41,93%, keempukan 2,36 kg/cm<sup>2</sup>. Berdasarkan hasil penelitian dapat disimpulkan bahwa perbedaan warna bulu tidak mempengaruhi kualitas fisik daging ayam KUB.

Kata kunci: Ayam KUB, Warna Bulu, Kualitas Daging

## **IDENTIFICATION OF VARIOUS FEATHER COLOR ON PHYSICAL MEAT QUALITY OF KAMPUNG UNGGUL BALITBANGTAN (KUB) CHICKEN**

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### **ABSTRACT**

The Kampung Unggul Balitbangtan (KUB) chicken have feather color varieties. The study aimed to determine the physical meat quality of KUB chicken based on feather color varieties: gray, brown-red, black, black-brown, black-white, and mixed. The samples used were fresh meat of KUB chickens that were 70 days old. The physical quality tests of meat included water-holding capacity (WHC), pH, cooking loss, and tenderness. Data analysis used one-way ANOVA and if there was a significant difference, it was continued with the Duncan Multiple Range Test (DMRT). The results showed that feather color varieties of KUB chicken had no effect on pH, cooking loss, water-holding capacity (WHC), and tenderness. The test values for the physical meat quality of KUB chicken: pH 6.34, cooking loss 29.10%, water-holding capacity 41.93%, tenderness 2.36 kg/cm<sup>2</sup>. Based on the results of the study, it can be concluded that feather color varieties did not affect to the physical meat quality of KUB chicken.

Keywords: KUB chicken, Feather colour, Meat quality