

## **PENGARUH PENAMBAHAN MINYAK ATSIRI PALA DALAM PAKAN TERHADAP KUALITAS KIMIA DAN PERLEMAKAN DAGING AYAM BROILER**

Jumiyati  
17/409742/PT/07351

### **INTISARI**

Peningkatan kualitas daging ayam broiler dapat dilakukan dengan menggunakan aditif pakan yakni minyak atsiri pala. Penelitian ini bertujuan untuk mengetahui pengaruh penambahan minyak atsiri pala dalam pakan terhadap peningkatan kadar bahan kering, abu, protein kasar, dan menurunkan perlemakan daging ayam broiler. Penelitian ini dilakukan pemeliharaan ayam dalam 20 kandang sebanyak 160 ekor yang dipelihara selama 28 hari dan diberi pakan dengan formulasi ransum yang telah diberi perlakuan. Perlakuan pakan untuk penelitian ini, terdapat 4 perlakuan yaitu pakan tanpa aditif pakan (kontrol negatif), pakan + 2,5 g/kg Antibiotik *Virginiamycin* (kontrol positif), pakan + 0,3 ml/kg minyak atsiri pala, dan pakan + 0,6 ml/kg minyak atsiri pala. Setiap perlakuan dalam penelitian ini diberikan replikasi 5 kali, masing-masing dengan 8 ekor ayam setiap kandang replikasi. Parameter yang diamati dalam penelitian ini adalah berat karkas, berat relatif lemak abdomen, kualitas kimia daging, kolesterol dan perlemakan ayam broiler bagian paha dan dada. Data yang diperoleh dianalisis variansi pola searah. Jika terdapat perbedaan nyata dilanjutkan dengan uji DMRT. Hasil penelitian menunjukkan bahwa penambahan minyak atsiri pala sebanyak 0,3 ml/kg dalam meningkatkan kadar abu pada paha, menurunkan lemak abdominal, abu pada paha, dan kolesterol paha daging ayam broiler. Penambahan minyak atsiri pala dalam pakan sebanyak 0,6 ml/kg dapat menurunkan kadar abu, protein kasar pada paha, dan lemak kasar pada daging ayam broiler. Penambahan minyak atsiri pala dalam pakan tidak berbeda nyata terhadap presentase karkas, bahan kering, protein kasar dada, kolesterol paha, dan kolesterol darah ayam broiler. Kesimpulan yang didapat adalah penambahan minyak atsiri pala sebanyak 0,6 ml/kg mampu menurunkan kadar lemak kasar pada daging ayam broiler. Penambahan minyak atsiri pala tidak meningkatkan kadar bahan kering, abu, dan protein kasar pada daging ayam broiler.

Kata kunci : Minyak Atsiri pala, Kualitas kimia daging, Perlemakan, Kolesterol, Ayam Broiler

## THE EFFECT OF NUTMEG ESSENTIAL OIL IN DIET ON THE CHEMICAL QUALITY AND FAT OF BROILER CHICKEN

Jumiyati  
17/409742/PT/07351

### ABSTRACT

Improvement in the quality of broiler chicken meat can be use feed additiv namely nutmeg essential oil. The research was conducted to determine the effect of nutmeg essential oil in diet on the chemical quality and fat of broiler chickens. In this study, 160 chickens were reared in 20 cages which were reared for 28 days and were fed with the ration formulation that had been given. This study, there were 4 treatments, without feed additives (negative control), + 2.5 g/kg Antibiotic *Virginiamycin* (positive control), + 0.3 ml/kg nutmeg essential oil, and + 0.6 ml/kg nutmeg essential oil. Each treatment in this study was given 5 replications, each with 8 chickens per replicated cage. Parameters observed in this study were carcass weight, relative weight of abdominal fat, chemical quality of meat, cholesterol and fat of broiler chicken thighs and breasts. The data obtained were analyzed for unidirectional variance using the Statistical Package for the Social Science version 16 application. The results showed that the addition of nutmeg essential oil level of 0.3 ml/kg in increasing ash content in thigh, decreasing belly fat, ash content in the thigh and thigh cholesterol in broiler chicken. The addition of nutmeg essential oil level of 0.6 ml/kg can reduce ash content, crude protein in thigh, and crude fat of the broiler chickens. The addition of nutmeg essential oil in the feed did not significantly affect the presentation of carcass, dry matter, breast crude protein, thigh cholesterol, and blood cholesterol of the broiler chickens. The conclusion obtained is that the addition of nutmeg essential oil of 0.6 ml/kg can reduce crude fat content in broiler chicken meat. The addition of nutmeg essential oil did not increase the dry matter, ash, and crude protein content in broiler chicken meat.

Key words: nutmeg essential oil, chemical quality of meat, fat, cholesterol, broiler chickens