

ABSTRAK

Ria Puspita Sari. Pengaruh Penambahan Probiotik terhadap Warna Kuning Telur dan Kandungan Kolesterol Telur pada Ayam Niaga Petelur Afkir.

Tujuan penelitian ini untuk mengetahui pengaruh penambahan probiotik dalam pakan terhadap warna kuning telur dan kandungan kolesterol telur. Materi yang digunakan dalam penelitian adalah ayam niaga petelur afkir strain Lohmann Brown umur \pm 88 minggu dan probiotik komersil yang mengandung bakteri *Lactobacillus*, *Lactococcus*, *Streptococcus* dan *Bifidobacterium*. Metode penelitian yang digunakan adalah eksperiment dengan Rancangan Acak Lengkap (RAL) dengan perlakuan P_0 (pakan basal ditambah probiotik 0 ml/kg pakan), P_1 (pakan basal ditambah probiotik 1 ml/kg pakan) dan P_2 (pakan basal ditambah probiotik 2 ml/kg pakan) dan di ulang sebanyak 6 kali dan melibatkan 72 ekor ayam. Hasil penelitian menunjukkan bahwa penambahan probiotik berpengaruh tidak nyata ($P>0,05$) terhadap warna kuning tetapi berpengaruh sangat nyata ($P<0,01$) terhadap kandungan kolesterol telur. Hasil uji lanjut *orthogonal polynomial* didapatkan hasil linier dengan persamaan $Y=488,99-100,51X$. Kesimpulan dari penelitian ini yaitu penambahan probiotik belum mampu menambah intensitas warna kuning telur tetapi mampu menurunkan kandungan kolesterol kuning telur dan penambahan probiotik 2ml/kg pakan paling rendah kandungan kolesterolnya.

Kata Kunci: Ayam niaga petelur afkir, probiotik, warna kuning telur, kandungan kolesterol telur

ABSTRACT

Ria Puspita Sari. Effect of Probiotic Addition on Egg Yolk Color and Egg Cholesterol Content Of Spent Laying Hens.

The purpose of this study was to observe the effect of adding probiotics in feed on egg yolk color and egg cholesterol content. The material used in this study was spent laying hens with Lohmann Brown strains ± 88 weeks old and commercial probiotics containing *Lactobacillus*, *Lactococcus*, *Streptococcus* and *Bifidobacterium* bacteria. The research method used was an experiment with a Completely Randomized Design (CRD) with treatment P0 (basal feed plus probiotics 0 ml/kg of feed), P1 (basal feed plus 1 ml/kg probiotic feed) and P2 (basal feed plus probiotic 2 ml/kg kg of feed) and repeated 6 times and involved 72 chickens. The results showed that the addition of probiotics had no significant effect ($P > 0.05$) on the yellow color but a very significant effect ($P < 0.01$) on egg cholesterol content. The results of orthogonal polynomial further tests obtained linear results with the equation $Y = 488.99 - 100.51X$. The conclusion of this study is that the addition of probiotics has not been able to increase the intensity of the color of the yolk but it can reduce the content of egg yolk cholesterol and the addition of 2 ml/kg probiotics the lowest cholesterol content.

Keywords: Laying commercial chickens rejected, probiotics, egg yolk color, cholesterol content of eggs

