

RINGKASAN

INDRA FAIZAL. Penelitian ini berjudul “Pengaruh Suplementasi Fitobiotik Terhadap Karakteristik Organoleptik Daging Itik dan Entok”. Penelitian ini dilaksanakan mulai tanggal 14 september 2015 di Laboratorium Teknologi Hasil Ternak, Fakultas Peternakan, Universitas Jenderal Soedirman, Purwokerto, Provinsi Jawa Tengah. Penelitian bertujuan untuk mengetahui pengaruh penambahan fitobiotik terhadap kualitas daging itik dan entok umur 10 minggu.

Materi yang digunakan dalam penelitian ini adalah 200 ekor itik dan entok dengan jumlah masing-masing jenis itik lokal yaitu 100 ekor dan entok 100 ekor. Itik dan entok yang dipakai dalam penelitian ini sebelumnya di pelihara dalam kandang percobaan sebanyak 40 unit dengan ukuran panjang 1,5 m, lebar 0,5 m, dan tinggi 1,5 m beserta perlengkapannya. Pakan yang diberikan adalah pakan ayam dengan kode BR-1 yang diberi tambahan fitobiotik dalam bentuk tepung untuk dicampurkan kedalam pakan tersebut. Penelitian dilakukan menggunakan metode eksperimen dengan Rancangan Acak Lengkap (RAL) pola faktorial. Perlakuan ada dua yaitu, bangsa itik (itik lokal dan entok) serta fitobiotik (bawang putih jahe, kunyit, kencur) masing-masing diulang sebanyak empat kali. Data yang diperoleh dianalisis menggunakan analisis variansi, apabila ada pengaruh pada perlakuan, maka dilanjutkan dengan uji Beda Nyata jujur (BNJ).

Hasil penelitian menunjukkan bahwa rata-rata warna daging itik, yaitu antara merah cerah dan pucat berkisar $3,50 \pm 0,58$ sampai $2,25 \pm 0,50$ sedangkan daging entok, yaitu antara merah cerah dan merah muda berkisar $3,25 \pm 0,96$ sampai $2,25 \pm 0,50$; aroma daging itik, yaitu antara amis dan agak amis berkisar $3,00 \pm 0,82$ sampai $2,50 \pm 0,56$ sedangkan daging entok, yaitu antara amis dan tidak amis berkisar $3,75 \pm 0,50$ sampai $3,25 \pm 0,69$; keempukan daging itik dan entok sama, yaitu antara agak kenyal dan kenyal berkisar $4,00 \pm 0,00$ sampai $3,00 \pm 0,00$ sedangkan daging entok, yaitu $3,75 \pm 0,50$ sampai $3,00 \pm 0,00$; kesukaan daging itik dan entok sama, yaitu antara suka dan tidak suka berkisar $3,75 \pm 0,96$ sampai $3,25 \pm 0,50$ sedangkan rata-rata daging entok, yaitu $3,75 \pm 0,96$ sampai $3,25 \pm 0,50$. Hasil analisis variansi menunjukkan bahwa pengaruh bangsa dan penambahan fitobiotik sebanyak 3% dalam pakan serta interaksinya berpengaruh tidak nyata ($P > 0,05$) terhadap warna, aroma dan kesukaan. Sedangkan pada keempukan daging itik dan entok menunjukkan adanya pengaruh nyata ($P < 0,05$).

Dari hasil penelitian dapat disimpulkan bahwa perlakuan penambahan fitobiotik menghasilkan daging yang lebih empuk, namun belum mampu merubah warna, aroma, dan kesukaan konsumen terhadap daging itik dan entok umur 10 minggu.

Kata kunci : Kencur, Jahe, Bawang putih, Kunyit.

SUMMARY

INDRA FAIZAL. The research title is “The Effect of Phytobiotic Supplementation to Organoleptics Characteristic of Duck and Muscovy Duck Meat”. The research conducted at 14 September 2015 in Livestock Product Technology Laboratory, Husbandry Faculty, Jenderal Soedirman University, Purwokerto, Central Java. The research purpose is to determine the influence of adding phytobiotic to quality of 10 weeks old duck and muscovy duck meat.

The material being used in the research is 200 ducks and muscovy duck, there are 100 local ducks and 100 muscovy ducks. The ducks and muscovy ducks being used in the research was 40 that was bred in the cattle pen with length 1.5m, width 0.5m and height 1.5m included its equipments. The fodder being used was BR-1 code added with phytobiotic in the flour form that mixed into it.

The research method is completely randomized design method (RAL) with factorial pattern. There were two treatments, ducks (local ducks and muscovy ducks) with phytobiotic (garlic, ginger, and kaempferia galanga) were repeated four times. The obtained data was being analyzed with variance analysis, if there is influence by treatment, then it will be continued by Truth Significant Difference (BNJ) test.

The result of the research showed that the average color of duck meats were bright and pale red and it was about 3.50 ± 0.58 till 2.25 ± 0.50 , meanwhile the muscovy duck meats were bright red and pink and it was about 3.25 ± 0.96 till 2.25 ± 0.50 ; the scent of ducks were stench and pretty stench and it was about 3.00 ± 0.82 till 2.50 ± 0.56 , meanwhile the scent of muscovy duck were stench and not stench and it was about 3.75 ± 0.50 till 3.25 ± 0.69 ; the tenderness of meat between ducks and muscovy ducks were the same that were rather chewy and chewy, the ducks tenderness were about 4.00 ± 0.00 till 3.00 ± 0.00 , meanwhile the tenderness of muscovy ducks were about 3.75 ± 0.50 till 3.00 ± 0.00 ; the favour of ducks and muscovy ducks meats were the same, the ducks were about 3.75 ± 0.96 till 3.25 ± 0.50 , meanwhile the muscovy ducks were about 3.75 ± 0.96 till 3.25 ± 0.50 . The variance analysis showed that the influence of race and adding 3% phytobiotic in fodder and its interaction has no real effect to colors, scents, and favours ($P > 0.05$). Meanwhile it showed real effect to tenderness of meat ($P < 0.05$).

By the research result, it can concluded that the adding of phytobiotic results more tender meats but still unable to change to colors, scents and favours of consumers to consume 10 months old ducks and muscovy ducks.

Keywords: Galingale, Ginger, Garlic, Turmeric.