

**KUALITAS KIMIA DAGING ITIK MANILA (*Cairina moschata*) YANG
DIBERI SILASE ECENG GONDOK (*Eichhornia crassipes*)**

RADEN AZKY FADERAHMAN

NIM: 16021015

INTISARI^{*)}

Penelitian ini dilakukan untuk mengetahui kualitas kimia daging itik Manila yang diberi silase eceng gondok. Penelitian dilaksanakan pada tanggal 7 April – 26 Mei 2020 di Unit Pelaksana Teknis (UPT) Teaching Farm Universitas Mercu Buana Yogyakarta yang berlokasi di Dusun Kaliurang, Desa Argomulyo, Kecamatan Sedayu, Kabupaten Bantul, Daerah Istimewa Yogyakarta dan di Laboratorium Nutrisi Ternak Universitas Mercu Buana Yogyakarta. Itik Manila yang digunakan dalam penelitian ini 1 ekor yang berumur 8 minggu. Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) pola searah dengan 4 perlakuan yaitu silase eceng gondok 0, 5, 10, dan 15%, dengan tiap perlakuan diulang 3 kali. Variabel yang diamati meliputi kadar air, kadar abu, kadar lemak dan kadar protein. Data yang diperoleh dianalisis menggunakan analisis variansi (ANOVA), apabila diperoleh hasil berbeda nyata maka dilanjutkan dengan uji *Duncan's Multiple Range Test* (DMRT). Hasil penelitian menunjukkan rerata kadar air secara berturut-turut adalah 78,83; 79,44; 77,57 dan 79,27%. Rerata kadar abu secara berturut-turut adalah 1,18; 1,29; 1,20 dan 1,10%. Rerata kadar lemak secara berturut-turut adalah 0,52; 0,47; 0,88 dan 0,66%. Rerata kadar protein secara berturut-turut adalah 19,47; 18,81; 20,35 dan 18,97%. Analisis variansi kadar air, kadar abu, kadar lemak, dan kadar protein daging itik Manila yang diberi silase eceng gondok menunjukkan perbedaan yang tidak nyata ($P>0,05$). Berdasarkan hasil penelitian dapat disimpulkan bahwa pemberian silase eceng gondok sampai 15 % dapat mempertahankan kualitas kimia daging itik Manila.

Kata kunci : Itik Manila, kualitas kimia, silase eceng gondok.

* Intisari Skripsi Sarjana Peternakan, Program Studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta, 2020.

**CHEMICAL QUALITY OF MUSCOVY (*Cairina moschata*) MEAT WAS
GIVEN WATER HYACINTH (*Eichhornia crassipes*) SILAGE**

RADEN AZKY FADERAHMAN
NIM : 16021015

ABSTRACT ^{*)}

This research was conducted to determine the chemical quality of Muscovy meat given a water hyacinth silage. The study was conducted on April 7 - May 26, 2020 at the Teaching Farm Technical Unit (UPT) of Mercu Buana University Yogyakarta, located in Kaliurang Hamlet, Argomulyo Village, Sedayu District, Bantul Regency, Special Region of Yogyakarta, and in the Animal Nutrition Laboratory of Mercu Buana University Yogyakarta. Muscovy used in this study were 1 tail aged 8 weeks. The research methods used a Completely Randomized Design (CRD) of pattern with 4 treatments, namely water hyacinth silage 0, 5, 10 and 15%, with each treatment was repeated 3 times. Observation variables included water content, ash content, fat content, and protein content. The data obtained were analyzed using analysis of variance (ANOVA), if the results obtained were significantly different then proceed with the *Duncan's Multiple Range Test* (DMRT). The results showed the mean water content in a row was 78.83; 79.44; 77.57 and 79.27%. The average ash content respectively was 1.18; 1.29; 1.20 and 1.10%. The average fat content in a row was 0.52; 0.47; 0.88 and 0.66%. The mean levels of protein in a row is the results of 19.47; 18.81; 20.35% and 18.97%. Analysis of variance of water content, ash content, fat content, and protein content of Muscovy meat that was given a water hyacinth silage showed no significant differences ($P > 0.05$). Based on the results of the study it can be concluded that the giving water hyacinth silage up to 15% can maintain the chemical quality of Muscovy meat.

Keywords : Muscovy, chemical quality, water hyacinth silage.

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