

PERBANDINGAN KUALITAS FISIK DAGING BURUNG PUYUH AFKIR, JANTAN DAN BETINA

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INTISARI*

Penelitian ini bertujuan untuk mengetahui perbandingan kualitas fisik antara daging burung puyuh afkir, daging burung puyuh jantan dan daging burung puyuh betina. Penelitian ini dilaksanakan pada 20 Februari sampai dengan 24 April 2020. Penelitian ini dilakukan di Laboratorium Ilmu Produksi Ternak Fakultas Agroindustri Universitas Mercu Buana Yogyakarta. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan 3 perlakuan yaitu burung puyuh afkir, jantan dan betina, masing-masing perlakuan diulang 3 kali. Masing-masing ulangan terdiri dari 1 ekor burung puyuh. Data yang diperoleh dianalisis menggunakan analisis variansi (ANOVA) dan apabila diperoleh hasil yang berbeda nyata maka dilanjutkan dengan analisis *Duncan's New Multiple Range Test* (DMRT). Variabel pengamatan meliputi pH, Daya Ikat Air (DIA), Susut Masak (*Cooking Loss*) dan Keempukan daging. Hasil penelitian menunjukkan rerata pH berturut-turut untuk daging puyuh afkir, burung puyuh jantan dan burung puyuh betina adalah 5,93; 5,93; 6,0. Rerata Daya Ikat Air (DIA) berturut-turut adalah 37,51%; 42,27%; 44,56%. Rerata Susut Masak (*Cooking Loss*) berturut-turut adalah 31,70%; 23,90%; 31,87%. Rerata Keempukan berturut-turut adalah 0,92 kg/cm²; 0,64 kg/cm²; 0,80 kg/cm². Berdasarkan hasil penelitian dapat disimpulkan bahwa kualitas fisik daging burung puyuh jantan yang terbaik.

Kata kunci : Daging, kualitas fisik, puyuh afkir, puyuh betina, puyuh jantan.

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THE PHYSICAL QUALITY COMPARISON OF SPENT, MALE AND FEMALE QUAIL MEAT

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ABSTRACT*

The purpose of the research was to know the physical quality comparison of spent, male and female quail meat. This research was conducted from February 20th, 2020 up to a April 24th, 2020. The research was conducted at the Laboratory of Animal Production Science, Faculty of Agroindustry University of Mercu Buana Yogyakarta. This research used a Completely Randomized Design with a one way pattern with 3 treatments, namely spent, male and female quail, each treatment was replicated 3 times. Each replication consisted of one quail. The data obtained were analyzed using analysis of variance (ANOVA) and if the result were significantly different then continued with the analysis of Duncan's New Multiple Range Test (DMRT). The observation variable included pH, water holding capacity (WHC), cooking loss and tenderness meat. The average pH of meat quail were 5.93; 5.93; 6.0. The water holding capacity (WHC) were 37.51%; 42.27%; 44.56%. The cooking loss were 31.70 %; 23.90%; 31.87%. The tenderness were 0.92 kg/cm²; 0.64 kg/cm²; 0.80 kg/cm². Base on the research result, it can be concluded that the physical quality of male quail meat is the best.

Key words : Female quail, male quail, meat, physical quality, spent quail.

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