

# **PENGARUH PENAMBAHAN NANOKAPSUL JUS KUNYIT PADA KUALITAS KIMIA DAGING ITIK PEKING**

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## **INTISARI\*)**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan nanokapsul jus kunyit dalam ransum terhadap kualitas kimia daging itik Peking. Penelitian ini dilaksanakan pada bulan 30 Oktober- 13 November 2019 di kandang UPT Kaliurang Desa Argomulyo, Kecamatan Sedayu, Kabupaten Bantul, DIY uji kualitas kimia dilakukan di Laboratorium Kimia Universitas Mercu Buana Yogyakarta. Metode pada penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan pola searah, 6 perlakuan yaitu (P1 AGP, P2 0%, P3 1%, P4 2%, P5 3%, P6 4%, masing-masing perlakuan di ulang 3 kali dan setiap ulangan terdiri dari 5 ekor itik. Data yang di dapat dari hasil penelitian dianalisis dengan menggunakan *Analysis Of Varienc* (ANOVA), jika ada perbedaan nyata di lanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Apabila terjadi pengaruh nyata antar perlakuan ( $P < 0,05$ ), Variabel yang di amati yaitu uji kadar air, uji kadar protein, uji kadar lemak dan uji kadar abu. Hasil penelitian untuk perlakuan P1, P2, P3, P4, dan P5 pada kadar air adalah ; P1 AGP 75,93%, P2 0% 74,32%, P3 1% 72,39%, P4 2% 69,77%, P5 3% 74,14%, P6 4% 68,35%, kadar protein ; P1 AGP 20,37%, P2 0% 19,37%, P3 1% 18,36%, P4 2% 16,56%, P5 3% 21,02%, P6 4% 19,52%. Kadar Abu ; P1 AGP 0,935%, P2 0% 1,096, P3 1% 1,10%, P4 2% 1,09%, P5 3% 3,32%, P6 4% 1,07. Kadar Lemak ; P1 AGP 9,12%, P2 0% 11,86%, P3 1% 12,14%, P4 2% 13,41%, P5 3% 12,79%, P6 4% 13,23%.

Kesimpulan : Bahwa penambahan nanokapsul jus kunyit 3% meningkatkan kadar protein dan meningkatkan kadar air, tetapi tidak mempengaruhi kadar abu dan lemak.

Kata kunci : Nanokapsul, Jus kunyit, Kualitas kimia daging, Itik peking

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# **THE EFFECT OF TURMERIC JUICE NANOCAPSULE ADDITION ON CHEMICAL QUALITY OF PEKING DUCK MEAT**

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## **ABSTRACT\*)**

This study aims to determine the effect of adding turmeric juice nanocapsules in the ration on the chemical quality of Peking duck meat. This research was conducted on 30 October - 13 November 2019 in the UPT Kaliurang, Argomulyo Village, Sedayu District, Bantul Regency, DIY. The chemical quality test was conducted at the Chemical Laboratory of MercuBuana University, Yogyakarta. This study use complete random draft (RAL) with a on way pattern, the treatment used is composed of 6 basal ration levels added ( P1 AGP, P2 0%, P3 1%, P4 2%, P5 3%, P6 4%, each treatment replicated 3 times and each replication consists of 5 ducks. The Data were analyzed by Analysis of Variance (ANOVA), if there was significant difference continued by Duncan's New Multiple Range Test (DMRT). The variables observed were water content test, protein content test, fat content test and ash content test. The results of the research for treatment P1, P2, P3, P4, and P5 at water content were; P1 AGP 75.93%, P2 0% 74.32%, P3 1% 72.39%, P4 2% 69.77%, P5 3% 74.14%, P6 4% 68.35%, protein content; P1 AGP 20.37%, P2 0% 19.37%, P3 1% 18.36%, P4 2% 16.56%, P5 3% 21.02%, P6 4% 19.52%. Ash content; P1 AGP 0.935%, P2 0% 1.096, P3 1% 1.10%, P4 2% 1.09%, P5 3% 3.32%, P6 4% 1.07. Fat level ; P1 AGP 9,12%, P2 0% 11,86%, P3 1% 12,14%, P4 2% 13,41%, P5 3% 12,79%, P6 4% 13,23%. The researched that addition of 3% turmeric juice nanocapsules increased protein content and water content, but did not affect ash and fat content.

Key words: Nanocapsules, Turmeric juice, Chemical quality of meat, Peking duck

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