PENGARUH PENAMBAHAN TEPUNG DAUN KATANG-KATANG *(Ipomoea pes-caprae)* DALAM RANSUM TERHADAP KUALITAS FISIK DAGING BROILER

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INTISARI*)

Penelitian ini bertujuan untuk mengetahui pengaruh pemberian tepung daun Katang-katang *(Ipomoea pes-caprae)* sebagai *feed additive* terhadap kualitas fisik daging ayam broiler. Penelitian ini dilakukan pada tanggal 30 Mei sampai 04 Juli 2023. Pemeliharaan ayam broiler dilaksanakan di Dusun Srontakan, Argomulyo, Sedayu, Bantul, Yogyakarta dan untuk pengujian kualitas fisik daging dilakukan pada tanggal 05 Juli sampai 21 Juli 2023 di Laboratorium Produksi Ternak Universitas Mercu Buana Yogyakarta. Materi yang digunakan dalam penelitian ini adalah 12 ekor ayam broiler dan sampel daging yang digunakan adalah daging bagian dada *(Musculus Pectoralis).* Rancangan penelitian yang digunakan adalah Rancangan Acak Lengkap (RAL) pola searah dengan empat (4) perlakuan. Perlakuan yang diberikan adalah penambahan daun Katang-katang yang terdiri dari P1 (0%), P2 (0,5%), P3 (1%),dan P4 (1,5%). Setiap perlakuan terdiri dari 4 ulangan. Variabel yang diamati meliputi nilai pH, Daya Ikat Air, susut masak dan keempukan daging. Data yang diperoleh dalam penelitian dianalisis menggunakan Analisis Variansi (ANAVA), jika terdapat perbedaan yang nyata dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT) menggunakan SPSS 25. Hasil penelitian menunjukkan pH pada P1:5,80, P2:5,87, P3:5,87 dan P4:5,90. Daya ikat air pada P1:38,60%, P2:32,07%, P3:37,60% dan P4:33,72%. Susut Masak pada P1:39,30%, P2:39,29%, P3:38,62% dan P4:37,84%. Keempukan daging pada P1:0,53 Kg/cm2, P2:0,41 Kg/cm2, P3:0,44 Kg/cm2 dan P64:0,59 Kg/cm2. Berdasarkan hasil penelitian dapat disimpulkan bahwa pemberian tepung daun Katang-katang dalam ransum tidak mempengaruhi kualitas fisik daging broiler yang meliputi pH, Daya Ikat Air, Susut masak dan Keempukan.

Kata kunci : Ayam broiler, kualitas fisik, tepung daun Katang-katang.

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THE EFFECT OF *Ipomoea pes-caprae* LEAF MEAL IN RATION ON MEAT PHYSICAL QUALITY OF BROILER

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ABSTRACT*)

This study aimed to determine the effect of *Ipomoea pes-caprae* leaf meal in ration on meat physical quality of broiler. This research was conducted from May 30th to July 4th, 2023. Broiler chicken rearing was carried out in Srontakan hamlet, Argomulyo, Sedayu, Bantul, Yogyakarta and for testing the physical quality of meat from July 5th to July 21st, 2023 was carried out at Livestock Production Laboratory, University of Mercu Buana Yogyakarta. The material used in this study was 12 broilers and the meat sample used was breast meat (*Musculus Pectoralis*). This study used a Completely Randomized Design (CRD) in a one-way pattern consisting of 4 treatments and 3 replications. The treatment given was the addition of Katang-katang leave consisting of P1 (0%), P2 (0.5%), P3 (1%), and P4 (1.5%). Each treatment consisted of 4 replications. The observed variable included pH value, water holding capacity, cooking losses and meat tenderness. The data obtained in the study were analized by Analysis Of Variance (ANOVA). If there were significant differences to be continued by *Duncan's New Multiple Range Test* (DMRT) was performed using SPSS 25. The result showed that the pH was at P1:5.80, P2:5.87, P3:5,87 and P4:5,90. Water holding capacity at P1:38.60%, P2:32.07%, P3:37.60% and P4:33.72%. Cooking losses at P1:39.30%, P2:39.29%, P3:38.62% and P4:37.84%. Meat tenderness at P1:0.53 Kg/cm2, P2:0.41 Kg/cm2, P3:0.44 Kg/cm2 and P64:0.59 Kg/cm2. Based on the result of the study it could be concluded that the giving of Katang-katang leaf meal in the ration did not affect on physical quality of broiler meat which include of pH, Water Holding Capacity, Cooking Loss and Tenderness.

Keywords: Broiler, physical quality, Katang-katang leaf meal.

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