

**THE EFFECT OF LEVEL TURMERIC NANOCAPSULE IN RATIONS  
ON ORGANOLEPTIC QUALITY OF MALE LOCAL DUCK MEAT**

**TANTI ROSIDA**  
**14021084**

**Abstract\*)**

This study aimed to determine the quality of organoleptic/sensory of boiled duck meat. It used an experimental method with a Completely Randomized Design with Unidirectional Pattern with 7 treatments and 3 repetitions, with treatment (0%, 1%, 2%, 3%, 4%, 5%, 6%) turmeric nanocapsul. The organoleptic testing by panelists was conducted one day in the TPHP laboratory of University Mercu Buana Yogyakarta. The meat sample used was taken from the right breast section of the *Pectoralis superficialis* muscle. Variables observed in this study included (aroma, color, texture, tenderness, taste, acceptability). The results showed that the administration of turmeric nanocapsule levels in rations on duck meat significantly affected ( $P < 0.05$ ) on the color, texture, tenderness, taste and acceptability of meat, but did not affect the aroma. The administration of turmeric nanocapsule levels in the rations 0-3% could affect consumer acceptance (meat acceptability) to the organoleptic quality of duck meat.

Keywords: Duck, turmeric nanocapsule level, organoleptic quality (sensory)

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