

**PENGARUH PENAMBAHAN NANOKAPSUL JUS KUNYIT DALAM
RANSUM TERHADAP KUALITAS FISIK DAGING
ITIK LOKAL JANTAN**

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INTISARI*

Tujuan penelitian ini adalah untuk mengetahui pengaruh penambahan nanokapsul jus kunyit dalam ransum terhadap kualitas fisik daging itik lokal jantan. Penelitian ini dilaksanakan pada tanggal 11 April sampai 29 Mei 2019 di Dusun Samben, Desa Argomulyo, Kecamatan Sedayu, Kabupaten Bantul, Yogyakarta. Ransum yang digunakan yaitu B (ransum basal yang tidak ditambah nanokapsul/kontrol) dan N (ransum basal dengan penambahan nanokapsul jus kunyit 4%). Penelitian ini menggunakan rancangan acak lengkap. Metode yang dipakai adalah eksperimen dengan 2 perlakuan dan 5 ulangan. Setiap ulangan terdiri dari 4 ekor itik lokal jantan. Data dianalisis dengan menggunakan *Uji-t*. Variabel yang diamati adalah nilai pH, daya ikat air, susut masak, dan keempukan. Hasil penelitian untuk perlakuan ransum basal dan perlakuan ransum ditambah nanokapsul jus kunyit untuk nilai pH adalah: 6,68 dan 6,60; daya ikat air: 32,00 % dan 53,29%; susut masak: 36,3% dan 33,5%; keempukan: 1,21 kg/cm² dan 1,16 kg/cm². Berdasarkan hasil penelitian disimpulkan bahwa penambahan nanokapsul jus kunyit 4% mampu meningkatkan daya ikat air dan menurunkan susut masak, tetapi tidak mampu mempengaruhi nilai pH daging dan keempukan.

Kata kunci: itik lokal jantan, jus, kunyit, nanokapsul, kualitas fisik daging.

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THE EFFECT OF TURMERIC JUICE NANOCAPSULE IN RATION ON MEAT PHYSICAL QUALITY OF MALE LOCAL DUCK

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ABSTRACT*

The objective of this research was to find the effect of turmeric juice nanocapsule in ration on meatphysical quality of male local duck. This research was conducted on April 11th to May 29th 2019 in Samben, Argomulyo village, Sedayu district, Bantul, Yogyakarta. Ration used was B (basalt ration which did not add 4% nanocapsule) and N (basalt ration which added 4% turmeric juice nanocapsule). This research was used Completely Randomized Design. The method used was eksperimental with two treatments and five replications. Every replication consist of 4 male local ducks. Data were analyzed with T-test. The variabel observed were pH value, water holding capacity, cooking loose, and tenderness. The result from ther research for used basalt ration and basalt ration which added turmeric juice nanocapsule for pH value were : 6,68 and 6,60; water holding capacity: 32,00 % and 53,29%; cooking loose: 36,3% and 33,5%; tenderness: 1,21 kg/cm² and 1,16 kg/cm². The result from the research concluded that turmeric juice nanocapsule 4% be able increase water holding capacity and decrease cooking loose but did not influence pH value and tenderness.

Keywords: male local duck, turmeric, juice, nanocapsule, meat physical quality.

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