

**KUALITAS FISIK DAGING ITIK MANILA (*Cairina moschata*)
BERDASARKAN UMUR POTONG YANG BERBEDA**

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INTISARI*

Penelitian ini bertujuan untuk mengetahui kualitas fisik daging itik Manila dengan melihat nilai pH, daya ikat air, susut masak dan keempukan berdasarkan umur potong yang berbeda. Penelitian ini dilaksanakan pada tanggal 02 Juli – 10 Agustus 2020 di Laboratorium Produksi Ternak, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta. Rancangan percobaan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan pola searah terdiri dari 5 perlakuan yaitu itik Manila umur pemotongan 8 minggu, 10 minggu, 12 minggu, 14 minggu dan 16 minggu, masing-masing perlakuan diulang 3 kali. Variabel yang diamati meliputi nilai pH, daya ikat air, susut masak dan keempukan daging. Data dianalisis dengan analisis variansi, apabila hasil analisis variansi berbeda nyata maka dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Hasil penelitian menunjukkan rerata nilai pH secara berturut-turut untuk P1, P2, P3, P4 dan P5 adalah 6,23; 5,90; 5,93; 6,17 dan 6,10%. Rerata nilai daya ikat air adalah 29,74; 29,02; 27,02; 25,30 dan 23,92%. Rerata nilai susut masak adalah 50,67; 40,00; 42,67; 44,00 dan 44,00%. Rerata nilai keempukan adalah 0,81; 0,84; 0,85; 1,04 dan 1,12 kg/cm². Hasil analisis variansi menunjukkan bahwa perlakuan umur potong yang berbeda memberikan pengaruh yang berbeda tidak nyata ($P>0,05$) terhadap nilai pH dan susut masak namun memberikan pengaruh yang berbeda nyata ($P<0,05$) terhadap keempukan dan daya ikat air. Berdasarkan hasil dari penelitian yang telah dilakukan maka dapat disimpulkan bahwa daging itik Manila (*Cairina moschata*) memiliki kualitas fisik daging yang terbaik pada umur pemotongan 10 minggu.

Kata kunci : Itik Manila, daging, kualitas fisik, umur potong.

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**PHYSICAL QUALITY OF MANILA DUCK (*Cairina moschata*)
MEAT BASED ON DIFFERENT SLAUGHTER AGE**

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ABSTRACT*

This study aims to determine the physical qualities of Manila ducks meat by looking at the pH, water holding capacity, cooking loss and tenderness value based on different slaughter age. This research was conducted on 02 July – 10 August 2020 in the Livestock Production Laboratory, Faculty of Agroindustry, University of Mercu Buana Yogyakarta. The experimental design used is Completely Randomized Design (CRD) with one way pattern consisting of five treatments, namely Manila ducks cutting age eight weeks, ten weeks, twelve weeks, fourteen weeks and sixteen weeks, each treatment was repeated three times. Observational data includes pH, water holding capacity, cooking loss and meat tenderness value. The data was analyzed by analysis of variance, if the result of variance analysis is significantly different it will be tested by *Duncan's New Multiple Range Test* (DMRT). The results of research showed that the mean pH value for P1, P2, P3, P4 and P5 were respectively 6.23; 5.90; 5.93; 6.17 and 6.10%. The mean value of water holding capacity is 29.74; 29.02; 27.02; 25.30 and 23.92%. The mean value of cooking loss is 50.67; 40.00; 42.67; 44.00 and 44.00%. The mean value of tenderness is 0.81; 0.84; 0.85; 1.04 and 1.12 kg/cm². The results of the analysis of variance showed that different cutting age treatments had non significant effect ($P > 0,05$) on the pH value and cooking loss but had a significantly different effect ($P < 0,05$) on tenderness and water holding capacity. Based on the results of the research that has been done, it can be concluded that Manila ducks meat (*Cairina moschata*) has the best physical quality of meat at ten weeks of slaughtering.

Key words: Manila ducks, meat, physical quality, slaughter age.

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