

KUALITAS KIMIA DAGING PUYUH DAN PUYUH AFKIR

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INTISARI *)

Tujuan dari penelitian ini adalah untuk mengetahui kualitas kimia daging puyuh pedaging jantan, betina dan puyuh petelur afkir. Penelitian dilakukan pada tanggal 16 Juli sampai dengan 19 September 2020 meliputi persiapan alat dan bahan serta proses pengujian sampel di Laboratorium Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta. Daging puyuh yang digunakan dalam penelitian ini meliputi puyuh pedaging jantan, puyuh pedaging betina dan puyuh petelur afkir. Rancangan penelitian yang digunakan dalam penelitian adalah Rancangan Acak Lengkap (RAL) pola searah dengan 3 perlakuan yaitu P1 puyuh pedaging jantan, P2 puyuh pedaging betina, dan P3 puyuh petelur afkir yang masing-masing perlakuan diulang 3 kali sehingga diperoleh 9 satuan percobaan. Variabel yang diamati adalah kadar air, kadar protein, kadar lemak, dan kadar abu daging. Data hasil penelitian dianalisis dengan analisis variansi, apabila terdapat perbedaan yang nyata dilanjut dengan uji *Duncan's New Multiple Range Test* (DMRT). Hasil penelitian menunjukkan rerata kadar protein berturut-turut P1, P2, dan P3 adalah 15,08; 17,70 dan 11,94%. Rerata kadar lemak 1,18; 1,25 dan 2,47%. Rerata kadar air 72,25; 70,73 dan 73,61%. Rerata kadar abu berturut adalah 1,74; 1,51 dan 1,60%. Hasil penelitian menunjukkan bahwa jenis burung puyuh memberikan pengaruh yang nyata ($P < 0,05$) terhadap kadar protein dan kadar lemak namun memberikan pengaruh tidak nyata ($P > 0,05$) terhadap kadar air dan kadar abu. Dari hasil penelitian dapat disimpulkan bahwa daging burung puyuh pedaging betina mempunyai kualitas kimia yang terbaik.

Kata kunci : Daging puyuh, puyuh pedaging jantan, puyuh pedaging betina, puyuh petelur afkir, kualitas kimia.

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THE CHEMICAL QUALITY OF QUAIL AND SPEND QUAIL MEAT

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ABSTRACT*)

The purpose of this study was to determine the chemical quality of quail meat for male, female and spend quails. The research was conducted on July 16 to September 19, 2020, covering the preparation of tools and materials and the sample testing process at the Animal Husbandry Laboratory, of the Faculty of Agro-Industry, Mercu Buana University Yogyakarta. The quail meat used in this study included male meat quail, female broiler quail and spend quail. The research design used in the study was a Completely Randomized Design (CRD) with a one way direction 3 treatments, namely P1 male meat quail, P2 female broiler quail, and P3 spend quail, each treatment was repeated 3 times so that 9 experimental units were obtained. The variables observed were moisture content, protein content, fat content and ash content meat. The research data were analyzed by analysis of variance, if there were significant differences, it was continued with Duncan's Multiple Range Test (DMRT). The results showed that the mean protein content of P1, P2, and P3 respectively were 15.08; 17.70 and 11.94%. The average fat content was 1.18; 1.25 and 2.47%. The average moisture content was 72.25; 70.73 and 73.61%. The mean ash content were 1.74; 1.51 and 1.60%, respectively. The results showed that quail species had a significant effect ($P < 0.05$) on protein content and fat content but had no significant effect ($P > 0.05$) on moisture and ash content. From the research results, it can be concluded that the female quail has the best meat chemical quality.

Key words: Quail meat, female quail, male quail, spend quail, chemical quality.

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