

**PENGARUH NANOKAPSUL KUNYIT DALAM AIR MINUM  
TERHADAP KUALITAS KARKAS DAN SENSORIS DAGING AYAM  
KUB**

**MUHAMMAD HERI GUNAWAN**  
**NIM : 190210087**

**INTISARI\*)**

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan nanokapsul kunyit terhadap kualitas karkas dan sesoris daging ayam Kampung Unggul Balitbangtan (KUB). Penelitian ini dilaksanakan pada tanggal 3 Maret – 8 Juni 2023 di Desa Sorolaten, Sidokarto, Godean dan Laboratorium kimia, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta. Materi penelitian yang digunakan adalah ayam KUB 100 ekor, dan menggunakan 10 kadang yang terisi perkadang sebanyak 5 ekor dan nanokapsul kunyit. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah yang terdiri dari 5 perlakuan nanokapsul kunyit pada air minum yaitu P1 (0%), P2 ( 2%) P3 (4%), P4 (6%) dan P5 (8%), masing-masing dilakukan pengulangan sebanyak 4 kali. Variabel yang diamati yaitu kualitas karkas (bobot dan persentase : karkas, dada, paha, punggung dan sayap) dan uji sensoris (warna, rasa, aroma, tekstur, keseluruhan). Data dianalisis dengan menggunakan *Analysis of variance* (ANOVA) apabila terdapat perbedaan nyata diuji lanjut dengan *Duncan's Multiple Range Test* (DMRT). Hasil penelitian menunjukkan perlakuan pemberian nanokapsul kunyit yang dicampurkan pada air minum ayam KUB dengan persentase P1 (0%); P2 (2%); P3 (4%); P4 (6%); dan P5 (8%) dalam uji kualitas karkas berat hidup, berat karkas persentase karkas : dada, paha, sayap, punggung dan Sensoris berbeda tidak nyata berdasarkan hasil penelitian yang dilakukan dapat disimpulkan bahwa penambahan nanokapsul kunyit pada air minum sampai 8% tidak berpengaruh nyata pada kualitas karkas dan sensoris daging ayam KUB. Berdasarkan hasil penelitian yang telah dilakukan dapat disimpulkan bahwa penambahan nanokapsul kunyit sampai 8% dalam air minum tidak merperngaruhi kualitas karkas dan sensoris daging ayam KUB

Kata kunci : Ayam KUB, nanokapsul kunyit, kualitas karkas, sensoris daging

---

\*) Intisari Skripsi Mahasiswa, Program Studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta, 2024

# **THE EFFECT OF TURMERIC NANOCAPSULE IN DRINKING WATER ON CARCASS QUALITY AND MEAT SENSORY PROPERTIES OF KUB CHICKEN**

**MUHAMMAD HERI GUNAWAN**

**NIM : 190210087**

## ***ABSTRACT*** \*)

This study aimed and to determine the effect of turmeric nanocapsules on the quality of carcass and chicken meat accessories of Kampung Unggul Balitbangtan (KUB). This research will be carried out on March 3 – June 8, 2023 in Sorolaten Village, Sidokarto, Godean and Chemical Laboratory. University Faculty of Agroindustry, Mercu Buana Yogyakarta. The research material used was 100 KUB chickens, and used 10 coop filled with cage as many as 5 heads and turmeric nanocapsules. This study used a Complete Randomized Design (CRD) one way pattern consisting of 5 turmeric nanocapsules in drinking water treatments, namely P1 (0%), P2 (2%), P3 (4%), P4 (6%) and P5 (8%), each of which was repeated 4 times. The variable observed were carcass quality (weight and percentage: carcass, chest, thighs, back and wing) and sensory test (color, taste, smell, texture, overall). Data were analyzed using Analysis of variance (ANOVA) if there is a noticeable difference, it is further tested with Duncan's Multiple Range Test (DMRT). The results of the study showed the treatment of turmeric nanocapsule mixed in KUB chicken drinking water with a percentage of P1 (0%); P2 (2%); P3 (4%); P4 (6%); and P5 (8%) in carcass quality test live weight, carcass weight carcass percentage : chest, thigh, wings, back and sensory based on the results of the research conducted, it can be concluded that the addition of turmeric nanocapsules to 8% drinking water has no real effect on the quality of carcass and sensory of KUB chicken meat. Based on the results of research it would be concluded that the addition of turmeric nanocapsules up to 8% in drinking water did not affect the carcass and meat sensory properties of KUB chicken meat

Keyword : KUB chicken, turmeric nanocapsules, carcass quality, meat sensory

---

\*) *Abstract Student Thesis, Animal Husbandry Study Program, Faculty of Agroindustry, Mercu Buana Yogyakarta University 20224*