

**PENGARUH PENGGUNAAN MIKROORGANISME LOKAL DALAM  
RANSUM TERHADAP KUALITAS FISIK DAGING KELINCI  
PERANAKAN FLEMISH GIANT JANTAN**

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**INTISARI<sup>\*)</sup>**

Penelitian ini bertujuan untuk mengetahui pengaruh penggunaan mikroorganisme lokal nasi dan nasi ditambah nutrisi lele pada fermentasi bekatul terhadap kualitas fisik daging kelinci Peranakan Flemish Giant jantan. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan 3 macam perlakuan masing masing terdiri dari 3 ulangan. Materi yang digunakan adalah kelinci jantan Peranakan Flemish Giant jantan lepas sapih, bekatul, dan mikroorganisme lokal. Variabel yang diamati pada penelitian ini adalah nilai pH daging, daya ikat air, susut masak dan keempukan daging. Mikroorganisme yang dicampurkan dalam ransum adalah masing-masing perlakuan P1 : Rumput lapangan 42% + Bungkil kedelai 8% + bekatul tanpa fermentasi 50%, P2 : Rumput lapangan 42% + Bungkil kedelai 8% + bekatul di fermentasi MOL nasi 50%, P3 : Rumput lapangan 42 % + Bungkil kedelai 8% + bekatul di fermentasi MOL nasi + nutrisi lele 50%. Data hasil penelitian dianalisis dengan analisis Variansi (ANOVA) apabila berbeda nyata dilanjutkan dengan uji *Duncan's Multiple Range Test* (DMRT). Hasil penelitian menunjukkan pH daging kelinci P1 (6,11); P2 (6,10); P3 (6,16). Daya Ikat Air (DIA) P1 (11,42%); P2 (22,32%); P3 (20,68%). Susut masak P1 (44,11%); P2 (42,13%); P3 (41,53%). Keempukan P1 (2,28<sup>a</sup> kg/cm<sup>2</sup>); P2 (2,57<sup>b</sup> kg/cm<sup>2</sup>); P3 (2,25<sup>a</sup> kg/cm<sup>2</sup>). Berdasarkan hasil penelitian ini dapat disimpulkan bahwa penggunaan mikroorganisme lokal dalam ransum belum mampu mempengaruhi nilai pH, Daya Ikat Air (DIA), dan Susut Masak daging kelinci, namun cenderung mampu meningkatkan keempukan daging kelinci.

**Kata Kunci : Kelinci, kualitas fisik daging, mikroorganisme lokal**

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**THE EFFECT OF LOCAL MICROORGANISMS IN RATION ON  
PHYSICAL QUALITY OF MALE CROSSBREED FLEMISH GIANT  
RABBIT MEAT**

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**ABSTRACT<sup>\*)</sup>**

The purpose of the research was to determine the effect of local microorganisms from rice and rice plus nutrition from catfish on bran fermentation in ration on physical quality of male crossbreed Flemish Giant rabbit meat. This research was subject to one-way Completely Randomized Design (CRD) with three treatments each with three replicates. The observed variables were meat pH, water holding capacity, cooking loss and meat tenderness. The Microorganism mixed in the ransum were treatments eachly P1: field grasses 42% + Soybean meal 8% + bran without 50% fermentation, P2: field grasses 42% + Soybean 8% + bran in fermentation of rice MOL 50% rice, P3: field grasses 42% + Soybean meal 8% + bran in fermentation of rice MOL + 50% catfish nutrition. The result of research data were analyzed by analysis of variance (ANOVA) and if there any different continued with Duncan's Multiple Range Test (DMRT). Result showed that pH of the rabbit meat was non significant P1 (6.11); P2 (6.10); P3 (6.16). Water holding capacity (WHC) of rabbit meat was non significant P1 (11.42%); P2 (22.32%); P3 (20.68%). Cooking loss of rabbit meat was non significant P1 (44.11%); P2 (42.13%); P3 (41.53%). Meat tenderness was significant P1 (2.28<sup>a</sup> kg/cm<sup>2</sup>); P2 (2.57<sup>b</sup> kg/cm<sup>2</sup>); P3 (2.25<sup>a</sup> kg/cm<sup>2</sup>). Based on the results of this research it can be concluded that the use of local microorganism does not affect pH, water holding capacity, cooking loss physical quality of male crossbreed Flemish Giant rabbit meat, but it tends to be able to increase the tendency of rabbit meat.

**Key words : Rabbit meat, physical quality, local microorganisms**

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