

THE INFLUENCE OF NATURAL DOUGH INGREDIENT AND SLAUGHTERING AGE ON PHYSICAL QUALITY OF DUCK MEAT

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ABSTRACT^{*)}

This research aimed to determine the interaction between natural dough ingredient and slaughtering age on the physical quality of duck meat. This research was conducted on February 2 to May 9, 2018. This research was conducted in Science and Meat Technology Laboratory of Animal Husbandry Gadjah Mada University and Chemical Laboratory of Mercu Buana Yogyakarta University. This research used Completely Randomized Design (CRD) that 4 x 2 factorial pattern with 3 replications. The first factor was the usage of natural dough ingredient (pineapple, papaya, kiwi, and control). The second factor was the slaughtering age of duck meat (young duck aged 8 – 12 months and spent duck aged of 24 – 30 months). The data were analyzed using Analysis of Variance (ANOVA). If there was a significant difference and then continued by Duncan's New Multiple Range Test (DMRT). The variable observed were pH, water holding capacity, cooking loss, and tenderness. The result showed that there was not interaction between the factors of giving natural dough ingredient and slaughtering age on physical quality of duck meat. The result of this study indicated that factor of natural dough ingredient showed significant difference ($P < 0.05$) to the pH, water holding capacity and cooking loss of duck meat. Slaughtering age factor showed non significant difference ($P > 0.05$) of the pH, cooking loss, tenderness and water holding capacity of duck meat. Based on the result of this study could be concluded that the usage of natural ingredient for pineapple, papaya, and kiwi fruit has not effectively used in duck meat up to 30 months of age.

Keywords: duck meat, physical quality, natural dough ingredient, slaughtering age

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