THE EFFECT OF FERMENTED TOFU DREG IN RATION ON CHEMICAL QUALITY OFNATIVE CHICKEN (Gallus domesticus) MEAT

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ABSTRACT*)

This research has purpose to know the effect of tofu dreg fermented with Rhizophus sp. in ration on chemical quality of native chicken meat. Research preparation on date 15 to 31 January 2018 includes making fermentedtofu dregin Chemistry Laboratory Faculty of Agroindustry University of Mercu Buana Yogyakartaand manufacture research enclosure. The study was conducted from February 1, 2018 to 30, April 2018 at Bekelan hamlet, Sidorejo village, Lendah, KulonprogoRegency. On date April 30 to May 14, 2018 to test meat samplesin Chemical Laboratory Cv. Chem-Mix Pratama Yogyakarta. This study used a Completely Randomized Design (RAL) of one way pattern, the treatments used consisted of 5 levels of fermented tofu lees(P1 = 0% ATF, P2 = 5% ATF, P3 = 10% ATF, P4 = 15%, dan P5 = 20% ATF), each treatments was repeated 3 times and each replicate consisted of 5 chickens. The data were analyzed using Analysis of Variance (ANOVA), the significant difference by Duncan's New Multiple Range Test (DMRT). Variable observed were water content, fat content and protein content. Research result to show level tofu significant effect (P<0,05) on water content, fatcontent and protein content on native chicken meat. Based on the results of the study it can be concluded that the of tofu dreg fermented at the level of 10% in the ration produced the best chemical quality of native chicken meat.

Keywords: Native chicken, chemical quality of meat, tofu dreg fermentation.

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