

**PENGARUH SUBSTITUSI KONSENTRAT DENGAN TEPUNG SILASE
KEONG MAS (*Pomacea canaliculata*) TERHADAP KUALITAS FISIK
DAGING AYAM KAMPUNG**

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INTISARI*

Penelitian ini dilakukan bertujuan untuk mengetahui pengaruh substitusi konsentrat dengan tepung silase keong mas (*Pomacea canaliculata*) terhadap kualitas fisik daging ayam kampung. Penelitian ini dilaksanakan pada tanggal 4 Maret sampai 4 November 2018. Penelitian ini dilaksanakan di Laboratorium Ternak Program Studi Peternakan Universitas Mercu Buana Yogyakarta dan Kelompok Ternak Sawung Maju Berbah. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan masing-masing empat ulangan. Sampel yang digunakan adalah 32 ekor ayam kampung yang dijadikan dalam 4 perlakuan yaitu penambahan tepung silase keong 0%, 9%, 18%, dan 27%. Data dianalisis dengan menggunakan *Analysis of Variance* (ANOVA), jika ada perbedaan nyata dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Variabel pengamatan meliputi pH daging, keempukan daging, susut masak daging (*cooking loss*), dan daya ikat air (DIA). Rerata uji pH daging secara berturut-turut untuk K1, K2, K3, K4 adalah 6,09; 6,03; 5,86 dan 6,01. Rerata susut masak berturut – turut adalah 32,92; 35,93; 32,57 dan 32,02%. Rerata keempukan daging secara berturut – turut adalah 2,25; 2,27; 2,40 dan 2,20 kg/cm². Rerata DIA berturut – turut adalah 22,09; 23,89; 19,68 dan 28,05%. Berdasarkan hasil penelitian dapat disimpulkan bahwa pemberian 27% tepung silase keong mas substitusi dengan konsentrat dalam pakan menunjukkan kualitas fisik daging ayam kampung yang terbaik.

Kata kunci : Ayam kampung, tepung silase keong mas, kualitas fisik daging

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**THE EFFECT OF CONCENTRATE SUBSTITUTION WITH GOLDEN
SNAIL (*Pomacea canaliculata*) SILAGE MEAL ON PHYSICAL
QUALITY OF KAMPONG CHICKEN MEAT**

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ABSTRACT*

This research was conducted to determine the effect of concentrate substitution with golden snail (*Pomacea canaliculata*) silage meal on physical quality of kampong chicken meat. This research implemented on March until November 2018. This research was funded in livestock laboratory farm courses Mercu Buana University of Yogyakarta and farm group Ternak Sawung Maju Berbah. The experimental design used completely randomized design data analyzed by one way analyzed of varian pattern, each treatments were repeated 4 times. The samples used were 32 kampong chickens culled to be divided into 4 treatments golden snail silage meal 0%, 9%, 18%, and 27%. The data were analyzed by using Analysis of Variance (ANOVA), significantly different from the result obtained when the test continued with Duncan's Multiple Range Test (DMRT). Observation variable include the pH of the meat, meat tenderness, cooking loss, and water holding capacity (WHC). Average pH value of meat for K1, K2, K3, K4 is 6,09; 6,03; 5,86 dan 6,01. The mean cooking loss 32,92; 35,93; 32,57 dan 32,02%. The mean meat tenderness 2,25; 2,27; 2,40 dan 2,20 kg/cm². The mean WHC 22,09; 23,89; 19,68 dan 28,05%. Based on the results of the study it was conclude that the giving 27% golden snail silage meal as a substitution of the concentrate in fodder that show the physical meat quality kampong chicken was the best.

Keywords : Kampong chicken, golden snail silage meal, meat physical quality

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