

# **PENGARUH LAMA PEREBUSAN TERHADAP KANDUNGAN NUTRIEN TEPUNG USUS KELINCI**

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## **INTISARI\***

Penelitian ini bertujuan untuk mengetahui pengaruh lama perebusan terhadap kandungan nutrisi tepung usus kelinci. Penelitian ini dilaksanakan pada tanggal 31 Maret–30 April 2019 di Laboratorium Nutrisi Ternak, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) pola searah dengan tiga perlakuan, masing-masing perlakuan terdiri tiga ulangan. Faktor yang digunakan adalah lama perebusan 0, 15 dan 30 menit. Data dianalisis dengan menggunakan *Analysis of Variance* (ANOVA), jika ada perbedaan nyata dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DMRT). Variabel yang diamati yaitu kadar air, kadar abu, kadar protein kasar, kadar lemak kasar, kadar serat kasar, dan BETN. Hasil penelitian menunjukkan lama perebusan berpengaruh nyata ( $P < 0,05$ ) terhadap kandungan nutrisi tepung usus kelinci yaitu nilai kadar BK P0 94,68%, P1 92,81%, dan P2 92,93%, nilai kadar Abu P0 2,40%, P1 3,24%, dan P2 2,88%, nilai kadar PK P0 28,90%, P1 23,54%, dan P2 24,71%, nilai kadar LK P0 15,85%, P1 17,81%, dan P2 20,64%, nilai kadar SK P0 44,33%, P1 47,44%, dan P2 47,65% serta nilai BETN P0 8,48%, P1 7,94%, dan P2 6,82%. Berdasarkan hasil penelitian dapat disimpulkan bahwa kandungan nutrisi tepung usus kelinci yang paling baik pada perlakuan lama waktu perebusan 30 menit.

Kata kunci : Tepung usus kelinci, kandungan nutrisi, lama perebusan

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\*Intisari Skripsi Sarjana Peternakan, Program Studi Peternakan, Fakultas Agroindustri, Universitas Mercu Buana Yogyakarta, 2019.

# **THE EFFECT OF BOILING TIME ON NUTRIENT CONTENT OF RABBIT INTESTINE MEAL**

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## **ABSTRACT\***

This study aims to determine the effect of boiling time on nutrient content of rabbit intestine meal. This research was conducted on March 31 - 30 April 2019 at the Animal Nutrition Laboratory, Faculty of Agroindustry, Mercu Buana Yogyakarta University. This study used a Completely Randomized Design (CRD) with oneway pattern as the three treatments, each treatment consisted of three replications. The factors used are boiling time of 0, 15 and 30 minutes. Data were analyzed using *Analysis of Variance* (ANOVA), if there were significant differences followed by *Duncan's New Multiple Range Test* (DMRT). The variables observed were water content, ash content, crude protein content, crude fat content, crude fiber content, and NFE. The results showed that boiling time had a significant effect ( $P < 0.05$ ) on the nutrient content of rabbit intestinal flour, namely the value of BK P0 content 94.68%, P1 92.81%, and P2 92.93 %, the value of ash content P0 2,40%, P1 3.24%, and P2 2.88%, PK content P0 28.90%, P1 23.54%, and P2 24.71 %, LK content values P0 15.85%, P1 17.81%, and P2 20.64%, the grades of SK P0 44.33%, P1 47.44%, and P2 47.65% and the value of NFE P0 8.48%, P1 7.94%, and P2 6.82%. Based on the results of the study it can be concluded that the nutrient content of rabbit intestine is the best at the treatment time of 30 minutes boiling time.

Keywords : Rabbit intestine meal, nutrient content, boiling time

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\*Abstract Thesis of S1 Animal Husbandry, Animal Husbandry Program, Faculty of Agroindustry, University of Mercu Buana Yogyakarta, 2019.