ABSTRACT

THE EFFECTIVENESS OF KECOMBRANG FLOWER POWDER (*Nicolaia speciosa* Horan) POWDER AS PRESERVATIVE ON CHEMICAL ASPECTS OF BROILER MEAT

By

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High nutrient content, complete, and balanced nutrient of the meat is a good medium for microbial growth, so the broiler meat is a perishable foodstuffs. Physical and chemical changes in the meat can be used as a parameter changes in the quality of meat. The purpose of this study was to determine the effect of flour kecombrang flower powder as a preservative on chemical aspects of broiler meat.

This research was conducted in on 26 September – 9 October the Laboratory of Animal Production and Animal Nutrition Laboratory of the Department of Animal Husbandry, Faculty of Agriculture, University of Lampung. Treatment using a completely randomized design (CRD) with four treatments and five replications. The treatment consisted of concentration powder of kecombrang flower 0%, 2%, 4% and 6%. BNT test showed significant effect (P < 0.05) on water content, and no significant effect (P < 0.05) on the protein content and fat content of broiler meat.

*Keywords:* Kecombrang flowers, broiler meat, moisture content, protein content, fat content.