

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 oktober 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.