

ABSTRAK

PENGARUH SUBSTITUSI TEPUNG DAUN SINGKONG TERFERMENTASI TERHADAP KUALITAS FISIK DAGING DADA AYAM JOPER

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Penelitian ini bertujuan untuk mengetahui pengaruh substitusi tepung daun singkong terfermentasi *Aspergillus niger* terbaik terhadap kualitas fisik daging dada ayam joper umur 8 minggu, meliputi nilai pH, DIA, dan susut masak. Penelitian ini dilaksanakan pada Januari—Maret 2022 di Laboratorium Nutrisi dan Pakan Ternak, Jurusan Peternakan, Fakultas Pertanian, Universitas Lampung dan Laboratorium Lapang Terpadu, Fakultas Pertanian, Universitas Lampung. Penelitian ini menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (0%, 5%, 10%, 15%, dan 20%) tepung daun singkong terfermentasi *Aspergillus niger* yang diulang 4 kali dengan total 20 unit petak percobaan, masing-masing unit berisi 4 ekor ayam joper tanpa dibedakan jantan ataupun betina. Peubah yang diamati meliputi nilai pH, DIA, dan susut masak. Data yang diperoleh dianalisis menggunakan *analysis of variance* (ANOVA) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa perlakuan substitusi tepung daun singkong terfermentasi *Aspergillus niger* 0%, 5%, 10%, 15%, dan 20% tidak berpengaruh nyata ($P>0,05$) terhadap nilai pH, DIA, dan susut masak daging dada ayam joper umur 8 minggu. Substitusi daun singkong terfermentasi *Aspergillus niger* hingga taraf 20% masih dapat ditoleransi oleh ayam joper, dengan perolehan rata-rata nilai pH 6,04—6,11, nilai DIA 55,08—60,97%, dan susut masak 19,02—19,04%.

Kata kunci : Ayam joper, daun singkong, DIA, pH, dan susut masak.

ABSTRACT

THE EFFECT OF FERMENTED CASSAVA LEAF FLOUR SUBSTITUTION ON PHYSICAL QUALITY OF JOPER CHICKEN BREAST

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This study aimed to determine the effect of substitution of the best fermented cassava leaf flour on *Aspergillus niger* on the physical quality of Joper chicken breast meat at 8 weeks of age, including pH values, DIA, and cooking loss. This research was conducted in January—March 2022 at the Nutrition and Animal Feed Laboratory, Department of Animal Husbandry, Faculty of Agriculture, University of Lampung and Integrated Field Laboratory, Faculty of Agriculture, University of Lampung. This study used a completely randomized design (CRD) with 5 treatments (0%, 5%, 10%, 15%, and 20%) fermented cassava leaf flour *Aspergillus niger* which was repeated 4 times with a total of 20 experimental plot units, each unit contains 4 joper chickens without distinguishing males or females. The observed variables included the value of pH, DIA, and cooking loss. The data obtained were analyzed using analysis of variance (ANOVA) at a significance level of 5%. The results showed that the substitution treatment of fermented cassava leaf flour *Aspergillus niger* 0%, 5%, 10%, 15%, and 20% had no significant effect ($P>0,05$) on the pH value, DIA, and cooking loss of joper chicken breast. 8 weeks old. The substitution of fermented cassava leaves of *Aspergillus niger* to a level of 20% can still be tolerated by joper chicken, with the acquisition of an average pH value 6,04—6,11, DIA value 55,08—60,97%, and cooking loss 19,02—19,04%.

Keywords: Joper chicken, cassava leaves, DIA, pH, and cooking loss.