ABSTRAK

DAYA IKAT AIR, SUSUT MASAK DAN *HARDNESS* PADA PUYUH JANTAN DENGAN PEMBERIAN MULTIENZIM DAN SPIRULINA PADA RANSUM KOMERSIL YANG DISUBSTITUSI DEDAK

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Penelitian ini bertujuan untuk mengetahui pengaruh penambahan multienzim dan spirulina terhadap daya ikat air, susut masak dan *hardness* pada puyuh jantan yang diberi ransum komersil substitusi dengan dedak. Penelitian dilaksanakan pada September--Oktober 2025, di Rumah Puyuh Mandiri, Kecamatan Kemiling, Kota Bandar Lampung. Desain penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan dan 5 ulangan. Masing-masing ulangan terdiri atas 10 ekor dengan total 200 ekor menggunakan puyuh jantan. Perlakuan yang diberikan yaitu P0: ransum basal, P1: ransum basal + multienzim 0,0001 g/kg, P2: ransum basal + spirulina 0,5%, P3: ransum basal + spirulina 0,5% + multienzim 0,0001 g/kg. Data dianalisis dengan *Analysis of Variance* (Anova) dan uji lanjut Beda Nyata Terkecil (BNT). Hasil penelitian ini menunjukkan bahwa penambahan multienzim dan spirulina pada ransum berpengaruh nyata ($P<0,05$) dalam performa daya ikat air, namun tidak berpengaruh nyata ($P>0,05$) terhadap susut masak dan *hardness*. Perlakuan dengan suplementasi multienzim, spirulina, maupun kombinasi keduanya menghasilkan nilai daya ikat air yang sama baiknya dan lebih tinggi dibandingkan kontrol.

Kata kunci: Kualitas daging, multienzim, puyuh jantan, spirulina

ABSTRACT

WATER HOLDING CAPACITY, COOKING LOSS, AND HARDNESS OF MALE QUAILS SUPPLEMENTED WITH MULTIENZYMES AND SPIRULINA IN A COMMERCIAL DIET WITH RICE BRAN SUBSTITUTION

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This study aimed to determine the effect of multienzyme and spirulina supplementation on water holding capacity, cooking loss, and hardness of male quail fed a commercial ration substitution with rice bran. The research was conducted from September to October 2025 at Rumah Puyuh Mandiri, Kemiling District, Bandar Lampung City. The experiment was arranged in a Completely Randomized Design (CRD) consisting of four treatments with five replications. Each replicate comprised 10 birds, with a total of 200 male quails utilized in this study. The treatments were as follows: P0: basal ration, P1: basal ration + 0.0001 g/kg multienzyme, P2: basal ration + 0.5% spirulina, and P3: basal ration + 0.5% spirulina + 0.0001 g/kg multienzyme. Data were analyzed using Analysis of Variance (Anova) followed by the Least Significant Difference (LSD) test. The results showed that the supplementation of multienzyme and spirulina in the ration had a significant effect ($P < 0.05$) on water holding capacity, but had no significant effect ($P > 0.05$) on cooking loss and hardness. Treatments supplemented with multienzymes, spirulina, or their combination resulted in similar water-holding capacity values and were higher compared to the control.

Keywords: Male quail, meat quality, multienzyme, spirulina