***Effects of Agarwood Leaf Extract (Grynops verteegii) at Different Levels on the Quality of Broiler Meat Maintained in Heat Stress Conditions***

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***ABSTRACT***

This study aims to determine the effect of giving agarwood leat extract as a source of antioxidants on the quality of broiler meat that is maintained under conditions of high temperature environmental stress. The content that plays a role in overcoming stress conditions in broilers in agarwood leaf extract is the content of the active compound agarospirol. The research mmethod uses a completely randomized design RAL and Analysis of Variance (ANOVA) experimental method, using 200 broilers aged 25 days divided into 4 treatment groups with different levels of agarwood levels of agarwood leaf extract namely P0 (control), P1 (250 mg/ kg body weight), P2 (300mg/ kg body weight), P3(350mg/ kg body weight) with 5 replictions and each test contains 10 broilers. The parameters observed were pH value, tenderness, water holding capacity, cooking losses, protein and fat. The results showed that the addition of agarwood extract *(Grynops verteegii)* had no significant effect (P>0,05) on the pH value, tenderness, water holding capacity, cooking losses, protein and fat. The results of the study concluded that the addition of agarwood extract *(Grynops verteegii)* in feed could not effect the quality of broiler meat.

Keyword :*Broiler, Agarwood Extract, Heat Stress, Meat Quality*