

***Effect of Fermented Mulberry Leaf (*Morus alba L*) Feed on Abdominal Fat
Carcass Percentage and Organs in Super Chicken***

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ABSTRACT

*This study aims to determine the addition of fermented mulberry leaf flour (*Morus alba L.*) in feed to the percentage of carcass, abdominal fat, and internal organs of Super Kampung Chicken. The use of cow rumen fluid as fermented mulberry leaves can reduce the crude fiber content. The research method applied is Completely Randomized Design (CRD). Each treatment had 5 replications so that there were 100 super free-range chickens. The treatments used consisted of P0 as control (without mulberry leaf powder), P1 (2%), P2 (4%), and P3 (6%). The test parameters consisted of Final Body Weight, Feed Consumption, Carcass Percentage, Abdominal Fat, and Internal Organs of Super Kampung Chicken. This research uses Analysis of Variance (ANOVA). The results showed that the use of fermented mulberry leaf flour using cow rumen fluid in feed rations at levels of 2% (P1), 4% (P2) and 6% (P3) did not have a significant effect ($P > 0.05$) on body weight, final body weight, percentage of carcass, abdominal fat, and internal organs of super free-range chicken.*

Keywords: *Super chicken, fermented mulberry leaf flour, final body weight, carcass percentage, abdominal fat, and internal organs.*