

Effect of Addition Banana Weevil Enriched with β -glucan Fiber from *Saccharomyces cerevisiae* on Feed to Physical Quality of Broiler Meat

Muhammad Ilham Hanafi

Study Program of Poultry Business Management

Departement of Animal Husbandry

ABSTRACT

*This study aims to determine the effect of adding banana weevil flour enriched with β -glucan fiber from *Saccharomyces cerevisiae* to feed on the physical quality of broiler meat. The research method used a completely randomized design and analysis of variance, this study used 200 DOC consisting of 5 treatments and 4 replications. Each replication contains 10 tails. The level of β -glucan administration from *Saccharomyces cerevisiae* with banana weevil flour was P0 (control); P1 (25 ppm); P2 (50 ppm); P3 (75 ppm); and P4 (100 ppm). The treatment started from the age of 16 days to 37 days. Physical quality test was carried out with thigh meat samples. Physical quality test data were analyzed by unidirectional pattern variation analysis and if there was a difference in average, it was further tested with Duncan's Multiple Range Test. The results of the physical quality test on broiler chicken meat showed that the addition of banana weevil flour enriched with β -glucan fiber from *Saccharomyces cerevisiae* in the feed on the physical quality of broiler meat was not significantly different ($P>0.05$) on the pH value, water holding capacity, reduced cooking and tenderness. The results of the study concluded that the addition of banana weevil flour enriched with β -glucan fiber from *Saccharomyces cerevisiae* in feed on the physical quality of broiler meat did not affect the physical quality of broiler meat.*

Keyword : *Broiler Meat, Physical quality test, Banana Weevil, β -glucan, *Saccharomyces cerevisiae*.*