THE EFFECT OF FERMENTED SHRIMP HEAD FLOUR ON THE CHEMICAL QUALITY OF HYBRID DUCKS
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ABSTRACT

The experiment was conducted to evaluate fermented shrimp shell waste flour use Trichoderma viride in the ration feed quality of hybrid duck meat. The research parameters were fat content, protein content, and meat pH. The method used is an experimental method with Completely Randomized (CRD), consisting of 5 treatments The design was carried out 4 times so that 20 units were obtained, with a total of 8 hybrid ducks per unit, so this study used 193 dod, with P0 treatment (control). ; P1 (7% fermented shrimp head flour); P2 (14% fermented shrimp head flour); P3 (15 ml MOL shrimp head); P4 (14% shrimp shell flour and 15 ml MOL shrimp head). Data analysis using ANOVA. The results showed that fermented shrimp shell flour had a significant effect (P<0.05) on fat content, protein content and had no significant effect (P>0.05) on meat pH. The application of fermented shrimp shell flour in the ration feed on the quality of hybrid duck carcasses at a rate of 7% to 14% can activate the concentrate.

Key words *: Hybrid Duck, Shrimp Scalp Waste Fermentation, Meat Chemical Quality Test.*