THE EFFECT OF THE USE OF RABAL PROBIOTIC FERMENTED* AZOLLA *FLOUR ON QUAIL PERFORMANCEGROWER PHASE TO THE BEGINNING OF LAYER

Wahyu Setiawan
Poultry Business Management Study Program
Department of Animal Husbandry

ABSTRACT

This study was conducted to determine the effect of using fermented Azolla *flour with probiotic yeast and lactobacillus sp. (RABAL) on the performance of quail from the Grower phase to the beginning of the Layer. This research was carried out in various livestock cages at the Jember State Polytechnic using 160 quails aged 15 days. This study used a completely randomized design (CRD) experimental method with 4 treatments and 5 replications (8 quails in each replication). The data obtained were analyzed by Analysis of Variance (ANOVA). If there are significantly different results (P < 0.05), then proceed with the Ducan multiple range test (DMRT). The treatments were, P0 (without* Azolla*), P1 (2.5%* Azolla*), P2 (5%* Azolla*) and P3 (7.5%* Azolla*). The parameters measured were the initial age of laying eggs (days), body weight gain, consumption and feed conversion. The results of analysis of variance showed that the addition of RABAL probiotic fermented* Azolla *flour with different concentrations had a significant effect on early egg laying age, but had no significant effect on body weight gain, consumption and feed conversion. It can be concluded that the use of fermented* Azolla *flour in feed up to 7.5% had a significant effect on the early age of laying quail eggs, but had no significant effect on body weight gain, consumption and conversion of quail feed from the Grower phase to the beginning of the Layer.*

***Keywords** : Quail,* Azolla *flour, fermentation, RABAL probiotic, Grower performance. Initial Layer.*