

## **UTILIZATION OF FERMENTED SHRIMP HEAD FLOUR ON THE QUALITY OF MEAT DUCKS**

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### **ABSTRAK**

*This study aims to determine the effect of adding fermented shrimp shell flour in the ration to the quality of duck meat. This research was conducted at the Jember State Polytechnic campus. The research was carried out for 1 month. With a population of 200 ducks, one day old, with the type of broiler strain Gungsi 88. As treatment, the control or comparison ration was added with fermented shrimp head, namely P0 feed ration (concentrate + bran + oil + premix + corn); P1 (Feed with the addition of molasses as much as 15 ml/kg); P2 (Feed with the addition of fermented shrimp shell flour as much as 7%); P3 (Feed with the addition of 14% fermented shrimp shell flour); P4 (Feed with the addition of fermented shrimp shell flour as much as 14% and feed with the addition of molasses as much as 15 ml/kg). The changes observed included testing the chemical quality of duck meat, testing the physical quality of duck meat, duck performance, and duck carcass. With 5 treatments and 4 replications 5 times to get 20 units, with a total of 8 hybrid ducks in each unit. Data analysis using ANOVA. The results of this study showed that the addition of fermented shrimp shell flour in the feed had no significant effect ( $P>0.05$ ) on water holding capacity, cooking loss and tenderness. Provision of fermented shrimp shell flour and 15 ml/kg mole of shrimp shell waste in the feed on the quality of hybrid duck meat can replace 7% to 14% concentrate*

**Keywords:** *Hybrid Duck, Fermented Shrimp Scalp Flour, Physical Quality Test of Meat.*