

THE EFFECT OF THE USE OF FERMENTED AZOLLA FLOUR (*Azolla microphylla*) RABAL PROBIOTICS ON THE PHYSICAL QUALITY OF QUICK EGGS

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ABSTRACT

The purpose of this study was to evaluate the physical characteristics of quail eggs that were fed along with azolla fermented probiotic RABAL flour. Aneka Ternak Politeknik Negeri Jember conducted this study from June to August 2022 throughout a three-month period. This study employed a completely randomized design (CRD) factorial pattern with variables P0 (azolla flour not added), P1 (azolla flour addition of 2.5%), P2 (azolla flour addition of 5%), and P3 (azolla flour addition of 7.5%). The variance-based statistical analysis of the research data was followed by the Duncan Multiple Range Test (DMRT) if there was a significant distinction between the treatments ($P>0.05$). The outcomes demonstrated that the addition of 2.5% RABAL probiotic fermented azolla flour significantly changed the color of the egg yolk. Azolla flour fermented with RABAL probiotics was added, but it had no appreciable impact on egg weight, egg yolk index, egg albumen index, or shell thickness..

Keywords : Quail, Azolla, Fermentation, RABAL Probiotic, Egg physical quality