Physical Quality of Carcass and pH Value of Broiler Chicken Meat was Slaughtered with Difference of Stunning Time

Muh. Rofiq
Poultry Bussines Management Study Program
Departement of Animal Husbandry

ABSTRACT

The purpose of this research to know the physical quality of the carcass if reviewed from SNI, quality pH value of chicken meat and to know the best duration of stunning time to obtain good the physical quality of the carcass and good pH value of chicken meat with difference duration of stunning time. The research methods of this research is Completely Randomized Design with 3 treatments and 6 replications, consists of slaughter with durations of stunning time 0 seconds (P0), 6 seconds (P1), and 10 seconds (P2). The research result show that duration of giving electric current up to 10 seconds for broiler stunning in the broiler slaughter process gave results not significant (P>0,05) between treatments, both precentage of bleed out, carcass wholeness, carcass discoloration, and pH value of meat was be produced. Durations of stunning time up to 10 seconds still gives results precentage of bleed out, carcass wholeness, and pH value of meat in normal conditions, but quality of carcass color is not good.

Key words: *Broiler Carcass, pH Value of Meat, Duration of Stunning Time*