

Evaluation of The Physical Quality Carcass and Broiler Meat From Traditional Slaughterhouse in Jember Regency

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ABSTRACT

This study aims to determine the physical quality of carcass and broiler meat from traditional slaughterhouses in Jember Regency. This research used survey method with purposive sampling technique. Observation of carcass quality is based on SNI, while testing the physical quality of meat, the pH value uses a pH meter. The analysis used is statistical and descriptive. The results showed that the carcass quality of the traditional landfill cuttings in Jember Regency was in the second and third quality values, while the pH value of the meat ranged from 6.29 to 6.50 with an average pH value of 6,42..

Keywords: *Carcass Physical Quality, Broiler Meat, Traditional Slaughterhouse*