THE EFFECT OF MIX FEED ADDITIVE (Bile Acid and Yeast Saccharomyces cerevisae) ON DUCK FEED FOR PHYSICAL QUALITY OF MEAT

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ABSTRACT

The purpose of this study was to determine the effect of addition (bile acid and yeast saccharomyces cerevisae) to the feed on the physical quality of duck meat and to determine the optimal concentration of (bile acid and yeast Saccharomyces cerevisae) in feed. Using an experimental method with a completely randomized design (CRD), using 4 treatments and 5 replications, each replication consisted of 10 ducks, so it required 200 ducks. The treatments used consisted of P0 as a control (without bile acid and yeast Saccharomyces cerevisae), P1 with a dose (1 g/kg of feed), P2 with a dose (2 g/kg of feed), and P3 with a dose (3 g/kg of feed). feed). The parameters observed consisted of abdominal fat, water holding capacity, cooking loss, pH and organoleptic quality test. The results of the study used (Analysis of Variance (ANOVA) and continued Duncan test. The results showed the addition of bile acid and yeast Saccharomyces cerevisae) had a significant effect. on meat pH and odor in duck meat and had no significant effect on the percentage of abdominal fat, water holding capacity, cooking losses.

Keywords: Duck, Bile Acid, Yeast Saccharomyces cerevisae, Physical Quality Of Meat, Abdominal Fat, Organoleptic