

***THE EFFECT OF ADDITIONAL EXTRACT STARS (*Averrhoa Bilimbi L.*)
ON THE PHYSICAL QUALITY OF MEAT DUCK MEAT ON AGE 6 – 8
WEEK***

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ABSTRACT

*This study aims to determine the effect of starfruit (*Averrhoa bilimbi L.*) on the physical quality of broiler duck meat on pH, water holding capacity, cooking loss, and tenderness. The material used was wuluh starfruit juice (*Averrhoa bilimbi L.*) and ducks. This research method is an experiment using a completely randomized design (CRD) with a unidirectional pattern, each of which is repeated 5 times. The first factor is concentration (0ml/l, 5ml/l, 10ml/l, and 15ml/l). The variables observed in this study were the physical quality of the duck meat on pH, water holding capacity, cooking loss, and tenderness. Then the Analysis of Variance (ANOVA) test was performed. If the results of the analysis of this study are real or very real, a Duncan Multiple Range Test (DMRT) further test is carried out to find out how big the difference is. Based on the results, it was shown that the addition of various concentrations of star fruit juice (*Averrhoa bilimbi L.*) in drinking water on the physical quality of broiler duck meat had no significant effect ($P > 0.05$) on pH and tenderness of duck meat but had a significant effect on the research variable power tie water and reduce cooking duck meat. The conclusion of this study is that the physical quality of duck meat that was given the addition of star fruit (*Averrhoa Bilimbi L.*) in drinking water with a concentration of 5ml/l (P1) was the best treatment with a high water holding capacity of 56.10% and a low cooking loss rate. namely 37.39%, this demonstrates that the physical quality of broiler ducks is significantly impacted by the water holding capacity and cooking loss.*

Keywords: Starfruit, Duck Meat, Physical Quality