

***EFFECT OF GARLIC ADDITION (*Allium sativum*) ON THE INTERIOR
QUALITY OF SALTED CHICKEN EGGS***

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ABSTRACT

*This study aims to find out the influence of soaking salt water and garlic (*Allium sativum*) on the interior quality of purebred chicken eggs. This research method uses a complete randomized design (RAL) experimental method and analysis of variance (ANOVA) using 200 eggs with a length of soaking for 7 days which is divided into 4 soaking treatments with different concentrations of garlic addition namely P0 (control without the addition of garlic), P1 (addition of garlic 12.5% of the amount of saturated salt solution), P2 (garlic addition of 25% of the amount of saturated salt solution) , and P3 (addition of garlic 37.5% of the amount of saturated salt solution) with 5 repeats and each replay contains 10 eggs. The parameters observed in this study were the percentage of egg weight, high air cavity, egg white index, egg yolk index, pH value, and haugh unit. The results of the study of egg immersion through the process of salting with the addition of garlic showed that different concentrations had a real effect on the index of egg whites, egg yolk index, and pH value, while the three parameters had no real effect on the percentage of egg weight, haugh unit and high air cavity.*

*Key words: Chicken egg breed, Salt, Garlic (*Allium sativum*)*