

Physical Quality Of Purebred Chicken Eggs In Jember

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ABSTRACT

This researched intended to understand the physical quality of purebred chicken eggs in Jember. The data was analyzed by using statistic data analysis with providing mean data and t test. The subject of this research was eggs from both traditional and supermarket. The parameters observed in this study were eggs index, air cavity, eggs white index, eggs yolk index, Haugh unit, and yolk color. The results showed that there was no differences in the egg index between eggs from traditional markets and supermarkets, there were no differences in air cavities between eggs in traditional and supermarket, and there were no differences in egg yolk index between traditional and supermarkets' eggs. The differences were found in the index of egg whites between traditional and supermarket market eggs, there were also differences in Haugh units between traditional market eggs and supermarkets and there were differences in egg yolk color between traditional markets and supermarket eggs. The conclusion of this study is that there are differences in the index of egg whites, haugh units and yolk colors in bulk and packaged eggs. Besides, in the egg index, air cavity and egg yolk index there was no differences either in bulk or packaged eggs. therefore, eggs which were from traditional markets would have the same quality as eggs which were from supermarkets. This is due to differences in age of different eggs and egg storage period.

Keywords: *physical quality, purebred chicken egg.*