

**PHYSICAL QUALITY AND MICROBIOLOGY OF CHICKEN
CARCASSES ABANDONED LAYERS IN TRADITIONAL
POULTRY HOUSE IN JEMBER REGENCY**

M. Hilda Anggalika

Poultry Business Management Study Program
Animal Husbandry Department

ABSTRACT

This study aims to evaluate the physical and microbiological quality of abandoned laying hens produced from traditional Poultry Slaughterhouses (RPU) in Jember Regency in 5 sub-districts with 15 locations. This research was conducted by sampling at the traditional Poultry Slaughterhouse and tested at the Jember State Polytechnic Laboratory. The study was conducted in September with 15 samples of meat at a traditional poultry slaughterhouse. Sampling of abandoned laying hens was carried out randomly in each sub-district, there were 3 locations of traditional poultry slaughterhouses. The samples used were discarded layer chicken breasts for physical quality testing and thighs for microbiological testing. The treatments were P1 (Ambulu Subdistrict), P2 (Balung Subdistrict), P3 (Kencong Subdistrict), P4 (Sukowono Subdistrict), P5 (Rambipuji District). Parameters observed in the physical quality test were pH value, water holding capacity, cooking loss, tenderness and microbiological test using total plate count (TPC) analysis. This study used a completely randomized design (RAL) method with 5 treatments and 3 replications. The data were analyzed by Analysis of Variance (ANOVA) if there was a significant difference ($P < 0.05$), then the Duncan Multiple Range Test (DMRT) was continued. The results of this study showed that the physical quality of rejected laying hens was affected by the Poultry Slaughterhouse and the microbiological quality tested by the TPC showed very significant results with the highest contamination being $2,57 \times 10^5$ cfu/g in the traditional RPU in Balung sub-district to the lowest $1,32 \times 10^5$ cfu/g in the traditional RPU in Kencong sub-district.

Keywords: *laying Chickens, poultry slaughterhouse, meat quality test, total plate count*