

**THE EFFECT OF CHITIN ADDITION WASTE
ON THE PHYSICAL QUALITY OF MEAT DUCKS
(*Anas platyrhynchos domestica*)**

Sholikatun Nimah
Poultry Business Management Study Program
Department of Animal Science

ABSTRACT

This study aims to determine the effect of the provision of chitin addition waste on the quality of broiler duck (*Anas Platyrhynchos Domestica*) meat on pH value, cooking loss, water holding capacity and tenderness. The method used was a completely randomized design (CRD) which consisted of 5 treatments. Each repetition was 4 times so that 20 units were obtained, with a total broiler of 5 ducks per unit, so this study used 100 ducks, with P0 (basal feed)), P1 (concentrate basal feed add 0.2% chitin waste), P2 (concentrate basal feed add 0.4% chitin waste), P3 (concentrate basal feed add 0.6% chitin waste), and P4 concentrate basal feed add 0.8% chitin waste. Data analysis used ANOVA and BNT follow-up test. The results showed that the provision of chitin manufacturing waste had a significant effect ($P>0.05$) on water holding capacity at the level of 0.6% waste administration and meat tenderness. It can be concluded giving chitin production waste can improve the quality of broiler duck meat, giving it at a level of 0.6% can increase the water holding capacity of duck meat and have a significant effect on meat tenderness.

Key words: ducks, meat, physical quality of meat, chitin production waste