

THE EFFECT OF FROM FERMENTATION MIXED TOFU DREGS AND RICE BRAND IN RATING ON THE PHYSICAL QUALITY OF SUPER JAVA CHICKEN MEAT

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ABSTRACT

This study aims to determine the effect of fermenting tofu dregs and rice bran in the ration on the physical quality of super java chicken meat. This research was carried out in the cage owned by Merdeka Select Mr. Arif for 2 months with a population of 100 chickens, the type of super free-range chicken from TEFA Poultry Breeding and Hatchery, Jember State Polytechnic. This study used a Completely Randomized Design (CRD). The treatments were P0 (100% basal ration), P1 (90% basal ration + 10% tofu & rice bran fermentation), P2 (85% basal ration + 15% tofu & rice bran fermentation), P3 (Giving 80% basal ration + tofu dregs fermentation & 20% rice bran). Observations observed were chicken performance, physical quality test, duck carcass and lymphoid organ weight. Maintenance using 4 treatments and 5 replications obtained 20 units, so that each bulkhead unit contained 5 super free-range chickens. The results of the study concluded that the addition of a mixture of fermented tofu dregs and rice bran in the ration on cooking loss test, water holding capacity test and meat pH had no significant effect ($P>0.05$, but significantly affect the water content in the meat ($P<0,05$).

Key words: Super Java Chicken, Tofu Dregs Fermentation of Tofu Dregs, Physical Quality Test of Meat