The Quality of Chemical of Chicken Super Native Ungkep Ready To Cook with Addition Eggshell Nano Calcium Lactate

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ABSTRACT

The purpose of this study was to determine the effect of the addition of nano calcium eggshell on the chemical quality of ready-to-cook ungkep super native chicken meat. The materials of this research include breast meat of super native chicken, nano calcium lactate egg shells, shallots, garlic, turmeric, ginger, galangal, candlenut, coriander, sugar, salt, palm oil, monosodium glutamate, and water. This study used a completely randomized design (CRD) with 5 treatments and 3 replications. The treatments of adding nano calcium lactate to egg shells include P1 (0%), P2 (0.15%), P3 (0.30%), P4 (0.45%), and P5 (0.60%) of the total meat. Parameters observed included moisture, protein, fat, ash, carbohydrate, and calcium content. Data analysis of the results of the chemical test of ungkep super native chicken meat with the addition of nano calcium lactate of egg shells used Analysis of Variance and if there is a difference in the mean, continued with Duncan's New Multiple Range Test. The results showed that the fortification of nano calcium lactate of egg shells could affect the chemical quality of the ungkep meat of super native chicken. Different levels of nano calcium lactate fortification of eggshells can reduce the moisture content by 2,67% and fat content by 2,53% and increase the protein content by 3,65%; carbohydrate content by 9,55%; ash content by 31,39%; and calcium content of 400%.

***Keywords**: super native chicken, ungkep cooking, eggshell, nano calcium lactate, chemical quality*