THE EFFECT OF FERMENTATION OF WHITE SHELL (Allium sativum L) ON FATY LEVELS AND BROILER MEAT PROTEINS

Heri Safi'i
Poultry Business Management Study Program
Department of Animal Husbandry

ABSTRACT

Garlic is the name of the plant of the genus Allium as well as the name of the tuber produced. Chemical ingredients that are useful for medicinal ingredients in garlic are sativine (a chemical compound that has the power to accelerate cell growth and tissue growth and can stimulate the formation of nerves), allicin (a compound that is efficacious as an antibiotic), hereatrin, saponin, nicotinic acid which is a nature hypotensive, diallydisulfide as an anti-worm, vitamins A, B, C, and D, and phosphorus. This study aims to determine the effect of fermented garlic (allium sativum l) on the chemical quality of broiler meat and determine the best level of fermented garlic administration in broiler chicken drinking water. This activity uses a completely randomized design data analysis (CRD) with 4 treatments 5 replications. Each repetition consists of 10 broilers so that it requires 200 broilers. The level of fermented garlic given was P0 = Maximum control water without garlic, P1 = 2 ml / 1 liter of water, P2 = 4 ml / 1 liter of water, P3 = 6 ml / 1 liter of water. The parameters of this research are meat water content (%), meat fat (%), meat protein (%). Broiler meat chemical quality test data at 35 weeks were statistically analyzed using anova test and the results were not significantly different (P> 0.05) on the meat moisture content parameters (%), and the results had a very significant effect (P <0.01) on meat fat parameters (%), and there are results that have a significant effect (P <0.05) on meat protein parameters (%). From this study it can be concluded that the provision of fermented garlic in drinking water can reduce levels of fat in broiler.

Key Words: *Garlic, Fermentation, Broiler, Meat chemical content*