

Addition of Pseudomonas Putida Bioemulsifier in Effervescent Tablet Form to Carcass Percentage, Carcass Physical Quality, Abdominal Fat and Broiler Quail Giblets

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ABSTRACT

This study aims to determine the effect of adding effervescent bioemulsifier (BE) tablets from Pseudomonas putida through drinking water on carcass percentage, carcass physical quality, abdominal fat, and giblets. This study used 200 Golden quails which were divided into 4 treatments, and 5 replicates using 10 quails per repetition. The treatment consisted of P0 = control drinking water without bioemulsifier, P1 = 0.1 g (BE) /L drinking water, P2 = 0.2 g (BE) /L drinking water, and P3 = 0.3 g (BE) /L drinking water. Parameters observed included carcass percentage, abdominal fat percentage, giblet percentage, cooking loss, and degree of acidity (pH). The experiment was conducted from week 3 to week 5, data analysis used ANOVA with a Completely Randomized Design (CRD). If significantly different, proceed with the Duncan Multiple Range Test (DMRT). The results of the study added the bioemulsifier bacteria Pseudomonas putida in the form of effervescent tablets soluble in drinking water had a significant ($P < 0.05$) effect on carcass percentage with the highest value reaching 68.29% and the highest degree of acidity (pH) reaching 5.91%. The results of this study can be interpreted that the addition of Pseudomonas putida bioemulsifier has an potentially on increasing the percentage of carcass and the degree of acidity (pH) of broiler quail, because the addition of fat digestion emulsifier becomes more optimal energy so that livestock growth becomes better and can produce high carcass percentage values.

Keywords: *quail, bioemulsifier, effervescent tablets, carcass, pseudomonas putida.*