

**Addition of Mujair Fish Oil and Noni Fruit Extract to Mojosari
Ducks Feed on Egg Quality at Different Storage Times**
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ABSTRACT

Eggs are one of the foods that contain proteins, amino acids, vitamins and minerals that are balanced and beneficial for human health. The aim of this study was to determine the effect of egg storage time on the internal quality of eggs with the addition of additional ingredients. In this study there were 4 treatments, namely P0 (no addition of tilapia oil and noni fruit extract to the diet), P1 (addition of MIM + EBM each 0.5%), P2 (addition of MIM + EBM each 0.75%), P3 (addition of MIM + EBM each 1%) with 5 replications. For the internal quality test, 80 eggs and 20 eggs per treatment were used at 0, 7, 14 and 21 days of age. The data obtained were then analysed using a completely randomised design using SPSS (Statistical Package for the Social Science) and, if there was a significant effect, it was further analysed using DMRT (Duncan Multiple Range Test) at the 5% level. The conclusion of this study showed that the addition of selenium-rich fish oil and noni fruit extract as antioxidants had a significant effect on the weight shrinkage parameter of duck eggs stored for 21 days and had no significant effect on the yolk index value, egg white index, yolk pH, egg white pH and Haugh unit value of duck eggs stored for different times.

Keywords: *tilapia fish oil, noni fruit, laying ducks, internal egg quality, egg storage time*