

**THE EFFECT OF THE USE AZOLLA FLOUR
PROBIOTIC PROBIOTIC RABAL (*Saccharomyces and Lactobacillus*)
FERMENTATION ON QUALITY PERFORMANCE
LAYERS PHASE**

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ABSTRACT

*This research was conducted to determine the effect of using azolla flour fermented by probiotic RABAL (*Saccharomyces and Lactobacillus*) on the performance of layer phase quails. This research was conducted at the Jember State Polytechnic Animal Husbandry using 160 quails aged 43 days. This study used a completely randomized design experiment (CRD) with 4 treatments and 5 replications (8 quails in each replication). The data obtained was analyzed by Analysis of Variance (ANOVA). If there are significantly different results ($P < 0.05$), then proceed with the Duncan Multiple Range Test (DMRT). The treatments given were, P0 (without azolla), P1 (2.5% azolla), P2 (5% azolla) and P3 (7.5% azolla). Parameters measured were feed consumption, feed conversion, egg production and egg weight gain. The results of ANOVA analysis of variance showed that the addition of RABAL fermented azolla flour had no significant effect on feed consumption, feed conversion, egg production and egg weight. The conclusion that can be drawn from this study is the use of probiotic RABAL fermented azolla flour up to 7.5% in feed does not have a significant effect on increasing the performance of layer phase quails but also does not make it negative where the resulting performance is still the same and not much different from existing standards.*

Keywords : quail, azolla flour, fermentation, rabal probiotics, layer performance, layer phase