Synbiotics Of Prebiotics And Fermented Snail Meat Probiotic Candidates On Physical Performance Of Meat Native Chicken Super

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ABSTRACT

The purpose of this study was to determine the effect of prebiotic synbiotics and fermented snail meat probiotic candidates on the physical performance of super native chicken meat and determine the concentration of prebiotic synbiotics and fermented snail meat probiotic candidates on the physical performance of super native chicken meat. The research method used was a Complete Randomized Design (RAL) consisting of 4 treatments and 5 repeats, so that there were 20 units with 10 super native chickens each. The treatment given is P0 = control, P1 = feed ration + synbiotic 5 ml, P2 = feed ration + synbiotic 10 ml, and P3 = feed ration 15 ml. The data obtained were analyzed with the ANOVA table, if the results of the study were significantly different, then further tested using the DMRT test. The parameters studied are pH, water binding, cooking shrinkage, and meat tenderness. The results of this study showed that the synbiotic administration of peanut shell extract prebiotics and fermented snail meat probiotics was significantly different (P<0.05) against cooking loss, but had no real effect (P>0.05) on the pH value, water binding, and tenderness of super native chicken meat. Giving synbiotics from peanut shell extract prebiotics and fermented snail meat probiotics by giving 5 ml/kg of feed can reduce the value of cooking losses.

Keywords : *Native chicken super, synbiotic,fermented snail, peanut shell, physical qualities of meat*