

***Effect of Soaking Time of Cocoa Leaf (*Theobroma Cacao L.*) and Shelf Life Solution on Physical Quality of Broiler Eggs***

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**ABSTRACT**

*This study aims to determine the effect of soaking using cocoa leaf extract on the physical quality of chicken eggs. This study used an experimental method with a Complete Randomized Plan (RAL) of one factor, long soaking with cocoa leaf extracts, namely P0 (without soaking), P1 (soaking for 12 hours), P2 (soaking for 24 hours), and P3 (soaking for 36 hours). Observation of egg quality was carried out at the shelf life of 0, 7, 14, and 21 days. The data obtained were analyzed using ANOVA (Analysis of Variance), and if there were real differences, it was continued by the DMRT test (Duncan Multiple Range Test) at the 0.01 level. The results showed the treatment had a significant effect ( $P < 0.01$ ) on the white egg index (IPT), yolk index (IKT), pH, weight percentage, the height of the air cavity, and haugh unit (HU). However, the treatment was not significantly different ( $P > 0.01$ ) on the yolk color. The conclusion of this study shows that soaking of eggs in cocoa leaf extract can slow down the quality of eggs to a shelf life of 21 days.*

*Keywords: Cocoa Leaf Extract, Long Soaking Time, Physical Quality, Chicken Eggs*