

***THE EFFECT OFF ADDING EDAMAME (Glycine Max (L) Merril)
ISOFLAVONE CONCENTRATE AND LEMURU (Sardinella
Lemuru) FISH OIL IN FEED ON THE CHEMICAL
QUALITY OF QUAIL EGGS***

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ABSTRACT

This research was conducted to determine the chemical quality of quail eggs that were given the addition of edamame isoflavone concentrate and lemuru fish oil to the feed. This study used a Completely Randomized Design (CRD) by administering different edamame isoflavone concentrates and lemuru fish oil, namely P0 (without the addition of edamame isoflavone concentrate and lemuru fish oil) P1 (addition of 0.5% edamame isoflavone concentrate and 2% lemuru fish oil) P2 (addition of 1% edamame isoflavone concentrate and 2% lemuru fish oil) P3 (addition of 0.5% edamame isoflavone concentrate and 4% lemuru fish oil) P4 (addition of 1% edamame isoflavones and 4% lemuru fish oil). A total of 140 laying quails aged 100 days will be randomly divided into 5 treatments with each treatment repeated 4 times so that there are 20 units with a total of 7 laying quails per unit. Research data were analyzed using the Duncan Multiple Range Test (DMRT) if available significant differences between treatments. The results showed that the addition of edamame isoflavone concentrate and lemuru fish oil had a significant effect on the protein and cholesterol levels of quail eggs, but had no significant effect on the fat content of quail eggs. The conclusion of this study that the addition of edamame isoflavone concentrate and lemuru fish oil at 1% and 2% is enough to increase the protein content of quail eggs and the addition of 1% and 4% can reduce the colesterol levels of quail eggs.

Keyword : *Quail, Isoflavone Edamame Concentrate, Lemuru Fish Oil, Egg Chemical Quality*