EFFECT OF FEEDING FILTRATES (Achatina fullica) FERMENTED FROM RICE WASHING WATER ON THE PHYSICAL QUALITY OF SUPER VILLAGE CHICKEN MEAT

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ABSTRACT

The aim of this research was to determine the effect of giving snail filtrate (Achatina Fullica) fermented from rice washing water on the physical quality of super free-range chicken meat and to determine the concentration of giving snail filtrate fermented from rice washing water on the physical quality of super free-range chicken meat. The research method used was a Completely Randomized Design (CRD) consisting of 4 treatments and 5 replications, so that there were 20 units with 10 super village chickens each. The treatments given were P0 = control, P1 = feed ration + 5 ml snail filtrate, P2 = feed ration + 10 ml snail filtrate, and P3 = feed ration + 15 ml snail filtrate. The data obtained were analyzed using the ANOVA table. If the research results were significantly different then they were further tested using the DMRT test. The parameters studied were pH, water holding capacity, cooking loss, and meat tenderness. The results of this study showed that the addition of fermented snail filtrate from rice washing water did not show a significant difference (P > 0.05) on cooking loss, water holding capacity, pH and tenderness of super village chicken meat. Providing 5 ml of fermented snail filtrate from rice washing water can replace feed protein, resulting in good physical quality of free-range chicken meat as evidenced by high water holding capacity and low loss cooked.

Keyword: *Village chicken super, rice washing water, snail filtrate, physical quality of meat.*