

***EFFECT OF ADDING DIFFERENT TYPES OF EGGSHELL FLOUR TO
FEED ON THE PHYSICAL QUALITY OF KAMPUNG KUNTARA
CHICKEN MEAT***

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ABSTRACT

This study aims to evaluate the effect of substituting different eggshell flours in feed on the physical quality of Kuntara native chicken meat. The research used a Completely Randomized Design (CRD) with four treatments: no eggshell flour (P0), chicken eggshell flour (P1), duck eggshell flour (P2), and quail eggshell flour (P3), each at 4%. The measured parameters included meat pH, water-holding capacity, cooking loss, and tenderness, with 5 replications. The results showed that the addition of eggshell flour did not produce significant differences ($P>0.05$) for all parameters measured. However, descriptively, the treatment with chicken eggshell flour showed the highest pH value (6.34%) and the highest water-holding capacity (76.94%). The treatment with duck eggshell flour had the lowest cooking loss (26.82%), and chicken eggshell flour also resulted in better meat tenderness (32.79 N). Although statistically insignificant, chicken eggshell flour has the potential to improve the physical quality of Kuntara native chicken meat.

Keywords: *Eggshell Flour, Kuntara Native Chicken, Physical Meat Quality.*