

***The Effect Of Cashew Apple (*Anacardium occidentale L.*) Substitution  
On pH, Yield, and Protein Content Of Broiler Chicken Shredded Meat (Abon)***  
Dibimbing oleh : Aryanti Candra Dewi S. Pt., M.Sc.

**Moch Nibras Kholili**  
*Poultry Business Management Study Program  
Department of Animal Science*

***ABSTRACT***

*This study aims to determine the physicochemical quality of broiler chicken shredded meat (abon) with the treatment of cashew apple substitution. The materials used in this study were broiler chicken breast fillet, cashew apple, salt, shallots, garlic, lemongrass, palm sugar, white sugar, red chili, ground coriander, bay leaves, kaffir lime leaves, coconut milk, water, and cooking oil. The method used was a Completely Randomized Design (CRD) with a one-way pattern, with cashew apple substitution treatments of 0%, 5%, 10%, 15%, and 20% of the total mixture. The physicochemical tests included pH, yield, and protein content. These tests were analyzed using Analysis of Variance (ANOVA) with a Completely Randomized Design (CRD). If the results were significant ( $P < 0.05$ ), further tests were conducted using Duncan's Multiple Range Test (DMRT). The results showed that substitution of cashew apple at different concentrations had a significant effect on pH, yield, and protein content. The 20% concentration had the best physicochemical quality, with an average pH of 5.69%, yield of 65.41%, and protein content of 40,19%.*

*Keywords: Broiler Chicken Meat, Cashew Apple, Shredded Meat (Abon), Substitution, Physicochemical Quality*