

Use of Monk Fruit Flour in Feed for Fat Broiler Chicken

Muhammad Adam Ridho Hakiki
Study Program of Poultry Business Mangement
Department of Animal Science

ABSTRACT

The purpose of this study was to determine the effect of monk fruit flour in feed on carcass and fattening of broiler chickens and to determine the optimal percentage of monk fruit flour to improve carcass and fattening in broilers. This study was conducted at a farm Antirogo District, Jember Regency from November to December 2023. The research method used was a Completely Randomized Design (CRD) with 5 treatments and 4 replications in each treatment. The percentage of monk fruit flour used during the study was P0: control treatment without the addition of monk fruit flour, P1: treatment with 0.5% monk fruit flour, P2: treatment with 1% monk fruit flour, P3: treatment with 1.5% monk fruit flour, and P4: treatment with 2% monk fruit flour. The parameters used in this study were live weight, carcass weight, carcass percentage, fat weight and fat percentage. The data obtained were analyzed for variance (ANNOVA) with a test level of 5% using SPSS software and if there is a significant difference, a further test will be carried out, namely the Duncan Multiple Range Test (DMRT). The results of this study indicate that the use of monk fruit flour up to 2% does not have a negative effect on the quality of broiler carcasses but has not been able to optimize carcass weight and reduce abdominal fat in broiler chickens.

Keywords: *broiler chicken, monk fruit, carcass, fattening*