

THE INFLUENCE OF SLAUGHTERING AND STORAGE TIME ON THE PHYSICAL QUALITY OF BROILER

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ABSTRACT

This study aims to evaluate the effects of slaughtering methods and storage duration on the physical quality of broiler chicken meat. A Completely Randomized Design (CRD) with a 2×4 factorial pattern was used, involving two factors: factor A (slaughtering method with two levels – proper and improper) and factor B (storage duration with four levels – 0, 2, 4, and 6 hours), each treatment replicated three times. The observed parameters included pH value, moisture content, cooking loss, and water-holding capacity. The results showed that storage duration had a significant effect on pH value ($P < 0.05$), with pH decreasing significantly as storage time increased. However, neither the slaughtering method nor storage duration significantly affected moisture content, cooking loss, or water-holding capacity ($P > 0.05$). The highest pH value was recorded at 0 hours of storage, and moisture content remained relatively stable across all treatments. In conclusion, storing broiler chicken meat at room temperature for up to 6 hours affects its chemical quality through a decrease in pH, while other physical characteristics remain relatively unchanged. These findings can serve as a basis for post-slaughter handling practices to maintain the physical quality of broiler chicken meat.

Keyword : *meat pH, poultry slaughter, storage duration, physical quality, broiler chicken*