

Physical Quality of Broiler Meat with Fermented Garlic (*Allium sativum* L)

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ABSTRACT

The aims of study to determine the physical quality of broiler meat which is maintained by fermented garlic. This study used a completely randomized design with 4 treatments and 5 replications. The treatment by fermented garlic to drinking water used was P0 (0 ml /lt), P1 (2 ml / lt), P2 (4 ml / lt) and P3 (6 ml / lt). The parameters observed in this study were pH, water holding capacity, cooking loss and tenderness. The results of this study indicate that the treatment by fermented garlic has a very significant effect ($P < 0.01$) on pH and tenderness, but it has no significant effect on water holding capacity and broiler cooking losses. Giving fermented garlic does not show a negative impact on the quality of meat. Giving fermented garlic gives good meat quality value. In all doses of fermented garlic, the pH of the meat was 5.28 and the tenderness value was 10.93 mm / g / s.

Keywords: *Fermented garlic, probiotic, phytobiotics, broilers and physical quality of meat.*