

***THE EFFECT OF TYPE OIL AS A SOURCE OF RATION ENERGY ON
THE FAT PROFILE OF BROILER MEAT***

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ABSTRACT

The purpose of this reseach was to determine the effect of oil type as a source of ration energy on the fat profile of broiler meat. Analysis of the data used was a completely randomized design (CRD) with 4 treatments and 5 replications. Rations and drinking water were given adlibitum. Rations are made with ISO energy and protein. The types of oil used are fish oil, tallow coconut oil and palm oil. The results showed that oil as a source of ration energy had a significant effect on carcass weight, percentage of carcass, fat content of meat, and there was a difference in the profile of meat-saturated fatty acids, obtained by coconut oil (39.08%) while unsaturated fatty acids were found in tallow (73.98%). The type of oil does not affect the weight of abdominal fat and the percentage of abdominal fat. It can be concluded that the type of oil affects the percentage of carcass, meat fat content and produces a higher unsaturated acid profile of broiler meat found in the tallow treatment compared to palm oil, fish oil and coconut oil.

Key words : Broiler, tipy oil, fat profile of broiler meat