

*The adding of **Ocimum basillicum** to the feed of boiler duck meat cholesterol*

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ABSTRACT

This research was conducted to determine the effect of the use of basil flour in feed on hybrid duck meat cholesterol. The research method used in this study was an experimental method with four treatments, each treatment consisting of four replications and each test consisted of five hybrid ducks. The experimental design used was a Completely Randomized Design (CRD). The treatments consisted of P0 (without giving basil flour), P1 (3%), P2 (6%), and P3 (9%). Treatment starts from hybrid ducks aged 15 to 42 days. Parameter used is the reduction in cholesterol levels in duck meat. The results of this study indicate that the control feed has a meat cholesterol content of 87.09 mg / 100g, while the treatment feed with a basil mixture 3% has a cholesterol content of meat of 58.40 mg / 100g, the treatment feed with a basil content of 6% has a cholesterol content meat of 54.06 mg / 100g and in treatment feed with a basil content of 9% has a cholesterol content of meat of 53.58 mg / 100g. It is recommended to breeders who want to maintain their own health-conscious ducks by adding 3% basil leaf flour from commercial feed, because adding 3% basil leaves can reduce cholesterol levels and also at an affordable price. But on body weight, carcass weight, and body weight gain can be more than 9% so that it can significantly affect duck meat.

Keywords: hybrid duck, ocimum basillicum, cholesterol degree.