

THE ORGANOLEPTIC VALUE OF CHICKEN RACES EGGS WHICH SOAKED IN BETEL LEAF (*Piper betle L.*) SOLUTION

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ABSTRACT

This research aims to determine the effect of using betel leaf on organoleptic value of chicken's eggs with different usage and to know the level of consumer's preference on preserved chicken's eggs with the use of different betel leaves. This research was conducted experimentally and used Completely Randomized Design (CRD) with 3 treatments and 6 replications. The three treatments consisted of P1 10%, P2 20% and P3 30%. The number of eggs used was 126 pieces and each treatment consisted of 42 pieces. Data were analyzed by analysis of variance and if it was different then in further test. The organoleptic eggs test was done on the 28th day and the observed parameters consists of color, aroma, texture and taste, the result of panelist's preference for the color and texture is completely different, for the aroma of the eggs results were significantly different while for the taste of eggs result was not significantly different. The three treatments were obtained that the most preferred treatment for color and aroma is P1, for the preferred texture treatment is P3 and for panelist preferences of each treatment is not significantly different.

Keywords: Chicken Egg Race, Betel Leaf, Tanning, Organoleptic.