

Physical and Chemical Quality of Chicken Meatballs Substitutes Culled Laying Duck Meat

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ABSTRACT

The research aim to determined the chemical and physical quality of chicken meatball substituted with culled laying duck meat. The location of the research was at the Laboratory of Animal Production of Politeknik Negeri Jember, started at 29th September until 10th October 2016. This research was based on Complete Randomized Design (CRD). There were five type of treatments with repetition at least four times to obtain twenty experimental units. The data processed using Analysis of Variant (Anova), and followed by the HSD 5% review. The result showed that the chicken meatball substituted with culled laying duck meat did not influence to the physical quality (moisture content), conversely significant effected to the other physical quality those were water holding capacity and texture. The chemical test of protein and fat level also give significant effected, but for organoleptic test in use of culled laying duck meat as the alternative of chicken meatball did not significantly different. In conclusion, the culled laying duck meat could use as the substitution of chicken meat of chicken meatball, contributes to the improvement meatball nutrition and innovation of food processing, and also it will widen business opportunity.

Keywords: Meatballs, Chicken Meat, Culled Duck Meat.