

**Pengaruh Penggunaan Probiotik MiloRusA Dalam Pakan Terhadap Kualitas Fisik Daging *Broiler*** (*The Effect of The Use Of MiloRusA Probiotics In Feed To Physical Quality Of Broiler Meat*)

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**ABSTRACT**

*This study aims to determine the effect of using MiloRusA probiotics with different doses in feed on the physical quality of broiler meat. MiloRusA Probiotics contain Lactobacillus sp, Bifidobacterium sp, Streptococcus sp, and Bacillus sp. The method used is a Completely Randomized Design (CRD). The use of probiotics has different concentrations in each treatment, P0 (control), P1 (5 ml / kg feed), P2 (10 ml / kg feed), and P3 (15 ml / kg feed). Test parameters consisted of pH test, water holding capacitytest, cooking losses test, and tenderness test. The results showed that the treatment of the use of probiotics MiloRusA in feed did not significantly affect pH, water holding capacity, cooking losses and tenderness.*

**Key words:** *Probiotics, broilers, physical quality of meat*