

Tingkat Kesukaan Sosis Ayam Menggunakan Daging Ayam Petelur Afkir
(*Fondness Level of Consumers to Chicken Sausage Using Chicken Laying Hens*)

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ABSTRACT

The research was aimed to know fondness level of consumers and best persentase of to chicken sausage using chicken laying hens. The method used is experiment method with 100 respondents of consumer panel. The result of data processing using completely randomized design analysis of variants If the treatment were significantly different (5%) or very significantly (1%) will be followed by Test Honestly Significant Difference (HSD). The results showed that the level of chicken laying hens to the consumer preferences to texture and flavor were significantly different $t\text{-count} > t\text{-table}_{(1\%)}$, and to the color sausage significantly different $t\text{-count} > t\text{-table}_{(5\%)}$ while the level of preference for the aroma of sausage was not significantly different $t\text{-count} < t\text{-table}_{(ns)}$. Sausages with the culled laying hens meat by 50% and 50% broiler chicken meat is a sausage with the highest level of consumer preferences while using the product sausage culled laying hens meat by 100% is a sausage with the lowest level of consumer preferences.

Keyword : chicken laying hens, sausages, fondness level of consumer