

Effect Addition of Garlic (*Allium Sativum*) to organoleptic character And Number Of Microbes On Broiler Chicken Meat. drh. Dharwin Siswantoro, M. Kes as the main ingredient and Dr. Ir. Rr. Merry Muspita DU, MP as lecturers ingredient companion.

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ABSTRACT

Chicken meat is one type of meat high in nutritional content because it is rich in protein, fats, minerals, and other substances that are needed by the body. Chicken meat has a weakness that is easily damaged, the damage that occurs very closely relation with microorganisms and pathogenic microorganisms such as salmonella, thypimurium, escherichia coli and Listeria monocytogenes. Correct handling of chicken meat is highly recommended so as not to cause major problems in the food industry. Therefore, efforts to extend shelf life in foodstuffs can be used natural preservatives such as spices that can be applied to foodstuffs that want to be preserved one of them with the addition of garlic. This study aims to determine the effect of addition of garlic (*Allium Sativum*) to the nature of orgnoleptic and the amount of microbe in chicken meat. The method used in this research is the complete Random Design (RAL) method of factorial pattern. The concentration of Garlic P1 (0%), P2 (10%), P3 (20%). And old storage factor S1 (0 hours), S2 (6 hours), S3 (12 hours). The test parameters consist of TPC (Total Plate Count) test and organoleptic test covering aroma, color and texture. The results show that the concentration of 20% garlic with 12 hours storage time is the best concentration that can inhibit and decrease total bacteria in broiler chicken meat. And the organoleptic test showed the treatment of each parameter showing the interaction between the combination of garlic enstraction a nd the duration of storage gave a significant effect on texture, aroma and color.

Keywords: Broiler chicken meat, Garlic Extract, Old Storage