

Influence of Differentiation of Cassava Yeast Concentrations and Term of Fermentation To The Egg Meal Quality of Culled Laying Broiler. Dr. Ir. Rr. Merry Muspita DU, MP as chief counselor and drh. Dharwin Siswantoro, M. Kes as a member counselor.

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ABSTRACT

Chicken egg is one of source of animal protein which most consumed in Indonesia. It has some weakness those are perishable and cracky. The persihable and cracky egg will be culled and it could became food proccession and food preservation, one of which is egg meal production using simple oven roasting method. Oven roasting method caused browning potential, but it could be discolored by cassava yeast fermentation. The aim of this research was to determined cassava yeast consentration, term of fermentation of culled egg meal as well as both of them interaction, chemical quality, and physical quality. This research was based on Complete Randomized Design (CRD), with two types of factor. The (R) factor was cassava yeast concentrations, which were R0 (0%), R1 (0,10%), R2 (0,15%), and R3 (0,20%). The (T) factor was term of fermentation, those were T0 (0 hour), T1 (2 hours), T2 (4 hours), and T3 (6 hours). Step processing of this research consisting of material prepared, egg meal production which has through pre-test (as fit and propere test). The parameter of this research consisting of moisture content test, protein test, fat test, saccharin reduced test, organoleptic test (aromatic and color). The result of this research showed that there were interaction between cassava yeast concentration and term of fermentation significant effected. Even tough the color test did not significant effected. The best combine treatment was R3 (0,20%) and T3 (6 hours), it could increasing protein content and decreasing fat content of culled laying broiler.

Key words : *Culled egg, oven roasting, cassava yeast, term of fermentation.*