

***Physical Quality Of Native Chicken Meat With The Use Of Different Protein Feed Levels***

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***ABSTRACT***

*The purpose of this study was to determine the effect of feeding with different protein levels on the physical quality of meat and physical quality of the best meat of “ayam kampung super” (in Indonesia) which is a local broiler the result a cross breeding of native rooster with laying hen. The parameters observed were texture, water holding capacity, cooking lose, and pH of meat. The data analyze used Complete Randomized Design (RAL) with 4 treatments and 5 replications. Feed protein levels given were 16%, 18%, 20%, and 22%. The results showed that feeding with different protein levels had significant effect on texture, water holding capacity, cooking lose, and pH of meat. High protein feed levels result in an increasingly tender texture of meat, high water holding capacity, and low cooking lose. The conclusion of this research is feeding with higher protein resulted in the physical quality of native chicken meat is getting better. Feeding with protein levels of 18% -20% and metabolic energy of 2800 Kcal / kg resulted in a more optimal physical quality of the meat.*

***Keywords:*** *Chicken Meat, Feed Protein, Meat Quality.*