

Application Of Post Laying Duck For Meatballs

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ABSTRACT

The purpose of this research to know a meat of a laying duck for ingredient meatballs. It was used of organoleptic and need about 30 people. The research of method was used experimental using Completely Random Design (RAL) with four treatments, such as: of P1 (95% meat and 5% tapioca), P2 (90% meat and tapioca 10%), P3 (85% meat and tapioca 15%), P4 (80% meat and 20% tapioca) with 5 replications. The parameters were color, smell, texture, taste, and overall fondness. The result was analyzed using by ANOVA (Analysis of Variance) and from that analyzed were: consumer preferences were significant ($P < 0.05$) on color and texture and not significant ($P > 0.05$) on smell, taste, and overall fodness

Keyword: Consumer Preference, meatballs of laying duck, organoleptic.