

*Application of Marinade Curcuma (Curcuma xanthorrhiza Roxb) on Broiler
Chicken Quality*

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ABSTRACT

This study aims to determine the effect of marine Temulawak (Curcuma xanthorrhiza Roxb) on the quality of broiler chicken meat. The research method used was experimental method using Completely Random Design (RAL) unidirectional pattern using four treatments consisting of P0 (without treatment), P1 (temulawak juice), P2 (temulawak crush), and P3 (blend temulawak) with six replications . The parameters observed were measurement of pH, water holding capacity and cooking shrinkage. The result data was processed using ANOVA (Analysis of Variance) and obtained as follows: marinating of temulawak was not significantly different ($P > 0.05$) to pH and water binding parameter and significantly different ($P < 0.05$) to cooking shrinkage parameter.

Keywords: *Broiler chicken meat, marine temulawak, physical quality test*