

INFLUENCE OF ADDITIONAL LOCAL MICROORGANISM (MOL) FERMENTED SNAIL ON GRADE ON JOPER CHICKEN CARCASS QUALITY

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ABSTRACT

This study aims to determine the effect of local microorganism substitution (MOL) of fermented snail in the diet on the carcass quality of joper chicken, and what concentration of fermented snail local microorganism in feed had the most effect on the carcass quality of joper chicken. The research parameters were live weight, carcass weight, carcass percentage, and abdominal fat percentage. The method used is the experimental method with Completely Randomized Design (CRD), consisting of 6 treatments. Each treatment was repeated 4 times so that 24 units were obtained, with a total of 6 super-range chickens per unit, so this study used 144 chickens, with treatment P0 (control); P1 (5 ml); P2 (10 ml); P3 (15 ml); P4 (20 ml); P5 (25 ml) MOL fermented snail. Data analysis using ANOVA. The results showed that fermented snail MOL had a significant effect ($P < 0.05$) on harvest weight, carcass weight had a very significant effect on abdominal fat percentage and had no significant effect ($P > 0.05$) on carcass percentage and non-carcass organ weight. The administration of fermented snail MOL as a substitute for the quality of super native chicken carcass at the level of administration of 5 to 15 ml/kg can replace the concentrate.

Keywords: *Super free range chicken, Carcass, MOL fermented snail, Carcass quality.*