

Effect Of Using Snail Mole (Local Microorganisms Achatina fulica) On The Physical Quality Of Super Village Chicken

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ABSTRACT

This study examines effect of using snail mole fermentation (local microorganism Achatina fulica) on the physical quality of super free-range chicken meat with the aim of evaluating effect of using snail mole (local microorganism Achatina fulica) on the physical quality of super free-range chicken meat which includes the value of pH, water holding capacity, tenderness and cooking loss. Fermented snail meat contains several amino acids in it such as glycine, threonine, valine, alanine, glutamic acid, tyrosine, leusine/isoleucine, aspartic acid, serine, histidine, cysteine, methionine, phenylalanine, and proline. The research method used was a completely randomized design (CRD) consisting of 6 treatments and 4 replications. Each replication contained 6 chickens, so the number of chickens used in this study was 144 birds. The research treatments included P0 (control feed), P1 (control feed + 5% mol of snails), P2 (control feed + 10% mol of snails), P3 (control feed + 15% snail moles), P4 (control feed + 20% snail moles), P5 (control feed + 25% snail moles).

Keywords: *Super free-range chicken, fermentation, snails, physical quality of super free-range chicken*