

# **THE EFFECT OF DIFFERENCES IN THE PROCESS OF MAKING RACED CHICKEN EGG AND ADDITION OF ONION (*Allium sativum*) ON INTERIOR QUALITY**

**Farik Fahriansyah**

Poultry Business Management Study Program  
Animal Husbandry Department

## **ABSTRACT**

Chicken eggs are a cheap and easy source of animal protein for Indonesian people. Chicken eggs contain perishable organic material. One of the factors that causes damage to eggs is the long storage time (Djaelani, 2016). Storage of eggs that is too long will result in a decrease in the quality of the eggs, the longer the storage time will result in a lot of evaporation of liquids and gases in the eggs so that it will cause the air cavity to get bigger and will reduce the quality of the eggs. This study aims to determine the shelf life and physical quality of salted eggs of broilers with different percentages of added garlic. This research method used a completely randomized design (CRD) and analysis of variance (ANOVA) using 200 eggs with a ripening time of 7 days and 14 days which were divided into 4 curing treatments with different concentrations of adding garlic, namely P1 (addition of garlic. or control with curing time of 7 days), P2 (addition of garlic treatment or control with curing time of 14 days), P3 (addition of garlic to curing time of 7 days), P4 (addition of garlic to curing time of 14 days). The parameters observed in this study were Percentage of Egg Weight, Air Cavity Height, Egg White Index, Egg Yolk Index, pH Value, Haugh unit. The results showed that the treatment of differences in the duration of curing in the process of making salted chicken eggs and the addition of garlic had a significant effect on interior quality, (Yolk Index, Haugh Unit, pH value, percentage of egg weight and air cavity height), but did not affect the White Index Egg.

**Key words :** Chicken egg breed, Salt, Garlic (*allium sativum*)