

ABSTRAK

DIDIT RIF'AT AMRULLOH. A.1610504. Kualitas Sensoris Daging Puyuh (*Coturnix-cortunix Japonica*) yang diberi Tepung daun Pegagan (*Centella asiatica L*) pada Pakan Komersil. Dibimbing oleh Anggraeni dan Dewi Wahyuni

Daging puyuh jantan merupakan produk yang dikembangkan saat ini untuk memenuhi kebutuhan protein masyarakat. Untuk memenuhi permintaan konsumen akan daging puyuh perlu adanya solusi untuk dapat meningkatkan kualitas daging puyuh. Kualitas sensoris tidak menentukan daya terima terhadap suatu produk. Penelitian ini dilakukan untuk mengetahui pengaruh pemberian tepung daun pegagan dalam pakan terhadap kualitas sensoris daging puyuh jantan. Penelitian dimulai pada 19 Oktober sampai 25 November 2020 bertempat di kandang unggas Program Studi Peternakan, Fakultas Pertanian, Universitas Djuanda Bogor. Puyuh jantan yang digunakan sebanyak 20 ekor berumur 30 hari. Penelitian ini menggunakan rancangan acak lengkap (RAL) yang terdiri atas 4 perlakuan dan 5 ulangan. Perlakuan terdiri atas R0=0% tepung daun pegagan, R1=2% tepung daun pegagan), R2=2,5% tepung daun pegagan), dan R3=3% tepung daun pegagan. Data yang diperoleh dianalisis menggunakan uji *Kruskal Wallis*. Hasil penelitian menunjukkan bahwa pemberian tepung daun pegagan (*Centella asiatica L*) pada perlakuan R3 sebesar 3% berpengaruh nyata ($P<0.05$) terhadap kesukaan warna dan rasa. Pemberian tepung daun pegagan hingga 3% dapat meningkatkan kualitas rasa daging puyuh.

Kata kunci : tepung daun pegagan. daging puyuh, kualitas sensoris

ABSTRACT

DIDIT RIF'AT AMRULLOH. A.1610504. Meat sensory quality of Quails (*Coturnix-cortunix Japonica*) fed Centella (*Centella asiatica L*) Leaf Meal included in Their Commercial Ration. Under immediate supervision of Anggraeni and Dewi Wahyuni

Meat of male quail is a potential protein source to develop to meet people requirement for protein. Efforts need to be taken to improve the quality of this meat. Meat sensory quality determines the acceptability of meat. This study was conducted to assess the effects of the inclusion of centella leaf meal in ration on the sensory quality of meat of male quails. The study was conducted at Poultry Farm of Department of Animal Husbandry, Faculty of Agriculture, Djuanda University, Bogor from 19 October to 25 November 2020. Twenty male quails aged 30 days were allocated into 4 treatments and 5 replicates in a completely randomized design. Treatments consisted of the inclusion of centella leaf meal in ration by 0% (R0), 2% (R1), 2.5% (R2), and 3% (R3). Data were subjected to a Kruskal Wallis test. Results showed that the inclusion of centella leaf meal by 3% (R3) significantly ($P < 0.05$) improved meat likeness, color, and taste. It was concluded that centella leaf inclusion in ration by up to 3% improved the sensory quality of quail meat.

Key words: centella leaf meal, quail meat, sensory quality