

ABSTRACT

NADYA UTAMI DEWI. A.1810299. Meat Sensory Quality of Male Quails (*Cortunix-cortunix japonica*) Fed Rations Containing Coriander (*Coriandrum sativum*) Meal. Under supervision of Deden Sudrajat and Dewi Wahyuni.

The quality of quail meat, a potential animal protein, is affected by ration. Providing quails with nutritious feed is important to produce quality quail meat. However, quail feed commonly contains antibiotic which may leave its residue in quail meat. Therefore, the use of safe antibiotic substances is preferred. Coriander is an alternative herbal antibiotic which is safe for animals and good for environment. This study was aimed at assessing the effects of the inclusion of coriander meal in rations on the sensory quality of male quail meat. the study was conducted at the Poultry Farm of the Department of Animal Husbandry, Djuanda University, Bogor for 30 days. One-hundred quails aged 17 days were randomly allocated into 4 treatments and 5 replicates in a completely randomized design. The birds were fed BR-2 commercial ration and water was given *ad libitum*. Treatments consisted of the inclusion of coriander meal in rations by 0% (R0), 0.5% (R1), 1.0% (R2), and 1.5% (R3). Data were subjected to a *Kruskal Wallis* test. Results of hedonic test showed that treatments gave significant effects ($P < 0.05$) on meat aroma and juiciness but not ($P > 0.05$) on meat tenderness, color, and taste. Results of hedonic quality test showed that meat juiciness was significantly ($P < 0.05$) different, but meat aroma, tenderness, color, and taste were not ($P > 0.05$). It was concluded that the inclusion of coriander meal in ration by up to 1.5% improved panellists' preferences on aroma and juiciness, and panellists' perception on juiciness of male quail meat.

Key words: male quail, sensory quality, coriander meal

ABSTRAK

NADYA UTAMI DEWI. A.1810299. Kualitas Sensoris Daging Burung Puyuh (*Coturnix-coturnix japonica*) Jantan yang Diberi Tepung Ketumbar (*Coriandrum sativum*) dalam ransum. Dibimbing oleh Deden Sudrajat dan Dewi Wahyuni.

Daging puyuh merupakan sumber protein hewani. Faktor yang paling menentukan kualitas daging puyuh jantan salah satunya yaitu pakan tetapi penggunaan antibiotik dalam pakan sudah tidak dikehendaki karena diketahui dapat meninggalkan residu pada daging. Ketumbar merupakan alternatif antibiotik herbal yang aman digunakan karena bersifat baik bagi lingkungan dan aman bagi ternak. Penelitian ini bertujuan untuk menguji pengaruh pemberian tepung ketumbar pada ransum terhadap kualitas sensoris daging puyuh jantan. Penelitian dilaksanakan selama 30 hari, di kandang unggas Prodi Peternakan Universitas Djuanda Bogor. Penelitian ini menggunakan burung puyuh jantan 100 ekor umur 17 hari. Ransum yang digunakan yaitu ransum komersil BR-2. Air minum diberikan secara *adlibitum*. Rancangan yang digunakan adalah Rancangan Acak Lengkap (RAL) dengan 4 perlakuan 5 ulangan. Analisis data menggunakan uji *Kruskal Wallis*. R0: Tanpa Penambahan Tepung Ketumbar, R1: Penambahan Tepung Ketumbar 0,5%, R2: Penambahan Tepung Ketumbar 1,0%, R3: Penambahan Tepung Ketumbar 1,5%. Peubah yang diamati yaitu uji hedonik dan uji mutu hedonik. Hasil penelitian pada uji hedonik berbeda nyata ($P < 0,05$) terhadap aroma dan *juiciness* tetapi tidak berbeda nyata ($P > 0,05$) pada keempukan, warna, dan rasa daging puyuh jantan. Sedangkan hasil uji mutu hedonik berbeda nyata ($P < 0,05$) terhadap *juiciness* tetapi tidak berbeda nyata ($P > 0,05$) terhadap aroma, keempukan, warna dan rasa daging puyuh jantan. Kesimpulan dari penelitian ini pemberian tepung ketumbar sampai 1,5% dalam ransum mampu meningkatkan penilaian tingkat kesukaan terhadap aroma dan *juiciness* daging burung puyuh dan uji mutu yang memiliki hasil yang baik yaitu *juiciness*.

Kata kunci : burung puyuh jantan, kualitas sensoris, tepung ketumbar