

## ABSTRACT

**Merliana. A.1610230.** Sensory Quality of Meat of Culled Ducks Fed Fermented Nonconventional Rations with Garcinia (*Garcinia antroviridis*) Leaf Meal Inclusion. Under immediate supervision of Elis Dihansih and Dewi Wahyuni.

---

Duck meat is a nutritious food but it gains less interest from the people. This may be attributed to the fishy smell duck meat has. Garcinia contains organic acids including tartaric, citric, malic, and hydroxycitric acids. The main organic acid contained in garcinia is hydroxycitric acid (HCA) which has antilipidemic and antiobesity properties. This study was conducted at the poultry farm of Department of Animal Science, Djuanda University, Bogor for 40 days from May to June 2019. A completely randomized design with 4 treatment and 5 replicates was used. Treatments consisted of the inclusion of garcinia leaf meal in rations by 0% (R0), 2% (R1), 4% (R2), and 6% (R3). Data were subjected to a Kruskal Wallis test. Measurements were taken on hedonic and quality hedonic parameters including aroma, tenderness, color, taste, and juiciness. Results of the hedonic test showed that the inclusion of garcinia leaf meal in rations significantly ( $P < 0.05$ ) affected meat color. Significant differences ( $P < 0.05$ ) in meat color and taste were found based on the results of the quality hedonic test. The inclusion of garcinia leaf meal 6% in fermented nonconventional rations was found to increase panelist likeness in meat color and improve meat color brightness. No difference in aroma, tenderness, taste and juiciness in meat was found in all treatments.

Key words: culled duck, garcinia, organoleptic, fermented nonconventional ration, hydroxycitric acid

## ABSTRAK

**Merliana. A.1610230.** Kualitas Sensoris Daging Itik Afkir yang Diberi Tepung Daun Asam Gelugur (*Garcinia Antroviridis*) dalam Ransum Nonkonvensional Terfermentasi. Dibimbing oleh Elis Dihansih dan Dewi Wahyuni

---

Daging itik merupakan salah satu bahan pangan yang masih kurang diminati oleh masyarakat. Beberapa faktor yang menyebabkan kurangnya minat masyarakat untuk mengkonsumsi daging itik adalah karena adanya aroma bau amis. Asam gelugur (*Garcinia antroviridis*) mengandung asam-asam organik seperti asam tartarik, asam sitrat, asam malat dan asam hidroksisitat. Asam hidroksisitat (HCA) merupakan asam organik utama yang berkhasiat sebagai antilipidemik dan antiobesitas. Penelitian dilakukan selama 40 hari yaitu bulan Mei - Juni 2019 bertempat di kandang unggas Program Studi Peternakan Fakultas Pertanian Universitas Djuanda Bogor. Ransum yang digunakan adalah ransum nonkonvensional terfermentasi. Metode penelitian menggunakan Rancangan Acak Lengkap (RAL) dengan 4 perlakuan 5 ulangan. Setiap perlakuan terdiri dari R0 = 0% tepung daun asam gelugur, R1 = 2% tepung daun asam gelugur, R2 = 4% tepung daun asam gelugur, R3 = 6% tepung daun asam gelugur. Data dianalisis menggunakan *Kruskal Wallis*. Peubah yang diamati yaitu uji hedonik dan uji mutu hedonik (aroma, keempukkan, warna, rasa dan *juiceness*). Hasil penelitian menunjukkan bahwa pemberian tepung daun asam gelugur berbeda nyata ( $P < 0,05$ ) terhadap warna daging itik pada uji hedonik dan pada uji mutu hedonik berbeda nyata ( $P < 0,05$ ) terhadap warna dan rasa daging itik. Pemberian tepung daun asam gelugur (*Garcinia antroviridis*) sebesar 6% dalam ransum nonkonvensional terfermentasi meningkatkan kesukaan panelis terhadap warna daging dan meningkatkan kecerahan warna daging akan tetapi tidak merubah rasa, aroma, keempukan dan *juiceness* daging itik

Kata Kunci: *Itik afkir, asam gelugur, organoleptik, ransum nonkonvensional terfermentasi, asam hidroksisitat*

**KAMPUS BERTAUHID**