

RESPON FISILOGI DAN KUALITAS FISIK DAGING ITIK CIHATEUP YANG DIBERI ISOTONIK ALAMI DALAM SISTEM PEMELIHARAAN KERING

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Abstrak. Penelitian ini bertujuan untuk mengetahui pengaruh pemberian isotonik alami dan menetapkan level manakah yang paling optimal terhadap respon fisiologi dan kualitas fisik daging Itik Cihateup. Penelitian ini menggunakan metode eksperimental in vivo dan Rancangan Acak Lengkap (RAL) dengan perlakuan yang terdiri dari 4 perlakuan dan 5 ulangan. Pemberian isotonik alami menggunakan formulasi T0: Air (kontrol); T1: Air + gula 7% + sari jeruk nipis 2% + ekstrak seledri 25 mg + garam 0,8 gr; T2: Air + gula 7% + sari jeruk nipis 3% + ekstrak seledri 50 mg + garam 0,9 gr; T3: Air + gula 7% + sari jeruk nipis 4% + ekstrak seledri 75 mg + garam 1 gr. Perlakuan pada penelitian ini adalah penambahan ekstrak seledri sebanyak 25mg, 50mg dan 75mg juga penambahan sari jeruk nipis sebanyak 2%, 3%, dan 4%. Hasil penelitian berdasarkan ANOVA menunjukkan bahwa perlakuan berpengaruh nyata terhadap nilai pH daging ($P < 0,05$), akan tetapi tidak berpengaruh terhadap frekuensi denyut jantung, suhu rektal, dan susut masak ($P > 0,05$). Penambahan ekstrak seledri 25 mg dan sari jeruk nipis 2% merupakan adalah level yang optimal.

Kata Kunci: Ekstrak Seledri, Itik Cihateup, Kualitas Daging, Respon Fisiologi, Sari Jeruk Nipis

Abstract. This study aims to determine the effect of giving natural isotonic and determine which level is the most optimal for the physiological response and physical quality of Cihateup Duck meat. This study used an in vivo experimental method and a completely randomized design (CRD) with a treatment consisting of 4 treatments and 5 replications. Natural isotonic administration using formulation T0: Water (control); T1: Water + 7% sugar + 2% lime juice + celery extract 25 mg + salt 0.8 g; T2: Water + sugar 7% + lime juice 3% + celery extract 50 mg + salt 0.9 g; T3: Water + 7% sugar + 4% lime juice + celery extract 75 mg + 1 g salt. The treatments in this study were the addition of celery extract as much as 25 mg, 50 mg and 75 mg as well as the addition of lime juice as much as 2%, 3%, and 4%. The results based on ANOVA showed that the treatment had a significant effect on the pH value of the meat ($P < 0.05$), but had no effect on heart rate, rectal temperature, and cooking loss ($P > 0.05$). The addition of 25 mg celery extract and 2% lime juice is the optimal level.

Keywords: Celery Extract, Cihateup Duck, Meat Quality, Physiological Response, Lime Juice