PEMANFAATAN HASIL IKUTAN TEMPE FERMENTASI SEBAGAI SUBSTITUSI JAGUNG TERHADAP PERSENTASE KARKAS DAN LEMAK ABDOMINAL AYAM PEDAGING JANTAN
LILA DHANARTY PUTRI MEGAWATI MEGAWATI, LILA DHANARTY PUTRI
Pembimbing : Dr. Sri Hidanah, M.S., Ir
By product soybean fermentation, carcass, abdominal fat, broiler.
KKC KK KH 202/10 Meg p

ABSTRACT
An experiment was conducted to evaluate the use of fermentation by product soybean fermented cake (tempe) as corn substitution to carcass and abdominal fat percentage of broiler. This experiment was carried out using 24 broilers, started at two weeks of age and finished at five weeks of age, divided into four type treatment of three different level of fermentation by product soybean fermented cake (tempe) and six replications. Experimental method was based on Completely Randomized Design (CRD). The data obtained were analyzed by variance analysis and the difference between treatments with Duncan’s test. P0 as a control, did not use fermentation by product soybean fermented cake (tempe), P1 was using 5 %, P2 was using 10 % and P3 was using 15 %. The result of this research showed that the use of fermentation by product soybean fermented cake (tempe) as corn substitution to carcass and abdominal fat percentage of broiler was not different significantly with control, so it can give an effect as good as control (P0). From the results, it can be concluded that fermentation by product soybean fermented cake (tempe) could use as substitution of corn on maximal percentage mixed broiler feed.

Copyright © 2010 by Airlangga University Library Surabaya