

MEAT CHOLESTEROL LEVELS OF BROILER CHICKEN MALE WITH COMBINATIONS OF SELIGI (*Phyllanthus buxifolius*) AND TURMERIC (*Curcuma domestica*) FLOUR ON FEEDS

Pramitha Wahyu Oktarina

ABSTRACT

This research aims to evaluate the combinations of seligi and turmeric flour in rations have on meat cholesterol levels of broiler chicken that which is preserved until age of 35 days. The used materials were 15-days-old Hubbard strain broiler chickens as many as 20 birds. The experiment was performed using eksferimental method with completely randomized design (CRD). The treatments consisted of 5 kinds of rations, each treatment was repeated 4 times. P0 = basal feed, P1 = basal feed + 1% seligi + 1% turmeric, P2 = basal feed + 2% seligi + 2% turmeric, P3 = basal feed + 3% seligi + 3% turmeric, and P4 = basal feed + 4% seligi + 4% turmeric. The variables measured were the cholesterol level of meat. The results of analysis of variance showed that the addition of turmeric and seligi was significantly ($P < 0.05$) affected the cholesterol-lowering effect of meat. The mean cholesterol levels of meat, P0 = 86,50175^a ± 3,376845; P1 = 77,63700^b ± 2,299416; P2 = 71,83800^c ± 1,629270; P3 = 67,50475^d ± 1,402393; dan P4 = 60,14000^e ± 1,443717. The conclusion that the feed with additional of seligi (*Phyllanthus buxifolius*) and turmeric (*Curcuma domestica*) flour with increase concentration, could make cholesterol levels of meat decrease.

Keywords : broiler, turmeric, seligi, cholesterol level of meat