

**PENGARUH PENAMBAHAN FERMENENTASI TEPUNG DAUN PEPAYA
(*Carica Papaya L.*) TERHADAP KUALITAS INTERNAL TELUR AYAM
STRAIN LOHMANN**

Faradiba Dwi Anggraini

ABSTRACT

The purpose of this study was to know the effect of papaya leaf powder fermentation addition to internal quality (Haugh Unit, Yellow Egg Index and egg yolk). There are 20 laying chickens of 32-week-old Lohmann strains were randomized in five treatments, with four replications. The treatment consisted of formula feed plus fermented papaya leaf powder with different dose concentration, P0 with 0% papaya leaf and P1, P2, P3 and P4 with 4%, 7%, 10% and 13%. Respectively showed that there were a significant difference ($p < 0.05$) in the yolk color and there was no significant difference ($p > 0.05$) in haugh units and egg yolk index. It can be concluded that the addition of fermented papaya leaf powder as much as 13% can increase the color of egg yolks.

Key words: *papaya leaf powder, fermented, haugh unit, egg yolk index, the color of egg yolk.*