PENGARUH KONSUMSI TEPUNG DAUN KENIKIR TERHADAP ORGANOLEPTIK TELUR BURUNG PUYUH

THE EFFECT OF KENIKIR LEAF FLOUR CONSUMPTION ON ORGANOLEPTIC QUAIL EGGS

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ABSTRAK

Penelitian bertujuan mengetahui pengaruh tepung daun kenikir (Cosmos caudatus Kunth) terhadap organoleptik telur burung puyuh (Cortunix cortunix Japonicum). Penelitian dilaksanakan di Laboratorium Lapang Universitas Muhammadiyah Purworejo dan uji organoleptik di Desa Seren. Burung puyuh betina sebanyak 120 ekor ditempatkan dalam 24 petak kandang. Bahan yang digunakan adalah tepung daun kenikir (TDK) dan pakan komersil. Sampel penelitian diambil sebanyak 180 butir. Perlakuan yang diberikan adalah S0 (0%), S1 (5%), S2 (10%), S3 (15%), S4 (20%) dan S5 (25%). Metode menggunakan Rancangan Acak Lengkap (RAL) dengan 6 perlakuan dan 4 ulangan. Parameter yang diamati adalah warna kuning, rasa, aroma, tekstur dan kesukaan. Hasil penelitian menunjukkan pemberian tepung daun kenikir tidak berbeda nyata (P>0,05) terhadap warna kuning, rasa, aroma, tekstur dan kesukaan. Hasil penilaian warna kuning sebesar 2,50, 2,80, 2,60, 3,00, 3,10 dan 2,90. Nilai Rasa telur sebesar 3,00, 2,97, 3,10, 3,00, 2,90 dan 2,80. Nilai aroma berkisar 2,50, 2,30, 2,70, 2,80, 2,57 dan 2,37. Nilai tekstur berkisar 2,00, 2,00, 2,07, 1,97, 2,33 dan 2,17. Nilai kesukaan berkisar 2,77, 2,77, 2,87, 2,70, 2,67 dan 2,90. Tepung daun kenikir dapat meningkatkan nilai organoleptik antar perlakuan tetapi tidak signifikan (P>0,05). Perlu dilakukan penelitian Tepung Daun Kenikir lebih lanjut.

Kata Kunci: Puyuh, Telur, Kenikir, Organoleptik

ABSTRACT

The aimed of this research was to find out the effect of kenikir leaf flour (Cosmos caudatus Kunth) on organoleptic quail eggs (Cortunix cortunix japonicum). The research conducted at the University of Muhammadiyah Purworejo Field Laboratory and organoleptic test in the village of Seren. As many as 120 female quails were placed in 24 cages. The material used Kenikir Leaf Flour (KLF) and commercial feed. Samples were taken as many as 180 eggs. The treatments were S0 (0%), S1 (5%), S2 (10%), S3 (15%), S4 (20%) and S5 (25%). The method of using completely randomized design (CRD) with 6 treatments and 4 replications. Parameters measured were yellow in color, flavor, smell, texture and preference. The results showed that kenikir leaf flour did not differ significantly (P> 0.05) to the yellow color, flavor, smell, texture and preference. The results of the value yellow color of 2.50, 2.80, 2.60, 3.00, 3.10 and 2.90. The value of flavor eggs of 3.00, 2.97, 3.10, 3.00, 2.90 and 2.80. The value of smells of 2.50, 2.30, 2.70, 2.80, 2.57 and 2.37. The value of texture of 2.00, 2.00, 2.07, 1.97, 2.33 and 2.17. The value preference of 2,77, 2,77, 2,87, 2,70, 2,67 and 2,90. Kenikir leaf flour can affect the organoleptic value among treatment but not significantly (P> 0.05). Further research is needed to study kenikir leaf flour.

Keywords: Quail, eggs, Kenikir, Organoleptic.