

ABSTRAK

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Judul Skripsi	: Penetapan umur simpan pakan broiler CBR1+ berdasarkan penurunan kualitas kimia pakan dan uji sensori pakan.
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Pakan adalah bahan makanan yang berasal dari tumbuhan, hewan, atau bahan lain yang diberikan pada ternak. Penyusunan ransum ayam broiler terdiri atas beberapa bahan penyusun ransum, antara lain sumber protein, energi, mineral, vitamin, dan zat aditif. Penelitian ini bertujuan untuk mengetahui pengaruh umur simpan pakan ternak pada kualitas kimia pakan ternak, dengan maksud mengetahui lamanya umur simpan pakan ternak. Penelitian ini dilakukan dengan melakukan penyimpanan pakan broiler pada suhu (20-25)^oC. Suhu tersebut disesuaikan dengan kondisi yang ada pada gudang penyimpanan pakan jadi. Pada penelitian dilakukan pengujian pada umur simpan pakan 0 minggu, 1 minggu, 2 minggu, 3 minggu, 4 minggu, 5 minggu, 6 minggu, 7 minggu, dan 8 minggu. Pengujian yang dilakukan meliputi pengujian kandungan kimia pakan (kadar air, kadar abu, kadar protein, kadar lemak, bilangan asam, dan kadar serat kasar) dan uji sensoris pada pakan yang meliputi pengamatan pada perubahan aroma pakan. Hasil uji kandungan kimia pada pakan setelah dilakukan analisis koefisien korelasi, terdapat empat parameter yang memiliki korelasi yang positif yaitu kadar air, kadar abu, bilangan asam, kadar serat kasar, dan dua parameter yang memiliki korelasi negatif yaitu kadar protein dan kadar Lemak. Hasil yang diperoleh pada pengujian kandungan kimia pakan selanjutnya dibandingkan dengan standar SNI 8173.2:2015 dan standar perusahaan, dari perbandingan tersebut hanya ada tiga parameter yang dapat dijadikan sebagai parameter penentu umur simpan pada pakan yaitu parameter kadar air, kadar lemak, dan bilangan asam. Berdasarkan hasil yang diperoleh maka pakan broiler CBR 1+ akan mulai mengalami kerusakan pada minggu ke 7. Kerusakan awal ditandai dengan perubahan bau pada pakan dan kenaikan kadar air pakan. Hasil analisa pakan CBR 1+ pada minggu ke 7 yaitu kadar air 11,6 %, kadar abu 6,39 %, kadar protein 22,59 %, kadar lemak 5,06 %, bilangan asam 57,84 %, dan kadar serat kasar 1,94 %. Hasil uji sensori pakan menunjukkan terjadi perubahan aroma pakan pada minggu ke 7.

Kata Kunci : Umur simpan, Kualitas kimia pakan, Uji sensori

ABSTRACT

Feed is food material derived from plants, animals or other materials given to livestock. The preparation of a broiler chicken feed consists of several ingredients, including sources of protein, energy, minerals, vitamins, and additives. This study aims to determine the effect of shelf life of animal feed on chemical qualities of animal feed, with the aim of knowing the length of shelf life of animal feed. This research was conducted by storing broiler feed at a temperature of (20-25) °C. The temperature is adjusted to the conditions in the finished feed storage warehouse. In this study, testing was carried out on the shelf life of feed stored for 0 week, 1 week, 2 weeks, 3 weeks, 4 weeks, 5 weeks, 6 weeks, 7 weeks, and 8 weeks. The tests carried out including the chemical content of the feed (moisture content, ash content, protein content, fat content, acid number, and crude fiber content) and sensory test of the feed which includes observation of changes in the feed aroma. The results of the chemical content test in the feed after the correlation coefficient analysis were carried out. There were four parameters that had a positive correlation, namely moisture content, ash content, acid number, crude fiber content, and two parameters that had a negative correlation, namely protein content and fat content. The results obtained from chemical test of the feed were then compared with the SNI 8173.2: 2015 standard and the company standard. Based on the comparison there are only three parameters that can be used to determine the shelf life of the feed, namely the moisture content, the fat content, and the acid number. Based on the results obtained, it can be determined that the CBR 1+ broiler feed had started to experience damage at week 7. The initial damage is marked by a change in odor of the feed and an increase in the water content of the feed. The results of the analysis of CBR 1+ feed at week 7 were 11.6% moisture content, 6.39% ash content, 22.59% protein content, 5.06% fat content, 57.84% acid number, and crude fiber content of 1.94%. The results of the feed sensory test showed a change in the aroma of the feed at week 7.

Keywords: Shelf life, chemical qualities of feed, sensory test