

# **KADAR LEMAK DAN KOLESTEROL DAGING AYAM BROILER YANG DIBERI PROBIOTIK BERBASIS SUSU SAPI DAN SUSU KEDELAI FERMENTASI**

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## **ABSTRAK**

Ayam broiler memiliki pertumbuhan yang cepat, dan efisien terhadap ransum, namun diiringi dengan pertumbuhan lemak yang tinggi. Probiotik merupakan imbuhan pakan dalam bentuk mikroba hidup yang menyediakan enzim untuk membantu pencernaan. Pemberian probiotik terhadap penurunan kadar lemak dan kolesterol diduga karena kemampuannya dalam menghasilkan enzim lipase serta mendekongugasi garam empedu. Bahan dan metode: Broiler dibagi secara acak menjadi 20 unit, masing-masing unit terdiri dari 5 ekor, sehingga totalnya adalah 100 ayam broiler. Penelitian ini menggunakan metode eksperimental dengan Rancangan Acak Lengkap (RAL). Terdapat empat kelompok perlakuan P0, P1, P2, dan P3, yaitu (P0) pakan basal, (P1) pakan basal dengan susu sapi 100% fermentasi, (P2) pakan basal dengan susu sapi fermentasi 50% + susu kedelai fermentasi 50%, (P3) pakan basal dengan susu sapi fermentasi 75% + susu kedelai fermentasi 25%. Hasil penelitian menunjukkan pemberian susu sapi fermentasi dan campuran 75% susu sapi fermentasi + 25% susu kedelai fermentasi berpengaruh nyata ( $P < 0,05$ ) dalam menurunkan kadar lemak dan kolesterol daging ayam broiler. Kesimpulan penelitian, bahwa pemberian susu 75% sapi fermentasi + 25% susu kedelai fermentasi baik dalam menurunkan kadar lemak daging ayam broiler, dan pemberian 100% susu sapi fermentasi dan pemberian 75% susu sapi fermentasi + 25% susu kedelai fermentasi dapat mennurunkan kadar molesterol daging paling optimal.

**Kata Kunci :** susu fermentasi, susu kedelai fermentasi, broiler, lemak daging, kolesterol daging.

**LIPID AND CHOLESTEROL VALUE IN BROILER MEAT THAT WERE  
GIVEN FERMENTED COW'S AND SOY MILK BASED ON  
PROBIOTICS**

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***ABSTRACT***

Broilers have a fast growth and high feed efficiency, but are accompanied by high fat growth. Probiotics are feed supplementation in the form of living microbes that provide enzymes to help digestion. Provision of probiotics can decrease levels of fat and cholesterol, because it has an ability to produce lipase enzymes and deconjugate bile salts. Materials and methods: Broiler divided randomly into 20 units, each unit consists of 5 DOC, so the total is 100 broilers. The experimental design used Complete Randomized Design (CRD). There are four treatment groups, (T0) basal feed, (T1) basal feed with 100% fermented cow milk, (T2) basal feed with fermented cow milk 50% + soy bean milk 50%, (T3) basal feed with fermented cow milk 75% + soy bean milk 25%. The results showed that fermented cow milk and combination of fermented cow milk 75% + fermented soybean milk 25% significantly ( $P < 0.05$ ) reducing fat and cholesterol levels of broiler chicken meat. The conclusion of this research is that giving combination of fermented cow milk 75% + soy bean milk 25% can decreased fat content and giving 100% cow milk fermented and combination of fermented cow milk 75% + soybean milk 25% can reduce meat cholesterol of broiler chicken.

Keywords: fermented milk, fermented soy milk, broiler, meat lipid, meat cholesterol.