

ABSTARCT

THE EFFECT OF ADDITIONAL TURMERIC POWDER (*Curcuma domesticaval*) ON THE PHYSICAL QUALITY OF QUAIL EGGS (*Coturnix-coturnix japonica*)

The aim of the study was determine the effect of adding turmeric powder (*Curcuma domesticaval*) of commercial feed on the physical quality of quail eggs (*Cortunix cortunix japonica*) as seen from the thickness of the egg shell, yolk color, yolk index, egg index and Haugh quail eggs unit. The research materials were quail eggs produced from black race quail fed commercial feed rations and additional feed with turmeric powder. The methid of the research was laboratory analysis method with a randomized block design with 4 treatments and 5 replications with the addition of 100%+0%, 97%+3, 96%+4%, and 95%+5%. The variables were observed the physical quality of eggs, which included eggshell thickness, yolk color, yolk index, egg index, and Haugh unit of quail eggs. The data were obtained then tabulated and analyzed by analysis of variance (ANOVA). If there was a difference, Duncan's Multiple Distance Test (UJBD) was carried out to find out the best treatment. The results showed that the percentage of turmeric flour with levels (3%, 4%, and 5%) in commercial feed did not affect the physical quality (egg shell thickness, egg index, egg Haugh unit) but had a significant effect on yolk color of quail (*Coturnix coturnix japonica*). The addition of turmeric powder of commercial feed resulted in an average quail egg shell thickness of 0.392 – 0.444 mm. The average value of the quail yolk color score was 4.627 – 5,640. The average value of the quail egg yolk index was 0.434 – 0.441. The average value of the quail egg index is 77.784 – 78.794%. The mean value of the Haugh unit of quail eggs is 86.583 – 91.227.

Keywords: Physical, Quality, Quail, Eggs, Turmeric, Powder

ABSTRAK

PENGARUH PENAMBAHAN TEPUNG KUNYIT (*Curcuma domestica*) TERHADAP KUALITAS FISIK TELUR BURUNG PUYUH (*Coturnix-coturnix japonica*)

Penelitian bertujuan guna mengetahui pengaruh penambahan tepung tepung kunyit (*Curcuma domestica val*) pada pakan komersil terhadap kualitas fisik telur puyuh (*Cortunix cortunix japonica*) dilihat dari ketebalan kerabang telur, warna kuning telur, indeks kuning telur, indeks telur dan Haugh Unit telur puyuh. Materi penelitian yakni telur puyuh yang dihasilkan dari burung puyuh ras hitam yang diberikan ransum pakan komersial dan pakan tambahan tepung kunyit. Penelitian memakai metode Analisa laboratorium dengan Rancangan Acak Kelompok (RAK) dengan 4 macam perlakuan serta ulangan 5 kali dengan penambahan 100%+0%, 97%+3, 96%+4%, dan 95%+5%. Variabel yang di amati pada penelitian yakni Mengamati kualitas fisik telur yaitu meliputi ketebalan kerabang telur, warna kuning telur, Indeks kuning telur, Indeks telur, dan Haugh unit telur puyuh. Perolehan data kemudian ditabulasi serta dianalisis dengan *analysis of variance* (ANOVA). Jika terdapat perbedaan, dilakukan Uji Jarak Berganda Duncan (UJBD) untuk mengetahui perlakuan yang terbaik. Hasil penelitian menunjukkan bahwa pemberian tepung kunyit dengan taraf (3%,4%, dan 5%) dalam pakan komersial tidak memberikan pengaruh terhadap kualitas fisik (tebal kerabang telur, indeks kuning telur, indeks telur, haugh unit telur) akan tetapi memberikan pengaruh yang nyata terhadap warna kuning burung puyuh (*Coturnix coturnix japonica*). Penambahan tepung kunyit pada pakan komersial menghasilkan nilai rata-rata tebal kerabang telur puyuh yakni 0,392 – 0,444 mm. Nilai rata-rata skor warna kuning telur puyuh adalah 4,627 – 5,640. Nilai rata-rata indeks kuning telur puyuh adalah 0,434 – 0,441. Nilai rata-rata indeks telur puyuh adalah 77,784 – 78,794%. Nilai rata-rata haugh unit telur puyuh adalah 86,583 – 91,227.

Kata kunci : Kualitas Fisik, Telur Burung Puyuh, Tepung Kunyit