

THE DIFFERENCES OF PHYSICAL, CHEMICAL AND FATTY ACID PROFILE OF MEAT QUALITY OF MALE MUSCOVY (*Cairina moschata*) AND LOCAL DUCK (*Anas platyrinchos*)

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First Author	Ismoyowati; Iriyanti, N.; Santosa, S. A.;
Last Author	
Authors	Ismoyowati; Iriyanti, N; Santosa, SA;
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Abstract	This research was aimed to differentiate the meat physical, chemical and fatty acid profile quality in muscovy and other local ducks (Magelang, Tegal and mojosari). Completely Randomized Design was used in this study. Breed used as treatments was muscovy, Magelang, Tegal and Mojosari ducks repeated 5 times. Analysis of variance and honestly significant difference were used to analyze data. Result showed there were differences in physical quality of meat in the term of colour, pH, and cooking loss, while water holding capacity and tenderness were relatively similar. Fat, cholesterol and protein were relatively similar. Muscovy duck has a higher polyunsaturated fatty acids (PUFAs) than the other local duck. In conclusion, the physical and chemical quality of meat of muscovy and other local ducks were silimar. Muscovy duck meat is healthier to consume due to a higher polyunsaturated fatty acids than the other local ducks.
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Author	SETYA AGUS SANTOSA, M.P