

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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Author Order	1 of 3
Accreditation	
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 similar. Muscovy duck meat is healthier to consume due to a higher polyunsaturated fatty acid than the other local ducks.
Publisher Name	Diponegoro University
Publish Date	2012-12-15
Publish Year	2012
Doi	DOI: 10.14710/jitaa.37.4.250-256
Citation	
Source	Journal of the Indonesian Tropical Animal Agriculture
Source Issue	Vol 37, No 4 (2012): (December)
Source Page	250-256
Url	https://ejournal.undip.ac.id/index.php/jitaa/article/view/7434/6086
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