

**PHYSICAL QUALITY OF SYNBIOTIC BROILER MEAT
FROM PROBIO_FM AND MANNAN OLIGOSACCHARIDES
(MOS) IN RATIONS**

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ABSTRACT

Probio FM can act as a probiotic which can lower the pH of the digestive tract and suppress pathogenic microbes and increase the growth of lactic acid bacteria. Mannan Oligosaccharides (MOS) as a prebiotic functions as a deterrent to prevent pathogenic bacteria from attaching to the intestines and increasing the development of small intestinal villi. This research aims to determine the effect of giving a mixture of Probio FM and Mannan Oligosaccharide (MOS) resulting from BIS hydraulics at certain levels in the ration on the physical quality of broiler meat.

This research was carried out in the experimental cages of the Animal Cultivation and Forage Laboratory and the Analysis Laboratory of the Faculty of Animal Husbandry, Jambi University from 28 July to 4 September 2023. The material used was 200 broilers of the Lohman strain MB 202 Platinum strain produced by PT Japfa Comfeed. Broilers were maintained for 35 days, this study used a Completely Randomized Design (CRD) with 5 treatments and 4 replications, namely P0 (commercial feed + 0% Probio_FM and MOS (Control)), P1 (commercial feed + 0.25% Probio_FM and MOS), P2 (commercial feed + 0.50% Probio_FM and MOS), P3 (commercial feed + 0.75% Probio_FM and MOS), P4 (commercial feed + 1% Probio_FM and MOS). The variables observed were meat pH, cooking loss and water holding capacity (DIA). Data were analyzed using analysis of variance (ANOVA), if the effect was significant then continued with the Duncan test.

The results of the study showed that administration of synbiotics from Probio_FM and MOS had no significant effect ($P > 0.05$) on the physical quality of broiler meat which included the pH value of the meat, water holding capacity and cooking loss.

It was concluded that synbiotics from Probio FM and MOS 1% could be added to the ration without reducing the physical quality of broiler meat.

Keywords: HE; MOS; pH; Probio FM; Synbiotic

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