

**EFEKTIVITAS SUPLEMENTASI TEPUNG LEMPUYANG  
(*ZINGEBER AROMATICUM VAL*) DALAM RANSUM  
TERHADAP BERAT DAN KUALITAS  
KARKAS AYAM PEDAGING**

**EFFECTIVENESS OF MEAL SUPPLEMENTATION GINGER  
(*ZINGEBER AROMATICUM VAL*) RATIONS TOWARD WEIGHT  
AND CARCASS QUALITY BROILER**

<sup>1)</sup> Zainab Dollah <sup>2)</sup> Rahmawati Semaun <sup>3)</sup> Nurul Amin

<sup>1)</sup> [enabumapr76@gmail.com](mailto:enabumapr76@gmail.com) <sup>2)</sup> [rahmapasca@yahoo.com](mailto:rahmapasca@yahoo.com) <sup>3)</sup> [amingalaxy@yahoo.com](mailto:amingalaxy@yahoo.com)

Program Studi Ilmu Peternakan  
Fakultas Pertanian Peternakan dan Perikanan  
Universitas Muhammadiyah Parepare

**A B S T R A C T**

*The purpose of this study was to determine the effect of flour supplementation effectiveness of ginger ( *Zingiber aromaticum val* ) in the diet on weight and carcass quality of broilers . This study used a completely randomized design ( CRD ) with three replications and three times the level of treatment that is P0 = control , P1 = 0.5 % ginger powder , P2 = 2.5 % flour ginger , P3 = 4.5 % flour and ginger P4 = 6.5 % ginger powder . Carcass weight higher treatment P3 , P3 treatments differed significantly with treatment P0 , P1 , P2 and P4 , but the treatment was not significantly different P2 to P1 and P4 treatment . Treatment was not significantly different P0 to P1 and P4 treatment . The average weight of broiler carcasses obtained from highest to lowest by P3 treatment ( 1.07 kg ) , P2 ( 1.03 kg ) , P4 ( 0.96 Kg ) , P1 ( 0.94 Kg ) and P0 ( 0 , 91 Kg ) . Supplementation of flour ginger ( *Zingiber aromaticum val* ) in the ration , significantly different at the 1 % level on carcass quality of broilers . Treatment P3 highly significant with P0 , but not significantly different to the P1 , P2 and P4 . Treatment was not significantly different P0 to P4 and P1 . Value - average carcass quality of highest to lowest P3 ( 74.54 % ) , P2 ( 74.36 % ) , P4 ( 72.35 % ) , P1 ( 72.28 % ) and P0 ( 71.14 % ) . Consists of a percentage of carcass quality and carcass composition ( sub – coetaneous fat , fiber and meat ) . Relatively little subcutaneous fatty , fishy aroma of meat , meat fibers smooth , dense , shiny and carcass yellowish white . Hearts appear shiny , intact ( compact muscular ) and reddish brown .*

**Keywords :** Broiler, Lempuyang, Turmeric, Carcas