

ABSTRACT

Khotimah, Nurul. 2014. The Influences Of Giving Combined Kayambang Flour (*Salviniamolesta*) And The Fermenting Wasted Shrimp Toward The Quality Of The Duck's Eggs. Thesis, Biology department, the faculty of Saints and technology of Islamic State University Maulana Malik Ibrahim, Malang. Advisor biologist: Dr. Retno Susilowati, M. Si. Advisor religion: Umaiatus Syarifah, M. A.

Keywords: Duck, Kayambang Flour (*Salviniamolesta*), Wasted Shrimp Flour, The Quality of Eggs.

The quality of the duck's eggs is influenced by the nutrition of the given food. Food with high nutrition needs a lot of money to spend. With this kind of situation, the farmers need another alternative which is quite easy to get without decreasing the nutrition of the given food, such as Kayambang (*Salvinia Molesta*) and the wasted shrimps with protein and high coarse fiber. So, fermentation is needed to reduce the coarse fiber that the digestion is raising as well. This study aims to know the influences of the given combining Kayambang flour and the fermenting wasted shrimp flour (TKF and TLUF) towards the quality of duck's eggs involved the thicken eggshell, the yellow, and the protein of the eggs.

This study done with the support of experimental method with complete random plan by giving 5 treatments and 4 repetitions. The treatment used is by combining the Kayambang flour and the fermenting wasted shrimp flour with concentration P0 as the control, P1 (TKF 20% + TLUF 5%), P2 (TKF 15% + TLUF 10%), P3 (TKF 10% + TLUF 15%), P4 (TKF 5% + TLUF 20%). This study is done within 28 days by 20 duck's eggs. The sample analysis of the egg quality is performed in the egg production in day 26, 27, 28 in order to get the analysis of the eggshell thickness, the yolk colour and the protein degree of the eggs. The analysis data is performed with one way ANOVA. If there is a significant differences, further testing will follow with BNT 1%.

The results of study shows that the combination of Kayambang flour (*Salviniamolesta*) and the fermenting wasted shrimp flour within rations are influencing toward the quality of the duck's eggs. The treatment is capable of raising the yellow with score 10,50 and the degree of the protein is 29,33%. While the treatment of P2 with concentration TKF 15% and TLUF 10% are capable of thicken the eggshell about 0,48 mm.