

**THE EFFECT OF DIFFERENT PHYSICAL PROCESSING
TECHNIQUES MAGGOT BSF (*Hermetia illucens*) ON FEED ON
BROILER CARCASS PERFORMANCE**

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ABSTRACT

Protein components have an important role in an animal feed formula because they are involved in the formation of animal body tissues. However, protein sources are the most expensive component of feed ingredients compared to other feed ingredients. Therefore, it is necessary to find alternative protein sources that can be used by farmers, one of which is insects that are still not widely used in feed ingredients such as black soldier fly maggots (BSF). This research was conducted at the broiler cage at the Lampung State Polytechnic on Nopember 29, 2021 – February 9, 2022. This study aimed to analyze the effect of various physical processing techniques of BSF maggots in the ration on broiler carcass performance, which included carcass weight, carcass percentage, and percentage of abdominal fat. There are four treatments in this study, P1 = Sun drying for 2 days + grinding, P2 = Oven at 50 °C for 7 hours + grinding, P3 = Roasting at 100 °C for 15 minutes + grinding, and P4 = scalding at a temperature of 96 °C for 1 minute + grinding. The physical processing technique of BSF maggots (*Hermetia illucens*) showed a significant effect ($P<0.05$) on carcass weight, but had no significant effect ($P>0.05$) on carcass percentage and abdominal fat percentage.

Keywords: processing technique, maggot BSF, carcass