



The Effect of Fermented Purple Sweet Potato (*Ipomoea batatas* L) Skin in Diets on Feed and Anthocyanin Consumption, Carcass Characteristics, Antioxidant Profile and Meat Texture of Bali Duck



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Abstract

An experiment was carried out to determine the effect of fermented purple sweet potato (*Ipomoea batatas* L) skin in diets on feed and anthocyanin consumption, carcass characteristics antioxidant profile and meat texture of Bali duck.. Five treatment diets were used in a completely randomized design (CRD) consisted of control diet A (diet without containing purple sweet potato skin), diet B containing 10% purple sweet potato skin, diet C containing 10% fermented purple sweet potato skin, diet D containing 20% purple sweet potato skin, diet E containing 20% fermented purple sweet potato skin. Each treatment consisted of four replications and each replicate had five ducks. The variables observed were feed and anthocyanin consumption, slaughter weight, carcass weight, carcass percentage, carcass physical composition, meat antioxidant profile (capacity antioxidant (CA), malondialdehyde (MDA), and superoxide dismutase (SOD)). Experiment results showed that diets with fermented or unfermented purple sweet potato in diets treatments B, C, D, and E increased the anthocyanin consumption, slaughter weight, carcass weight, carcass percentage and meat percentage of duck carcass but decreased their fat and skin. Fermented purple sweet potato (*Ipomoea batatas* L) skin in C and E increased the antioxidant capacity (AC) and superoxide dismutase (SOD) while treatment B and D were not significantly different ($P > 0.05$) to the control group. Malondialdehyde (MDA) of the duck meat in treatment B, C, and D were significantly lower ($P < 0.05$) compared to the control diet. Treatment E significantly increased the perimesium and endomesium of meat texture, but its experiment was not significantly different to the control group. It was concluded that substitution of fermented purple sweet potato (*Ipomoea batatas* L) skin in diets could improve of feed and anthocyanin, carcass characteristics, antioxidant profile, and meat texture of Bali duck.

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1. Introduction

Duck as source of poultry meat have disadvantages fish as high fat, tough meat and “fish” odor (Yadnya *et al.*, 2013). High fat meat has a bad risk for health. One effort to reduce fat content meat. Ishida *et al.* (2000) was reported by feeding ducks with purple sweet potato (*Ipomoea batatas* L). However, when the purple sweet potato too much in feed it will reduce the protein content of the feed. To prevent the protein reduction of the purple sweet potato as one of the feed ingredients was by fermentation process (Yadnya and Trisnadewi, 2011). According Kumalaningsih (2008), antioxidants has functions in neutralizing free radicals and bind fat, and take to the aromatic group which is the partially threw out through the feces and some will be absorbed by the body and deposit as fat in carcass. Diet containing fermented purple sweet potato (*Ipomoea batatas* L) was reported increased slaughter weight, carcass weight, and carcass composition (Yadnya and Susila, 2014). Witariadi, *et al.* (2013) reported that purple sweet potato (*Ipomoea batatas* L) in diet was as source of antioxidant and could improve the quality of duck meat, reduced the meat stench and softened the meat texture. Abustam (2004) stated tenderness of meat influenced by the nature of myofibril as major component of connective tissue in the muscle. Connective tissues play an important role in determining the toughness of histological value of meat including epimesium, perimesium and endomesium were observed in this study. Fermentation of ration ingredients highly correlated with antioxidant profile which are consisted of *malonaldehyde* (MDA), *antioxidant capacity* (AC), and *superoxide dismutase* (SOD). Yadnya *et al.* (2015) described that purple sweet potato leaves could reduce level of *malondialdehyde* (MDA) in blood serum of 22 weeks Bali ducks.

This research were carried out to study the effect of fermented sweet potato (*Ipomoea batatas* L) skin in diets on feed and anthocyanin consumption, carcass characteristics, antioxidant profile and texture of Bali duck meat.

2. Research Method**Place and Period of Experiment**

This experiment was conducted at Guwang village, Gianyar district, Province of Bali for 10 weeks. Antioxidant capacity was tested at Microbiology and Chemistry Laboratory, Faculty of Agricultural Technology, Udayana University. Carcass test was carried out at Nutrition Laboratory, Faculty of Animal Science, Udayana university for 4 weeks. Test of antioxidant profile carried out at Analysis Laboratory, Udayana University for 4 weeks. Texture analysis histology of duck meat were studied at Veterinary Institute at Pegok, Denpasar, Bali for 4 weeks.

Material and Equipment

A total of 12 weeks old male ducks with similar live weight were bought from duck farmer (I Ketut Pindah) at Gianyar district were used in this experiment. Skin of purple sweet potatoes (*Ipomoea batatas* L) were obtained from farmer (K. Selamat) at Gianyar, and *Aspergillus niger* from the Institute of Agricultural Technology (BPTP), Denpasar. The experiment diets composed based on nutrient content recommended by Scott *et al.* (1982) The diets were consisted of yellow corn, coconut meal, soybean, skin of purple sweet potato, premix and NaCl. The component and composition of the diets were presented in Table 1. Diets and water were given *ad libitum*. This study was designed using a completely randomized design (CRD). The treatments consisted of control diet without purple sweet potato skin (A), (B) diet containing 10 % purple sweet potatoes skin, (C) diet containing 10% fermented purple sweet potatoes skin, (D) diet containing 20% unfermented purple sweet potatoes and (E) diet containing 20% fermented purple sweet potatoes. Each treatment consisted of four replication consisted of five ducks with homogenous age and live weight.

Fermentation of Purple Sweet Potato (*Ipomoea batatas* L) Skin

Before the fermentation process takes place purple sweet potato skin implemented first activation process *Aspergillus niger*. The activation process requires tools include a clean plastic tub, aerator, where as the necessary are sugar and 1% NPK and urea as much of the volume 10 liter of water. Well water without chloride was used in this process. The water was sterilized by boiling at 100° C and then was cooled and 1% *Aspergillus niger* seed was added (Guntoro, 2008). Skin of purple sweet potatoes (*Ipomoea batatas* L) are already in form of flour sack place on a bed on placed on top of the bambu strips, then sprayed with *Aspergillus niger* that has been activated until the water solution 50% (when first are not broken) The cover then covered by a sack and left for 7 days, after fermentation for 7 days and then dried in the sun, it was ready to be used in the treatments.

Variables measured in this study were carcass physical compositions including carcass weight, carcass percentage, carcass physical composition (meat, bone and fat) (Soeparno, 2005) and feed antioxidant consumption (Tillman *et al.*, 1986), antioxidant profiles consisted of antioxidant capacity with spectrophotometer method (Okawa, *et al.*, 2001), malonaldehyde with Thiobarbituric acid reactive substance (TBARS) (Wuyastuti, 1996), SOD test with Oxiselect superoxide dismutase activity assay Kit method (Cell Biolab, 2004) and meat texture with Histology method (Luna, 1968).

Table 1. Feed Components and Chemical Composition

Feed Components:	Treatments				
	A	B	C	D	E
Yellow corn (%)	55,36	49,98	42,32	49,98	42,32
Soybean (%)	9,37	12,45	13,88	12,45	13,88
Coconut meal (%)	11,31	9,82	7,28	9,82	7,28
Fish meal (%)	10,13	8,10	10,20	8,10	10,20
Rice bran (%)	13,26	9,00	5,08	9,00	5,08
Purple sweet potato skin (%)	-	10	20	-	-
Fermented purple sweet potato skin (%)	-	-	-	10	20
Premix (%)	0,50	0,50	0,50	0,50	0,50
NaCl (%)	0,15	0,15	0,15	0,15	0,15
Oil coconut (%)	-	-	-	2,00	2,00
Chemical Composition					
Metabolic Energy (Kcal/kg)	2900,00	2926,18	2926,25	2928,90	29,35,18
Crude Protein (%)	18,28	17,93	18,18	17,86	18,08
Ether Extract (%)	5,94	5,46	5,42	5,84	5,45
Crude Fiber (%)	4,80	5,46	4,38	4,52	4,32
Calcium (%)	1,40	1,21	1,04	1,14	0,91
Phosphor available (%)	0,73	0,71	0,69	0,71	0,50

Description : A is control diet (without purple sweet potato), B is diet containing 10.0 % purple sweet potatoes, C is diet containing 10% fermented purple sweet potatoes skin, D is diet containing 20% purple sweet potatoes skin, E is diet containing 20.0% fermented purple sweet potatoes skin

Data Analysis

The data on purple sweet potato skin in the control diet could increase the antioxidant analyzed using analysis of variance (Steel and Torrie, 1989). When the results were significant, the analysis was continued by using Duncan's Multiple Range test to find out the significant difference between the treatments ($P < 0.05$)

3. Results and Analysis

Feed and anthocyanin consumption antioxidant capacity

Feed consumption of Bali ducks in treatment C, D and E, except treatment B were significantly lower ($P < 0.05$) than those in control diet (Table 2). On the contrary, the anthocyanin consumption of ducks in

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treatment B, C, D and E were significantly higher than in the control diet and substitution of purple sweet potato skin in the control diet increase the antioxidant capacity (Table 2).

Table 2. Feed consumption, anthocyanin in take and antioxidant capacity

Variables	Treatments					SEM
	A	B	C	D	E	
Feed consumption (kg/duck)	6.594a	6.592a	6.452b	6.410b	6.247c	38.26
Anthocyanin intake (g/duck)	160.66d	175.35c	173.70c	183.32b	298.00a	0.47
Antioxidant capacity (IC %)	59.60d	74.26c	74.28c	76.86b	80.53a	18.85

Discription : A is control diet (without purple sweet potato), B is diet containing 10.0 % purple sweet potatoes , C is diet containing 10% fermented purple sweet potatoes skin, D is diet containing 20% purple sweet potatoes skin, E is diet containing 20.0% fermented purple sweet potatoes skin

SEM : “Standard Error of The Treatment Means”

Values followed by different letters in the same row are significantly different (P< 0.05)

These results indicated that fermented purple sweet potato skin in diets could increase anthocianin in take and antioxidant capacity. Yadnya *et al.* (2014) found that purple sweet potato reduced feed consumption, but increased anthocyanin in take and followed by increasing on antioxidant capacity. Yadnya and Trisnadewi (2011) reported that fermentation of purple sweet potatoes increased the concentration of their anthocyanin dan antioxidant.

Substitution of fermented purple sweet potato (*Ipomoea batatas* L.) skin in diet were significantly increased carcass weight, carcass percentage, meat percentage and bone percentage. Bali duck (P< 0.05). On the after hand, their fat percentage was significantly lower than the control diet (Table 3). The increase of slaughter weight in ducks fed diets containing fermented or without fermented purple sweet potato skin due to the increase digestibility of the diets, protein and fat (Yadnya, *et al.*, 2014). These were related to the increase of their body weight gain which ultimately affected their slaughter weight and consequently their carcass weight. Yadnya, *et al.* (2013) reported that fermented purple sweet potato in diets also improved physical composition of duck carcasses.

Table 3. Carcass Characteristic of Male Bali Ducks

Variables	Treatments					SEM
	A	B	C	D	E	
Slaughter Weight (kg)	1.475c	1.513b	1.1.517b	1.527b	1.572a	11.68
Carcass Weight (kg)	0.951d	0.994c	1.005c	1.045b	1.122a	0.90
Carcass Percentage (%)	64.50d	65.75c	66.25c	68.50b	71.40a	0.33
Carcass Physical Composition :						
Meat (%)	36.75d	38.05c	41.66b	42.25b	44.50a	0.29
Bon (%)	31.55b	35.50a	32.15b	31.90b	31.50b	0.34
Fat + Skin (%)	31.70a	26.45b	26.20b	25.08c	24.00c	0.36

Discription : A is control diet (without purple sweet potato), B is diet containing 10.0 % purple sweet potatoes , C is diet containing 10% fermented purple sweet potatoes skin, D is diet containing 20% purple sweet potatoes skin, E is diet containing 20.0% fermented purple sweet potatoes skin

SEM : “Standard Error of The Treatment Means”

Values followed by different letters in the same row are significantly different (P< 0.05)

Percentage of duck carcass was affected by its slaughter weight and carcass weight (Witariadi *et al.*, 2012). Yadnya *et al.* (2012) reported ration containing fermented purple sweet potato increased protein retention, meat percentage in the body and affected of carcass physical composition. According to Kumalaningsih (2008) the purple sweet potato contain anthocyanin as antioxidant which could neutralized free radical and reduce accumulation in body or in carcass by bundle up fat or cholesterol and then come out through feces. Yadnya *et al.* (2013) also reported that fermented purple sweet potato (*Ipomoea batatas* L) in

diets also improved improved physical composition of duck carcass by increasing their meat component but decreasing their fat and skin.

Antioxidant Profile

The antioxidant profiles consisted of antioxidant capacity (AC), malondialdehyde (MDA), and superoxide dismutase (SOD). The results that diets containing 10% and 20% fermented purple sweet potato skin (treatment C and E) increased the antioxidant capacity ($P < 0.05$), but treatment B and D were not significantly different (Table 4) from the control diet. Yadnya and Trisnadewi (2011) reported that fermented sweet potato could increase the anthocyanin and antioxidant contents. Yadnya *et al.* (2014) found that feeding duck with purple sweet potato leaves could increase antioxidant intake and affected their meat antioxidant profile. Feeding duck with fermented purple sweet potato (*Ipomoea batatas* L.) skin in diets, such as treatments C, D and E reduced duck's malondialdehyde (MDA), while treatment B was not significantly different ($P < 0.05$) compared to the control diet (A). Kumalaningsih (2008) reported that antioxidant could inhibit free radical activity and affected malondialdehyde (MDA) of meat. Substitution of fermented purple sweet potato (*Ipomoea batatas* L.) skin in diets (Treatment C and E) were significantly increased superoxide dismutase (SOD) of duck meat, while diets without fermented purple sweet potato skin (treatment B and D) were not significantly different ($P > 0.05$) to the control treatment (A) Prangdimurti *et al.* (2006) reported that Suji leaf (*pleomele oncusfolio*) could improve superoxide dismutase (SOD) and increase antioxidant capacity. A study in duck feeding with diet containing fermented purple sweet potato also found increase in SOD and antioxidant capacity, but reduction in Malondialdehyde (MDA) (Yadnya, *et al.*, 2013).

Table 4. Antioxidant profile in bali duck meat

Variables	Treatments					SEM
	A	B	C	D	E	
Capacity Antioxidant (%)	45.97c	48.64bc	50.81 b	48.90bc	55.76a	0.89
Malondialdehyde (mmol/g)	4.50a	4.44ab	4.30b	4.32b	4.03c	0.045
Superoxida dismutase (μ /ml)	0.83b	0.84b	0.88a	0.86ab	0.89a	1.074

Discription : A is control diet (without purple sweet potato), B is diet containing 10.0 % purple sweet potatoes , C is diet containing 10% fermented purple sweet potatoes skin, D is diet containing 20% purple sweet potatoes skin, E is diet containing 20.0% fermented purple sweet potatoes skin

SEM : "Standard Error of The Treatment Means"

Values followed by different letters in the same row are significantly different ($P < 0.05$)

Meat Texture

The epimesium, perimesium, and endomesium of duck meat in control diet were 362.43 μ m, 23.29 μ m and 10.32 μ m (table 5). Diets with 20% fermented purple sweet potato skin (treatment E) was significantly increased the perimesium and endomesium ($P < 0.05$) but treatments B, C and D were not significantly different to the control group. All feeding treatments were not significantly affected the epimesium of duck meat. The increase of endomesium and perimesium of duck meat in treatment E might be due to the increase of antioxidant capacity of the meat which could loosing the fibers bond of the meat. Robert *et al.* (1979) reported that the provision as a source of bilberry anthocyanins fibers, and may inhibit proteolytic enzymes such as of metabolism of collagen biosynthesis than polymer (Boniface *et al.* (1982). Endomesium magnitude and perimesium of meat were influenced by species, breed and sex (Caceci, 2007). Skleted muscle fibers can have a large diameter or longer sizer because of increasein the number of myofibril – myofibril preparation (Lawrie, 1995).

Table 5. Meat Texture of Male Bali Duck

Variabel	Perlakuan					SEM
	A	B	C	D	E	
Epimesium (μ m)	362,43	412,10	417,86	465,06	517,23	91,76
NS						

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Perimesium (μm)	23,29b	24,90b	24,76b	33,39b	57,99a	4,80
Endomesium (μm)	10,32b	11,18b	11,22b	11,75ab	16,37a	1,52

Discription : A is control diet (without purple sweet potato), B is diet containing 10.0 % purple sweet potatoes , C is diet containing 10% fermented purple sweet potatoes skin, D is diet stitution potatoes skin

SEM : “Standard Error of The Treatment Means”

Values followed by different letters in the same row are significantly different ($P < 0.05$)

4. Conclusion

It was concluded that substitution of fermented purple sweet potato (*Ipomoea batatas* L.) skin in diet increased feed and anthocyanin consumption, carcass characteristics, antioxidant profile and meat texture of bali duck. Percentage of carcass very the affect by slaught weight and carcass weight (Witariadiet al., 2012). Yadnya et al. (2013) reported diets containing purple sweet potato (*Ipomoea batatas* L) contain anthocyanin which are antioxidants that can increase carcass weight and carcass percentage were significantly ($P < 0.05$) from those without purple sweet potato.

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