Article
Study of Local Duck Rations from Colocasia Esculenta Flour on Egg Production and Cholesterol Content

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Abstract. Colocasia esculenta is the plants feed ingredients shown to reduce the cholesterol content of livestock products, such as in ducks. This study aims to examine the use of Colocasia esculenta plant in local duck rations on egg production, and the content of cholesterol and triglycerides. As a treatment in this study were the level of use of Colocasia esculenta meal (CM), 0%, 5%, 10%, 15% and 20%, with 4 replications, which designed with a completely randomized design. As many as 80 ducks in the laying period were used, ranging in age from 19 to 30 weeks. The data obtained showed that an increasing level of CM up to 10% resulted in increased egg production, egg weight and decreased feed conversion ratio. Conversely, the blood and yolk total cholesterol and triglyceride content actually decreased until the level CM was 20%. It was concluded that the use of CM up to a level of 10% could improve the performance of egg production, and the use of up to a level of 20% decreased the cholesterol and triglyceride content of blood and egg yolk. This is an important role about those subject for required healthy food for human nutrition.

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1. Introduction
In general, raising ducks on a commercial basis requires adequate dietary nutrition and supplementary feeding. The advantage of local ducks is the ability to survive in a poor environment and disease compared to chickens, also in utilizing low-quality feed, so that the cost of feed can be reduced. Local duck production also depends on its ability naturally or genetically.
The ration is the most important in the field of animal husbandry, because it covers 70% of the total production costs (1). Meanwhile, feed conversion ratio is a measure of the coefficient of technical efficiency is often used, especially in the experimental development of poultry production.

One of the productions of poultry is an egg, which is an egg cell (ovum) that grows from a stem cell (oogonium) in the ovary (ovary) and is provided by poultry livestock as food material for embryo growth (2). Eggs are the center of concern by the community because they are rich in nutrients with relatively low prices. The egg productivity assessment of a group of ducks is to calculate daily production or DEP (Daily Egg Production). Egg productivity is good if the PTH value is more than 60%. Ducks have a high DEP value if they are maintained for no more than 18 months of age.

The biggest obstacle for people in consuming duck eggs is their concern about their high cholesterol content (4-22). Cholesterol is an amphipathic lipid that is important in regulating membrane permeability and fluidity, and also as an outer layer of plasma lipoproteins (3). Lipids consist of triglycerides (neutral fat), phospholipids (lecithin), and cholesterol (23). However, high levels of local duck cholesterol often become a limiting factor for consumers to be careful in consuming local duck products. Cholesterol in the body that is excessive will be buried in the walls of blood vessels and cause a condition called atherosclerosis where blood vessel constriction occurs. This condition is the forerunner to the occurrence of heart disease and stroke in consumers who consume chicken meat (24).

One solution to reduce the cholesterol content of duck products is the taro leaves and taro. The stems on the taro leaves contain a substance called saponin, which can eliminate cholesterol and can be used as an antiseptic. Taro leaves contain protein, carbohydrates, fats, calcium, phosphorus, iron. In taro leaves also contain vitamins A, B1, and C and taro leave also have polyphenols which function as antidotes to free radicals that damage cells in the body. Colocasia esculenta is also a chronic medicine that contains flavonoids and saponins which function as anti-bacterial agents (25).

Colocasia esculenta is a plant that contains many health benefits, namely as an antihypertensive, antidiabetic, antimicrobial and analgesic (26). Then reported that Colocasia esculenta contain various secondary metabolites. It is known that the Colocasia esculenta extract contains sugar, polyphenolic, terpenoid, saponin, alkaloid, glycoside, steroid or triterpenes, anthraquinone and coumarin components without cyanogenic. However, only tannins, glycosides and saponins without flavonoid can be obtained from the roots and stems of the Talas leaves. Besides, the phenolic compounds that have been identified in the Talas leaves are the flavonoid group. Then that Taro leaves were shown to contain high antioxidants and various bioactive substances that would improve health.

Research using taro leaves in mice has been shown that it could reduce lipid content, cholesterol content, triglycerides, Cholesterol-High Density Lipoprotein and Cholesterol-Low Density Lipoprotein (27). This shows that the Colocasia esculenta Scho. plant is thought to be able to reduce the cholesterol content of local duck products, thereby eliminating the limiting factor for people who want to consume local duck eggs. This study aims to examine the use of Colocasia esculenta Scho. plant in local duck rations on egg production, and the content of cholesterol and triglycerides blood and local duck eggs.

2. Experimental Section

This study used 80 local ducks, aged 19 weeks to 27 weeks, which were kept in a battery system enclosure. This research used of stems and leaves of Colocasia esculenta Scho. in the form of flour. Colocasia esculenta Scho. is already wide enough to be chopped 1 cm long, then dried in the sun to
Dry and easily destroyed. Dry stems and leaves of *Colocasia esculenta* Scho, then milled until smooth and sifted with a 1 mm sieve mesh size, and then called *Colocasia esculenta* Scho. Meal (CM). The process described as picture 1.

![Research implementation diagram](image)

**Figure 1.** Research implementation diagram

The ingredients of the ration used are listed in Table 1, with the composition of the research ration as listed in Table 2. The ration was given in the same amount of 150 g/e/d.

**Table 1.** The content of food substances rations

| Food Substance          | Conch Flour (%) | Fine Bran (%) | Ground Corn (%) | Concentrate (%) | CM (%) |
|-------------------------|-----------------|---------------|-----------------|-----------------|-------|
| Dry matter              | 87,37           | 90,70         | 91,29           | 89,63           | 73,00 |
| Crude Protein (%)       | 41,06           | 12,04         | 8,60            | 34,00           | 4,10  |
| Crude Fiber (%)         | 18,78           | 12,00         | 2,70            | 5,00            | 12,30 |
| Crude Fiber (%)         | 1,30            | 1,70          | 4,20            | 3,00            | 2,10  |
| ME (kcal/kg)            | 2600,00         | 1630,00       | 3420,00         | 2600,00         | 71,00 |
| Calcium (%)             | 10,14           | 0,20          | 1,00            | 12,00           | 0,30  |
| Phosphorus (%)          | 0,49            | 1,00          | 2,56            | 1,20            | 0,04  |

Note: CM (*Colocasia esculenta* Meal)

Source: Poultry nutrition laboratory analyzed (2014)

http://www.eksakta.ppj.unp.ac.id/index.php/eksakta
Table 2. Composition and content of rations

| Details             | P1  | P2  | P3  | P4  | P5  |
|---------------------|-----|-----|-----|-----|-----|
| Ground corn(%)      | 56,50| 56,50| 57,50| 57,00| 58,00|
| Fine bran(%)        | 12,50| 12,00| 10,50| 11,00| 9,00|
| Soybean meal(%)     | 21,00| 20,50| 21,00| 19,00| 20,50|
| Fish flour (%)      | 10,00| 10,50| 10,00| 11,50| 10,00|
| CM (%)              | 0,00 | 5,00 | 10,00| 15,00| 20,00|
| ME (kkal/kg)        | 2645,38| 2683,66| 2606,04| 2604,73| 2583,04|
| Crude protein(%)    | 17,03| 17,06| 16,90| 17,13| 17,53|
| Crude fat (%)       | 2,93 | 3,11 | 3,13 | 3,26 | 3,13 |
| Crude fiber(%)      | 5,72 | 5,08 | 5,07 | 4,62 | 4,83 |
| Ca (%)              | 3,45 | 3,82 | 3,94 | 4,35 | 4,28 |
| P (%)               | 1,65 | 1,68 | 1,63 | 1,63 | 1,48 |

The design used was Completely Randomized Design (CRD) with 5 treatments using CM (0%; 5%; 10%; 15%; and 20%), each treatment repeated 4 times. Significant analysis results were carried out with the Duncan Multiple Range Test (DMRT).

The variables analyzed in this study were the performance of duck eggs production. Total cholesterol and triglycerides blood and eggs. Obtained from duck blood serum taken through a vein in the pectoralis vein as much as 1 ml. Whereas Total Cholesterol and triglyceride yolk was obtained from egg yolk extract using ethanol and technical acetone. Than analyzed using the Microlab 300 Spectrophotometer.

3. Results and Discussion

The results of studies on eggs weight, eggs production, and feed conversion ratio are as shown in Table 3.

Table 3. Average egg weight, egg production, and feed conversion ratio

| Treatment   | Egg weight (g) | sdev | Egg production (%) | sdev | Feed conversion ratio | sdev |
|-------------|----------------|------|--------------------|------|-----------------------|------|
| 0% CM       | 60,075<sup>a</sup> | 3,45 | 69,65<sup>b</sup> | 7,57 | 4,15<sup>b</sup>      | 3,11 |
| 5% CM       | 60,425<sup>a</sup> | 4,79 | 73,81<sup>b</sup> | 8,21 | 4,25<sup>ab</sup>     | 4,02 |
| 10% CM      | 64,12<sup>b</sup>  | 3,91 | 75,92<sup>b</sup> | 7,52 | 3,92<sup>b</sup>      | 3,66 |
| 15% CM      | 60,76<sup>a</sup>  | 6,71 | 67,45<sup>a</sup> | 8,40 | 4,66<sup>a</sup>      | 4,83 |
| 20% CM      | 58,475<sup>a</sup> | 6,27 | 63,69<sup>a</sup> | 7,84 | 4,73<sup>a</sup>      | 5,10 |

Different superscripts in the same column mean significantly different (P<0,05)

The minimal average weight of eggs that used CM in their diets were in 20% level using CM and the highest was in level 10% using CM. It is the same with egg production. The lowest feed conversion was in level 10% using CM, and the highest was in 20% level using CM to. The average weight and egg production indicate that the increased use of CM in the ration to the level of 10% will increase production, but decrease in the use of 15% and 20%. The use of CM has also been proven to significantly reduce the conversion of local duck rations to a level of 10%. This can be
caused by the presence of anti-nutrient content such as Tannin, anthocyanin, and saponin in CM. It was reported that the ethanol extract of CM have phenolic, anthocyanin, tannin, saponin, terpenoid, anthraquinone, alkaloid, flavonoid, sterol, carbohydrate, vitamin A and C (28).

Analysis Variance from egg weight, eggs production and feed conversion ratio obtained significantly different (P <0.05). This is because CM are known to contain bioactive substances and antioxidants (26), which can improve livestock health and increase production and are more efficient in utilizing feed, but at the 15% level, there is a decrease in egg weight and production, as well as an increase in feed conversion ratio.

Table 4 is the result of Total Cholesterol and Trigliceride content analysis on local duck blood and yolk based on the treatment. Total Cholesterol and Trigliceride local egg duck blood, was obtained from blood serum. In other hand, Total Cholesterol and Trigliceride duck eggs is obtained from yolk, which extract by acetone and ethanol.

| Treatment | Blood TC | stdev | Yolk TC | stdev | Blood Tgs | stdev | Yolk Tgs | stdev |
|-----------|----------|-------|---------|-------|-----------|-------|----------|-------|
| 0% CM     | 165,60   | 6,11  | 204,63  | 3,27  | 191,75    | 8,14  | 200,70   | 28,89 |
| 5% CM     | 163,10   | 1,31  | 156,55  | 9,12  | 162,88    | 3,56  | 187,43   | 23,26 |
| 10% CM    | 135,23   | 3,58  | 148,88  | 2,69  | 135,40    | 4,05  | 173,00   | 28,12 |
| 15% CM    | 139,20   | 5,39  | 172,13  | 3,99  | 142,58    | 2,39  | 177,65   | 11,16 |
| 20% CM    | 138,30   | 7,43  | 172,43  | 8,70  | 142,33    | 2,36  | 180,35   | 17,54 |

Different superscripts in the same column show significantly different (P<0.05)

The lowest total cholesterol blood results were at the use of CM in 10% level, and the highest was at the use of CM in 0% level. These results are also same with the blood triglyceride content. Cholesterol is a sterol fat found in cell membranes and circulated in blood plasma. Sterols are molecules consisting of rings of carbon atoms that are linked with side chains of bound carbon, hydrogen and oxygen (29).

The results of Table 4 illustrate that the increasing use of CM in the ration, it will reduce the average TC and Tgs (P <0.01), although it increased again at the level of 15% but not significantly different (P> 0.05) between the level of 10% up to 20%. Likewise, the content of egg cholesterol was also very significantly decreased (P <0.01), along with an increase in the use of Colocasia esculenta flour, but the results of the DMRT showed no significant difference (P> 0.05) between the use of CM 5% to 20%

This shows that the use of CM has the opportunity to produce low cholesterol duck products due to the presence of saponin substances that function to reduce cholesterol. Stalks on taro leaves contain a substance called saponin, which can eliminate cholesterol and as an antiseptic (6). Colocasia esculenta sho. contain various secondary metabolites. It is known that the Colocasia esculenta extract contains components of sugar, polyphenolic, terpenoids, saponins, alkaloids, glycosides, steroids (30).

4. Conclusion

The use of Colocasia esculenta in local duck rations, can increase egg production and reduce feed conversion ratio up to a level of 10%, as well as reduce the total cholesterol and triglycerides content of blood and eggs.
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