

COMPARISON OF MEAT COMPOSITION AND SENSORY VALUES OF TWO DIFFERENT STRAINS OF BROILER CHICKENS

COMPARACIÓN DE LA COMPOSICIÓN DE LA CARNE Y VALORES SENSORIALES EN DOS LÍNEAS DE POLLOS PARA CARNE

Sogunle, O.M.^{1A*}, Egbeyale, L.T.^{1A}, Alajo, O.A.^{1A}, Adeleye, O.O.^{1A}, Fafiolu, A.O.^{1B}, Onunkwor, O.B.^{1C}, Adegbite, J.A.^{1A} and Fanimo, A.O.^{1A}

¹University of Agriculture. Abeokuta. Ogun State. Nigeria. ^ADepartment of Animal Production and Health ^BDepartment of Animal Nutrition. ^CDepartment of Biochemistry. *jidesogunle@yahoo.com

ADDITIONAL KEYWORDS

Breast. Thigh.

PALABRAS CLAVE ADICIONALES

Pechuga. Muslo.

SUMMARY

This study was designed to compare chemical composition and quality of carcass parts of 99 broiler chickens of Arbor acre and Marshal MY strains, respectively at the Teaching and Research Farm, University of Agriculture, Abeokuta, Nigeria. At the 56th day of the experiment, 6 birds per replicate were slaughtered after euthanization for carcass analysis and evaluation. The meat samples from the breast and thigh muscles were analyzed for proximate composition. The data obtained were subjected to a t-test at 5% significant level. The results on the proximate composition ($p < 0.05$) of the muscles showed that values obtained for the thigh gross energy (2.11 kcal/g), thigh dry matter (28.73%), thigh fibre diameter (5.24 mm), thigh fat (8.08%), breast dry matter (29.88%) and breast fibre diameter (5.54 mm) were higher in Marshal MY strain. Hence, it was concluded that meat quality is a function of genotype and environmental factors.

determinar la composición proximal. Los datos obtenidos fueron sometidos a la prueba t, a nivel de 5% de significación. Los resultados de la composición proximal ($p < 0,05$) de los músculos mostraron que los valores obtenidos para la energía bruta (2,11 kcal/g), materia seca (28,73%), diámetro de las fibras (5,24 mm) y grasa (8,08%) de los muslos y la materia seca (29,88%) y diámetro de las fibras (5,54 mm) de las pechugas fueron mayores en la línea Marshal MY. Se concluye que la calidad de la carne, es función de factores genotípicos y ambientales.

INTRODUCTION

Poultry meat production has been very dynamic over the last decade and now occupies the second place in the world just after pork (Le Bihan-Duval, 2005). In recent