

1 Quality characteristics of sausages prepared from local and exotic cockerels

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12 **Abstract**

13 The study was carried out to determine the quality characteristics of chicken sausages
14 produced from local and exotic strains of cockerels. Six, 30-week-old birds each from
15 local and exotic strains of cockerels were confined under intensive system of
16 management and were fed with commercial grower mash for a period of eight weeks to
17 help neutralize any dietary effect from place of purchase. Three birds, from each strain
18 of cockerels were slaughtered and used for the production of sausage. The proximate
19 composition of the sausages showed that local chicken strains of cockerels had higher
20 values for crude protein content (19.27 ± 0.088 vs. $18.50 \pm 0.140\%$) and dry matter
21 (37.31 ± 0.100 vs. $34.57 \pm 0.180\%$) while exotic chicken was higher in ash (8.50 ± 0.140
22 vs. $6.63 \pm 0.160\%$) and moisture (65.09 ± 0.029 vs. $62.38 \pm 0.098\%$). Percentage cooking
23 (2.98 ± 1.300 vs. $0.79 \pm 0.110\%$) and refrigeration weight losses (0.67 ± 0.270 vs.
24 $0.07 \pm 0.017\%$) were significantly higher ($p < 0.05$) for sausages prepared from the exotic
25 chicken. Also, sensory characteristic of the sausages showed no significant ($p > 0.05$)
26 difference. It can therefore be inferred that sausages produced from local chicken could
27 be of better quality than those produced from exotic chicken.