

THE SLAUGHTER VALUE OF HUNGARIAN SPECKLED HEN

A MAGYAR KENDERMAGOS TYÚK VÁGÓÉRTÉKE

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Due to altered economic, ecological and consumer demand, the role of doubly utilizable species have been upgraded such as indigenous poultry species and birds domesticated long ago. At present we can use various domestically bred hen species held in gene reserves only if we can find their place in merchandise production. The three colour variations of the domestic hen species were bred from the Hungarian lea-land bird by the middle of the 20th Century with aid of several foreign species and strong local interests. Because of the spread of intensive poultry keeping the population of this species has become endangered. Programs supporting ecological-biological farming that began in the last two decades placed the domestically bred birds in the forefront both as purebreds and as candidates in projects for developing merchandisable bio-poultry. In the Pilot Farm of Szeged University Faculty of Agriculture we are engaged in keeping two varieties of the Hungarian speckled hen (the “covered plumage” and “bold neck” strains) since 1977. In various research programs we have investigated the possibility of utility of the Hungarian speckled hen

In our examinations we examined the slaughter values of 12, 18 week old cocks, and soup hens withdrawn from production. We estimated separately the covered-neck speckled species and the bare-neck types. We valued the different main products (breast, thigh) yield and the utilised viscera. We found that the cocks and the soup hens are useful excellently for the maintenance of the Hungarian kitchen tradition.

Keywords: Hungarian speckled hen, gene conservation, slaughter value, main products (breast, thigh) yield, Hungarian kitchen tradition.