NUTRITIONAL JUDGEMENT OF ORNAMENTAL POULTRY MEAT

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Abstract

In our experiment, we compared different properties of an ornamental poultry, the silk hen, with guinea fowl and a meat producing hen breed, the Orpington. The experiment started with hatching. The animals were raised free range, fed with the same feed. We measured the growth rate during breeding and then the slaughter yield, i.e. the proportion of meat parts. The ratio of the silk hen's thigh to the cut body was nearly twice as large as the other two breeds, but the breast was only slightly smaller. When examining the chemical composition of the breasts and thighs we found that the water, fat and protein content of the silk hens are similar to the guinea fowl, and contain less fat than the Orpington. There was no significant difference in the technofunctional properties (water holding and water binding capacity). Based on the results of the colour measurement we found that the flesh of the silk hens is much darker, and it has a blackish shade. This was also supported by the sensory examination. Critics did not disliked the dark-coloured meat, which was considered to be delicious and stocky.

Key words: ornamental poultry, nutrition, organoleptical properties