

RESEARCH ON THE MEAT PRODUCTION OF CAPONS OBTAINED ON BASE OF THE TRANSYLVANIAN NAKED NECK BREED

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Abstract

The research focused to evaluate the influence of caponisation (testicle extraction) on meat production in the case of roosters belonging to the breed Transylvanian Naked Neck. In this sense, we have got two batches, which one consisted of castrated roosters at the age of 7 weeks (Lexp) and one, formed of uncastrated specimens (Lm); males from the two batches were raised under identical growing conditions, received the same combined feed and were slaughtered at the same age (140 days). The data obtained indicated that the slaughter yields, determined both immediately after slaughter and after 24 hours of refrigeration, were better for uncastrated roosters (Lm), more exactly, being higher by 2.38% and 3.28% than in the case of capons (castrated specimens). In contrast, for participation rates for the anatomical parts with commercial interest was higher for capons (Lexp), in case of wings (higher by 1.12%) and the upper thighs (by 0.59%), the drumstick (by 0.62%) and the back with head and feet (by 1.43%); on the other hand, for uncastrated roosters, there was found a better percentage for breast, 3.77% higher than castrated ones. The establishment of the meat / bone ratio highlighted the beneficial influence of the castration operation, the ratio registered a value of 7.99 / 1 for capons (Lexp) and a value of 8.97 / 1 for uncastrated roosters (Lm). Regarding the weight of the edible offal, it can be said that it was better for the capons (Lexp) for the gizzard (0.97 g) and for the liver (11.06 g); while, uncastrated roosters (Lm) were found to have a heart weight higher with 1.45 g than castrated roosters. The surgery of capping (orchidectomy) the Transylvanian Naked Neck roosters ensures a slightly better weight of most of the anatomical parts with commercial interest, heavier weights of the main edible offal, but also a good ration of meat/bones; we recommend continuing research in this direction.

Key words: capon, Transylvanian Naked Neck breed, dressed yield, edible offal, quantitative meat production, ration meat/bones