

STUDY ON THE COLOR PROFILE OF FARM-RAISED VERSUS WILD PHEASANT MEAT

**I.-Ş. (Bololoi) Bordei*, I.F. Toma, A.E. Moise,
Ş.T. Vlad, D. Ianițchi, M.P. Marin, C.G. Nicolae**

*University of Agronomic Sciences and Veterinary Medicine of Bucharest,
Faculty of Animal Production Engineering and Management, Romania*

Department of Production and Processing

**e-mail: iulianabordei10@gmail.com*

Abstract

*The study presents a comparison of the color profile of pheasant (*Phasianus colchicus*) meat from farmed and wild individuals. The analyses were performed using the CIE Lab system, focusing on parameters such as lightness (L), redness (a*) and yellowness (b*). The results revealed differences between the two groups: wild pheasant meat presented lower L* values and higher a* values, indicating a darker and more intense reddish color. These variations are associated with natural feeding and increased physical activity, which influence muscle pigmentation and myoglobin content. The study highlights the relationship between the rearing system and the color of pheasant meat. Different rearing methods lead to variations in hue and intensity, aspects that directly affect both consumer perception and the commercial value of the product.*

Key words: colorimetry, CIE L*a*b* parameters, rearing system, meat color, quality