COMPARATIVE STUDIES ON THE CHEMICAL COMPOSITION OF MEAT IN BROILER CHICKEN, UNDER SLOW GROWTH CONDITIONS

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Abstract

Most of the chicken meat production in Romania comes from industrial hybrids (fastgrowing), but recently the share of poultry units that apply slow-growth principles to industrial broilers or use slow-growing genotypes has increased. To achieve the proposed goal, samples (pectoral and upper leg muscles, respectively) were taken from individuals belonging to the industrial hybrid Ross-308 (group L-c) and from two slow-growing hybrids (Hubbard=group L-1 and HB Color=group L-2), which were raised under identical conditions and slaughtered at the age of 56 days. Chemical determinations revealed that the highest water content was in the meat of Ross-308 chickens (higher by 0.68-1.42% in the pectoral muscles and by 1.37-1.95% in the thighs), while Hubbard chickens recorded the highest protein content (higher by 0.16-1.14% in the pectoral muscles and by 0.15-1.05% in the thighs) and lipid content (higher by 0.36-0.70% and, respectively, by 0.16-0.93%); moreover, the caloric value of meat in Hubbard chickens recorded higher values both in the case of the pectoral muscles (higher by 3.06-6.79%) and the upper leg muscles (higher by 1.66-7.16%). The data obtained indicate that Hubbard hybrid provides superior meat in terms of chemical composition to other hybrids used in poultry farming in Romania.

Key words: *broiler chicken, slow growth, meat, chemical composition, caloricity*