STUDY ON THE CHEMICAL COMPOSITION OF MEAT FROM TURKEY BROILERS REARED UNDER AN EXTENSIVE PRODUCTION SYSTEM

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Abstract

This paper evaluates the chemical composition and energetic value of muscle tissue (boneless, skinless thigh and boneless, skinless breast) obtained from females and males of the Converter hybrid, reared under an extensive production system. At the thigh level, the fat content was higher in females (14.90%) compared with males (8.10%), while the protein content was 18.25% in females and 19.25% in males. In the case of breast meat, the fat content showed low values, of 2.70% in females and 2.60% in males. The highest protein content was recorded in breast meat from females (23.75%), compared with 20.88% in males. Moisture content ranged from 65.71% to 74.77%, with the highest values recorded in breast meat. The ash content ranged from 0.92% to 1.40%, while carbohydrate content ranged from 0.11% to 0.35%. The energetic value of the meat ranged from 108 to 208 kcal/100 g, with the highest value recorded in boneless thigh meat from females (208 kcal/100 g), and the lowest in boneless, skinless breast meat from males (108 kcal/100 g). The results obtained highlight the fact that anatomical part and sex influenced the chemical composition and energetic value of meat from the Converter turkey hybrid reared under an extensive production system.

Keywords*: turkey meat, Converter hybrid, extensive production system, chemical composition, energetic value*