# Meat quality traits in chicken supplemented with different sources and concentrations of selenium

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### INTRODUCTION

- ➤ In 2008, Brazil produced 11.360 million ton. of chicken, of which 3.500 million were exported. These are from intensive systems.
- Selenium is associated with several physiologic processes, including synthesis of amino acids and proteins. It is also an efficient antioxidant.
- Supplementation of chicken rations with Selenium has a positive effect on the immune system and in reproductive performance.

### **OBJECTIVES**

Evaluate the effect of diet supplementation with selenium on meat quality of chicken breast.



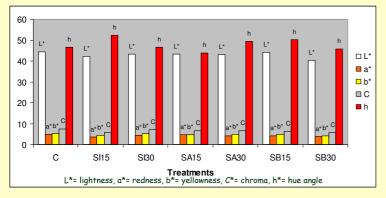


## MATERIALS & METHODS

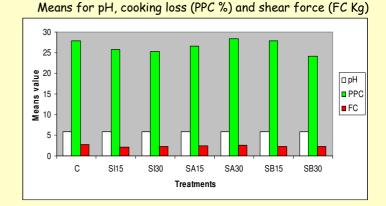
- ➤ A total of 1440 male chicks (Cobb-500) was distributed in 48 plots, as follows:
  - 1 control group (6 reps)
  - 6 groups supplemented with Se in 3\*2 factorial (7 reps)
    - · 3 sources of selenium
    - · inorganic
    - organic A
    - · organic B
    - · Two levels of supplementation
      - 0,3 and 0,5 mg/kg
- ➤ One chicken (45 d) was taken from each plot, transported and slaughtered in commercial abattoir. The breasts were frozen (-35°C) and stored (-18°C) for 4 weeks.
- > Measurements taken in 6 points of *pectoralis major* muscle:
  - pH
  - · color (CIELAB system)
  - · shear force
  - · cooking loss

#### RESULTS

Means for color parameters



Supplementation with selenium did not affect color parameters of meat



Supplementation with selenium did not affect pH, cooking loss or shear force of meat

# CONCLUSIONS

Supplementation with selenium did not affect the quality of breast meat in chicken.









