# Physico-chemical characteristics of meat in chicken of the Paraíso Pedrês and Label Rouge lines

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## INTRODUCTION

- > Paraíso Pedrês and Label Rouge chicken have been developed for extensive production systems.
- > In Brazil, chicken from extensive systems are called "galinha caipira". They are raised in family farms, and considered a traditional activity.
- "Galinha caipira" represent 1% of the market, and the demand for traditional poultry products is higher than the supply.
- Meat characteristics in these animals are not known.

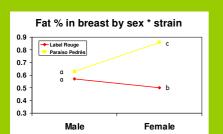
# MATERIAL & METHODS

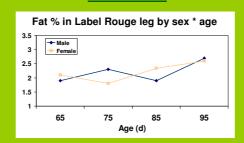
- > 192 chicken in the experiment:
  - >Two strains
    - · Paraíso Pedrês and Label Rouge
  - ➤ Two sexes
  - > Four slaughter ages
    - 65, 75, 85 and 95 days
- Breast (pectoralis major muscle) and leg (fibular longus muscle) cuts were deboned at 24 h post mortem and frozen at -18°C.
  - Physico-chemical determinations were made after thawing of the cuts at 4°C for 24h.
- > Physico-chemical variables assessed in the breast and leg of experimental animals
  - > Humidity, protein, fat, ashes
  - > Colour (CIE L\*a\*b\*), pH and cooking loss.

### **OBJECTIVES**

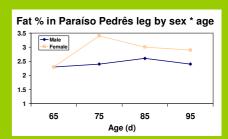
To evaluate the physico-chemical characteristics of meat from male and female chicken of the Paraiso Pedrês and Label Rouge lines, raised in a semi-extensive system.

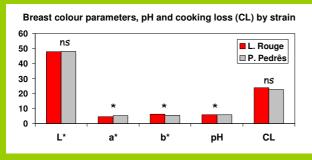


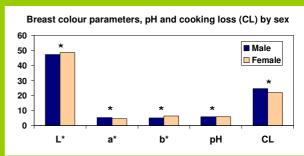




RESULTS







### CONCLUSIONS

Overall, leaner cuts are obtained from the breast, in males and in Label Rouge chicken. Meat with higher yellowness can be obtained from the breast, in females and in Label Rouge chicken.











