



ASPA 25th Congress Book of Abstract

Angela Gabriella D'Alessandro, Pasquale De Palo, Aristide Maggiolino & Marcello Mele

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ASPA 25th Congress

Monopoli (BARI - ITALY), June 13-16, 2023

Guest Editors

**Angela Gabriella D'Alessandro, Pasquale De Palo, Aristide Maggiolino,
and Marcello Mele**

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ASPA 25th Congress
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#ASPA2023

ASPA 25th Congress Book of Abstract

The 25th congress of the Animal Science and Production Association

**“Animal Production Science: Innovations and sustainability for future generation” is
under patronage of Loghi patrocini**

**Monopoli (BARI - ITALY),
June 13-16, 2023**

Venue

Torre Cintola Natural Sea Emotions

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Qualitative characterization of chicken meat according to the main Italian commercial categories

Mara Antonia Gagliano^a, Giulia Baldi^a, Francesca Soglia^a, Alice Cartoni Mancinelli^b and Massimiliano Petracci^a

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The present study aims at evaluating quality traits of chicken meat belonging to some of the main commercial categories marketed in Italy: free-range light (L) chickens (medium-growing genotype, slaughtered at 56 d and 1.8–2.0 kg) and conventional medium (M) and heavy (H) broilers (fast-growing genotype farmed under conventional intensive systems, processed at 35 and 40–42 d and 2.5–2.8 kg and 3.3–3.8 kg, respectively). Thus, a total of 15 flocks were considered, and 50 breast fillets and 20 thighs per each flock were randomly collected and grouped according to the selected commercial categories (L=5, M=5 and H=5). The incidence and severity of the growth-related abnormalities White Striping (WS), Wooden Breast (WB) and Spaghetti Meat (SM) were assessed on each breast fillets, while pH_u, colour, drip and cooking losses, and shear force were determined on 25 breast fillets and 20 thighs per each flock. The remaining breast and thigh samples, were minced, respectively, and used for the analyses of protein (carbonyls) and lipid (TBARS) oxidation level (5 replicates/ flocks). Data on the incidence of growth-related abnormalities were analysed through Chi-square test, while meat quality was evaluated by One-way ANOVA considering the commercial category as the main effect (L, M, H). Means were separated using Tukey-HSD test. The overall incidence and severity of WS and WB were significantly ($p < 0.05$) lower in L if compared with M and H chickens, while no significant differences were observed for SM abnormality. As for breast meat quality traits, if compared with both M and H, L exhibited lower pH_u (5.53 vs. 5.80 and 5.82; $p < 0.001$), drip (1.11 vs. 1.67

and 1.94%; $p < 0.001$) and cooking (12.9 vs. 19.1 and 19.4%; $p < 0.001$) losses. No differences on colour, shear force, lipids and protein oxidation were found. On the other hand, thigh meat quality traits did not vary among the experimental groups with the only exceptions being yellowness, showing the highest values in L (b^* ; 11.0 vs. 5.08 and 4.06; $p < 0.001$) and TBARS which was higher in L and M compared to H (0.485 and 0.345 vs. 0.174 mg MDA/kg; $p < 0.001$). In conclusion, despite the differences of genetic type, rearing system and age at slaughter characterising the 3 commercial categories analysed, quality traits of breast and thigh meat were quite similar. As expected, breast meat from light free-range chickens presented a lower incidence of growth-related abnormalities and better technological meat characteristics.