



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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which were associated with a higher water holding ability as depicted by lower drip ($p < 0.05$) and cooking losses ($p < 0.01$). Overall, PM belonging to MG genotypes had similar features with the only exception being MG2 that showed a higher development of the pectoral muscles (+23% if compared to MG1 e MG3) and increased cooking losses, suggesting a higher similarity with FG. Based on the available information and considering the importance of this issue, the results obtained in this study stresses the importance of including alternative genotypes to be used for broiler production considering ECC goals.

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Comparison of meat quality traits among chickens' genotypes with different growth-rates

Mara Antonia Gagliano, Francesca Soglia, Marco Zampiga, Federico Sirri and Massimiliano Petracchi

Department of Agricultural and Food Science, University of Bologna, Cesena, Italy

Starting from 2018, the European Chicken Commitment (ECC) aims to set standards for improved broiler welfare and supply chain sustainability to be pursued by 2026. One of the topics is the development of medium growing genotypes to be bred in less intensive indoor and outdoor systems. Thus, the present study aimed at comparing the quality traits of meat belonging to the main fast-growing hybrid used for meat production in Italy (namely Ross 308, FG) with some medium-growing (MG) genotypes among ECC recognized ones, which can be used as alternative. A total of 3512 broiler chickens were reared under experimental conditions in an environmentally controlled poultry facility. Birds were divided according to their genotype and gender into four experimental groups ($n = 439/\text{group}$). In detail, 4 genotypes were considered of which one FG and 3 MG slaughtered at 42 and 50 d of age, with an average weight of 2.5–2.6 and 2.9–3.1 kg for females and males, respectively. Then at 3h *post-mortem*, 12 Pectoralis major muscles (PM) for each experimental group ($n = 8$) were weighed and used to assess the main meat quality traits (ultimate pH, colour, drip and cooking losses and shear force). Data were analysed by factorial ANOVA considering the main effects of the genotype and gender along with their interaction. Since the interactive term was not significant for none of the parameters, only the main effects were included in the statistical model and when significant means were separated by Tukey-HSD test ($p < 0.05$). As expected, a significant ($p < 0.01$) effect of gender was observed for PM weight with male broilers exhibiting higher weights (+35%) if compared with females. In addition, when considered on their whole, data obtained for the genotype evidenced that it strongly affects the main quality traits. In fact, if compared with FG, MG birds had lower pHu ($p < 0.001$)