

Title Carcass and indirect meat quality of Thai native and Gai Baan Thai chickens in different sex and weight
Author Sanchai Jaturasitha, Ratchaneewan Khiaosa-ard, Ankana Phongphaew, Anuay Leotaragul, Suparuag
 Saiong, Tusanee Apichasrungkoon and Varaporn Leangwunta
Citation Paper Presentation in The 42nd Kasetsart University Annual Conference, Bangkok, Thailand Feb 3-5
 2004. pp 137-146.
Keyword: Carcass; indirect meat quality; Thai Native chicken; Gai Baan Thai chicken

Abstract

The study of carcass and indirect meat quality of two different chicken strains were Thai Native chicken (NT) and four lines crossbred (Gai Baan Thai; GB) from Tanow Sri Gai Thai farm. Each strain, there were two sex (male; 47 vs 56 and female 48 vs 58 bird of NT vs GB; respectively) and three live weight levels (1.3, 1.5 and 1.8 kilograms; respectively) which was conducted using 2 x 2 x 3 factorial in RBD. The results showed that live weight, wing, body frame, head, and feather percentage of GB were higher ($p < 0.001$) but dressing, 4 portion cuts (breast, thigh, drumstick and *Pectoralis minor*) neck, shank, blood, liver, intestine percentages and meat/bone ratio were lower than NT ($p < 0.001$). These retail cuts and organs were higher when increasing weight, except wing, body frame, head, shank ($p < 0.001$) and blood ($p < 0.05$) percentages were opposite. Furthermore, male birds had wing, thigh, drumstick, liver, intestine ($p < 0.01$) and heart ($p < 0.01$) percentages higher than female but the others were opposite ($p < 0.001$). The indirect meat quality in term of pH and conductivity showed significant differences between strains, except pH at 45 min post-mortem. NT had higher pH while conductivity value were lower than GB and male birds had higher pH than female especially at 45 min. In conclusion, the different of strain, sex and weight affected on carcass quality, only strain factor affected on indirect meat quality.