Carcass and meat quality traits of Siciliana chickens, a native Italian breed

S. Tavaniello, N. Iaffaldano, M. Peng, G. Grassi, M. Di Iorio, E. Antenucci, M. Palazzo, G. Maiorano

University of Molise, Department of Agricultural, Environmental and Food Sciences, Via F. De Sanctis snc, 86100 Campobasso, Italy; siria.tavaniello@unimol.it

The study aimed to characterize the slaughter performance and meat quality of Siciliana chickens, a native Italian chicken breed. At 180 d of age, 24 birds (12 birds/sex) were weighed and slaughtered. Carcass and the main cuts weight were recorded. On the right pectoral muscle (PM), pH and colour were recorded at 24 h post-mortem. The left PM was used for chemical analyses. Data were analyzed by one-way ANOVA. Compared to females, males had a higher (p < 0.001) slaughter weight (1511.83 \pm 37.75 g vs 1214.17 \pm 35.25 g), carcass weight and yield (+ 6.2%); while females had a higher breast yield (+ 2.9%; p < 0.01) than males. Legs yield and pH were not affected by sex (p > 0.05). Higher lightness (p < 0.01) was observed in females; while males showed higher (p < 0.01) redness and yellowness. Females showed higher (p < 0.01) breast moisture, total lipid and ash (p < 0.05) contents than males, while a higher protein content was found in males (p < 0.001). Males showed a higher content of total saturated fatty acids (p < 0.05) and a lower content of monounsaturated fatty acids (p < 0.01) than females. No differences were found for total polyunsaturated fatty acids (PUFA) and n-6 PUFA; while, the n-3 PUFA content was higher (p < 0.01) in males than in females, leading to a favourable lower n-6/n-3 (p < 0.05). As a part of a conservation program for the Siciliana breed, this study was the first contribution to the characterization of carcass and meat quality of Siciliana chickens.

Project TuBAvI-2 funded by the Italian Ministry of Agriculture, MIPAAF-TNRDP 2014-2020-Measure 10.2 Biodiversity-Poultry sector (DG DISR-DISR07-Prot. n. 0162350-09.04.2021).