

TESTED THE CHICKEN AND FOUND

CHARACTERISTICS	INDBRO CHICKEN	BROILER CHICKEN
Dressing %	69.63%	72.56%
Breast Meat	22.94%	29.15%
Thigh& Drumstick	27.51%	25.18%
Wings	18.44%	12.47%
Water Holding Capacity	16.00%	14.25%
Bound Water	60.08%	58.14%
Free Water	14.50%	11.27%
Muscle Fibre Diameter	57.50%	64.16%
Shear Force Value	9.07%	7.16%
Moisture	74.34%	67.52%
Protein	20.37%	19 %
Flavour	7.13	6.64
Tenderness	7.19	6.77
Juiciness	7.21	6.72
Acceptability	6.975	6.832
Colour Intensity	Darker	White

Fatty Acid Composition

Myristic Acid (c14:0) - SFA	0.05	0.11
Palmitic Acid (c16:0) - SFA	1.99	4.34
Palmitoleic Acid (c16:1) - MUFA	0.26	0.93
Stearic Acid (c18:0) - SFA	0.78	1.32
Oleic Acid (c18:1 N9c) - MUFA	2.31	5.82
Gamma Linoleic Acid (c18:3 N3) - PUFA	0.11	0.09
Eicosenoic Acid (c20:1) - MUFA	0.07	0.00
Arachidonic Acid (c20:4 N6) - PUFA	0.05	0.00
Saturated Fatty Acids	0.28	0.58
Mono Unsaturated Fatty Acid	0.28	0.70
Poly Unsaturated Fatty Acids	0.18	0.09
Ratio SFA : MUFA : PUFA	1.0:1.5:1.5	0.82:1.00:2.25
Optimum Ratio	1:1:1	
Cholesterol Thigh Meat	50.03	71.68

Sensory Evaluation

Total Subjects : 168		
Preference - Numbers	122	46
Preference %	72.62	27.38