World Academy of Science, Engineering and Technology
International Journal of Agricultural and Biosystems Engineering
Vol:9, No:05, 2015

Sensory Evaluation of Meat from Broilers Bird Fed Detoxified Jatropher Curcas and that Fed Conventional Feed

Authors : W. S. Lawal, T. A. Akande

Abstract : Four (4) different methods were employed to detoxified jatropha caucas, they are physical method (if include soaking and drying) chemical method (use of methylated spirit, hexane and methene) biological method,(use of Aspergillus niger and Sunday for 7 days and then baccillus lichifarming) and finally combined method (combination of all these methods). Phobol esther andysis was carried out after the detoxification and was found that combined method is better off (P>0.05). 100 broiler birds was used to further test the effect of detoxified Jatropha by combined method, 50 birds for Jatropha made feed at 10 birds per treatment and was replicated five times, this was also repeated for another 50 birds fed conventional feed, Jatropha made feed was compranded at 8% inclusion level. At the end of the 8th weeks, 8 birds were sacrificed each from each treatment and one bird each was fry, roast, boil and grilled from both conventional and Jatropha fed birds and panelist were served for evaluation. It was found that feeding Jatropha to poultry birds has no effect on the taste of the meat.

Keywords : phobol esther, inclusion level, tolerance level, Jatropha carcass
Conference Title : ICAFBE 2015 : International Conference on Agricultural, Food and Bioprocess Engineering
Conference Location : Paris, France
Conference Dates : May 18-19, 2015