

Broiler Chickens Meat Qualities and Death on Arrival (DOA) In-Transit in Brazilian Tropical Conditions

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Abstract : The objective of this work was to evaluate the influence of microclimatic profile of broiler transport trucks and holding time (340) min under commercial conditions over the breast meat quality and DOA (Dead On Arrival) in a tropical Brazilian regions as the NorthEast. In this particular region routinely the season is divided into dry and wet seasons. Three loads of 4,100 forty seven days old broiler were monitored from farm to slaughterhouse in a distance of 273 km (320 min), morning periods of August, September and October 2015 rainy days. Meat qualities were evaluated by determining the occurrence of PSE (pale, soft, exudative) meat and DFD (dark, firm, dry) meat. The percentage of DOA per loaded truck was determined by counting the dead broiler during the hanging step at the slaughtering plant. Results showed the occurrence of 26.30% of PSE and 2.49% of DFD and 0.45% of DOA. By having PSE- and DFD- meat means that the birds were under thermal and cold stress leading as consequence to a relative high DOA index.

Keywords : animal welfare, DFD, microclimatic profile, PSE

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