

Carcass Characteristics and Qualities of Philippine White Mallard (*Anas boschas* L.) and Pekin (*Anas platyrhynchos* L.) Duck

Authors : Jerico M. Consolacion, Maria Cynthia R. Oliveros

Abstract : The Philippine White Mallard duck was compared with Pekin duck for potential meat production. A total of 50 ducklings were randomly assigned to five (5) pens per treatment after one month of brooding. Each pen containing five (5) ducks was considered as a replicate. The ducks were raised until 12 weeks of age and slaughtered at the end of the growing period. Meat from both breeds was analyzed. The data were subjected to the Independent-Sample T-test at 5% level of confidence. Results showed that post-mortem pH (0, 20 minutes, 50 minutes, 1 hour and 20 minutes, 1 hour and 50 minutes, and 24 hours) did not differ significantly ($P > 0.05$) between breeds. However, Pekin ducks (89.84 ± 0.71) had a significantly higher water-holding capacity than Philippine White Mallard ducks (87.93 ± 0.63) ($P < 0.05$). Also, meat color (CIE L, a, b) revealed that no significant differences among the lightness, redness, and yellowness of the skin (breast) in both breeds ($P > 0.05$) except for the yellowness of the lean muscles of the Pekin duck breast. Pekin duck meat (1.15 ± 0.04) had significantly higher crude fat content than Philippine White Mallard (0.47 ± 0.58). The study clearly showed that breed is a factor and provided some pronounced effects among the parameters. However, these results are considered as preliminary information on the meat quality of Philippine White Mallard duck. Hence, further studies are needed to understand and fully utilize it for meat production and develop different meat products from this breed.

Keywords : crude fat, meat color, meat pH, water-holding capacity

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