

OP-8 Sensory analysis of egg and meat of three dual-purpose hen genotypes

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The choice of breed is a critical factor for small- and medium-scale producers, which have regard to the capacity of animals to adapt to local conditions, productive performance and poultry product quality. The objective of this study was to evaluate the sensory profile of egg and meat of 3 dual-purpose hen genotypes (Canaria, Novogen Blacktail and Lohmann Dual) reared under free-range conditions and fed with commercial feed. A 61 and 47 untrained consumers performed a sensory acceptability test for eggs and meat, respectively. Eggs were collected at wk 72 and then they were slaughtered at wk 74 for meat sensory evaluations. To assess palatability, eggs were boiled into a water bath for 8 minutes and breasts were cut into 2*2*1 cm pieces, wrapped in aluminium foil, cooked at 200°C on a double-plate grill until the internal temperature reached 70°C. The consumers expressed their external assessment of whole egg (shape, size and eggshell color), internal assessment of raw egg (yolk color and size, egg white thickness), meat juiciness, meat greasiness and overall palatability for egg and meat (aroma and taste) on a 9-point hedonic scale. Sensory evaluation data were analyzed using a Kruskal-Wallis test followed by Dunn test with Bonferroni correction. The samples were coded randomly and were presented in the same conditions for all consumers. The results showed that there was no significant differences for external assessment and overall palatability for the eggs among genotypes. Nevertheless, the eggs from Canaria had a higher score than the eggs from Novogen Blacktail (7.75 vs. 6.70). Likewise, the meat of Canaria was more juiciness (4.26 vs. 3.49) and greasiness (2.96 vs. 2.17) than the meat of Novogen Blacktail. Finally, the panelists gave a higher overall palatability score for meat of Canaria (6.15) and Lohmann Dual (6.15) than the meat of Novogen Blacktail (5.13).