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Cut-up parts of carcass of the native chicken variety maintained at college of poultry production and management, Hosur

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Abstract
Cut-up parts of carcass of the Native chicken variety maintained at College of Poultry Production and Management, Hosur were studied at Poultry Farm Complex (PFC), Veterinary College and Research Institute (VC&RI), Namakkal during the period between April 2020 and April 2021. The cut up parts of carcass like neck, breast, wing, back and drumstick muscle weight and percentages of individual organ with relative to the pre slaughter body weight basis. Each of 25 male and 25 females were taken for slaughter study at 16 weeks of age and parameters are calculated and interpreted as in the broiler chicken.

Keywords: Native chicken, cut up parts, carcass weight

Introduction
Indigenous chicken breed of India are of importance due to their unique attributes like hardiness and tropical adaptability. Indigenous neat over commercial broiler is due to its characteristic flavour (Vij *et al.,* 2006). However, there is a growing domestic market for native chicken in retail outlets with consumers willing to pay premium price for native chicken meat. Aseel is recognized for its high stamina, majestic gait, disease tolerance and adaptability to adverse climatic conditions. Hence this study was conducted to estimate the carcass yield contribution to the body weight at slaughter and possess higher breast and back muscle percentage in female duo to higher giblet weight.

Materials and Methods
The Native chicken was slaughtered by Halal method and the bled weight and weight after defeathering were recorded the eviscerated. The eviscerated yield was calculated. Later on the legs at hock joint w, wings at shoulder joint and neck were separated and weighed. Each of the legs was cut into drumstick and thigh portion. The breast and back was separated and the weight of all the cut up parts were recorded. The data were collected and analyzed by simple descriptive statistical method and presented in the table. 1

Statistical analysis
Carcass cut up parts of the Native chicken were done using descriptive method of statistical analysis system.

Table 1: Mean (±S.E.) carcass characteristics (per cent of pre slaughter weight) of native chicken variety maintained at CPPM, Hosur

Age/Parameters	16th week		
	Male (n=25)	Female (n=25)	Pooled (n=50)
Cut-up parts			
Skin	4.16±0.06	4.03±0.04	4.09±0.03
Neck	4.72±0.08	4.42±0.09	4.57±0.06
Wing	10.01±0.15	9.47±0.14	9.74±0.11
Breast	15.14±0.24	14.48±0.21	14.81±0.16
Back	9.93±0.37	11.40±0.38	10.67±0.28
Thigh	11.59±0.15	10.90±0.14	11.24±0.11
Drumstick	11.82±0.20	10.51±0.16	11.16±0.16

Results and Discussion

The overall averages for various cut up parts of native chicken maintained at CPPM, Hosur is presented in Table 1. The breast muscle percentage of native chicken of this study is strongly comparable with native chicken variety of Mysore division of Karnataka [1] TANUVAS Aseel chicken [5], Aseel chicken [2] and but slightly lower than desi chicken in Ethiopia [4].

The back muscle percentage of this study is comparable with native chicken variety of Mysore division of Karnataka [1], Aseel chicken [2], desi chicken in Ethiopia [4] and TANUVAS Aseel chicken [5].

The thigh muscle percentage of this study is closely comparable with the native chicken variety of Mysore division of Karnataka [1], Aseel chicken [2], Hansli chicken in Odisha [3], desi chicken in Ethiopia [4] and TANUVAS Aseel chicken [5].

The drumstick percentage of the Native chicken variety is comparable as that of native chicken variety of Mysore division of Karnataka [1], desi chicken in Ethiopia [4] and TANUVAS Aseel [5].

The neck muscle yield of native chicken of this study is narrowly associated with native chicken variety of Mysore division of Karnataka [1], TANUVAS Aseel chicken [5] and lower than desi chicken in Ethiopia [4].

The wing muscle yield of native chicken of this study is higher than Aseel chicken [2] and is comparable with Hansli chicken of Odisha, desi chicken in Ethiopia [3] and TANUVAS Aseel chicken [5], native chicken variety of Mysore division of Bangalore [1].

Conclusion

The indigenous chicken suitable for table purpose and body weight at 16th week and cut up parts yield are better than other indigenous chicken variety in India.

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