



INSTITUT ZA HIGIJENU I TEHNOLOGIJU MESA – BEOGRAD  
*INSTITUTE OF MEAT HYGIENE AND TECHNOLOGY – BELGRADE*

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## KOMPOZICIJA TRUPA I HEMIJSKI SASTAV MESA TOVNIH PILIĆA IZ INTEZIVNOG I POLUINTEZIVNOG NAČINA GAJENJA

Bogosavljević-Bošković Snežana<sup>1</sup>, Mitrović Sreten<sup>2</sup>, Dosković Vladimir<sup>1</sup>,  
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Sistemi gajenja živine već duži niz godina u mnogim zemljama sveta zaokupljaju pažnju i nauke i struke. Čine se brojni pokušaji da se u gajenju živine namenjene proizvodnji mesa i jaja inoviraju i ustanove nove tehnologije koje bi doprinele, pre svega, poboljšanju uslova gajenja, zaštiti životne okoline i koji bi osigurali bolji kvalitet živinskih proizvoda.

Polazeći od navedenog, cilj ovog rada bio je da se prikažu rezultati ispitivanja uticaja sistema gajenja na važnije osobine kvaliteta mesa (udeo osnovnih delova u obrađenim trupovima, udeo tkiva u važnijim osnovnim delovima i hemijski sastav mišićnog tkiva). Za istraživanje je poslužilo ukupno 400 pilića linijskog hibrida Hybro koji su gajeni na 2 različita načina (intezivan i poluintezivan). Po završetku tovnog i nakon klanja i primarne obrade trupova izvršena su neophodna merenja i uzeti su uzorci za analize hemijskog sastava mesa.

Rezultati ovog istraživanja pokazuju da su pilići odgajani na poluintezivan način imali nešto veći udeo bataka i grudí, tj. mesa I kategorije, kao i veći udeo mišićnog tkiva u grudima i karabatacima. Osim navedenog, sadržaj proteina u mišićnom tkivu grudí, bataka i karabataka bio je veći kod pilića iz poluintezivnog načina gajenja. S druge strane, sadržaj masti u navedenim osnovnim delovima bio je veći kod pilića iz intezivnog načina gajenja.

U celini posmatrano, rezultati ovih istraživanja pokazali su da su pilići gajeni uz korišćenje ispusta tj. na poluintezivan način u većini ispitivanih osobina postigli bolje rezultate u odnosu na piliće iz intezivnog načina gajenja.

**Ključne reči:** pilići, sistemi gajenja, kvalitet mesa.

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CARCASS COMPOSITION AND CHEMICAL COMPOSITION OF MEAT OF FATTENING BROILERS FROM INTENSIVE AND SEMI-INTENSIVE REARING SYSTEMS

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Systems of poultry rearing have for long time been in focus of attention of scientists and experts in numerous countries. Numerous attempts have been made, in rearing of poultry intended for production of meat or eggs, to innovate or introduce new technologies which would contribute primarily to improvement of rearing conditions, protection of the environment and which would ensure better quality of poultry products.

Starting from above mentioned, objective of this paper was to present the results of the investigation of the effect of rearing system on major meat quality properties (share of main parts in treated carcasses, share of tissues in major parts and chemical composition of muscle tissue). Total of 400 chickens of hybrid Hybro-Carol in 2 different systems (intensive and semi-intensive), were used in this investigation. Upon the end of fattening and after slaughtering and primary processing of carcasses, measures were taken as well as samples for analysis of the chemical composition of meat.

Results of the research show that chickens reared in semi-intensive system had slightly higher share of drumsticks and breasts, i.e. meat of I category, as well as higher share of muscle tissue in breasts and thighs. Also, protein content in muscle tissue of breasts, drumsticks and thighs was higher in chickens reared in semi-intensive system. On the other hand, content of fat in mentioned main carcass parts was higher in chickens from the intensive rearing system.

In general, research results showed that chickens reared in a system where range was used, i.e. in semi-intensive system, had better results in majority of investigated traits, compared to chickens reared in intensive system.

**Key words:** chickens, rearing system, meat quality.

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