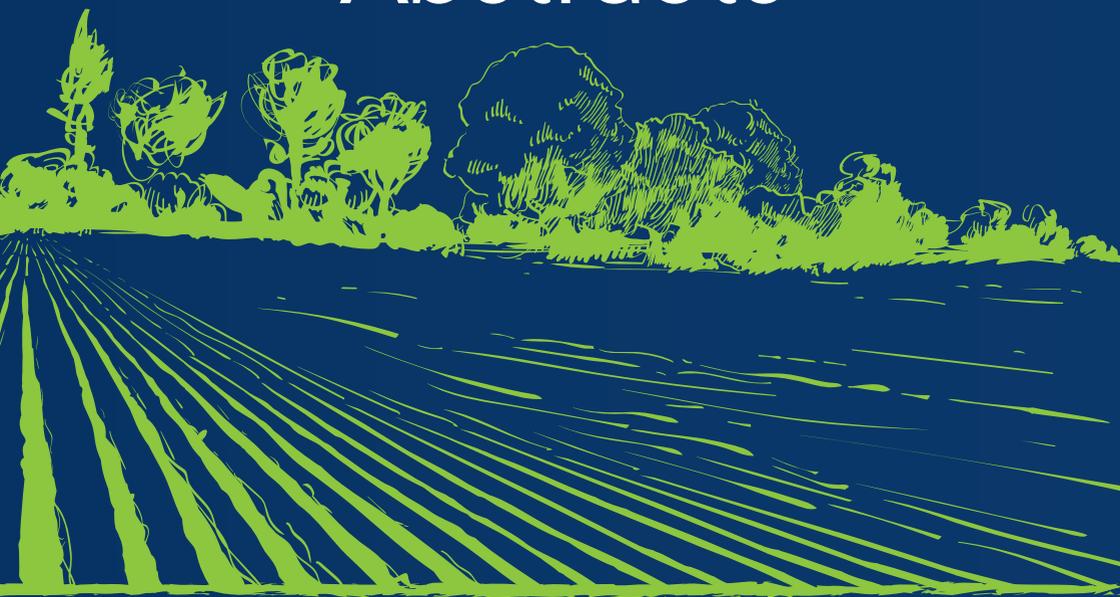


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EFFECT OF THE LAYING HENS' GENOTYPE AND REARING SYSTEM ON THE SELECTED MEAT QUALITY PARAMETERS

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Laying hen meat at the end of the production cycle has low organoleptic and sensory qualities, and for that reason it is not readily consumed and is mostly used as a raw material for the meat industry. As a result, the majority of the research that is now available focuses on the quality of broiler meat, whereas the meat of laying hens has less information. This study aimed to investigate the selected breast and drumsticks meat quality parameters (pH, water holding capacity - WHC, cooking loss - CL and tenderness) of different genotypes (Isa Brown and New Hampshire) and rearing systems (organic and floor) of laying hens at the end of the production cycle. The breast meat of Isa Brown had higher pH, WHC, CL and tenderness compared to New Hampshire hens ($p \leq 0.05$), while the rearing system had no significant effect on these traits ($p \geq 0.05$). It is important to note that a significant interaction of the examined factors was recorded for the pH of breast meat ($p \leq 0.05$). There was no significant effect of any of the factors on the pH and CL of drumstick meat ($p \geq 0.05$). Drumstick meat from Isa Brown had higher WHC compared to New Hampshire hens ($p \leq 0.05$). There was also a significant interaction of the examined factors on drumstick meat tenderness ($p \leq 0.05$).