Study of Meat Quality Parameters of Broiler Chicken Under Halal and Kosher Methods

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Abstract

Chicken meat is the most popular protein dish in Sri Lanka. The Halal Method and Kosher Method are the two prominent slaughtering methods practiced all over the world. The objective of this study is to critically compare broiler chicken undergoing both the Halal Method and Kosher Method. Breed of Arbor Acres plus Broilers were collected from broiler farms and slaughtered at the age of 38+ days with an average weight of 2.05kg. The slaughtering processes were done at Nelna Processing Plant, Meethirigala. After the slaughtering process, proximate analysis for Crude protein content, crude fat content, Moisture content and Ash content was conducted at the Department of Biosystems Technology of South Eastern University of Sri Lanka. Data were analyzed using the Minitab 20 edition. According to the proximate analysis results, there was no significant difference between the results of Crude protein content, Crude fat content, Moisture content and Ash content ($p > 0.05$). According to the results, there is no significant difference between two methods for Crude protein content, Crude fat content, Moisture content and Ash content. Furthermore, there was no significant difference between the proximate compounds. This study warrants a more detailed study to be conducted to compare both Halal Method and Kosher Methods.

Keywords: Halal method, Kosher method, Proximate analysis