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Abstract

Consumption of organic products. Quality of chicken meat raised in organic conditions vs convectional system

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Abstract:

In recent years there has been an increase in the consumption of organic products, motivated by greater consumer concern for animal welfare and the environmental situation. Of the entire organic livestock sector, the organic poultry sector seems to be one of the key points in this type of market. Thus, these products have been considered as the gateway for many consumers who start their purchase in the organic market. Many consumers affirm that products from organic farming are characterized by a higher nutritional quality and better taste. Previous studies have shown these better results in the quality of the meat of chickens raised in organic systems due to a decrease in the stress factor, which has a direct impact on the quality and flavor of the meat. In addition, chickens raised in organic systems have access to pasture, the consumption of which can positively influence the quality of the meat. Previous studies have shown that chicken in the free-range system resulted in a higher percentage of breast and thigh muscles. Broilers kept in the free-range system exhibited significantly higher protein content and lower fat content in white and dark meat. Likewise, other studies have shown that raising chickens in organic systems decreases the lipid content of chicken meat and improves the performance and sensitivity of the meat, in addition to increasing the polyunsaturated fatty acids and polyunsaturated fatty acids n-3 in the breast, thigh and drumstick. This compound is important in reducing the occurrence of cardiovascular diseases in humans. This presentation aims to show the most recent results on the differences between the quality of chicken meat raised in organic production systems compared to conventional production (broiler), as well as the beneficial effect it can have on the consumer.

Biography:

Ainhoa Sarmiento García has a degree in veterinary medicine, with a master's degree in Innovation and advances in Biomedical and Health Sciences, and PhD in Chemical Science and Technology. He has dedicated his career to research on the quality of meat from different animal species., and in recent years she has focused on organic production systems. She has collaborated in advising different companies in the livestock sector, and works as a teacher at the University of Salamanca. She has participated in numerous conferences, paper publications, and has been awarded prizes by different national entities. She is a person eager to improve and willing to learn and continue researching.

Publication of speakers:

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2. Fanatico AC, Pillai PB, Emmert JL, Owens CM (2007). Meat quality of slow- and fast-growing chicken genotypes fed low-nutrient or standard diets and raised indoors or with outdoor access. Poultry Science. 86(10):2245-55
3. Michalczuk M, ukasiewicz M, Zdanowska-Sasiadek Z, Niemiec J. Comparison of selected quality attributes of chicken meat as affected by rearing systems. Polish J Food Nutr Sci. 2014;64(2):121-6.
4. Popova T, Petkov E, Ignatova M (2018). Fatty acid composition of breast meat in two lines of slow-growing chickens reared conventionally or on pasture. Food Science and Applied Biotechnology, 1(1):70..

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