THE QUALITY OF MEAT OF TURKEY-COCKS RECEIVING DL-METHIONINE SUPPLEMENTED FEEDING

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Summary. Studies were carried out on Big 6 turkey-cocks divided into 3 feeding groups. Birds of group I (control) were received feed mixes without DL-methionine supplement. Birds of group II were fed on feed mixes with 0.13% supplement, whereas those of group III on 0.24% DL-methionine supplemented feed mixes. Their rearing lasted for 17 weeks. The obtained carcasses were cooled after slaughter for 24 hours at +6°C. The one half of pectoral muscles was assigned for basic chemical composition measurements on fresh meat, as well as for physic-chemical measurements. The second half of muscles was packed and stored for 4 months at -18°C. Thereafter, the muscles were defrosted and physic-chemical measurements were made again, with additional sensory examination. Moreover, when applying both DL-methionine supplements in the feeding of turkey-cocks, tendencies occurred for changes in physic-chemical traits towards lower acidification, darkening of meat color and better water-binding capacity, both in fresh meat and in that after 4 month storage at -18°C. In sensory examination of cooked meat faded tenderness and juiciness was observed.

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