

# Sensorial evaluation of breast of chicken reared in organic system and supplemented with live black soldier fly larvae

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## INTRODUCTION

Live larvae fed to poultry have shown to provide good nutrients and bioactive compounds, with positive effects on bird's health without compromising meat quality.



## EXPERIMENTAL DESIGN

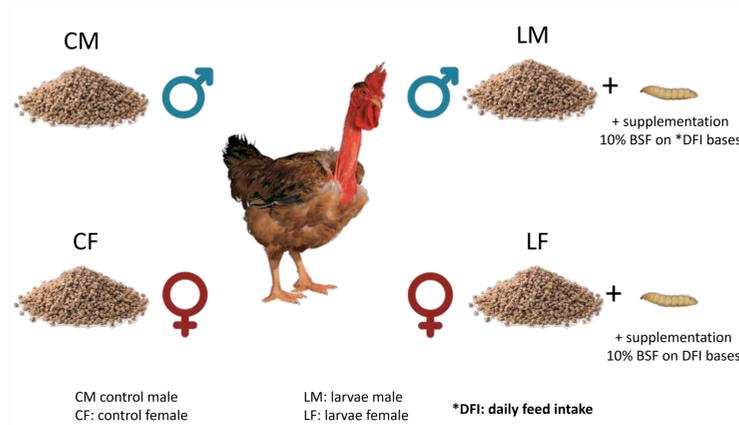
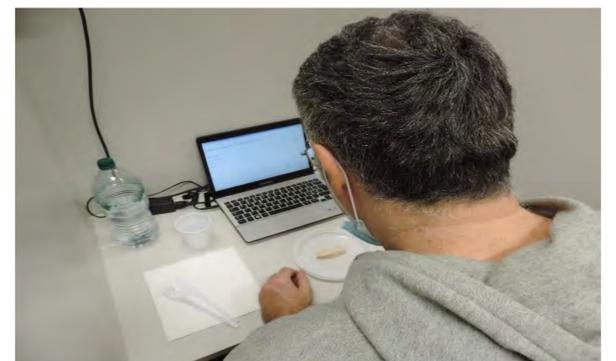


Fig. 1 Graphical representation of the experimental design.

## OBJECTIVES

The aim of the study was to investigate the effect of live larvae administration on poultry meat qualitative and sensorial properties.



## MATERIAL AND METHODS

- **240 Label naked neck (LNN)** birds were reared from 21 to 82 days of age, in 4 experimental groups; 10 birds/pen; (6 replicates; 60 birds/treatment).
- Experimental groups (**LM** and **LF**) were fed **10%** supplementation of black soldier fly (**BSF**) live larvae based on the DFI\* (**Fig. 1**).
- **48 Birds** (12/diet, 2 birds/pen) were then slaughtered and stored at 4°C for 24 h.
- Breast fillets were excised and cooked in a water bath at 75°C for 45 min. :
  - **Breast color** and **Drip loss** were measured.
  - **Sensory descriptive analysis** was performed by 11 trained judges with a specific software for sensory data acquisition, (FIZZ Biosystèmes), using a nine points intensity scale.
- Color measurement, drip loss percentage and sensorial profiles were analyzed through the ANOVA and post hoc test (Tukey's HSD) ( $p < 0.05$ ).

## CONCLUSIONS

- ✓ No significant differences were found in mean percentages of **drip loss**.
- ✓ **Color measurement** showed only differences based on chicken gender and only for the  $b^*$  (yellowness) parameter, higher in females (**Tab. 1**).
- ✓ No significant differences were found for **sensory evaluation** (**Fig. 2**).

In conclusion a dietary **10%** supplementation of **BSF live larvae** did not affect **sensory quality** of breast fillets of LNN chickens reared in an organic production system.

Breast Type	L (lightness)	$a^*$ (redness)	$b^*$ (yellowness)
CF	83.2	1.1	17.1 a
	78.7	2.8	19.2 a
	72.8	3.5	18.0 a
CM	81.6	2.4	15.4 b
	82.1	1.7	16.4 b
	80.6	2.4	14.9 b
LF	81.7	1.2	17.4 a
	79.4	2.3	15.4 a
	81.2	1.5	16.8 a
LM	81.2	2.1	15.8 b
	82.3	2.1	14.0 b
	80.5	2.9	14.8 b

Tab. 1. Mean values (n = 3) of color measurements. Values followed by the same letters in the same column do not differ according to test post hoc (Tukey's HSD) (\*\*\*)  $p < 0.001$ .

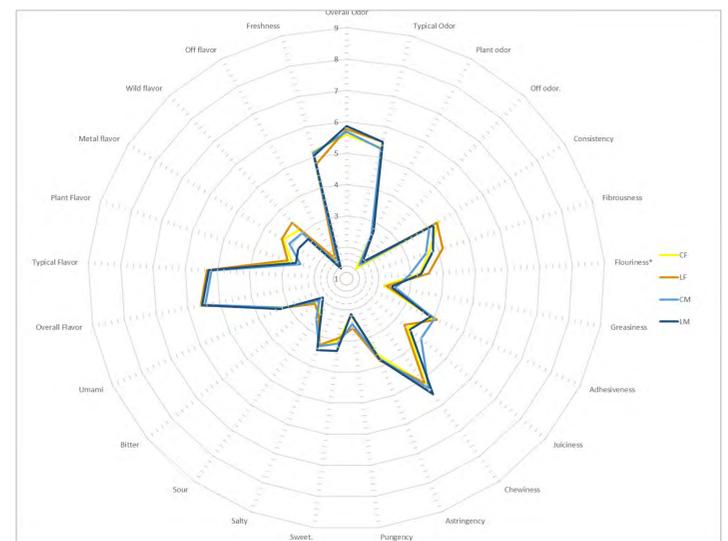


Fig. 2 Sensory profiles of breasts (test performed in duplicate by 11 trained judges using a 9-point scale).