

Short communication

PROCESSING YIELDS, LOSSES AND MEAT TO BONE RATIO IN JAPANESE QUAILS

Considering the production potential and large acceptability as a source of meat and egg, quail production is progressing very fast all over the country. To develop recipes using quail meat, information such as the meat yield, losses and meat to bone ratio are important. The present study was aimed to project data on meat yield, losses and meat to bone ratio in Japanese quails.

Female quails aged 25 weeks were used in the study. Data on processing yields, losses and meat to bone ratio were collected from 75 quails. The quails were slaughtered and processed as per procedure by Bureau of Indian Standards (ISI, 1973) and processing yields and losses were determined. Feathers were removed manually. From the eviscerated quails, bones were separated from meat manually and weighed separately and the ratio between meat and bone was calculated and presented in Table 1. The mean per cent yield of ready-to-cook carcass was 69.20 ± 0.45 . This is fairly in agreement with those reported by Dawson *et al.* (1971) and Panda (1986).

The mean per cent, losses due to blood (3.62 ± 0.13), feather (3.72 ± 0.13) and inedible offal (23.46 ± 0.48) and total loss during processing (30.80 ± 0.45) obtained in the present study are well within the range reported by Shrivastava and Panda (1982); Choudhary and Mahadevan (1983) and Pandey *et al.* (1979).

The mean yields of meat and bone were 54.895 ± 0.72 (g) and 26.879 ± 0.40 (g) respectively, resulting in a meat to bone ratio of 2.04 ± 0.03 . The meat to bone ratio obtained in this study is fairly in agreement with that reported by Singh *et al.* (1981) and Narayanankutty and

Ramakrishnan (1989).

Table 1 Meat yield, losses and meat to bone ratio in Japanese quails of twentyfive weeks of age

Mean live wight at the time of slaughter (g)	162.37 \pm 1.83
Ready-to-cook yield (%)	69.20 \pm 0.45
Total loss (%)	30.80 \pm 0.45
Blood loss (%)	3.62 \pm 0.13
Feather loss (%)	3.72 \pm 0.13
Inedible loss (%)	23.46 \pm 0.48
Meat to bone ratio	2.04 \pm 0.03

Summary

The data on mean meat yield losses due to blood, feathers and inedible offal and total loss and meat to bone ratio in Japanese quails of 25 weeks of age are presented.

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