

Safety and Quality of Chicken Meat Products

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One hundred samples of ten poultry meat products were collected from AL-Ahsa markets (King Saudi Arabia). The samples were ranked from carcass cuts “filet and thigh” to minced meat or further processed products as burger, nuggets, frankfurter and meat paste loaf. Samples were collected in triplicate for sensory, chemical and microbiological analysis to assure their quality and safety.

The obtained results revealed variation in chemical composition; some products with high fat % have an increased thiobarbitic acid value, which results in their unacceptability due to the appearance of abnormal flavor.

Bacteriological analysis revealed that the mean total bacterial count was ranged from 2.7×10^4 /g for nuggets¹ to 3.3×10^7 /g for burger² and the other products in the range of 10^5 to 10^6 /gm, while *S. aureus* mean count ranged from less than 10^2 /gm for all samples , accept 10^4 /g and 10^6 /g for mince² and frankfurter samples respectively . *E. Coli* isolated form 70% of the samples and *salmonella arizona* was isolated at once form thigh samples. Thirty % of samples not comply with Saudi Standards due to sensory unacceptability and 20% of samples nonconforming with bacteriological specifications.