

Meat of turkeys, as an innovative product of the 21st century

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Products containing poultry meat have become the most popular object of innovative development of many countries of the world, because the market requires novelty. Of the total number of poultry meat, that is, up to 86% of chicken meat (meat broiler is 72,9%), and this figure has remained stable in recent years. The annual growth of broiler meat is more than 1 million tons. The share of manufacture of turkey meat is 7-9% in world poultry meat, production waterfowl meet - 6,4%. The annual consumption of the turkey meat per capita is in Israel - 12,0 kg, in the USA - 8,0 kg, in Europe - 4,0 kg, in particular in Poland - 4.5 kg, in Russia, about 1 kg, in Ukraine - 0,2kg.

The main operators of the market on turkey meet manufacture in Ukraine there are 8 enterprises. Turkey meat is a unique dietary product, which combines the properties of chicken, veal and lamb. The share of muscle tissue in the carcasses of turkeys And II category is within 44-47 %, and the content of the skin with subcutaneous fat is 13-22%.FROM one ton of meat of turkeys get 700-800 kg of pure meat, including up to 300 kg of the pectoral muscles. Fraction of total mass of white meat without the skin in Turkey reaches 22.3 per cent), red - 18,9%. Red muscles contain less protein, fat, cholesterol, phosphatides and ascorbic acid; the white muscle – more than 350, glycogen.

At the Department of Meat technology of National University of food technologies, a study was conducted of chilled meat of turkeys of the different producers of Ukraine. These indicators of the product quality, - the food and biological value, compared with similar characteristics meat dairy veal and lamb, which is traditionally used as a dietary and environmentally safe raw materials, in the production of functional and dietary foods. According to the physical-chemical indices of the turkey meat almost does not differ from meat of milk veal, and protein content (22,0%) has the advantage over other types of meat. Compared with the meat of chickens-broilers, the meats of turkeys have higher level of these essential amino acids, as lysine, methionine, leucine, isoleucine, threonine.

The content of essential amino acids in turkey meat (from 7.23 to 7,831 g per 100 g of meat) is the highest compared with the proteins of meat other species of birds, is second only to milk veal in 1.3 times. On the content of amino acids, which depend on the formation of the organoleptic properties of meat products (alanine and glutamine acid, methionine, threonine), Turkey meat exceeds the calf and the young mutton in 6,072 against 5.15 and 5,075 respectively per 100 g of meat.

The greatest changes in the chemical composition of meat associated with quantitative and qualitative composition of lipids, the obtained data testify to the fact that turkey meat is a valuable and dietetic food, which is especially important for people with obesity, hypertension and diabetes mellitus. Turkey meat and products from it have a chance to take a strong position on the market, so how are characterized by high biological value, the higher the muscles and the edible parts of the compared with the meat of chickens-broilers.