

V. — Technology**ESTIMATING CARCASS COMPOSITION OF DUCKS**

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Carcass composition of ducks has been studied according to the method of RICARD et ROUVIER (1967), on 38 drawn carcasses (birds were bled, plucked and eviscerated by evagination of cloaca) of male and female *Muscovy*, *Pekin* and different breeds of crossbred ducks and *Mallard* × *Commun* crossbred ducks.

Proportion of breast is highest for *Muscovy* ducks. But relationships between total weight of carcass and weight of breast, between total weight of carcass and weights of the different tissues in the leg, are rectilinear.

Size of breast may be predicted from width of kell ($r = + 0.86$). Weight of inner fat is closely and linearly related to circumference of Parson's nose ($r = + 0.78$).

**RELATIONSHIP BETWEEN THE CONDITIONS OF PRODUCTION
AND THE QUALITY OF PRESENTATION OF THE BROILER**

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A study was made to determine the main factors of alteration in the presentation of broiler carcasses in order to find the cause chargeable either to conditions of production (poultry house, stock, diseases, feed) or to the methods of capture and shipping, or the conditions during processing,

The study was carried out in 5 processing plants which differed greatly by their production capacity, slaughter equipment, working organization and type of production.

The data were collected over a period of one year and concern 660 different stocks from 289 producers.

The results show that the alteration factors due to condition of production are very limited. The total factors due to multiple origins (poultry house, methods of capture) are important.

The alteration factors due to the technological handling in the processing plant appear to be the most important whatever the processing plant concerned.

With identical appreciation criteria, the variation of the average rate of declassification is very important. The problem for a given processing plant is to lower the average rate and to limit the fluctuations close to this average.

In a great number of cases, improvements are possible, but they have to be considered at each stage of production.

ORIGIN OF SOME MICRO-ORGANISMS PRESENT ON POULTRY CARCASSES

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The origin of some micro-organisms present on poultry carcasses (*Pseudomonas* as spoilage micro-organisms, *Salmonellae* and *Staphylococci* as pathogenic micro-organisms), has been studied.

The qualitative study of different psychrotrophic micro-organism discovered in three processing plants has made clear that *Pseudomonas* are conveyed with water especially during evisceration.

The origin of *Salmonellae* has been investigated in three processing plants, one of them slaughtering broilers and the two others slaughtering turkeys. The results show that some chickens or turkeys are safe carriers of *Salmonellae* and that those micro-organisms are spread over different steps of the processing line.

The origin, human or avian, of *Staphylococci* has also been investigated. It seems that serological methods could give interesting results.

RELATIONSHIP BETWEEN THE SIALIC ACID CONTENT OF OVOMUCIN AND THE HEIGHT OF THE EGG WHITE GEL

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An investigation has been made on the changes in sialic acid (NANA) content of ovomucin complex extracted from the thick egg white. Two circumstances which modify the height of the egg white gel were studied.