

Study on muscle histological structure and meat quality of Guinea fowl (*Numida meleagris*) fattened to different ages

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Abstract

A study was carried out on the muscle microstructure in a local population of Guinea fowl with a pearl-colored plumage. The experiment was performed with three groups of Guinea fowl chicks, 30 birds in each group (equal number of both sexes) fattened to different ages (16, 20 and 24 weeks). The results of the histological analysis were consistent with the values of pH, WHC and meat tenderness in both sexes for the respective ages of the Guinea fowl. The muscle fibers of male and female individuals at 16 weeks of age had the finest structure and the smallest diameter. Although the diameter of the muscle fibers increased with age in both sexes, no significant differences were found in tenderness of the breast muscle meat. At 25 min after slaughter pH in thighs was higher than pH in breasts non depending of the age. To 24 h post mortem pH significantly decreased both in breast and thighs, regardless of sex and age. The decrease in WHC was most affected by age (from 16 to 24 weeks) in *m. femorotibialis* both for males and females guinea fowl (*Numida meleagris*) while *m. pectoralis superficialis* was slightly affected by age and sex.

Key words: Guinea fowl, muscle histological structure, meat quality

Проучване върху хистоструктурата и технологичните характеристики на мускулатура от токачки (*Numida meleagris*), угоявани до различна възраст

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Резюме

Проведено е проучване върху хистологията на мускулатура при токачки местна популация с бисерно-сив цвят на оперението. Експериментът е изведен с три групи от по 30 токачета (по равен брой от двата пола), угоявани до различна възраст (16, 20 и 24 седмици).

Резултатите от хистологичния анализ са в съответствие със стойностите на показателите рН, ВЗС и крехкост на месото при двата пола за съответните възрасти токачки.

Ключови думи: Токачки, хистология на мускулатурата, качество на месото

Introduction

In recent years the production and consumption of Guinea fowl (*Numida meleagris*) products have increased throughout the world. That is due to the fact that Guinea fowl is characterized by very high adaptability and thanks to that it shows high reproductive capacity and production performance in extremely hot – both dry and wet – and in extremely cold regions, equally well under the conditions of extensive, semi-intensive and intensive production systems (Kokoszyński et al., 2011; Crowe, 1978; Ayorinde and Okaeme, 1984; Ayorinde et al., 1984; Ayorinde, K. L., 1987 a; Ayorinde, 1987 b; Ayorinde and Ayeni, 1987 a; Ayorinde and Ayeni, 1987 b; Ayorinde et al., 1989; Ayorinde, 1990; Ayorinde, 1991 a; Ayorinde, 1995 a; Ayorinde, 1991 b; Adeyeye E. I., 2011). The species efficiently utilizes the feed and it is not susceptible to any disease (Tye and Gyawu, 2001; Moreki, 2009; Adeyeye E. I., 2011).

Over the past 30 years, a large part of Europe has estimated Guinea fowl as a source of dietary meat with a wild game flavour, attractive to the luxury food markets. However, in Europe itself, there is an impressive niche for the production and marketing of that type of meat (Baeza et al., 2001; Sharma and Singh, 2006; Santiago et al., 2007).

Studies on muscle microstructure in domestic birds, and especially in Guinea fowl, are quite scarce (Ward et al., 2009; Danmaigoro et al., 2016; Dransfield and Sosnicki, 1999; Baeza et al., 2000; Wattanachant et al., 2005; Karl-Heinz Kiessling, 1977).

The muscle architecture and the physiological properties of the muscle fibers are important in assessing muscle capacity and thus predicting the muscle function (Ward et al., 2009). According to Danmaigoro et al. (2016), the breast muscle of the domestic fowl contains thick muscle fibers with few and poorly developed capillaries. That type of fiber performs strong and prolonged contractions. They help muscle mobility, maintaining a great amount of strength for a short period of time. According to the authors, that was also the typical histological image of *m.m. pectorales*

in the domestic Guinea fowl. The diameter of the muscle fibers, and hence, the muscle mass and its derivatives, such as meat quality and muscle productivity, depend on various factors, such as bird species, sex, age, connective tissue content and connective tissue layer thickness, etc. (Wattanachant et al., 2005). Thus, when studying the relationship between the muscle fiber properties and broiler meat quality, a significant influence of the age factor on the muscle structure was observed, while the sex influence was poorly expressed (Dransfield and Sosnicki, 1999).

Similar results were obtained by Baeza et al. (2000) in a study on the effect of sex on the technological and morphological characteristics of mule duck meat. Statistically significant differences in the structure of the muscle tissue from male and female birds were also not established in their investigation.

Taking into consideration the lack of research in that scientific area in our country for that species of domestic fowl, we set the aim of studying the histological structure of the muscle in Guinea fowl of a local population, fattened to different ages.

Material and methods

The experimental work of the present study was carried out on the poultry farm at the Experimental Fields of the Agricultural University of Plovdiv, with three groups of Guinea fowl of a local population, 30 birds in each group, with a pearl-gray color of the plumage (in equal numbers of both sexes), kept in separate sections of the premises.

Upon reaching the appropriate age of slaughter (16, 20 and 24 weeks), four males and four females were selected from each group, with a live weight close to the average for the group, and prepared for slaughter analysis.

The physicochemical properties of the meat and the morphological structure of the muscles were determined in the meat laboratory of the University of Food Technologies, Plovdiv.

The pH values of the breast and thigh muscles were measured between 20th and 30th minute af-

ter slaughtering (pH1), at 4th (pH4) and 24th hour (pH24). Standard parts of the carcass without skin were used, according to AOAC (1990). The pH value of the studied muscles was determined using a portable pH meter Hanna HI99121 with a glass electrode and an electrode for measuring the temperature. The measurement was carried out at a depth of 1 cm in the middle of the studied muscle.

The water holding capacity (WHC) of the meat was determined at 24th hour *post mortem* and for that purpose, samples were collected from *m. pectoralis superficialis*, *m. pectoralis profundus* and *m. femorotibialis*. The analysis was carried out following the classical method of Grau and Hamm. The test was performed by compressing the meat on a filter paper placed between two slides, then pressed with a weight of 5 kg for 5 minutes. The WHC of the sample was calculated by the formula:

$$\text{WHC, \%} = \frac{\text{Sample weight before pressing} - \text{Sample weight after pressing}}{\text{Sample weight before pressing}} \times 100$$

Breast muscle tenderness was determined using RA-1 penetrometer fitted with a penetration nozzle. The method is based on the deep penetration of the needle into the meat sample under the pressure of the screw with the needle weight, which is 103,3 g for that device. The values of meat tenderness were reported in degrees of penetration (°P), where 1 °P = 0,1 mm.

Samples of 2 × 1 × 1 cm were used for the morphological analysis. Sample fixation and contrasting was carried out according to the method described by Barbut et al. (2005). Sample analysis was performed with a microscope (Olympus BX41TF, Japan), at a magnification of 1000 x.

The results for pH, WHC and muscle tenderness were processed with IBM SPSS Statistics 17.0 software.

Results and discussion

Microscopic images of longitudinal and transverse sections of the thigh muscle are presented in Fig. 1.

At the fourth hour *post mortem* (Fig. 1) the muscle fibers (*m. femorotibialis*) have a loose structure and retained integrity. The objective studies of the microscopic samples correspond to the data obtained for pH (Table 1) and WHC (Table 2) of the thigh muscle (*m. femorotibialis*) of Guinea fowl (both male and female) at the age of 16, 20 and 24 weeks.

Histological observations showed that the muscle fibers have the smallest diameter and the most delicate structure in 16 weeks of age male and female individuals (Fig. 1).

Comparing the microscopic images of male and female individuals of the same age (16, 20 or 24 weeks), no significant differences in the fiber structure were found (Fig. 1). It could be concluded that the bird sex has a slight effect on the diameter of the muscle fibers (*m. femorotibialis*). Similar results were obtained by Baeza et al. (2000) in a study on the effect of sex on the technological and morphological characteristics of meat from avian species. In their study, there were no statistically significant differences in the structure of the muscle tissue from males and females.

The light microscopy of the longitudinal and transverse sections of the thigh muscle (*m. femorotibialis*) showed that in both sexes the diameter of the fibers increased with age (Fig. 1). Those results were confirmed in the studies of Dransfield and Sosnicki (1999). In examining the relationship between the muscle mass and meat quality in broilers, the authors found a significant effect of the age factor on the muscle structure, while the effect of sex was insignificant (Dransfield and Sosnicki, 1999).

At 4 h *post mortem* *m. pectoralis superficialis* had a preserved integrity with opened myofibrillar grid confirmed the early *post mortem* period (4 h *post mortem*), when the muscle tissue is characterized by still high pH and WHC values of meat (Table 1).

By comparing Guinea fowl images at the three different ages (16, 20 and 24 weeks, Fig. 2), a significantly smaller diameter of the muscle fibers (*m. pectoralis superficialis*) was found in the tissue of individuals at 16 weeks of age. Similar re-

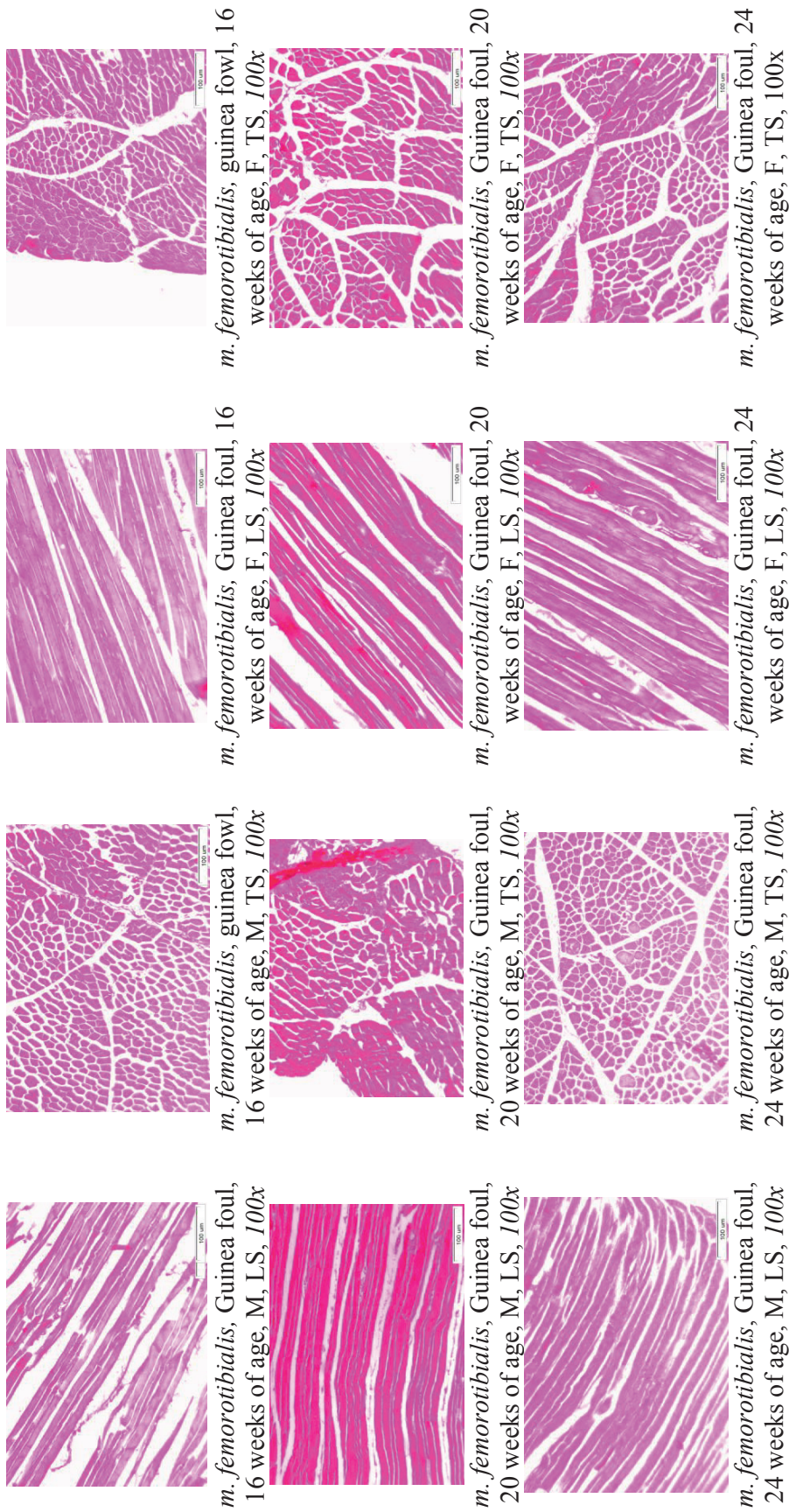


Fig. 1. Microscopic images of Guinea fowl thigh muscle (*m. femorotibialis*), 24 weeks of age, 4 hours post mortem, 100x, transverse section (TS), longitudinal section (LS), female (F), male (M)

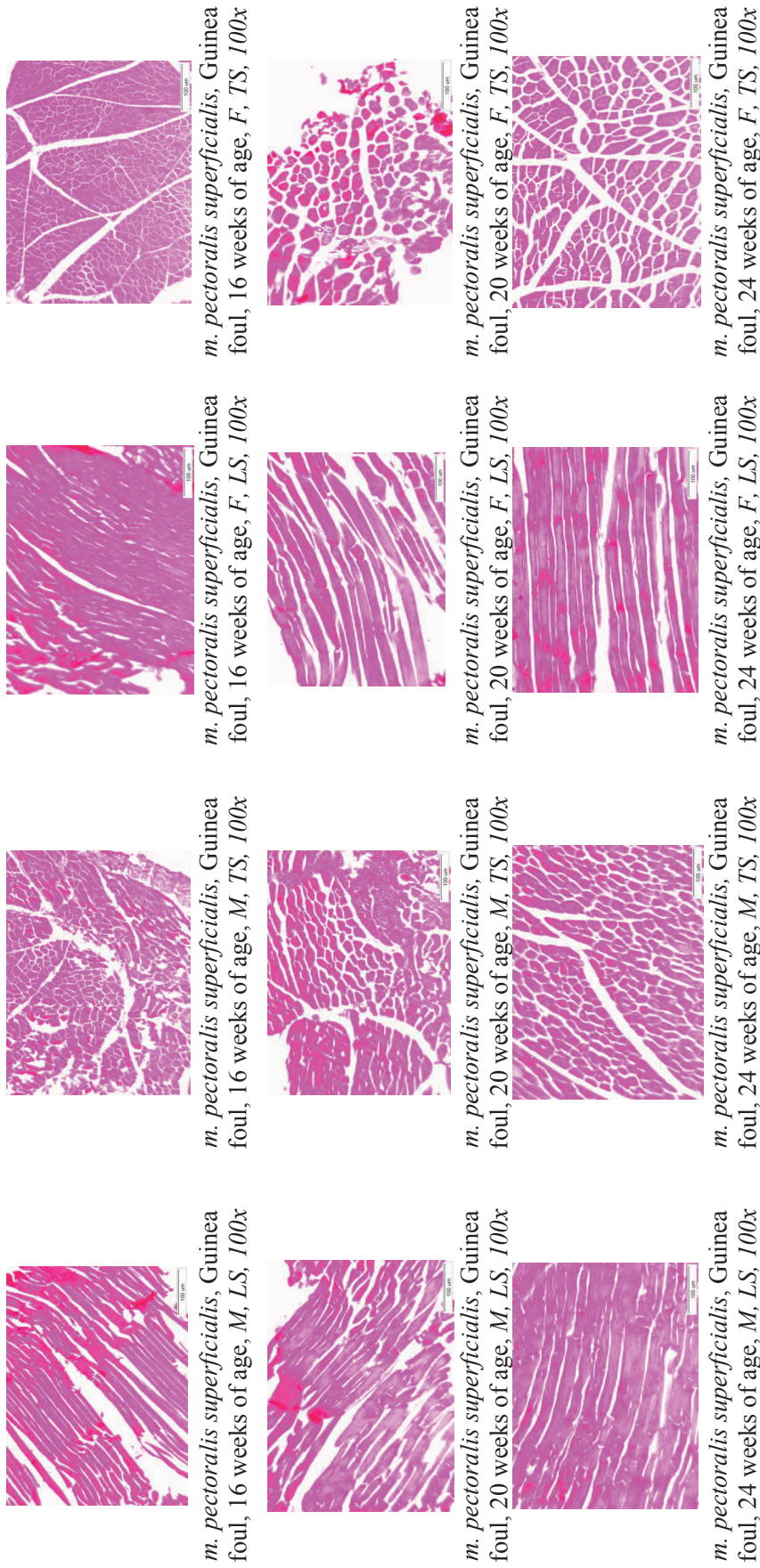


Fig. 2. Microscopic images of breast muscle (*m. pectoralis superficialis*) of Guinea fowl, 24 weeks of age, 4 hours post mortem, 100x, transverse section (TS), longitudinal section (LS), female (F), male (M)

Table 1. pH values in breast and thigh muscles, depending on sex and duration of the fattening period (age of slaughter)

Characteristics	16 weeks of age		20 weeks of age		24 weeks of age					
	pH 25 th min	pH 4 th h	pH 24 th h	pH 25 th min	pH 24 th h	pH 25 th min	pH 4 th h	pH 24 th h		
BREAST	Males	$\bar{x} \pm \text{SEM}$ 6.70 ^{c,x} ± 0.10	6.23 ^{b,x} ± 0.08	6.09 ^{a,x} ± 0.06	6.66 ^{c,x} ± 0.11	6.35 ^{b,x} ± 0.05	6.14 ^{a,x} ± 0.07	6.63 ^{c,x} ± 0.17	6.21 ^{b,x} ± 0.17	6.02 ^{a,x} ± 0.05
	Females	$\bar{x} \pm \text{SEM}$ 6.80 ^{c,x,y} ± 0.11	6.33 ^{b,x} ± 0.07	6.15 ^{a,x} ± 0.02	6.68 ^{c,x} ± 0.13	6.33 ^{b,x} ± 0.07	6.16 ^{a,x} ± 0.06	6.61 ^{c,x} ± 0.18	6.24 ^{b,x} ± 0.08	6.15 ^{b,a,x} ± 0.09
THIGH	Males	$\bar{x} \pm \text{SEM}$ 7.01 ^{d,y} ± 0.14	6.72 ^{c,y} ± 0.1	6.48 ^{b,y} ± 0.12	7.01 ^{d,y} ± 0.04	6.85 ^{d,y} ± 0.06	6.54 ^{c,y} ± 0.09	7.05 ^{d,y} ± 0.26	6.71 ^{c,y} ± 0.15	6.27 ^{b,c,x,y} ± 0.26
	Females	$\bar{x} \pm \text{SEM}$ 7.01 ^{d,y} ± 0.11	6.70 ^{c,y} ± 0.09	6.27 ^{a,x,y} ± 0.17	7.08 ^{d,y} ± 0.07	6.77 ^{c,y} ± 0.04	6.59 ^{c,y} ± 0.04	7.00 ^{c,d,y} ± 0.16	6.80 ^{c,y} ± 0.12	6.45 ^{b,y} ± 0.08

a, b, c – Means in the same row with different superscript letters differ significantly ($p < 0.05$)
x,y – Means in the same column with different superscript letters differ significantly ($p < 0.05$)

Table 2. Water holding capacity of breast and thigh muscles in Guinea fowl depending on bird sex and the duration of the fattening period (age of slaughter) LSD Test

WHC, %	16 weeks of age		20 weeks of age		24 weeks of age				
	<i>m. pectoralis superficialis</i>	<i>m. pectoralis profundus</i>	<i>m. femorotibialis</i>	<i>m. pectoralis superficialis</i>	<i>m. femorotibialis</i>	<i>m. pectoralis profundus</i>			
Males	$\bar{x} \pm \text{SEM}$ 17.39 ^{d,x} ± 1.30	16.75 ^{c,d,x} ± 1.57	13.31 ^{c,x} ± 1.33	15.18 ^{c,x} ± 1.43	16.29 ^{c,d,x} ± 1.06	14.82 ^{c,x} ± 1.40	13.02 ^{b,c,x} ± 0.74	11.29 ^{b,x} ± 0.68	7.84 ^{a,x} ± 0.62
Females	$\bar{x} \pm \text{SEM}$ 19.15 ^{d,x} ± 1.09	21.58 ^{d,y} ± 1.32	15.92 ^{c,y} ± 0.68	15.96 ^{b,c,x} ± 1.17	14.04 ^{b,y} ± 0.53	14.89 ^{b,x} ± 1.3	14.14 ^{b,x} ± 0.90	13.08 ^{b,y} ± 0.84	9.02 ^{a,y} ± 0.85

a, b, c, d – Means in the same row with different superscript letters differ significantly ($p < 0.05$)
x,y – Means in the same column with different superscript letters differ significantly ($p < 0.05$)
 SEM – standard error of the mean

sults were obtained by light microscopy of the thigh muscle (Fig. 1).

The longitudinal and transverse sections of the breast muscle (*m. pectoralis superficialis*) showed an increase in the diameter of the muscle fibers with age (Fig. 2).

Again, insignificant differences in *m. pectoralis superficialis* structure were found between male and female individuals of the same age (Fig. 2).

Although the diameter of the muscle fibers increased with age, no significant differences were found in tenderness of the breast muscle meat (Table 3).

As meat tenderness depends not only on the size of the muscle fibers, but also on other factors such as the connective tissue content and the connective tissue thickness (Wattanachant et al., 2005), it could be concluded that Guinea fowl species is characterized by high positive values of the indicators that characterize meat tenderness. Thickening of endo- and perimysium was not observed in the studied samples of breast muscle (*m. pectoralis superficialis*), therefore, no statistically significant decrease in meat tenderness was established with the age increase of the Guinea fowl.

Histological observations in *m. pectoralis profundus* (Fig. 3) are similar to changes found in *m. pectoralis superficialis* (Fig. 2) and *m. femorotibialis* (Fig. 1).

The muscle fibres were intact and with proper arrangement, confirming the *post mortem* period (4 h *post mortem*) and corresponded with the values obtained for pH and WHC (Fig. 3, Table 1 and Table 2).

Although the increase in diameter of *m. pectoralis profundus* in 20- and 24-week old Guinea fowl was poorly expressed, again the age factor had a more significant effect than the Guinea fowl sex.

Table 1 presents the pH-values of Guinea fowl breast and thigh muscles, measured between 20th–30th min (pH1), 4th h (pH4) and 24th h (pH24), depending on sex, on the duration of the fattening period and the averaged data. To 24 h *post mortem* pH significantly decreased ($p > 0.05$) both in breast and thighs, regardless of sex and age. The results obtained are in accordance to postmortal pH changes in poultry described by Von Lengerken et al., 2002.

At 25 min after slaughter pH in thighs was higher ($p > 0.05$) than pH in breasts non depending of the age. This data confirmed previous results of Kokoszyński et al. (2011) found lower pH in 13 and 16 weeks old guinea breast muscles at 15 min *post mortem* compared to leg muscles.

Table 2 shows the mean values of WHC for the different muscle types of 16, 20 and 24 weeks old male and female Guinea fowl, respectively.

The results of WHC showed that the mean values in the studied muscles, expressed as a percentage, decreased significantly ($p \leq 0.05$) with the increase of the slaughter age from 16 to 20 and 24 weeks. The most pronounced by 70% and 76% was this decrease in males and females *m. femorotibialis* resp. In opposite *m. pectoralis superficialis* WHC was slightly affected by age, as well as the sex. One possible reason is the different type of the muscles. The *m. femorotibialis* is classified as oxidative while the *m. pectoralis superficialis* is glycolitical, leading to different

Table 3. Breast muscle tenderness of Guinea fowl according to sex and duration of fattening period (age of slaughter) LSD test

Tenderness, °P		16 weeks of age	20 weeks of age	24 weeks of age
		<i>m. pectoralis superficialis</i>	<i>m. pectoralis superficialis</i>	<i>m. pectoralis superficialis</i>
Males	$\bar{x} \pm \text{SEM}$	298.65 ^{a,x} ± 11.88	301.3 ^{a,x} ± 20.46	309.40 ^{a,x} ± 7.91
Females	$\bar{x} \pm \text{SEM}$	309.75 ^{a,x} ± 17.04	291.6 ^{a,x} ± 15.63	305.75 ^{a,x} ± 8.57

^{a, b} – Means in the same row with different superscript letters differ significantly ($p < 0.05$)

^{x,y} – Means in the same column with different superscript letters differ significantly ($p < 0.05$)

SEM – standard error of the mean

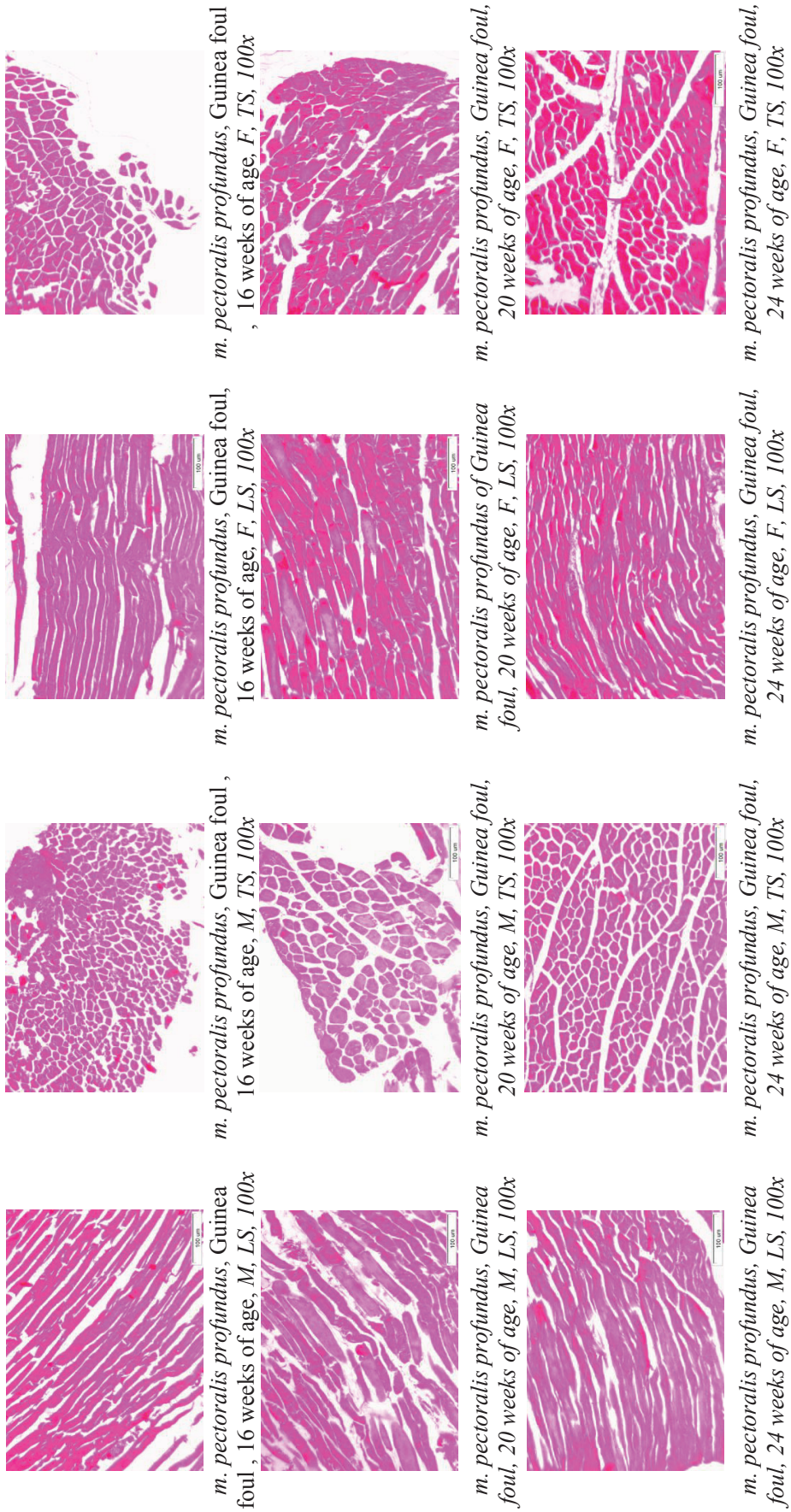


Fig. 3. Microscopic images of breast muscle (*m. pectoralis profundus*) from Guinea fowl, 4 h post mortem, 100x;transverse section (TS), longitudinal section (LS), female (F), male (M)

biochemical and functional postmortal changes (Von Lengerken et al., 2002).

Table 3 presents the mean values of breast muscle tenderness of Guinea fowl at 16, 20 and 24 weeks of age. Kokoszyński et al. (2011) found decrease in breast tenderness in 16 weeks old guinea in comparison to younger birds (13 weeks old).

In our study no significant differences were found depending on sex and the duration of the fattening period, regardless of the increase in fiber diameter in both sexes found in the histological analysis.

Conclusions

There were no significant histological changes in the muscle tissue at the 4th h *post mortem*.

Histological observations showed that in the samples of male and female individuals at 16 weeks of age, the muscle fibers had the finest structure and the smallest diameter.

Comparing the microscopic images of male and female individuals of the same age (16, 20 or 24 weeks) no significant difference in the fiber structure was found. It could be concluded that the bird sex had a slight effect on the diameter of the muscle fibers (*m. femorotibialis*).

At 25 min after slaughter pH in thighs was higher ($p > 0.05$) than pH in breasts non depending of the age. To 24 h post mortem pH significantly decreased ($p > 0.05$) both in breast and thighs, regardless of sex and age.

The decrease in WHC was most affected by age (from 16 to 24 weeks) in *m. femorotibialis* both for males and females guinea fowl (*Numida meleagris*) while *m. pectoralis superficialis* was slightly affected by age and sex.

Although the diameter of the muscle fibers increased with age in both sexes, no significant differences were found in tenderness of the breast muscle meat.

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