



Functional Chicken Meat

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Abstract

Functional chicken meat refers to meat that has been modified to offer additional health benefits beyond its basic nutritional value. The concept of functional chicken meat is gaining popularity due to its potential to provide health benefits to consumers. The functional chicken meat market is expected to grow significantly in the coming years due to increased demand from health-conscious consumers. This article provides an overview of functional chicken meat, its nutritional value, and the potential health benefits it offers. It also discusses the challenges and opportunities associated with the production and marketing of functional chicken meat.

Introduction

Chicken is one of the most consumed meats in the world. It is known for its high protein content and low-fat levels, making it a popular choice for health-conscious consumers. However, traditional chicken meat may not always provide the necessary nutrients that the body requires. As such, there has been a growing interest in developing functional chicken meat, which offers additional health benefits beyond its basic nutritional value. Functional chicken meat is a relatively new concept, but it is gaining popularity due to its potential to provide health benefits to consumers.

Nutritional value of chicken meat

Chicken meat is an excellent source of high-quality protein, essential amino acids, and vitamins such as vitamin B12, niacin, and vitamin B6. It is also a good source of minerals such as zinc, phosphorus, and selenium. However, traditional chicken meat may not always provide sufficient amounts of other essential nutrients such as omega-3 fatty acids, antioxidants, and dietary fiber.

Functional chicken meat

Functional chicken meat refers to meat that has been modified to offer additional health benefits beyond its basic nutritional value. The modification of chicken meat can be achieved through various methods such as feed supplementation, genetic modification, and processing techniques.



Some of the potential health benefits of functional chicken meat include improved cardiovascular health, enhanced immune function, and reduced risk of chronic diseases such as cancer and diabetes.

Challenges and opportunities

Despite the potential health benefits of functional chicken meat, there are several challenges associated with its production and marketing. One of the main challenges is the cost of production, which is often higher than that of traditional chicken meat. There is also a need for consumer education to increase awareness of the potential health benefits of functional chicken meat. However, the growing demand for functional foods and the increasing trend towards healthy eating habits provide significant opportunities for the development and marketing of functional chicken meat.

Conclusion

Functional chicken meat is a relatively new concept that offers additional health benefits beyond its basic nutritional value. The potential health benefits of functional chicken meat include improved cardiovascular health, enhanced immune function, and reduced risk of chronic diseases such as cancer and diabetes. While there are challenges associated with its production and marketing, the growing demand for functional foods and the increasing trend towards healthy eating habits provide significant opportunities for the development and marketing of functional chicken meat.

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