

## ***Evaluation of Broiler Carcasses and Commercial Cuts at Different Cut Weights***

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### **ABSTRACT**

*This study aims to determine the number of carcasses and commercial pieces of broiler chickens at different slaughter weights after evaluation. This activity was held on December 23, 2019 at the Jember State Polytechnic's Chicken Slaughterhouse (RPA). The broiler slaughter used 4 treatments (different live weights) with 1 sample in each treatment. Live weight broiler treatment 1 was 1940 g, treatment 2 was 1860 g, treatment 3 was 1820 g and treatment 3 was 1780 g. The results of broiler slaughter showed that the highest percentage of carcass was found in treatment 2 which was 76.56% and the smallest was in treatment 1 of 70.82%. The highest percentage of broiler breasts was found in treatment 3 which was 41.37% and the smallest was in treatment 1 of 38.72%. The highest percentage of broiler thighs was found in treatment 1 which was 31.22% and the smallest was in treatment 2 of 27.39%. The highest percentage of broiler backs was found in treatment 2, which was 21.84% and the smallest in treatment 4 was 17.40%. The highest percentage of broiler wings was found in treatment 3 which was 11.79% and the smallest was in treatment 1 of 10.33%. Based on this research, it can be concluded that the size of the broiler carcass depends on the live weight present. Commercial slaughter of broiler carcasses (chest, thighs, back, and wings) have different growth rates. The highest growth rate of the carcass is the chest, because the carcass component consists of quite a lot of muscle fibers and the growth rate is relatively fast.*

**Keywords** : *Broiler, Carcass, and Commercial Cuts (chest, thighs, back, and wings)*