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Nutritive value of meat from philippine white mallard (*Anas boschas* L.) and Pekin ducks (*Anas platyrhynchos* L.)

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Abstract

Philippine white mallard ducks were compared with Pekin ducks in terms of their potential for meat production. A total of 50 ducklings were randomly assigned to 5 pens per treatment after 1 month of brooding. Each pen containing five ducks was considered as a replicate. Ducks were raised until 12 weeks of age and slaughtered at the end of the growing period. Skin and lean samples from the breast and the legs of each breed were taken and analysed for amino acid, fatty acid, and cholesterol contents. Data were subjected to the Independent Sample t-test. Essential amino acid profiles of both duck breeds have no significant differences except for leucine and isoleucine, for which higher levels were obtained in Pekin duck meat. The total non-essential amino acid content of Pekin duck meat was also significantly higher than the meat from Philippine white mallard, although the individual amino acid did not differ between breeds. Fatty acid composition from the meat of both breeds of duck did not show any significant differences. However, Philippine white mallard duck meat was noted to have significantly higher cholesterol content in both skin and lean compared with Pekin ducks. Results showed that the nutrient content of meat from both duck breeds was comparable. From a health point of view, Pekin duck meat may have an advantage over Philippine White Mallard due to its lower cholesterol content.

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