

band coupled with a progressive accumulation of its 39-kDa degradation fragment was observed without any significant difference among the groups. In conclusion, it was found that the harder consistency of the WB filets is of structural origin and only partially counteracted by endogenous proteolytic processes taking place during the *post-mortem* period.

O087

Market chain of “Consortium for safeguard of Bianca e Bionda breeds” in Piedmont: 1. demography, housing and slaughtering conditions

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In Piedmont (North-West Italy), the poultry market chain safeguard of Bianca di Saluzzo (BS) and Bionda Piemontese (BP) by a local Consortium and the meat is a Slow Food Presidia. For this reason, a census was conducted to describe the alternative poultry chain of these two local breeds. Data were collected, in winter 2015, by visiting each farm included in the “Consortium for safeguard of Bianca di Saluzzo (BS) and Bionda Piemontese (BP) breeds” registering the farm location, the number of birds per farm, farm traits, number of hatched birds per year. Furthermore for each farm, information about birds live weight (LW), age, plumage condition, foot pad and breast blister at slaughter were recorded. Farms regional distribution varies according to the breed, being located for BS in Cuneo and Turin provinces (67% and 33%, respectively), whereas for the BP in the provinces of Asti (61%), Cuneo (28%) and Turin (11%). In total 41 farms rear these breeds, in particular: 6 farms rear BS birds and 35 farms the BP ones. The estimated annual production consists in 12,000 BS and 45,000 BP birds. Both breeds are reared, as imposed by their production disciplinary (that reports only other two rules, like the banning of OGM feed and allopathic treatments), in free-range systems, but with great density variability among farms for both breeds. In particular, indoor space availability range from 0.3 to 2.0 m²/bird, whereas the outdoor space availability range from 1.4 to 30.0 m²/bird. Moreover, all farmers reported that birds do not use indoor shelters, preferring to sleep in the trees. For both breeds, discarded females by the selection of hens for egg production

are slaughtered. For BS were identified two commercial categories namely males and females, whereas for BP three commercial categories were found: males, females and capons. BS are slaughtered at 220 ± 54 days, when males reach 2.1 ± 0.2 kg LW and females 1.7 ± 0.2 kg LW; while BP are slaughtered at 184 ± 38, 226 ± 84 and 268 ± 8 days for males (LW = 2.3 ± 0.2 kg), females (LW = 2.0 ± 0.2 kg) and capons (LW = 2.9 ± 0.3 kg), respectively. Birds exterior characteristics were very good, showing undamaged plumage and none foot pads and breast blisters. Birds showed natural behaviour repertoire together with great exterior characteristics.

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O088

Market chain of “Consortium for safeguard of Bianca di Saluzzo e Bionda Piemontese breeds” in Piedmont: 2. Meat quality

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Consumer interest in unconventional poultry production systems, such as free-range and organic is growing in the view of improved animal welfare, sustainability and quality. The aim of the present study was to characterize meat quality of two types of local commercial products. These products from females of two local poultry breeds reared in free range, in very extensive housing conditions, are included in the list of the Slow Food Presidia and slaughtered for Piedmont's local market by the “Consortium for safeguard of Bianca di Saluzzo (BS) and Bionda Piemontese (BP) breeds. Females of these breeds, after a selection of hens for egg production, were discarded and slaughtered in winter 2015 (from January until March, in four successive slaughtering), for meat production (slaughter age: BS = 220 ± 54 days; BP = 226 ± 84 days). Ultimate pH (24 h) of breast meat was measured by