





Improvement of Broiler Performances								
Year	Hybrid	BW (kg)	Age (d)	Growth rate (g/d)	FCR (g/g)	Carcass yield (%)	Breast meat (g)	Breast yield (%)
1957 ¹	ACRBC	1,715	84	20	3.57	65.2	207	12.1
2007 ²	Ross 308	2,768	41	66	1.68	72.5	536	19.4
2014 ²	Ross 308	2,811	40	69	1.63	73.1	627	22.3
2022 ²	Ross 308	2,774	38	72	1.44	73.3	696	25.1

¹Havenstein et al. 2003 Poult Sci 82:1509 ²Ross 308 Broiler Performance Objectives



















































Biophysical mechanisms - Peculiarity of spaghetti meat -• Incidence level of SM is less strongly associated with weight at Spaghetti Meat slaughter, growth rate and breast yield if compared with white (SM) striping and wooden breast Strong differences among slaughter plants seem to be associated with: slaughtering operations affecting post-mortem muscle acidification and cooling rates (i.e., stunning, electrical stimulation, scalding, chilling) - mechanical force applied during slaughtering operations such as defeathering, deboning, etc. which can increase severity of the appearance of this condition ALMA MATER STUDIORUM UNIVERSITÀ DI BOLOGNA Baldi et al. (2021) Front Physiol 12:6844970









