

FINDING NEW MARKETING WAYS – CAPONIZING HUNGARIAN NATIVE CHICKEN

ÁKOS BENK, SZILÁRD PINNYEY, EDIT MIKÓ, CSABA BALOGH

Szeged University Faculty of Agriculture
Institute of Animal Science and Wildlife Management
Hódmezővásárhely, Hungary
benkakos@mgk.u-szeged.hu

Our Hungarian native speckled chicken livestock was founded in the Szeged University Faculty of Agriculture's pilot farm in 1977. We keep two varieties of the Hungarian speckled chicken, the feathered-neck variant and the naked-neck type. Because of the spread of intensive poultry keeping the population of this species has become endangered. Hungarian preservation programs supporting ecological-biological farming that began in the last two decades placed the domestically bred birds in the forefront both as purebreds and as candidates in projects for developing merchandisable organic-poultry. Beside the gene preservation, we endeavor to find the best way for the production-purpose utilisation of the speckled hen stock. The experiment was designed to revive an old traditional method, the caponizing, to produce special products with culinary curiosities. The Old Speckled varieties are examined whether they are suitable to produce such products.

In the experiment, out of the native Speckled Hungarian chicken roosters were castrated 10 cocks and held together with 10 uncastrated cocks under the same conditions. At the end of the fattening period a cutting test was performed. The results of the cutting test found significant differences in the cocks' and capons' body composition. The experiment proved that the indigenous varieties are suitable for the special products production widening the product range and making these chicken products more marketable.