



















<b>Aseel</b>	8.65 ± 0.03 <sup>a</sup>	8.53 ± 0.02 <sup>a</sup>	8.75 ± 0.03 <sup>a</sup>	7.87 ± 0.02 <sup>a</sup>	8.55 ± 0.02 <sup>a</sup>
<b>Broiler</b>	6.75 ± 0.02 <sup>b</sup>	6.47 ± 0.03 <sup>b</sup>	7.35 ± 0.02 <sup>b</sup>	5.97 ± 0.02 <sup>b</sup>	6.55 ± 0.03 <sup>b</sup>

## CONCLUSION

The study compared the nutritional and sensory qualities of broiler and Aseel chicken. Aseel breast muscle exhibited higher crude protein, saturated fatty acids, and mineral content, while broiler breast muscle had higher pH, water-holding capacity, TBARs, and TVBN values. Texture analysis and sensory scores indicated significant qualities for both types. Overall, Aseel chicken is considered superior due to its unique flavor, lower fat content, and higher protein levels, making it a healthier option.

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