REFERENCES


Chotsangkad, R. and Kongrattananun, N. 1999. Growth and carcass quality of native chickens raised under the natural day, length and the photoperiod of twenty-three hours a day. The Kasetsart J. 33: 60-74. (In Thai)


Nishida, J. and Nishida, T. 1985. Relationship between the concentration of myoglobin and 

condition on growth rate and carcass quality of crossbreed indigenous chicken. Swine 
Newsletter. 23: 55-70. (In Thai)

Science, The University of Georgia, Athens, GA.

Northcutt, J.K., Pringle, T.D., Young, L.L., Buhr, R.J. and Young, L.L. 1998. Effects of age and 
tissue type on the calpain proteolytic system in turkey skeletal muscle. Poultry Sci. 77: 
367-372.

Nowsad, A.A.K.M., Kanoh, S. and Niwa, E. 2000. Thermal gelation characteristics of breast and 
thigh muscles of spent hen and broiler and their surimi. Meat Sci. 54: 169-175.

Offer, G. and Knight, P. 1988. The structural basis of water-holding capacity in meat. In 

Offer, G. and Trinick, J. 1983. On the mechanism of water holding in meat the swelling and 

Okkazaki, E., Kanna, K. and Suzuki, T. 1986. Effect of sarcoplasmic protein on rheological 

Ozawa, S., Mitsuhashi, T., Mit Sumoto, M., Mat Sumoto, S., Itoh, N., Itagaki, K., Kohno, Y. and 
Dohgo, T. 2000. The characteristics of muscle fiber types of Longissimus thoracis muscle 
and their influences on the quantity and quality of meat from Japanese black steer. Meat 
Sci. 54: 65-70.

Palka, K. and Daun, H. 1999. Changes in texture, cooking losses, and myofibrillar structure of 

Palka, K. 1999. Changes in intramuscular connective tissue and collagen solubility of bovine M. 


