



# Agricultural Journals

*Czech Journal of*

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# **Czech J. Food Sci.**

**Brudnicki A.,**

**Kuřakowska A.,**

**Pietruszyńska D.,  
Łożyca-Kapłon M.,  
Wach J.:**

**Differences in the  
amino acid  
composition of the  
breast muscle of wild  
and farmed pheasants**

Czech J. Food Sci., 30 (2012): 309-313

Numerous studies show the slaughter yield and also basic chemical composition of pheasant meat. The results reveal a higher biological value of the meat of pheasants which were fed naturally, in comparison to the meat of pheasants fed with commercial mixtures. In many countries, the pheasant is selected with the aim of producing high quality meat with very desirable nutritional values. There are only few publications on amino acid composition of pheasant meat. The knowledge of amino acid composition of pheasant meat can be used to determine its potential nutritional

value. The amino acid compositions were compared of the meats of wild and farm pheasants. In the study, the following amino acids were determined: Asp, Thr, Ser, Glu, Pro, Gly, Ala, Val, Ile, Leu, Tyr, Phe, His, Lys, Arg. An improved amino