

## Poultry Products and Byproducts

**Poultry Products-** Egg and meat

**Poultry byproducts-** meat offal, blood, feather, giblet (neck, head, liver and gizzard) etc.

**Egg products-** pudding, cake, nodules, poach, omelet, egg curry, crumbled etc.

**Egg wastage** - egg shell and hatchery waste.

### Egg

Gross compositional ratio of whole egg	Whole Egg 100		
	Albumen 60%	Yolk 30%	Shell 10%

Chemical composition of 100g edible egg						
(Cal)	Water %	Protein %	Fat %	Carbohydrate %	Ash %	Energy
Chicken	73.7	12.9	11.5	0.9	1.0	163
Duck	70.4	13.3	14.5	0.7	1.1	191

Gross & chemical composition of an egg of 57g.					
	Whole Egg	Albumen	Yolk	Shell	Energy Cal
<b>Total</b>	<b>57g</b>	<b>33g</b>	<b>18g</b>	<b>6g</b>	<b>90</b>

A man recommended 3000 calories energy, 70g protein, 50g fat and 570g carbohydrate per day. A man gets 90 calories energy, 6.7g protein and 6.2g fat from an egg.

### Comparison of chicken meat with beef

Chemical composition of meat				
Meat	Water %	Protein %	Fat %	Minerals %)
Chicken meat	76	19	0.6	0.8
Beef	57	17	1.13	0.8