

**COMPARISON OF FATTY ACID PROFILE FOR CHICKEN MEAT PRODUCED FROM THE USE OF
PALM KERNEL CAKE (PKC) FEED AND COMMERCIAL CHICKEN FEED.**

***Faridah @ Faridzah Ismail, Sharil Azwan Mohd Zain, Ramlan Mohamed**

Department of Veterinary Services Malaysia

*Corresponding Author: faridahf@dvs.gov.my

This study aims to compare the fatty acid profile in chicken meat from the use of premium grade palm kernel cake (PKC) feed compared to the commercial feed. A decrease in saturated fatty acid (SFA) level and a concomitant increase in the monounsaturated (MUFA) and polyunsaturated fatty acids (PUFA) content of meat may confer benefits to human health. A total of 80 samples from two groups feeding type were tested. Group A used commercial chicken feed while Group B used PKC feed. Score plot of PCA (principle component analysis) showed possible groupings between Group A and Group B, indicating that the fatty acids profile from the two respective groups were somehow different. PCA loading plot showed that the differences might come from capric acid (C10:0), lauric acid (C12:0), myristic acid (C14:0), palmitic acid (C16:0) and palmitoleic acid (C16:1). In conclusion, PKC feed may give different fatty acid profile in chicken meat compared to conventional commercial feed. Thus, it may produced meat that can be healthier or wise versa to the consumers. Further study need to be done to look in depth types of fatty acids gives significant effect to consumers health.