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OliV chicken: A functional chicken enriched with olive oil fatty acids and organic selenium

Michael Nikolaou
Aggelakis S A, Greece

Nowadays, a decrease in blood selenium levels in the UK and other European countries has raised great interest about possible health implications especially regarding cancer and cardiovascular diseases. Furthermore, the increase of blood LDL cholesterol has been associated with the modern way of life which is strongly related to consumption of foods with high levels of saturated fats. Therefore, Aggelakis S A has developed a method of producing high quality chicken with high levels of organic selenium and oleic acid. Starting from the poultry growth, the company has changed the usual vegetable chicken feed program and it has turned it into an enriched one, consisted of naturally grown grains, fortified with 2.2% w/w olive oil and 0.02% w/w organic selenium. Using Cobb and Ross broilers and starting this fortified program on the 28th day of their growth, Aggelakis SA achieves to grow poultry which 44% of their rearing and 50% of their body mass is strongly associated with this poultry feed program. In the end of the growth period, functional chickens are produced with average net weight of 1.85 kg, when its fortified feed for 18 days weighs about 2.78 kg, the 59% of their total feed. The final result shows a substantial nutritional value because 100 gr of chicken meat is consisted of 7 gr fats, 40.3% oleic acid (of total fats) and 33 mg (60% of RDA) organic selenium when a conventional chicken is comprised with at least 14 gr fats per 100 gr of chicken meat, 39.3 % oleic acid (of total fats) and 16 mg of organic selenium. A product like OliV Chicken is a functional food which is able to protect people against selenium deficiency, cancer appearance and cardiovascular diseases.

Biography

Michael Nikolaou acquired his BSc (Hons) in Molecular Biology & Genetics of DUTH, Alexandroupolis, Greece in 2011 and his MSc in Food Science and Nutrition of University of Leeds in 2012. Being an expert in functional foods, pro-/pre-/symbiotics, he has been the Head of BioFood Tech Unit at CorinGreen SA from the end of 2013, where he developed new symbiotic products, edible cosmetics and functional lyophilized powders. From the end of 2014, he is the Quality Assurance & Control Manager of Aggelakis SA, where he assures through ISO 9001, ISO 22000 and FSSC 22000 the high quality and the safety of the produced chicken-based products with the target of the company insertion into the international markets.

quality@aggelakis.gr

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