Worthwhile Operational Guidelines & Suggestions

Woody Breast Myopathy Impacts Shelf Life

Broiler breast fillets with the woody breast myopathy are known to have abnormalities in appearance, texture, fatty acid profiles, and decreases in water holding capacity. In a recently published study assessing the microbiology of normal, white striping, and woody breasts, it was shown that over the course of 11 days of refrigerated storage woody breast had less total viable bacterial counts and less Pseudomonas (spoilage bacteria) than meat without the woody breast myopathy. In this study, normal breast meat reached spoilage levels 2.5 days sooner than woody breast. Although woody breast is certainly a meat quality issue that needs to continue to be addressed, this information further emphasizes the point that woody breast remains a wholesome product for consumption.