



# Why not “Jello” from chickens?

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## Introduction

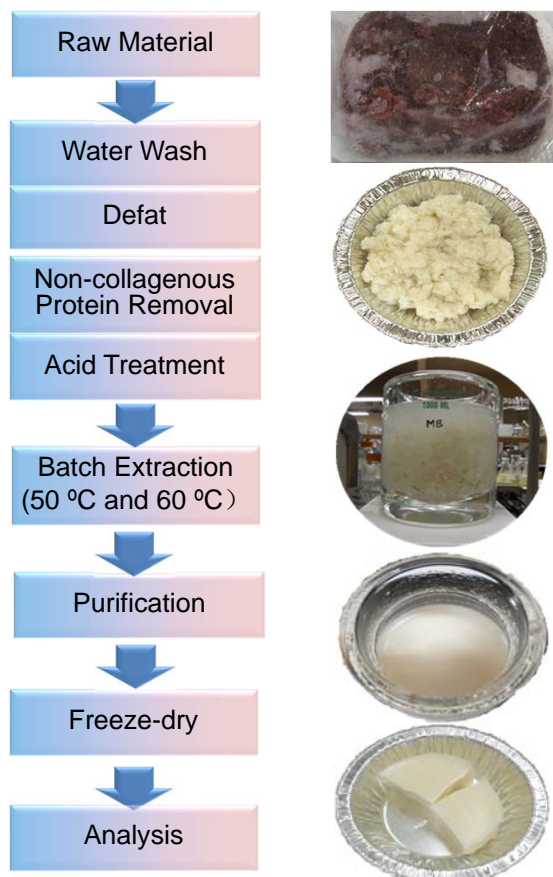
- Gelatin has wide applications in food, cosmetic, nutraceutical and pharmaceutical industries.
- Gelatin is obtained by partial denaturation of collagen derived from the skin, connective tissue and bones of animals.
- Commercial gelatins are mainly produced from porcine, bovine and fish sources.
- However, their utilization is either restricted or limited due to some cultural and safety issues.
- Underutilized poultry materials might be an alternative source for gelatin production.

## Objective

- Investigate the possibility for gelatin preparation from chicken and turkey heads.
- Evaluate the quality of the gelatin obtained from chicken and turkey heads.

## Approach

- Gelatin Manufacturers of European Standard



## Results

1.

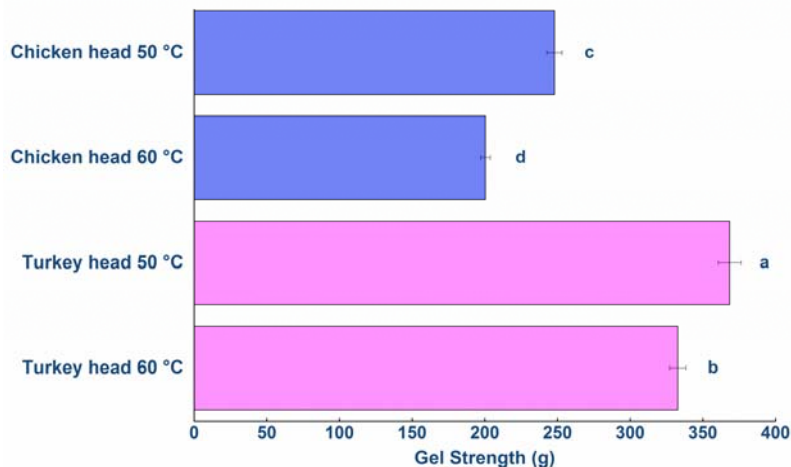


Figure 1. Gel strength of gelatins extracted from chicken and turkey heads at 50 and 60 °C.

- All the extracted gelatins had high level gel strength.

2.

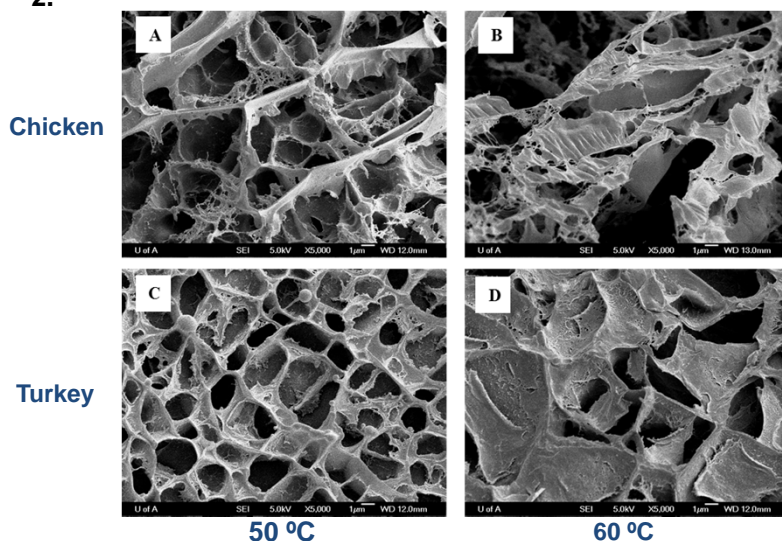


Figure 2. Microstructures of gelatins extracted from chicken and turkey heads at 50 and 60 °C.

- Turkey head gelatins showed better cross-linked structure which stands for stronger gels.

## Take home message

- Chicken and turkey heads can be considered as new alternative to mammalian gelatins due to superior quality.
- However, the low yields may limit their industrial feasibility.

## Contact Information

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