

Table 1: Carcass characteristics of different varieties of indigenous pigeon

Varieties	CW (kg)	Dressing %	BW %	TW %	DW%	WW %	NW%
White	0.178	58.112	29.770	7.574	5.590	0.110	4.776
Reddish Grey	0.172	55.975	28.696	7.054	4.844	0.992	4.759
Mixed	0.175	57.895	28.890	7.320	5.230	0.134	4.745
SEM	0.006	0.935	0.774	0.312	0.180	0.643	0.152
P-value	0.489	0.147	0.357	0.274	0.019	0.348	0.940

SEM, standard error of means; BW, body weight; HCW, hot carcass weight; DP, dressing percentage; BrW, breast weight; TW, thigh weight; DW, drumstick weight; GW, gizzard weight; AFW, abdominal fat weight; TIW, total intestine weight; g, gram; kg, kilogram.

Table 2: Physio-chemical parameters of different varieties of indigenous squab meat

Variety	Breast meat							Thigh meat						
	DL (%)	CL (%)	WHC (%)	pH	L*	a*	b*	DL (%)	CL (%)	WHC (%)	pH	L*	a*	b*
White	3.01	25.42	79.550	6.19	40.43	6.62	8.48	2.13	25.01	80.68	6.96	33.27	13.24	7.13
Reddish Grey	2.93	23.25	81.79	6.14	39.32	14.74	13.66	3.78	23.27	84.48	6.72	33.84	7.69	5.87
Mixed	2.98	24.85	80.55	6.15	39.50	7.90	9.40	2.90	23.80	83.21	6.66	33.77	8.99	5.90
SEM	1.59	0.60	1.54	0.08	1.86	1.90	0.98	2.37	0.49	3.93	0.13	1.12	2.93	1.09
P-value	0.65	0.10	0.36	0.73	0.84	0.11	0.30	0.51	0.13	0.57	0.33	0.56	0.19	0.08

L*, lightness; a*, redness; b*, yellowness, DL, drip loss; CL, cooking loss; WHC, water holding capacity.

Table 3: Proximate composition of different varieties of indigenous squab meat

Varieties	Breast					Thigh				
	Mo (%)	CP (%)	EE (%)	CF(%)	Ash(%)	Mo (%)	CP (%)	EE (%)	CF(%)	Ash(%)
White	58.28	25.38	1.60	0.75	2.00	61.05	24.10	2.00	1.20	1.45
Reddish Grey	56.75	24.70	1.80	0.80	2.10	60.75	22.27	2.10	1.29	1.5
Mixed	56.80	24.89	1.789	0.79	2.22	60.80	23.89	2.22	1.25	1.48
SEM	0.58	0.58	0.06	0.04	0.41	0.58	0.58	0.06	0.06	0.04
P-value	0.14	0.45	0.07	0.44	0.87	0.73	0.09	0.090	0.40	0.44

SEM, standard error of means; L, Mo, moisture; CP, crude protein; CF, crude fiber; EE, ether extract.