

AMINO ACID COMPOSITION OF *Amaurornis Phoenicurus* (WHITE-BREASTED WATERHEN)

Norsuhana A.H.^a, Siti Khaulah A.R.^a, Shukor Md.Nor^b & Norfarizan-Hanoon N.A.^c

^a Biology Section, School of Distance Education, Universiti Sains Malaysia,
11800 Minden, Pulau Pinang

^b School of Environmental Science and Natural Resources, Faculty of Science and Technology,
Universiti Kebangsaan Malaysia, 43600 Bangi, Selangor

^c School of Health Sciences, Universiti Sains Malaysia, 16150 Kubang Kerian, Kelantan

Abstract

The aim of this study was to analysis the amino acid composition of eighteen slaughtered individuals of *Amaurornis phoenicurus* (White-breasted waterhen). Hydrolysate method was used to measure 16 amino acid in White-breasted waterhen meats. The results indicated that the most abundant amino acids in white-breasted waterhen were lysine (8.9%), methionine (2.1%), isoleucine (5.0%), leucine (8.4%), phenylalanine (2.7%), threonine (3.2%) and valine (5.0%). The present study suggested that this species should be considered to be commercialized in the near future as an alternative meat to the consumers. However, for breeding purpose, some biological aspects such as source of game meat population, disease and its phylogeny aspects which involved social behavioral, energy requirement, reproduction rate as well as growth rate must be taken into consideration.

Keyword: *Amaurornis phoenicurus*, amino acid composition, alternative meat