SUMMARY

Under the current conditions, when the requirements of food of pupulation recorded an increase of more than, the man is put in the situation of having to find new sources to rapped nesesarul food. Of the species which have a great importance in this context, it shall be counted birds, which in addition to the fact that the consumer offers a varied assortment of meat, and availability to increase production obtained in this sector.

Poultry, is part of the menu of the Romanians, being consumed by 3-4 times per week. Among the relatively recent species, of which production has roused the interest of cinsumatorilor, and domestic quail, *Coturnix coturnix japonica*, known as 'domesticated singsong bird, at the beginning of the 12th century, in Asia, where it has spread all over the world.

It is known that unlike other poultry, adjusts easily to different environments, don't get sick of classical or cholera avian influenza, serious diseases affecting sextorul poultry.

The characteristics of the biological them, fast growing tendency to early, relatively small consumption of food, the need for a space rredus are growing, which he rode off on farms they have used to create a new coturnicultura poultry sector, with the tendency to develop.

The culinary, and pharmaceutical characteristics of the quail egg, as well as the special qualities of the meat, have determined that more and more farmers to indragrasca this species and to be concerned about obtaining specialized lines.

The theme addressed liucrarea present, it is interesting and timely, since they provide a complete picture of morfo-physiological status of prepelitelor of meat, starting from the period of growth and up to slaughter them. The data shall be supplemented by thorough dynamic development of injury on the basis of the age and sex, the characteristics of the physico-chemical properties of the meat, aspects of haematology profile and finally make a specification structural and texturala of muscle tissue.

Taza is structured in two parts, balanced by weight, with a moisture content of 11 chapters, to which is added and the bibliographical sources.

The first part of the work has three chapters and relates to data from literature on the systematic zoo prepelitelor with the presentation of the main species of economic interest, effective, consumption and growth prospects and presentation of the characteristics of the meat.

Part II of the work, entitled "its own research , structured in 8 chapters, each of which shall have an aspect linked to the morfo-prepelitelor physiology of the meat.

The purpose of the work princiipal was to study the most important physiological processes prepelitelor reared for meat and to highlight the factors that influence the growth and their recovery.

The main objective was to determine the influence of the age and sex on growth, the quantitative and qualitative production of meat, the environment and the internal structure and texture of muscle.

The attainment of the objectives of the proposed, respected princiile methodology of research, organization and carrying out of the working methods, on the basis of experimental protocol.

Chapter I of the work refers to the systematic Zoo and the biological prepelitelor particularities. Shall be submitted to the principal species, paying particular attention to the description of the breeds and varieties obtained for the production of meat and eggs

Chapter II presents the data relating to the production, consumption and growth prospects for this species. The main producing countries are listed in particular of meat and eggs, as well as the trends and prospects of this sector.

Chapter III shows in detail the characteristics of the meat quail, and the factors that influence this production. Note that from the point of view of the chemical, the meat is a grade recommended all+16+17, with a high protein content, drifting value between 20-22,8g protein/100g product, rich in vitamins and mineral salts. Factors that influence the production of meat, were described in detail, because in addition to the ones of the external or the environment, the genetic participate in the expression of this production. This chapter is a matter of importance in the first part of the sentence, because the factors that influence meat production justify and argue the objectives of this work.

Chapter IV, contains the purpose, research objectives, the institutional framework in which they have been carried out, Research and experimental design.

Caoitolul V refers to the biological material which has been worked and methodologies used.

Chapter VI is part of research itself and presents the performance of breeding of prepelitelor meat, starting with the process of hatching and continuing with the increase in the youth.

Chapter VII refers to the morphological characterisation of the youth of the meat, showing in the dynamics of the evolution of the dimensions of the tangible assets. They provide a first information about the skills of poultry for meat production. The measurements have been conducted at different ages, starting from the day and finishing with 70 days. In this chapter we refer strictly to the ages to which they have been slaughtered prepelitele, namely 45,60 and 70 days. Research has shown that from the point of view of Morphologically, the two sexes can be individualised, from the age of 21 days. To 45 days, when installing sexual

maturity, the birds have completed the process of growth, it continues after the age of 60 days. From the point of view of phenotypically suited, the two sexes, differ slightly because in the case of the prepelitelor, sexual dimorphism is in favor of puicutelor.

Chapter VIII, includes research relating to the profile of the birds of the haematology experimental lots and by sex. This aspect is of particular importance, since it is characterized printru prepelitele an intense metabolism. The examinations have shown that once with the installation of sexual maturity at cocosei, the number of red corpuscles and the quantity of haemoglobin is greater , than to pullets entering.

Chapter IX, shall submit the results to the killing prepelitelor, for meat products, broken down by sex and age. The results showed that the production of meat, increases with age. The slaughter at different age levels, has the importance of the commercial reasons, because the recouping prepelitelor can be made in the form of carcases, or portions of cut. To capitalize on the housing, it is advisable to poultry slaughtered at 35 days (Lotfi, 2011) and 45 days, because the yields of these age is between 50-60%. Recovery in the form of the cut, it is preferable to a case obtained at the age of over 60-70 days. With age, inbunatatesc and organoleptic qualities of the meat, especially the taste and flavor.

Chapter X, shall relate to the characteristics of the physico-chemical properties of the meat of quail. Research has shown that they are dependent on the level of the feeding and influenced by age and sex of the birds. Compared with other kinds of meat, the quail, contains a high percentage of proteins, lipids, and a few caloricitate reduced.

Chapter XI shall submit the results of research relating to the structure of the pectoral muscles and texture. The observations made on age and gender, has revealed the existence of differences, both citologice texturale, as well as at the level of the pectoral muscles frivolous had and deepen. Cytological structure and participation of different muscle tissue and connective tissue in the structure of the muschiulor, print them a series of organoleptic qualities.