**Background:** Native chicken meat and eggs are preferred by the Filipinos over the commercial chickens due to their taste and leanness and the perception that they provide some health benefits. The Philippine Council for Agriculture, Forestry and Natural Resources Research and Development of the Department of Science and Technology (PCARRD-DOST) implemented the Science and Technology Anchor Program for Philippine Native Chicken in order to fill the gaps that would enhance production and utilization of Philippine native chicken. One such gap is the generation of S&T-based information related to the chemical basis of the superiority of native chicken meat in nutritional and sensory properties. **Objective:** To determine and compare the nutrient composition, physico-chemical properties, and sensory qualities of meat of a Philippine native chicken strain (Darag) and those of the commercial broiler chicken. **Methods:** Samples of the whole chicken, freshly dressed, and frozen raw and cooked were analyzed for proximate, calcium, potassium, cholesterol, and fatty acid contents using AOAC methods. The color of the samples was determined using the Minolta chromameter and the water activity, using the Novasina thermoconstanter. Sensory evaluation of tinola and roasted freshly dressed as well as frozen Darag and commercial broilers was done using the 7-point Hedonic Scale (7-like very much to 1-dislike very much) and employing 50 consumer-type panelists. The Quantitative Descriptive Analysis was used to determine significant differences between sensory quality attributes. **Results:** A 100g raw whole Darag chicken sample contained 76 g moisture, 114 kcal, 3.7 g fat, 20.1 g protein, 9 mg calcium, 314 mg potassium, and 96 mg cholesterol. The total fatty acid content consisted of 58.1% unsaturated fatty acids and 42% saturated fatty acids. A 100g cooked whole Darag chicken sample contained 67.8 g moisture, 147 kcal, 4.2 g fat, 27.1 g protein, 15 mg calcium, 229 mg potassium and 141 mg cholesterol. The raw Darag chicken samples had a pH value of 6.1, water activity of 1.0 and color L-value of 46.9. The cooked samples had a pH value of 6.4, water activity of 1.0, and color L-value of 50.6. Majority of the panelists rated the freshly dressed Darag chicken in tinola 7 (like very much) for flavor and general acceptability, and 6 (like moderately) for color, juiciness and tenderness. The roasted freshly dressed Darag chicken was rated 6 (like moderately) for all attributes. There were no significant differences in all attributes between freshly dressed Darag and commercial broiler in tinola, except for texture where the commercial broiler had higher mean scores than the Darag. The panelists gave roasted Darag meat significantly higher mean scores in color, while roasted commercial broiler obtained higher mean scores in tenderness, chewiness and juiciness. **Conclusion:** Darag chicken meat, more than its commercial counterpart, was found to provide in the diet higher protein...
and lower fat (containing more unsaturated fatty acids than saturated fatty acids). Darag chicken were liked better by the panelists when cooked as tinola than roasted. **Recommendation:** It is recommended that this database for Philippine Native chicken (as compared with the commercial chicken), be expanded to include the different edible parts of male and female Darag chicken, the parts being believed to be the important factor that determines the quality of any chicken meat.