Chickens meat is inclusive of food substance. Meat quality will be the focus in this research. Heat stress affected decrease of meat quality especially on physical properties. The acceptability of poultry muscle as food depends largely upon chemical, physical and structural changes that occur in muscle as it converted to meat. The aim of this research is to know meat of chickens physical properties that exposed by heat stress. Method of this experiment is consist two group control (Po) and treatment (Pi). Significant different (p<0.05) between treatments were than compared by using Independent t test. The observed variable are water holding capacity (WHC) and cooking loss. The results shows that heat stress affected to water holding capacity value, and very affected to cooking loss value. This mean that heat stress will be decreasing water holding capacity value and increasing cooking loss value.