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Influence of a flour from bones, meat and a feather on indexes of quality of products of poultry farming

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The article shows the positive impact of flour of bones , meat and feathers on broilers organism.

Key words: *chickens-broilers, lines of YA8-FOB.*

Introduction. Pollution acquires in Ukraine threatening scales due to the significant growth of anthropogenic load.

Biological safety of people and fauna is one of the basic conditions for the existence of mankind. The problem of waste disposal has become very topical in the twentieth century, when the livestock production in industrial scale reached its peak, and the amount of waste has acquired enormous proportions.

The main producers of biological wastes are mainly agro-industrial enterprises and meat processing industry.

In this regard, the question to find effective and biologically safe methods of neutralization of animal waste rises in almost all countries of the world and is one of the most actual in the field of biological safety.

In the world practice for neutralization and utilization of biological waste use biological, chemical and physical methods are used.

Today in the poultry industry the trend of non-waste production, has spread one of the directions is the use of the flour of the meat, bones and feathers made on a continuous lines YA-8 FOB (Я 8-ФОВ-М). But before you use a feed additive, it is necessary to examine its effect on the birds and the quality of the products[1-5].

Purpose of work the study of the influence of meat-and-bone-pen flour on the quality of the products obtained by production of broiler - chicken

Material and methods. The study was conducted in 300 chickens-broilers of cross "Ross 308". The experiment was carried out under the scheme of table 1.

Table 1.**The scheme of experiment**

Group	The number of birds	Periods of experience	
		preparatory period (10 days)	basic period (32 days)
I- control	100	Basic ration (BR)	Basic ration (BR)
II	100	Basic ration (BR)	97,5% BR + 2,5% FBMF
III	100	Basic ration (BR)	95% BR + 5% FBMF

During the experience standard feed of nutritional and energy value was used. The first group of chickens (control) received basic diet. For chickens of second and the third groups we replaced respectively 2,5% and 5% of the basic ration by flour of the meat, bones and feathers (FBMF). Indicators of the quality of products were determined by standard methods. Experiment conditions meet the technology of cultivation of broilers.

Research results. The data obtained demonstrate the positive impact of ICMP on the body of chickens-broilers and quality of the products (table 2).

Average live weight of birds within 2538,69 - 2643,3, the Best indicators had chickens of experimental groups: group 2 - cocks 2643,3 g, chickens 2576,6 g, in group 3 - cocks - 2576,6 g and chickens 2538,69 g, in control group - cocks - 2568,0 g and chickens 2545,3 g. Increase 103,69 - 101,21%.

Output of meat of not completely gutted carcass birds : in the control group: cocks 80,52%, chickens - 81,39%, in group 2, respectively: 81,12% and 81,41%, in group 3 - 81,10 % and 81,18%.

The mass of the gutted carcass birds in the control group 73,35 - 73,56%, in the experimental groups indicators were higher in cocks and chickens, respectively, in group 2 - 74,42 % and 74,75%, in group 3 - 74,12% and 74,22%.

Fatness and quality of processing of carcasses broilers: in the control group 94% carcass cocks - grade 1 and 6% grade 2; chickens: 95% of carcasses grade 1 and 5% grade 2. In the second test group carcasses of grade 1 were on 1% more.

Broilers control group had a light color, unlike broiler carcasses second and third group, painted light yellow color. Broilers meat was - juicy, tender, without any foreign smell.

Table 2.**Indicators of quality of products**

Indicators	Group of birds					
	I - control		II		III	
	cocks	hens	cocks	hens	cocks	hens
Live weight , g	2568,0	2545,3	2643,3	2576,6	2576,6	2538,69
	100%	100%	102,93%	101,23%	100,33%	99,89%
The mass of not completely gutted carcass of a bird, g	2067,75	2071,62	2144,24	2096,61	2089,26	2069,90
	100%	100%	103,69%	101,21%	101,04%	99,93%
Output of meat of not completely gutted carcass birds, % of live weight	80,52	81,39	81,12	81,41	81,10	81,18
The mass of the gutted carcass birds, g	1883,62	1872,32	1967,14	1888,63	1909,76	1884,14
	100%	100%	104,43%	100,87%	101,39%	100,63%
Output of meat gutted carcass, % of live weight	73,35	73,56	74,42	74,75	74,12	74,22
Output of meat of eviscerated birds grade I, %	94	95	95	96	93	94
Output of meat of eviscerated birds grade II, %	6	5	5	4	7	6

Conclusions

1. The flour of the meat, bones and feathers produces a slight stimulating effect on the organism of broiler chickens as evidenced by the product quality index.
2. The expediency of the replacement of 2,5% of the ration of broiler chicken with flour of the meat, bones and feathers has been proved.

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Вплив м'ясо-кістково-пір'яного борошна на показники якості продукції птахівництва

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Стаття присвячена вивченню впливу м'ясо-кістково-пір'яного борошна (МКПБ) на організм курчат-бройлерів. Доведено позитивний вплив на показники якості продукції..

Ключові слова: курчата - бройлери, лінії Я8-ФОБ

Влияние мясо-костно-перьевой муки на показатели качества

продукции птицеводства. Коренева Ж.Б., Гострик В.М., Крикун В.М.

Статья посвящена изучению влияния мясо-костно-перьевой муки (МКПБ) на организм цыплят-бройлеров. Доказано положительное влияние на показатели качества продукции.

Ключевые слова: цыплята-бройлеры, линии Я8-ФОБ