

# Feeding distiller's grains based diets with enzymes on the chemical composition of broiler muscles

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## Introduction

Wheat distiller's dried grains with solubles (wDDGS) are a byproduct from bioethanol production with their potential for use in livestock diets. Raw materials such as wDDGS used in feed formulations of broiler diets can have a highly variable effect on the chemical composition and quality of poultry meat (Snezana et al. 2010). Nutritionally, chemical composition of broiler muscle is an important element in determining the quality features of poultry meat (Suchy et al., 2002).

#### **Objective**

This paper studied changes in the chemical composition of breast, thigh and leg muscles of broiler chickens as influenced by feeding wDDGS based diets supplemented with enzymes.

# Methods



Pic1: Ground DDGS sample

- ❖ A completely randomized design with 3 x 2 factorial arrangement (3 wDDGS levels; 0, 15, 30% and 2 enzyme levels; - , + enzyme containing endo-1, 4-beta-xylanase of 9200 U/g, alpha-amylase of 1600 U/g and subtilisin as protease of 16000 U/g, @ 0.25 kg /tonne.
- Four replicate groups of 7 birds each per six treatments were raised in floor pens using the experimental diets.
- At 42 days of age, 2 birds per replicate were killed, defeathered, skinned and eviscerated to obtain muscles from breasts, legs and thighs. The muscles were minced and analysed for their chemical composition.

The data were statistically compared for the effects of wDDGS, Enzyme and wDDGS x Enzyme interaction at P<0.05.</p>





Pic 2: Samples of cut parts and dressed broiler chickens

### **Results**

- ❖ It appeared that inclusion of 15% wDDGS supported high protein % in breast muscles as influenced by enzyme inclusion (P<0.05). Similarly, enzyme inclusion also influenced higher ash content of breast and thigh muscles.
- ❖ The wDDGS x Enzyme interaction was significant (P<0.05) for the protein content of breast muscles which had greater protein for 30% wDDGS with enzymes than 30% wDDGS without enzymes.
- However, no significant effects were observed between the chemical constituents of leg muscles.

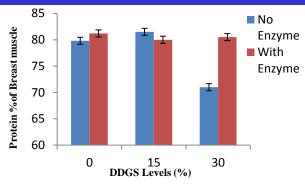


Fig1:Interaction of DDGS levels & Enzymes on Protein content of Broiler Breast Muscles

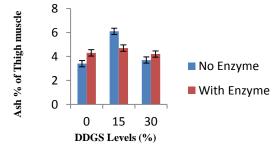


Fig2:Interaction of DDGS levels & Enzymes on Ash content of Broiler Thigh Muscles

#### **Conclusion**

We found considerable influence of the experimental diets with enzyme addition on protein and ash contents of broiler muscles.

#### References

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