

THE EFFECT OF CHLORELLA SUSPENSION ON THE GROWTH OF BROILER CHICKENS AND THE QUALITY OF THEIR MEAT

Nematullaev Ozod Erkin ugli –
base doctoral student

Samarkand State University of Veterinary Medicine, Animal Husbandry and Biotechnology

Annotation: This article examines the effect of chlorella suspension on the quality of ROS-308 broiler chickens. Studies have shown that chlorella suspension has an effective impact on the quality of broiler meat.

Keywords: chlorella, suspension, vitamin, broiler meat, veterinary and sanitary expertise, biochemical, organoleptic analysis of studies.

Relevance of the topic. Today, as in all countries, the demand for food products is growing in our country, as the population continues to grow significantly. As a result, the basis for overcoming these situations is the cultivation and production of high-quality and environmentally friendly livestock products in demand. Accordingly, our government is developing a number of measures to fulfill these tasks.

In particular

Resolutions of the President of the Republic of Uzbekistan No. 4015 of November 13, 2018 "On additional measures for further development of poultry" and Procedural Code No. 5146 of June 14, 2021 and the Resolution of the Cabinet of Ministers of the Republic of Uzbekistan from July 12, 2021 "On the procedure for allocating subsidies to livestock, poultry and fisheries for products grown and sold by them" serve as a program for the development of livestock and poultry.

In particular, the development of the poultry industry in the country on a scientific basis and the establishment of production of quality products with increasing productivity in this area remains one of the urgent tasks today.

The purpose of the study. Chlorella suspension is based on the experimental study of the growth of ROSS-308 broiler chickens and their effect on the quality of meat products.

Object and methods of experiment. The research was conducted on 75 ROSS-308 broiler chickens at the "Dargom Parranda Fayz" poultry farm in Pastdargom district Samarkand region. Veterinary sanitary assessment of meat quality was carried out by analytical scales, measuring the live weight of chickens in the daily growth method recommended by V.A. Makarov and others.

Experimental and controlled broiler chicks were kept in accordance with accepted zoohygiene requirements and fed on a farm ration.

75 ROSS-308 broiler chickens were used in the experiments.

The first experimental group included 25 1-day-old ROSS-308 chickens, which were injected chlorella suspension solution naturally daily. Dose 5-30 ml (daily dose changed depending on the growth of chickens). [1;6]

The second experimental group also received 25 head of 1-day-old chicks of the same breed, and in addition to their daily diet, a vitamin supplement was ingested naturally. The dose is 1 ml of vitamin mixture per 1 liter of water.

The third included 25 heads of 1-day broiler chickens control group, which were fed with nutrients prescribed in a regular farm ration throughout the experiment.

All experimental and control group chickens were slaughtered at the end of the experiment. The experiments were performed for 35 days. (Broiler breeding at the enterprise is designed for 35 days).

Daily growth of broiler chickens in the experimental and control groups from the beginning to the end of the experiment was measured using live weight analytical scales.

Research results and their analysis.

Average growth and development indicators (gr / head) of control and experimental groups weight of broiler chickens

1st table

Groups	Feeding days			
	10	20	30	35
Weight indicators of chickens in the experimental group, which received chlorella suspension with feed	329	905	1565	1695
Weight indicators of chickens in the experimental group, which received a vitamin complex with feed	326	855	1475	1565
Weight indicators of control group chicks fed on the basis of the total feed ration	294	735	1245	1405
Number of poultries	75	75	75	75

The experimental group, which received the chlorella suspension, conducted a laboratory examination to determine the veterinary and sanitary quality of the meat of broiler chickens after slaughter. In the examinations carried out to determine the organoleptic characteristics of meat, we witnessed the following cases:

The look and color of the meat is beautiful, completely bloodless, with a very distinctive fragrant smell and delicate consistency. The surface of the meat sample soup has a lot of fat particles and when tasted, we noticed that the taste is pleasant, appetizing.

Such poultry meat has shown that it is excellent in terms of organoleptic evaluation.

The organoleptic characteristics of the meat of experimental broiler chickens, which received a second vitamin complex, were well-characterized, fully bloodness, sufficiently fragrant smell, the consistency of the meat was soft, the soup had a pleasant taste when the meat was boiled. This meat sample showed that it is good meat if we evaluate its quality from an organoleptic point of view.

The main organoleptic characteristics of broiler chickens in the third control group showed that the appearance of the meat was well sufficiently bloodless, fragrant, the consistency of the meat was sufficiently soft and pliable, and when boiled, the clarity of the broth was slightly lower and the taste was at the required level.

The quality of this sample of meat obtained can be assessed as above average.

Also, the first experimental group to adopt chlorella suspension was as follows when samples were taken from broiler chickens and their quality was assessed by biochemical methods. pH indicator -5.8 amine ammonia nitrogen content -1.26 mg, the oxidation-acidity coefficient -0.5.

These indicators show that the meat is of high quality. The pH indicator of broiler chickens in the second experimental group, which received a vitamin complex, was -5.9 amino ammonia nitrogen-1.32 mg, oxidation-acidity coefficient was 0.18. These figures indicate that the quality of the meat is good.

Broiler chickens in the third control group were found to have a pH indicator of -6.0, an ammonium nitrogen content of 1.4 mg, and an oxidation acidity coefficient of -0.20. The meat is of good quality.

Biochemical parameters of broiler chickens meat samples in the experimental and control groups.

2-table

Groups	Additional biologically active substances	Biochemical indicators		
		pH	A.a.a	O.к.к
1 st experience	Chlorella suspension	5,8	1,25	0,15
2 nd experience	Vitamin complex	5,9	1,32	0,18
Control	Daily ration	6,0	1,40	0,20

Conclusions

Chlorella solution showed that the total increase in weight in broiler chickens was 8% higher than in experimental chickens receiving vitamin supplementation and 20% higher than in control group chickens.

Chlorella-derived broiler chicken meat organoleptic and biochemical quality indicators showed that the quality was higher when inspected from a veterinary sanitary point of view than vitamin chickens who received a vitamin complex and controlled

In the rearing of broiler chickens raised for meat in poultry farms, the use of chlorella suspension allows them to increase live weight and improve the quality of meat, while achieving high economic efficiency.

Used literature

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