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THE EFFECT OF RAW SOYBEAN IN THE FINAL MIXTURES FOR BROILERS ON THE CONFORMATION MEASURES AND SHARE OF MAJOR CARCASS PARTS

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Abstract: The experiment of the supstitution of soybean meal with raw soybean in the final diet was carried out on Hubbard F15 chickens at the age of 35-42 days. The effect of different levels and varieties of raw soybeans in diets on carcass conformation and share of major carcass parts was determined in a two-factorial experiment 2 x 5 (2 soybean varieties x 5 levels of raw grains in the mixture), ie a total of 10 dietery treatments. At the end of the trial, by a random sample method, 12 chickens (6 males and 6 females) from each group were sacrificed and examined. The results showed that the index of drumstick girth and share of drumstick were under significant ($p<0.05$) influence of the soybean varieties. The level of raw soybeans in diets had significant effect ($p <0.05$) on the index of drumstick girth and on the absolute value of the breast depth and breast angle. Shares of breast and thighs of broiler chickens of both sexes were not significantly influenced by the studied factors. It was concluded that the share of raw soybean of 10, 15 and 20% in the final mixtures for broilers hinders the utilization of protein in the ration, resulting in poorer quality of chicken carcasses.

Key words: diet, broilers, raw soybean, conformation measures, major carcass parts

Introduction

An important goal of broiler production, resulting directly from preferences of processors and consumers of chicken meat, is good quality chicken carcasses with the preferred conformation and with as large a share of muscle tissue in the breasts, thighs and drumsticks. Nutrition, in addition to genetics, is a key factor that may affect the achievement of this goal. By composing mixtures that are fully tuned to the nutritional needs of a specific genotype of broiler