# **Sudan University of Science and Technology College of Graduate Studies**

# IN CAPTIVITY PERFORMANCE OF GUINEA FOWL (Numida meleagris )FED DIFFERENT LEVELS OF PROTIEN AND ENERGY

أداء الدجاج الغيني في الاسر والمغذى على مستويات مختلفة من البروتين والطاقة

## By

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# Dedication

To the soul of my father, who directed me in the right way
To my mother, brothers and my wife who encouraged me to
finish this thesis,
To my beloved sons Magzoub, Ahmed and Abd Elrahman.
To my friends...

## **ZOHAIR**

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#### **ABSTRACT**

This study was undertaken to assess dietary CP and ME concentrations for optimum growth performance and carcass characteristics of helmeted guinea fowl(*Numidia meleagris*) meat. The nutrition of impact on performance, carcass quality, meat quality attributes, sensory characteristics, and nutritive value of guinea fowl meat was studied.

A total number of 150 day old guinea fowl Keets were randomly assigned to five pens .The five groups were offered starter' mash for adaptation and provided water <a href="mailto:ad.lib.">ad. lib.</a> until 10 days of age. Five Experimental diets were formulated as A(20.5% CP , 2990 kcal ME) ,B(high protein 26% :high energy3150 kcal),C (high protein26%: low energy2800 kcal),D (low protein 16% :high energy3150 kcal) and E (low protein 15% :low energy2750 kcal) .Diet A served as the control ration . Feeding extended for 7 weeks during which performance parameters were recorded. At the end of the feeding period, five

birds from each group were randomly weighed and slaughtered and carcass and meat quality attributes were assessed.

The final live weight in groups B ( $656.82\pm0.01$ ) and C( $735.11\pm0.01$ ) and the weight gain in group B ( $600.98\pm0.01$ ) and C ( $678.98\pm0.01$ ) were not significantly (P>0.05) higher than the other treatment groups. Feed intake in group D( $917.47\pm0.010$ ) was not significantly lower than the other groups .Feed conversation ratio (FCR) of group D( $3.035\pm0.007$ ) and E ( $3.06\pm0.003$ ) were similar . There was no significant difference (P>0.05)no variations in dressing-out percentages between the control ( $72.5\pm0.9$ ) and the test groups except for group D( $69.8\pm0.72$ ).

Meat quality parameters of selected cuts were not significantly (P>0.05) similar in colour. Water holding capacity of group B (1.537 $\pm$ 1.03) and E (2.22 $\pm$ 0.10) were not significantly(P>0.05) different higher than the control and test groups, while water holding capacity of group C(0.88 $\pm$ 0.11) was the lower one (P>0.05).Cooking loss in group D(22.85 $\pm$ 3.28) was significantly different (P<0.01) higher than the test groups. Shear force in groups D (3.009 $\pm$ 0.1)

and E  $(3.57\pm0.32)$  were not significantly (P>0.05) different higher than the control and the test groups .

There were also non-significant (P>0.05) differences in the sensory evaluations among the control and test group.

Blood parameters including Hb, PCV, and WBCs counts were also studied in guinea fowl with resultant not significant differences (P>0.05) between the groups. The normal

values of Alkaline phosphates (ALP), Creatine kinase (CK), Aspartate amino-transaminase (AST), Lactate dehydrogenase (LDH), blood sugars, creatinine, total protein, total albumin, and the minerals sodium, phosphor, calcium and potassium were determined in the sera of the birds. The changes in these parameters remained within normal ranges and could be considered not significant.

The results of this study indicated that good efficiency gain was observed when feeding guinea fowl concentrate ration with 26% CP and 2800kcal/kg ME. till eight weeks of age

بسواللة الرحمان الرحيو

"و كَفِع لَمْنِ مِقًا يَشْتَكُونَ ا" صدق الله العظيم

سورة الواقعة الآية رقم (21)

# ملخص الأطروحة

المعلومات عن مكونات الجسد ونوعية اللحم وخصائصه والقيمة الغذائية للحوم الدجاج الغينى شحيحة ، لذلك أجريت هذه الدراسة لتحديد النسبة المثالية للبروتين الخام والطاقة للحصول على نمو وصفات جسد مثالية للحوم الدجاج الغينى ودراسة درجة تأثير التغذية في نوعية الجسد ، صفات وسمات اللحم ومميزاته الحسية التذوقية والقيمة الغذائية له .

تم توزيع عدد 150 صوص من الدجاج الغينى عمر يوم عشوائيا على خمس حظائر وتم إعطائها علف لاحم بادئ لمدة 10 أيام للتأقلم ,ومن ثم صممت خمس علائق لتكون العليقة (أ) (المجموعة المرجعية) ذات بروتين خام ( 20.5%)

وطاقة (ب) بروتين عالى ( 26%) وطاقة عالية (ب) بروتين عالى ( 26%) وطاقة عالية ( 3150 kcal) و العليقة (ج) من بروتين عالى ( 26%) مع طاقة منخفضة ( 2800 kcal) و العليقة (د) بروتين منخفض وطاقة عالية ( 2800 kcal) وأخيرا العليقة (ه) بروتين منخفض ( %15) وطاقة منخفضة ( 2,750). تمت التربية في إضاءة طوال ال 24 ساعة مع توفر العلف والماء على طول اليوم ، إستمر الإعلاف لمدة 7 أسابيع أخذت خلالها قياسات الأداء وذلك لحساب الوزن ، الوزن المكتسب ، العلف المستهلك وكفاءة التحويل الغذائي وبنهاية فترة الإعلاف تم ذبح عدد 5 طيور عشوائيا من كل مجموعة وتم تقييم جسد الذبيح ومناحي جودة اللحم.

كان الوزن النهائي (كجم) في المجموعة (ب)  $(10.0\pm0.82\pm0.05)$  و المجموعة (ج) ( $(10.0\pm0.01)$  و كسب الوزن في مجموعتي الاختبار (ب) ( $(735.11\pm0.01)$  و (ج) ( $(735.11\pm0.01)$  اعلى من مجموعات الاختبار الاخرى ولم توجد فروق معنوية (أ>  $(10.05\pm0.01)$ ). معدل الماكول في مجموعة الاختبار (د) ( $(10.05\pm0.01)$ ) اقل من مجموعات الاختبار الاخرى ولم توجد فروق معنوية (أ>  $(10.05\pm0.01)$ ).

تشابه معدل التحويل الغذائى فى المجموعة (د) (0.000+0.005) والمجموعة (ه) 0.005+0.005) ولم توجد فروق معنوية (أ>0.005+0.005).

نسبة التصافى بين المجموعة المرجعية ( $0.0\pm0.5$ ) و مجموعات الاختبار الاخرى متشابه وأظهرت فروق غير معنوية (أ>  $0.05\pm0.72$ ) ماعدا المجموعة (د) ( $0.0\pm0.72$ ).

خصائص لون اللحم فى القطع المختارة متشابه وأظهرت فروق غير معنوية (أ> 0.05) بينما قدرة امساك الماء فى المجموعة (ب)  $(0.1\pm 0.5)$  والمجموعة (ه)  $(0.1\pm 0.10)$  اعلى من مجموعات الاختبار والمجموعة المرجعية ولم تظهر فروق معنوية (أ> 0.05) فى حين اظهرت المجموعة (د)

(0.11±0.18) قدرة امساك قليلة للماء مقارنة مع المجموعة المرجعية ومجموعات الاختبار الاخرى.

فاقد الطهى فى المجموعة (د) ( $3.28\pm3.28$ ) سجل اعلى نسبة واظهر فروق معنوية (أ<  $0.05\pm0.1$ ) وقوة القطع للمجموعة (د) ( $0.05\pm0.1$ ) والمجموعة (ه) اعلى من مجموعات الاختبار والمجموعة المرجعية وأظهرت فروق غير معنوية (أ>  $0.05\pm0.1$ ). لم يكن هنالك إختلاف معنوى

(أ> 0,05) بين المجموعات في التقييم الأنطباعي للحم.

دراسة تمت خصائص الدم و لم تكن هناك أى فروقات معنوية (أ> 0,05) بين الهميوجلوبين والكريات البيضاء والحجم التراكمي للكريات الحمراء. تم أخذ عينات من مصل الدم لتحديد نسبة إنزيم الفوسفات القلوى ، ومحرك الكريتين و ناقل أمينو الاسبارتيت ونازع هيدروجين اللاكتيت، وكذلك تحديد نسبة السكر و و الكريتنين والبروتين و الألبيومين، وأملاح الصوديوم والفسفور والكالسيوم والبوتاسيوم وظلت قيم هذه القيسات في المدى الطبيعي لها و لم تكن هناك أي فروقات معنوية (أ> 0,05).

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