Dedication

To My dear and Kind parents
Wife Budrea
Daughter's khadija – Alla and Safaa
Brothers – Sisters and Colleagues

Acknowledgement

First, I thank My GOD ALLA who gave me the aptitude and patience to conduct and finish this study I wish to express my sincere gratitude and appreciations to My Supervisor professor. Shadia Abdallaatti for her good advice assistance and encouragement through out the study. My great thank and gratitude to My Co-supervisor Dr.Mohammad Tag Eldin Ibrahim. For his help assistance and useful advises he gave me. Thanks and gratitude goes to Dr,Mohammad Abd Alslam for his great advice and assistance and also the staff of microbiology laboratory of the veterinary medicine faculty Sudan University specially M.Muggbour Finally I would like to thank my daughter Khadija for her help assistance and my family for the cooperation through my study and research.

List of contents

No	. Title	Page number
	Dedication	i
	Acknowledgement	ii
	List of Content	iii
	List of Content	v
	Abstract	viii
	Arabic Abstract	ix
	Introduction	1
	Chapter One	3
1.1.	Digestion in Ruminants	4
1.1.1.	Ruminants stomach	4
1.1.2.	Rumen microbiology	4
1.1.2.1.	Rumen bacteria	5
1.1.2.2	Factors affecting bacteria population	7
1.1.2.3	Bacterial count	8
1.1.2.4.	The rumen protozoa	9
1.1.3.	Volatile fatty acids (VFA)	10
1.1.3.1	The VFA production depends on the	11
1.1.4.	Gas production in the rumen	11
1.1.5.	Rumen pH	12
1.1.6	Food:	13
1.1.6.1	Agro-industrial by-products	13
1.1.6.2	Protein	17
.1.6.2.1	Protein classification	18
1.1.6.2.2	Protein Digestion in Ruminants	19
1.1.6.2.3	Ammonia (NH3) metabolism	20
1.1.6.3	The protection of protein (blends)	21
1.1.6.3.1	The effect of specific blend on the rumen environment	21
1.1.6.4	The use of essential oil blend	22

1.1.6.4.1	Effect of a specific blend of essential oil	23
	compound	
1.1.6.5	Effective dose and adaptation time of a	24
	specific blend of essential oil compound	
	on rumen fermentation	
1.1.7	Feed lot performance	27
1.1.7.1	Dry Matter intake (DMI)	27
1.1.7.2	Feed Conversion Ratio (FCR)	29
1.1.8	Carcass characteristics	29
1.1.8.1	Dressing out percentage	29
1.1.8.2	Wholesale cuts yield	30
1.1.8.3	Water holding capacity	31
	Chapter Two	32
2.1	Study Area	32
2.2	Feed lot performance	32
2.2.1	Feed preparation	32
2.2.1.1	Ground Nut Cake	32
2.2.2	Chemical analysis	33
2.2.3	Experimental Animals	34
2.2.4	Feed intake	34
2.2.5	Carcass characteristics	34
2.2.5.1	Determination of water holding capacity	35
2.2.5.2	Determination of serum total protein,	35
	cholesterol, and triglyceride	
2.3	In vitro gas production	36
2.3.1	Animals	36
2.3.2	Gas production	36
2.4	Rumen environment	37
2.4.1	Rumen pH	37
2.4.2	Ammonia (NH ₃₎ determination	38
2.4.3	Volatile fatty acid determination	38
2.4.4	Bacterial count	39
2.5	Statistical Analysis	39
	Chapter Three	40
3	Result	40

4	Chapter Four	53
5	Chapter Five	59
	-	
5	Reference	59
	Appendix	78

List of Tables

Table number	Title	Page number
1	Formulation of the diets containing heated (and/or) NaOH blended groundnut cake rations	32
2	Calculated chemical composition of the diets containing Heated (and/or) NaOH blended groundnut cake	33
3	Feedlot performance of the lambs fed diets containing heated (and/or) NaOH blended groundnut cake	41
4	External organs weight (kg), shrinkage, dressing percentage and water holding capacity (W HC) of lambs fed NaOH blended diets fed diets containing heated (and/or) NaOH blended groundnut cake	43
5	Whole sale cuts weight (kg) of the lambs fed NaOH blended diets fed diets containing heated (and/or) NaOH blended groundnut cake	44
6	The body and internal organs weight (kg) of the lambs fed NaOH blended diets containing heated (and/or) NaOH blended groundnut cake	45
7	Rumen pH of the animals fed diets containing heated (and/or)	47

Rumen NH Rumen NH ₃ (mg/100ml)	48
concentration of the animals fed diets	
containing heated (and/or) NaOH blended	
groundnut cake	
Rumen volatile fatty acids (VFA) (mg/100ml)	49
of the animals fed	
diets containing heated (and/or) NaOH blended groundnut cake	
In vitro gas production of the diets containing	50
heated (and/or)	
NaOH blended groundnut cake	
Rumen bacterial count of the animals fed diets	51
containing heated	
(and/or) NaOH blended groundnut cake	
Serum total protein (g/100ml), cholesterol	52
(mmol/L) and triglycerides	
(mmol/L) of the lambs fed diets containing	
heated (and/or) NaOH	
blended groundnut cake	
	concentration of the animals fed diets containing heated (and/or) NaOH blended groundnut cake Rumen volatile fatty acids (VFA) (mg/100ml) of the animals fed diets containing heated (and/or) NaOH blended groundnut cake In vitro gas production of the diets containing heated (and/or) NaOH blended groundnut cake Rumen bacterial count of the animals fed diets containing heated (and/or) NaOH blended groundnut cake Serum total protein (g/100ml), cholesterol (mmol/L) and triglycerides (mmol/L) of the lambs fed diets containing heated (and/or) NaOH

List of Figures

Figure	Title	Page
number		number
1	In vitro Gas production Curve(treatment 1)	86
2	In vitro Gas Production Curve (treatment 2)	86
3	In vitro Gas Production Curve(treatment 3)	87
4	In vitro Gas Production curve (treatment 4)	87
5	Gas production fit curve	46

Abstract

The aim of the study was to test the effect of feeding ruminants chemically and physically treated groundnut cake (Gn C) on their feedlot performance, carcass characteristics, some blood metabolites and

rumen environment. The chemical treatment of GnC was done by soaking it in 0.5N NaOH for 15 minutes, then dried either by air (T1) or oven at 100c (T2);the physical treatment by heating at 100c for 15 minutes. Four isocaloric and isonitrogenous rations were formulated with a sole protein source one of the following: untreated GnC (control), T1, T2 or T3.

Thirty two Hummry lambs with an average body weight of 35 divided randomly into 4 groups and were allotted randomly to one of the 4 rations. The feeding trial lasted for 6 Weeks. The feed lot performance was calculated from the records of the daily feed intake and weekly body weights. At the end of the trial two animals from each group were slaughtered and their carcass characteristics were determined. Blood samples were taken weekly to determine the serum level of triglycerides, cholesterol and total proteins. Rumen environment parameters were studied in 4 cannulated calves. The control group showed the highest weight gain, lowest feed intake and feed conversion ratio, but did not vary significantly from the treatment groups also no significant differences were obtained among the animals fed the different treatments rations. The different treatments did not influence the carcass characteristics viz dressing and shrinkage percentage, weight of: whole sale cuts, internal and external organs and water holding capacity. Similar serum concentration values of cholesterol, triglycerides and total protein were found in all the experimental animals. The rumen concentration of volatile fatty acids and ammonia did not show significant differences either between the control group or among the treatments groups.

Alkali or heat treatment of ground nut cake at this work level has not added advantages on all the studied parameters.

خلاصة البحث

كان الهدف من هذه التوبة موفة أثر بعض التغوات عن اليو تين الغذائي على آداء الحوان عند التسمين وكذلك على الكائنات الدقيقة في الكرش وجة حوضة الكرش وبعض مكرنات السوم.

تم اختيار عدد 32 رأس من الضأن الحرري عشو ائياً وو ضعها في عدد 4 المجو عات علفية كل مجوعة يتغذى عن فوع من العلائق.

تم تجهوهذه العلائق على النحو التالي 20% أمباز وفي لو و30% مولاص و 30% قشوة وفي لو و10% ردة و 1 % ملح طعام. على أن تتم معالجة أمباز الولى بثلاث طوق الألى إضافة (NaOH) هيدو كسيد الصويوم بالإغواق لمدة 15 دقيقة والتجفيف بالتسخين في الون لمدة 42 ساعة والثاني بضوء الشمس العادي والطويقة الثالثة باضافة الماء لامباز الولى والتجفيف بالتسخين في الون لمدة لمدة لمدة لمدة 24 ساعة يتم تقديم هذه العلائق للحوانات وبعد فقرة 10 أيام تم أخذ المعل مات مثلوزن كمية العلف المستهلك ومياً كذلكوزن كلرأس اسوعياً لحساب نسبة التولى الغذائي لكل حوان بعد فقرة 6 اسابيع من بداية الحساب و كذلك تم أخذ عينات من الدم لحساب الكلسوتول واليو تين والتوايجلسوايد تم اختيار عدد اثنين رأس من كل مجوعة للذبيح بعد تحديد للمزن لكل رأس وحسابوزن الاخواء الخلاجية والداخلية والمؤزن البيل د للذبيحة واتحديد نسبة الجفاف و نسبة التصافي.

و لحساب محود يات الكوش و جة الحوضة تم اختيار عدد ثلاثة عود لى عمل فتحة جانبية بالكوش لسحب كمية من محود يات الكوش لحساب عدد اليو وترواو و جة الحوضة الد PHو كمية الاو نياو الأحماض الدهنية الطيارة و ذلك خلال الفورات الله منية التالية: 3 ، 6 ، 9 ، 12، ساعة بعد تقال الطعام.

بعد تجميع هذه النتائج تحليلها احصائياً اتضح أن التغير الذي تم في العليقة لم ي ثر على آداء الحو انات حسب ما كان مو قعاً مما يدل على أن و كيز (NaOH) لم تكن كافية لاحداث التغير المو قعو كذلك الفوة الرامنية لاغواق الأمباز في محل ل (NaOH).