

CONSTRUINDO SABERES, FORMANDO PESSOAS E TRANSFORMANDO A PRODUÇÃO ANIMAL

WAFER BISCUIT RESIDUE ON CARCASS YIELD OF MALE QUAILS

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The diets must be formulated with ingredients that meet the nutritional requirements of the animals, however, the costs of feeding monogastric is one of the items that most affect production, so the search for new inputs that will replace totally or partially the ingredients that most cost the production costs becomes essential. And it is in this context that it is necessary to test and rely on ingredients obtained regionally, through cheaper sources, coming discarding the processing of raw material for the manufacture of food for humans. The objective of this study was to evaluate the effect of increasing levels of inclusion of wafer-type biscuit residue, without filling, on male European quails, on carcass yield. The experiment was developed in the Coturniculture Sector of the Agricultural Sciences Center of the Federal University of Alagoas. A total of 250 European single-day quail was used, with mean weights of $9.14\text{g} \pm 0.27$, distributed in a completely randomized design, consisting of five treatments, five replicates and ten birds per experimental plot, totaling 25 units experiments. At 35 days of age, two birds of each experimental unit, of representative mean weight, were selected and weighed before and after a 6-hour fasting period. After fasting, individual animals were desensitized, slaughtered by total sifting for bleeding efficiency, plucked and eviscerated, to perform cuts and weighing for carcass yield. The parameters evaluated were: absolute weight (grams) and relative (%) carcass, noble cuts (chest and legs), and edible viscera (heart, liver and gizzard). After weighing the carcass, the relative weight (%) was calculated in relation to live weight after fasting, using the following formula: $\text{Carcass yield (\%)} = (\text{Carcass weight} / \text{Live weight} \times 100)$. The percentage yield of edible cuts and viscera was measured according to the weight of the eviscerated carcass with feet, by the formula: $\text{Yield of cuts or viscera (\%)} = (\text{Weight of cuts or viscera} / \text{Carcass weight} \times 100)$. The results show that there was no significant effect ($P > 0.05$) in relation to absolute weights (in grams). Likewise, the relative weights (%) of the parameters evaluated at 35 days were not significant. It is worth mentioning that these values of relative weight (%) are related to the carcass weight, already plucked and eviscerated. The wafer biscuit residue, without filling, may be included up to the level of 20% in the male quail diets without compromising the carcass yield.

Keywords: alternative foods, coturniculture, nobles cut

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Apoio Institucional:



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