

CONSTRUINDO SABERES, FORMANDO PESSOAS E TRANSFORMANDO A PRODUÇÃO ANIMAL

**CHEMICAL COMPOSITION OF MEAT OF SLOW-GROWING CHICKENS
RECEIVING DIETS CONTAINING CASSAVA OF BAGASSE WITH AND WITHOUT
FUNGIC ENZYMATIC COMPLEX**

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Due to changing eating habits on the part of consumers in search of tastier foods with peculiar sensory characteristics, slow-growing chickens have been gaining market in recent years and reduced feed costs become a constant concern in the poultry system. Thus, the use of alternative foods associated with the inclusion of exogenous enzymes are important tools used by nutritionists. However, there is a lack of studies on the effect of the use of alternative foods with the association of enzymatic complexes in feeding slow-growing chickens on carcass traits. In view of this, knowing that for the consumer what makes the *caipira* product attractive, besides the very form of creation, are the physical and chemical parameters of the meat, this study aimed to evaluate the chemical composition of meat of slow-growing chickens receiving diets with the inclusion of cassava bagasse with and without enzymatic complex. 250 birds were used, 90 days old, were used to evaluate the chemical composition and deposition of protein and fat of the poultry meat. The experimental design was completely randomized in a factorial scheme with an additional 2 x 2 + 1 treatment, two cassava bagasse levels (10 and 20%), presence and absence of the enzymatic complex and control diet, totaling five treatments, five replicates and ten birds per experimental unit. The inclusion of 10 and 20% of the cassava bagasse with and without enzymatic complex did not influenced the values of dry matter, moisture, mineral matter, ethereal extract, crude protein and deposition of protein and fat of poultry meat. In this context, the use of BM with and without enzymatic complex did not affect the instrumental characteristics of the meat of slow-growing chickens. As a result, the option of using up to 20% BM inclusion in the diet can be defined by the price and availability in the market. In the study, it is noted that the efficacy of exogenous enzymes may vary, making it important to continue the effort to understand their use and limitations, since enzymatic supplementation in slow-growing chickens diets continues to be promising for a variety of reasons that depend on sustainability, the economy and the environment. It is recommended to use 20% cassava bagasse in diets of slow-growing chickens in the period from 30 to 90 days of age, but it is not necessary to use the fungal enzyme complex, xylanase and amylase, with manioc bagasse.

Keywords: protein deposition, fat deposition, meat quality

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