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CONSTRUINDO SABERES, FORMANDO PESSOAS E TRANSFORMANDO A PRODUÇÃO ANIMAL

PHYSICAL CHARACTERISTICS OF MEAT OF SLOW-GROWING CHICKENS RECEIVING DIETS CONTAINING CASSAVA OF BAGASSE WITH AND WITHOUT FUNGIC ENZYMATIC COMPLEX

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Reducing feed costs is a constant concern in the poultry system and the use of alternative foods associated with the inclusion of exogenous enzymes are important tools used by nutritionists. The main reason for the use of carbohydrases is the breaking of chemical bonds of complex carbohydrates that birds are unable to hydrolyze by themselves. Some of these compounds are present as part of the cell wall, protecting substrates from contact with digestive enzymes, or as part of cellular content, where their presence may interfere with digestion and absorption of nutrients. 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 about carcass traits. In this way, knowing that for the consumer what makes the hick product attractive, besides the very form of creation, are the physical and chemical parameters of the meat, the objective of this work was to evaluate the physical characteristics of the meat of slow-growing chickens receiving diets with the inclusion of cassava bagasse with and without enzymatic complex. We used 250 birds, Neck Red Nose, with 90 days. 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 cassava bagasse with and without enzymatic complex did not influence the values of red (a *), luminosity (L *), pH, shear force (FC) and weight loss per baking (PPCO) . However, there was an effect ($p < 0.05$) on the values of yellow (b *). Pointing out the need for the use of natural pigments that will maintain the coloring pattern, since this is important in the choice of the hick chicken by consumers, which usually associate the yellowish colorations with products originated from creations characterized as being closer to the natural. It is recommended to use 20% cassava bagasse in diets of slow-growing chickens 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: manioc coproducts, animal nutrition, meat quality