

Field trial of Herb-Mos™

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Abstract

A field trial was conducted to assess the impact of combined products of oils and MOS for broiler production parameters and carcass quality. Three groups were formed in the same commercial broiler farm. One group of the broilers consumed control diet. The birds in the second group were fed with diet supplemented Herb-Mos™ Oregano. The chicks in the third group ate diet added Herb-Mos™ Garlic. The production parameters of Herb-Mos™ Oregano group were the best and the control group results were better than the Herb-Mos™ Garlic fed birds. The results of the organoleptic and microbiological examination of the carcass of Herb-Mos™ Oregano and Herb-Mos™ Garlic groups were better than the control group.

Introduction

Search for alternative solution to antibiotic growth promoters (AGP) with natural products on a farm of a Hungarian broiler growing company, controlling growth and Salmonella. The recent years many published results showed the advantage of mannan oligosaccharid for the economical parameters and Salmonella control of the poultry production. Essential oils might have additional advantage on the digestion process, antioxidant activity and positive effects for the gut microflora.

Material and methods

In the trial we examined the effects of Herb-Mos™ Oregano and Herb-Mos™ Garlic for the economical parameters of the farm and for the results of the organoleptic and microbiological examinations in the slaughterhouse.

The farm had 12 houses: 4 houses control (1-4-7-10); 4 houses Herb-Mos™ Garlic (2-5-8-11) and 4 houses Herb-Mos™ Oregano (3-6-9-12). The Ross 308 day old broilers were placed to the farm from two hatch days. The day old chicks originated from 6 different ages parent stocks. The results of trial and control houses of the farm were compared during the trial. Ration of Herb-Mos™ Oregano and Garlic were: 2kg/t in the starter, 1 kg/t in the grower and 0,5 kg/t in the finisher feed.

Results

The production parameters were calculated in EPEF (European Poultry Efficiency Factor). The EPEF of Herb-Mos™ Garlic was lower than the control due to the high FCR. The EPEF of Herb-Mos™ Oregano was better with 6 points than the control.

The organoleptic and microbiological examination examinations of the carcass showed better results with the Herb-Mos products than the control.

Production parameters of the trial:

Treatments	Day old number	Mortality 7 days		Mortality 42 days		Days	Weight (kg)	FCR (kg/kg)	EPEF
Control House 1, 4, 7, 10	75 040	821	1,09	2623	3,49	42,5	1,96	1,93	230
Herb-Mos™ Garlic House 2, 5, 8, 11	75 040	671	0,89	2604	3,47	41,5	1,90	1,98	223
Herb-Mos™ Oregano House 3, 6, 9, 12	75 040	1009	1,33	3008	4,00	41,5	1,98	1,94	236

Results of the slaughterhouse laboratory examination of the carcass:

- results of the organoleptic examination

Treatments	Taste scores	Colour scores	Smell scores	Appearance scores	Total scores
Control	3,43	3,28	3,57	3,00	13,28
Herb-Mos™ Oregano	3,83	3,83	3,50	3,50	14,66
Herb-Mos™ Garlic	4,57	4,57	4,29	4,57	18,00

* the differences are not significant

- results of the microbiological examination of the pre-chilled carcass

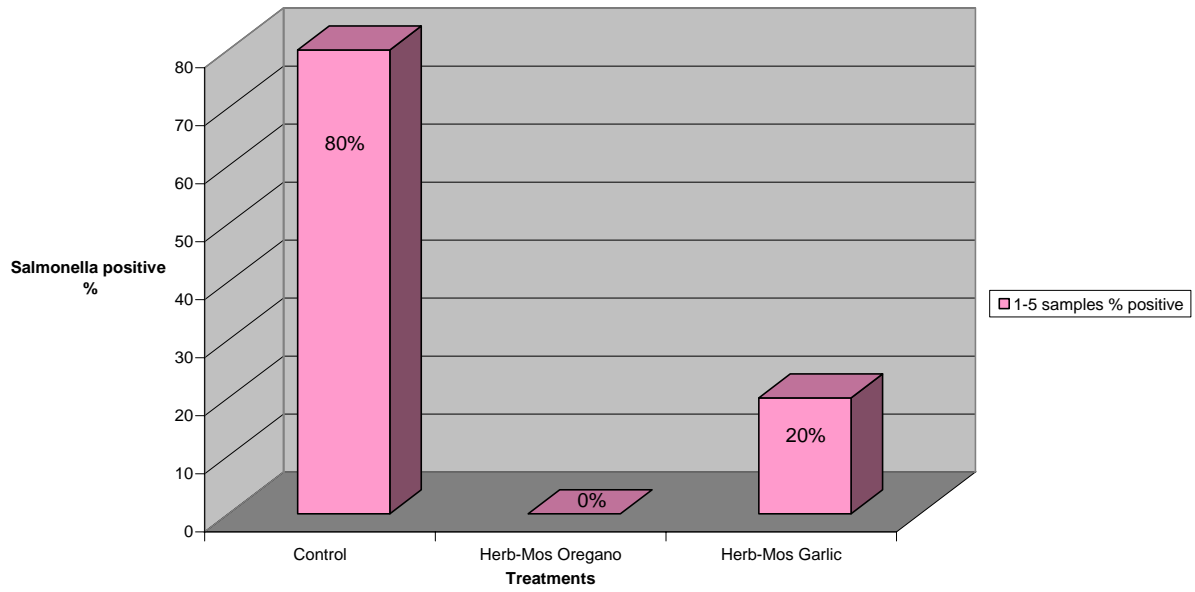
Control samples	1. sample	2. sample	3. sample	4. sample	5. sample
Total counts	8,1*10 ³	2,4*10 ³	1,4*10 ⁴	6,2*10 ³	6,8*10 ³
Salmonella	negative	positive	positive	positive	positive

Her-Mos™ Garlic samples	1. sample	2. sample	3. sample	4. sample	5. sample
Total counts	3,9*10 ³	3,1*10 ²	5,0*10 ³	7,1*10 ²	7,1*10 ²
Salmonella	positive	negative	negative	negative	negative

Her-Mos™ Oregano samples	1. sample	2. sample	3. sample	4. sample	5. sample
Total counts	1,4*10 ²	7,3*10 ²	3,8*10 ³	6,3*10 ²	3,0*10 ³
Salmonella	negative	negative	negative	negative	negative

* the differences are not significant, due to the low sample number

Salmonella results of the pre-chilled carcass



Results of the microbiological examinations of the pre-chilled carcass

