EFFECT OF PHYTOADDITIVE SUPPLEMENTATION ON ORGANOLEPTIC CHARACTERISTICS OF BROILER MEAT

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The present study was undertaken to find the organoleptic characteristics of broiler meat by feeding different levels of fenugreek, garlic and black pepper powder supplementation. A total of 224 commercial, day-old Cobb-400 broiler chicks were randomly allotted into seven groups with four replicates. Control - basal diet (Treatment 1), Control + 5 g Fenugreek powder / kg of diet (Treatment 2), Control + 10 g Fenugreek powder / kg of diet (Treatment 3), Control + 5 g garlic powder / kg of diet (Treatment 4), Control + 10 g garlic powder / kg of diet (Treatment 5), Control + 1 g Black pepper powder / kg of diet (Treatment 6), Control + 2 g Black pepper powder / kg of diet (Treatment 7). The analysis of variance of data on organoleptic characters colour, juiciness, and tenderness of cooked meat of broiler showed no significant difference among the treatment groups. Flavor parameter only showed significant difference (P<0.01) among the treatment group. The cooked meat of broilers fed with garlic showed significantly (P<0.01) high flavor values when compared to control group.