CHARACTERISTICS OF MEAT QUALITY OF BROILERS FED WITH DIFFERENT ADDITIVES


Essential oils contain active ingredients that can improve the production of broilers chain, and so it can be used as an alternative to chemical additives. The objective of this study was to evaluate characteristics of meat quality of broilers fed with diets containing essential oil or antibiotic. A total of 630 one-day-old broilers were housed and received food and water ad libitum during the experimental period of 42 days. The broilers were distributed in a completely randomized design with three treatments (negative control - without the use of additives; positive control - use of 10ppm of avilamycin, 125 ppm of essential oil), with seven replicates of 30 birds per treatment. At 42 days of age, two birds per experimental plot were sacrificed as trade practices and breast meat were stored for 24 hours at 4 °C for later analysis of meat quality. It was determined the values of pH, color, water holding capacity, cooking loss, shear force and lipid oxidation of meat. The results showed that the addition of essential oil increased lightness and cooking loss, while the addition of antibiotics did not influenced these characteristic of meat quality. No differences in pH, water holding capacity, shear force and lipid oxidation were obtained.