Accepted Manuscript

Efficacy of species-specific probiotic Pediococcus acidilactici FT28 on blood biochemical profile, carcass traits and physicochemical properties of meat in fattening pigs

RESEARCH IN VETERINARY

Runjun Dowarah, Ashok Kumar Verma, Neeta Agarwal, Putan Singh

PII: S0034-5288(17)30156-X DOI: doi:10.1016/j.rvsc.2017.11.011

Reference: YRVSC 3463

To appear in: Research in Veterinary Science

Received date: 10 February 2017 Revised date: 2 November 2017 Accepted date: 18 November 2017

Please cite this article as: Runjun Dowarah, Ashok Kumar Verma, Neeta Agarwal, Putan Singh, Efficacy of species-specific probiotic Pediococcus acidilactici FT28 on blood biochemical profile, carcass traits and physicochemical properties of meat in fattening pigs. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Yrvsc(2017), doi:10.1016/j.rvsc.2017.11.011

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

ACCEPTED MANUSCRIPT

Efficacy of species-specific probiotic *Pediococcus acidilactici* FT28 on blood biochemical

profile, carcass traits and physicochemical properties of meat in fattening pigs

Runjun Dowarah, Ashok Kumar Verma*, Neeta Agarwal and Putan Singh

Centre of Advanced Faculty Training in Animal Nutrition, ICAR-Indian Veterinary Research

Institute, Izatnagar-243122, UP, India

*Corresponding author: Tel.: +91-9412318322; fax: +915812310281

E-mail address: vermaak62@gmail.com

Abstract

The present study investigates the influence of supplementing *Pediococcus acidilactici* strain

FT28 on serum biochemistry, carcass and physicochemical properties of meat in fattening pigs.

A total of 36 piglets (28 day) were randomly divided into three groups of four replicates of

three animals in each. Each group was fed one of the experimental diet as basal diet alone

(Control-T0); basal diet supplemented with Pediococcus acidilactici strain FT28 (swine origin

probiotic-T1) and basal diet supplemented with Lactobacillus acidophilus NCDC-15 (dairy

origin probiotic-T2). Increased (P < 0.05) level of serum total protein and albumin, and

decreased (P<0.05) triglyceride were observed with probiotic supplementation either of swine

or dairy origin, compared to control. The level globulin and glucose were higher (P < 0.05) in

T1 group among the dietary groups. Carcass traits remained unaltered except for the weight of

ham, kidney and spleen which were higher (P < 0.05) in the T1 group. Water holding capacity

and TBARS were improved (P < 0.05) in the T1 group than control, however comparable to the

T2 group. The ether extract, pH and sensory attributes (juiciness and appearance) were

improved (P<0.05) in the T1 group among the dietary groups. It is evident from the present

study that P. acidilactici FT28 could serve as probiotic for enhancing carcass quality and

physicochemical properties of pork without influencing the blood metabolites.

Key words: carcass quality; probiotics; species-specific; sensory attributes

1. Introduction

1

Download English Version:

https://daneshyari.com/en/article/8504015

Download Persian Version:

https://daneshyari.com/article/8504015

Daneshyari.com