

investigated drug and hydroxylated PAMAM generation fifth dendrimer are weaker than with their cationic equivalent.

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PUMPKIN FLOURS' INFLUENCE ON CHICKEN BROILERS GROWTH AND CARCASS YIELD

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Pumpkin has received considerable attention in recent years because of the nutritional and health protective value of the proteins and oil [1]. Pumpkins are sweet when fully mature with yellow or orange flesh rich in carotene and dietary fibre [3]. It is also known, that pumpkins contain vitamin C, B group vitamins, vitamin PP and vitamin T, which assist in more intense assimilation of nutritional materials [2].

The aim of the research was to estimate the influence of pumpkin flour upon the growth and carcass yield of chicken broilers.

The research with chicken-broilers was carried out from 1 to 42 days of their age in a personal farm in Lithuania. Two groups of parallel chickens were formed: control and experimental. Chickens of both groups were held and fed at even conditions, except that chicken-broilers of experimental group had 13.0 pct. of their fodder replaced with pumpkin fruit flour.

Appealing to the data of control weighing, we have calculated the daily makeweight. A control slaughter was accomplished in the end of the research. After control slaughter the yield of carcass, the yield of breast and legs muscle were estimated, besides that, the length of intestine was measured.

It can be seen from the data of Table 1, that chicken-broilers which were additionally fed with phytobiotic preparations had grown faster than control groups' analogues.

Table 1 – The dynamics of chicken-broilers' growth

Chickens' age, days	Groups	
	Control	Experimental
0	35.00 ±0.01	35.00 ±0.01
14	421.00 ±34.50	456.00 ±39.20
28	1458.00 ±66.20	1510.00 ±44.30
42	2540 ±120.30	2655.00 ±130.00
Daily makeweight, g	59.60 ±3.22	62.3 ±3.24

Fodder consumption to gain 1 kg of makeweight	1.65	1.63
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Chicken-broilers that got pumpkin fruits flour weighed 115g or 4.5 pct. more than their analogues from the control group. Respectively the daily makeweight was 2.7 g or 4.5 pct. bigger than in the control group. Fodder consumption to gain 1 kg of makeweight was observed to be 20 g or 1.21 pct. less in the experimental group. Data is statistically unreliable.

Table 2 – Results of chicken-broilers' control slaughter

Indexes	Group	
	Control	Experimental
Carcass weight, g	1912.00 ±34.80	2025.00±33,70*
Carcass yield, %	75.30 ±2.60	76.30 ±2,32
Raumenys, % :		
legs	22.38 ±1.51	22.07 ±1,04
breast	24.82 ±1.33	26.49 ±0.87
intestine length	186.50 ±14.70	168.00±14.10

*-p<0.05

It can be seen from the data given (Table 2), that chicken-broilers which additionally got pumpkin fruits flour had their carcass' weight 113 g or 5.9 pct. (p<0,05) bigger than those, which did not get it. Respectively the yield of carcass was 1.0 pct. bigger than control groups' chickens yield of carcass. From the data given in the research it can be seen, that pumpkin flour had influence upon formation of muscular tissues in separate body parts. Chickens that got pumpkin flour had a more intense breast muscle development. It can be seen from the results, that chickens from the experimental group had their breast muscle 1.67 pct. bigger than chickens from control group. Besides that, it can also be seen that intestine of chickens that additionally got phytobiotic preparations got shorten. Phytobiotic derivatives stimulates a faster consumption of fodder and a faster digestion, this explains the shortening of the intestine.

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