عنوان مقاله:

Decreasing the Effects of Aflatoxins on Color and Oxidative Stability of Broiler Meats using Nanozeolite

محل انتشار:

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خلاصه مقاله:

This study was carried out to evaluate how various amounts of nanozeolite decrease the effects of Aflatoxins (AF) on color and oxidative stability of the broiler thigh meat. Three hundred and thirty six one-day-old Ross ۳۰۸ male broiler chickens were divided into six groups including a control group, which received diet without AF and nanozeolite, and five treatment groups that received diet with ۰.۵ ppm of AF, as well as ۰, ۰.۲۵, ۰.۵, ۰.۷۵, and ۱% of nanozeolite. Results showed that broilers fed by AF contaminated diet without nanozeolite had the highest rate of L* and a* values and the lowest rate of b* value (P> ۰.۰۵). AF contaminated diet without nanozeolite increased ThioBarbituric Acid Reactive Substances (TBA-RS) significantly, compared to the control group and the treatment groups that received AF and nanozeolite (P< ۰.۰۵). Results suggest that nanozeolite (especially ۰.۷۵ and ۱%) is able to reduce the adverse effects of AF on meat quality, especially lipid oxidation.

کلمات کلیدی:

Lipid oxidation, Meat quality, Thigh, Thiobarbituric acid reactive substances