

RAISING OF POULTRY TO OBTAIN POULTRY PRODUCTS

Definition & purpose of Meat type poultry

- ✓ Meat type poultry = broilers: are birds or fowl that are raised for the production of meat as domestic fowls, including chickens, turkeys, water fowls (geese, ducks, swans...), ratites (ostrich, emu, kiwi...), pea fowl, guanine fowl, quail, pheasant, pigeons and etc.
- ✓ Chickens farmed for meat are called broiler chickens.

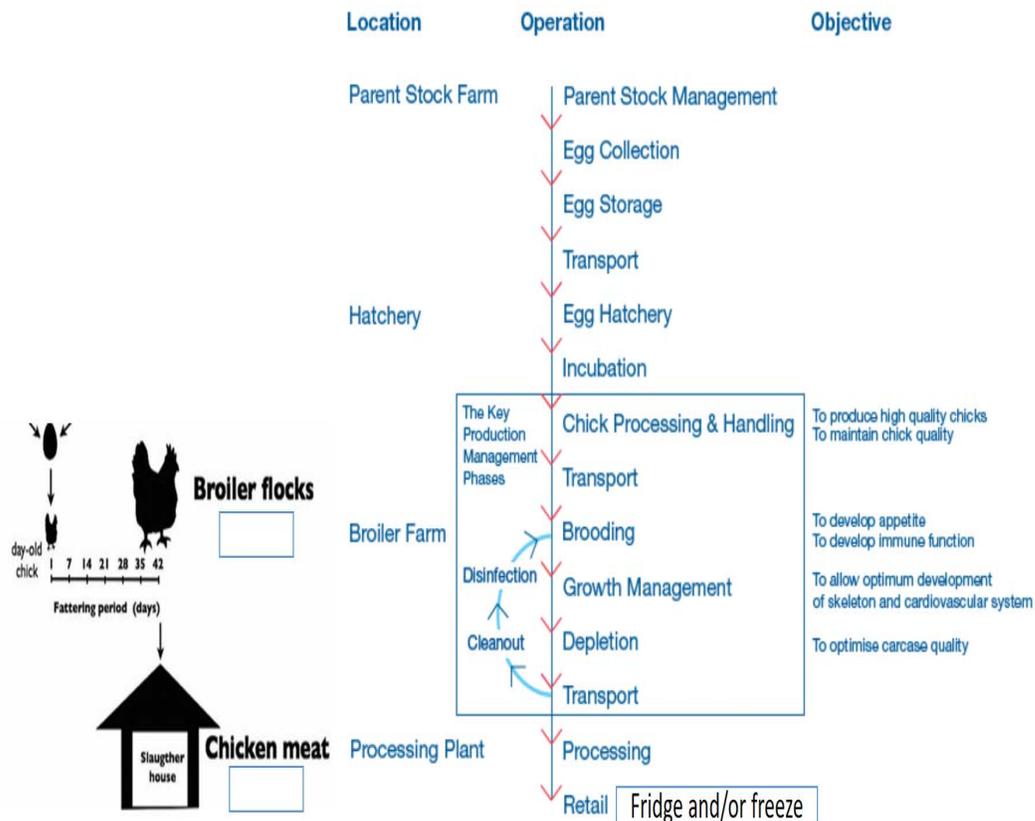
Poultry meat consumption is gaining popularity because of:

- 1) Population growth,
- 2) Income level (Competitive price),
- 3) Availability (Short growing period),
- 4) Tradition and religious restrictions,
- 5) Eating habits (Positive nutritional* value, and featured by quick and easy preparation).

***The nutritional characteristics of poultry meat:**

- ✓ A good source of high quality protein that is easy to digest and contains all the essential amino acids that are required in the human diet. It contains about (22-24 %) more protein than red meats.
- ✓ It contains low calories; broiler meat contains 150 calories/100 g of meat.
- ✓ It is a source of both saturated and unsaturated fatty acids,
- ✓ It has a higher proportion of unsaturated fatty acids than the fats from red meats.
- ✓ Poultry meat also contains less cholesterol than other foods of animal origin.
- ✓ Poultry meat contains vitamin like B-complex (Thiamin(B1), Riboflavin(B2), Niacin(B3), Pyridoxine(B6) And Cobalamin (B12)), Vit. E, Vit.D, And Vit. A.
- ✓ Poultry meat contains minerals as low sodium content, high content of potassium, phosphorus, zinc, magnesium, iron, calcium, iodine...etc.

➤ Total process of raising meat type chickens from breeder farms to the freezer (The life cycle of broiler birds):



Broiler's Rearing Systems

✓ Depending on the model of raising, it is expected broilers to be slaughtered at about:

1. 6 weeks if raised in indoor (intensive) {fast growing breeds}
2. 8 weeks free-range
3. 12 weeks organic (pastured) {slow growing breeds}

Poultry house preparing for receiving chicks:

- Provide chicks with cleaned (dry and wet) and disinfected house; surrounding areas, and all equipment.
- Spread litter material evenly to a depth of 3-5 in summer and 5–10 cm in winter.
- Vehicles, equipment and labors should be disinfected before entry.
- Preheating the house is vital at chick placement.
- Must provide artificial lighting. To help the chick adapt to the new environment and encourage feed and water intake.
- Make a check of feeders and waterers availability and distribution within the house prior to delivery of chicks.
- Adequate fresh, clean water must be available at all times to all birds with access points at an appropriate height.
- Provide textured feed as a dust-free crumble or mini-pellet on feeder trays and on chick paper to give a feeding area occupying at least 25% of the brooding area
- Place chicks quickly, gently and evenly onto white paper within the brooding area.
- Leave chicks to settle for 1 to 2 hours to become accustomed to their new environment. After this time, make a check to see that all chicks.
- Check mortality, quality and thriftiness of the chicks.
- Some standards for chick quality at arrival are: **a)** no deformities (eyes, beak, legs, toes). **b)** no unhealed naval **c)** above a minimum weight **d)** not dehydrated **e)** well covered by down **f)** chicks standing up well and being active.

Factors affecting broiler growth and quality

