



MEAT FEATURES OF COBB-500 BROILER CROSS CHICKENS

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Article history:		Abstract:
Received: 6 th August 2024	Accepted: 4 th September 2024	This article presents changes in live weight, the ratio of some internal organs to live weight, as well as with the addition of different amounts of silkworm in the diet and their effectiveness in feeding broiler cross chickens "Cobb-500" and provides conclusions.
Keywords: Broiler, cross, live weight, diet, silkworm, efficiency		

INTRODUCTION. Before the years of independence, Uzbekistan imported poultry products, mainly broiler meat. However, today, as a result of the implementation of new technologies and the development of entrepreneurship, the demand for poultry products is sufficiently met to a certain level.

It can be noted that these decisions are based on comprehensive support for the further development of poultry farming in our country, the implementation of advanced technologies and innovative developments in the industry, the establishment of poultry product processing, and the expansion of poultry farming with the aim of increasing the variety and volume of exports.

The basis for three solutions is comprehensive support for further development of poultry farming in our country, introduction of advanced technologies and innovative developments in the industry, establishment of reproduction of poultry products, their assortment and export.

Today, in connection with the food problem, the situation requires that the use of advanced and effective innovative technologies in the cultivation of poultry meat, attraction and introduction of foreign experience is an urgent issue that can not be postponed.

Research in the direction of increasing the production of broiler meat using local feed is relevant.

Broiler meat is considered a fast-growing and low-cost industry in the short term, and it is important to provide the population with dietary chicken meat. Thus, it is proved that effective results can be achieved by using their high-yielding crosses in broiler meat production.

The development of world livestock production shows that poultry meat production is developing faster than meat production of any other animal species.

Due to the rapid growth of broiler chickens and the production of quality cheap meat compared to waste feed, payback of incurred costs in a short period of time and the increasing demand of the population for dietary poultry meat, interest in broiler poultry is increasing.

OBJECTIVE OF THE STUDY. The purpose of this study is to determine the meat productivity of broiler chickens Cobb-500, which were used mulberry silkworm, a waste product of local silk farming, at different rates.

OBJECT OF STUDY. It was conducted on chickens cross-broilers "Cobb-500" at the experimental mini-farm of Nukus branch of Samarkand State University of Veterinary Medicine, Animal Husbandry and Biotechnology.

THE SUBJECT OF THE STUDY is growth, development, meat features and chemical composition of meat, safety during the experimental period, feed conversion, as well as the effect of different levels of feeding mulberry silkworm supplementation.

RESULTS OF THE STUDY. The experimental part of the research was conducted at the educational and experimental mini-farm of Nukus branch of Samarkand State University of Veterinary Medicine, Animal Husbandry and Biotechnology. Indicators of the results of the study of slaughter yield of cross Koob-500 broiler chickens are presented in Table-1.

Table-1
Slaughter yield indicators, %

No	Indicators	1 - group 0 % (n = 10)	2 - group +5% (n = 10)	3 - group +10% (n = 10)	4 - group +15% (n = 10)

1	Live weight before slaughter, g.	2,601	2,570	2,884	2,536
2	Semi-cleaned body mass, g	2,262	2,271	2,479	2,209
3	Slaughter yield, %	78,8	80,7	78,6	78,9

Table-1 shows the percentage ratio of live weight in semi-cleaned form to pre-slaughter live weight, according to these indicators group 1 (0%) was – 78,8%, group 2 (+5%) – 80,7%, group 3 (+10%) – 78,6% and group 4 (+15%) – 78,9%.The slaughter yield of group 2 was significantly higher than the representatives of other groups.

Compared to the control group (0% mulberry silkworm), chickens of group 2 (+5% mulberry silkworm) had a higher slaughter yield by +1,9 %, while in group 3 (+10% mulberry silkworm) it was -0,2 %. less and prevailed in group 4 (+15% mulberry silkworm) by +0,1 %.

The proportion of some organs in relation to live weight before slaughter is different in the experimental groups, and these indicators directly affect the meat yield. These indicators were determined during the experimental work and are reflected in Table 2.

Table-2
Share of some organs in relation to live weight, %

Nº	Indicators	1- group 0 (n = 10)	2- group +5 (n = 10)	3 - group +10 (n = 10)	4 - group +15 (n = 10)
1	Live weight before slaughter	100	100	100	100
2	Breast	27,7	34,7	26,7	25,3
3	Dream	21,0	22,7	19,1	19,9
4	Hip	9,8	11,7	8,7	9,
5	Wing	7,	7,3	7,5	6,7
6	Heart	0,3	0,5	0,4	0,3
7	Liver	2,4	2,2	2,2	2,6
8	Meaty stomach	1,2	1,3	1,3	1,6
9	Intestines	8,0	7,6	7,8	8,2
10	Feathers	3,4	3,6	3,2	3,5
11	Head	1,9	2,1	2,0	1,9
12	Severed leg	3,8	3,6	4,1	2,9

Table 2 shows the percentage of individual organs of broiler chickens, the main property of meat is thigh meat. According to this indicator in chickens of the 1st group thigh meat was 21,0 % of live weight, in the 2nd group - 22,7 %, in the 3rd group - 19,1 %, in the 4th group - 19,9 %. It can be seen that chickens of the 2nd group prevailed by 1,7 %, 3rd group by 0,9 % and 4th group by 0,1 %.

It can be seen that the chickens of group 2 prevailed by 1,7 %, group 3 by 0,9 % and group 4 by 0,1 % with the comparison of control group.

Heart was equal to 0,3 % in group 1 (control), 0,5 % in group 2, 0,4 % in group 3 and 0,3 % in group 4 in relation to live weight of chickens. Poultry feathers are among the complementary products, in this ratio chickens were 3,4% in group 1, 3,6% in group 2, 3,2% in group 3 and 3,5% in group 4.

The head section represented 1,9 % of the total live weight of chickens in group 1, 2,1 % in group 2, 2,0 % in group 3 and 1,9 % in group 4. Broiler breast meat is considered as easily digestible part and differences were observed in this index in different groups and it was 27,7; 34,7; 26,7 and 2,3 per cent respectively.

CONCLUSIONS. The broiler meat yields were superior to 2-groups 1,8-2,1 per cent with comparison of control and other experimental groups.

According to the percentage of individual organs of broiler chickens in relation to their live weight, the thigh section in group 1 is 21,0 per cent, in group 2 – 22,7 per cent, in group 3 – 19,1 per cent, in group 4 – 19,9 per cent.

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