

Effects of incorporating 3% and 6% nettle powder on zootechnical performance, oxidative status and physicochemical characteristics of commercial turkey meat

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Introduction

Thanks to its short production cycle, the poultry sector offers a source of high-quality animal protein at an affordable price. In Algeria, however, this vital sector faces several constraints that are holding back its development. Feed, with its high costs, remains the main constraint to the development of turkey farming in Algeria.

The aim of this study was to investigate the impact of incorporating nettle (*Urtica dioica* L.) on animal performance, biochemical and physicochemical parameters of the meat, and the oxidative status of turkey (*Meleagris gallopavo*) reared under intensive rearing conditions.

Materials and Methods

The experiment was carried out by comparing two rates of dietary incorporations, 3 and 6%, of nettle powder (NP) in three commercial feeds formulated for three growth phases, during 12 weeks of rearing. The feed was distributed *ad-libitum* during the whole rearing phase. A total of 72 one-day-old turkeys were assigned to 3 dietary treatments (NP0%, NP3%, NP6%), consisting of 3 replicates of 8 birds each.



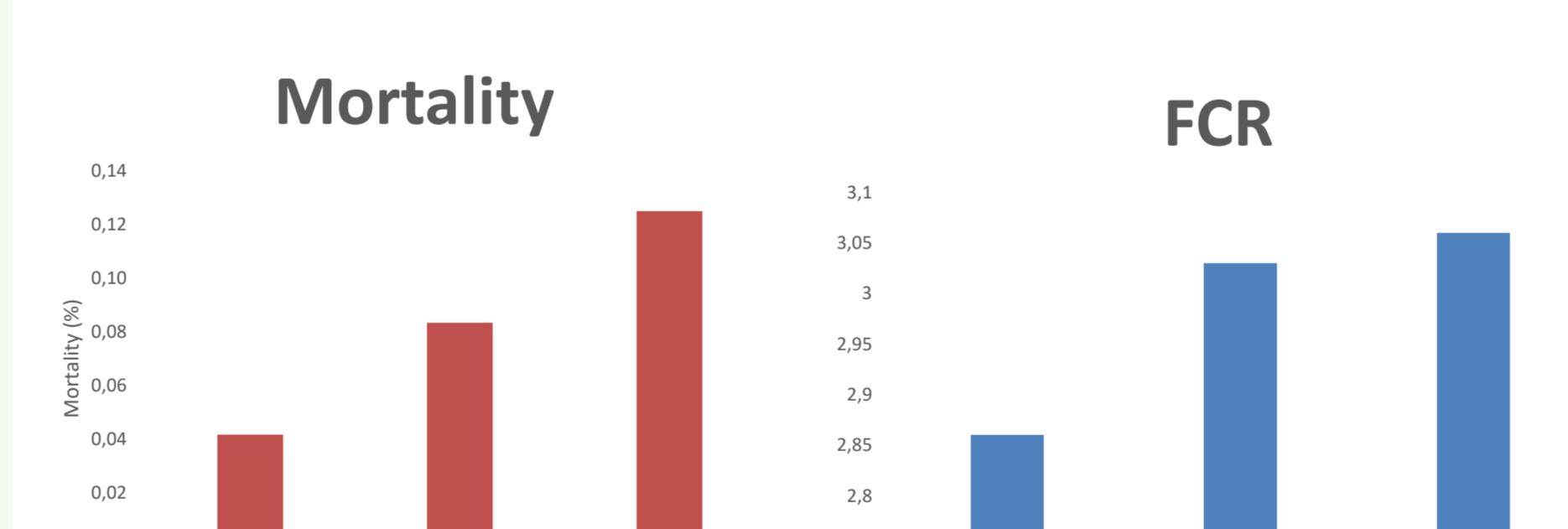
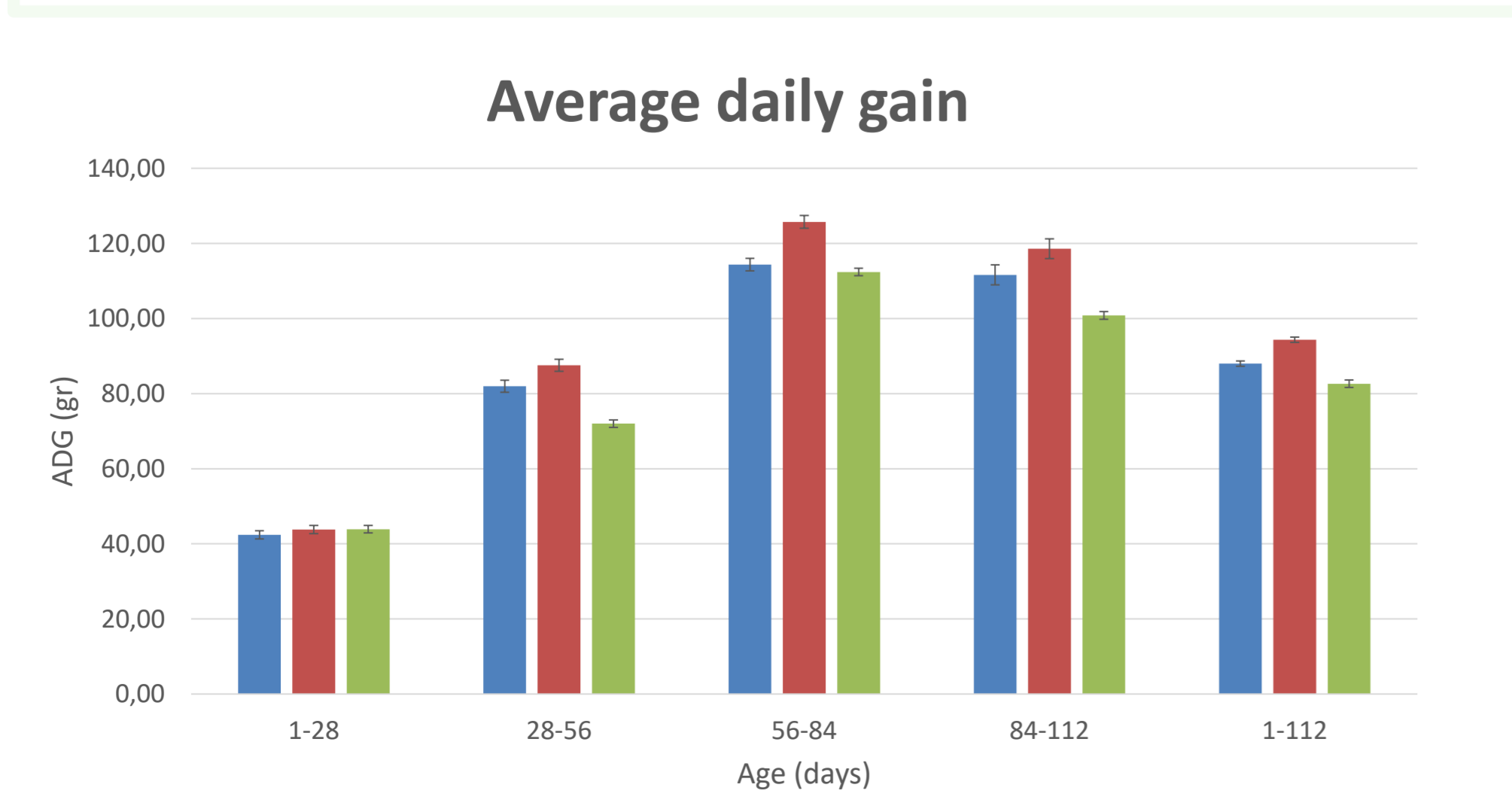
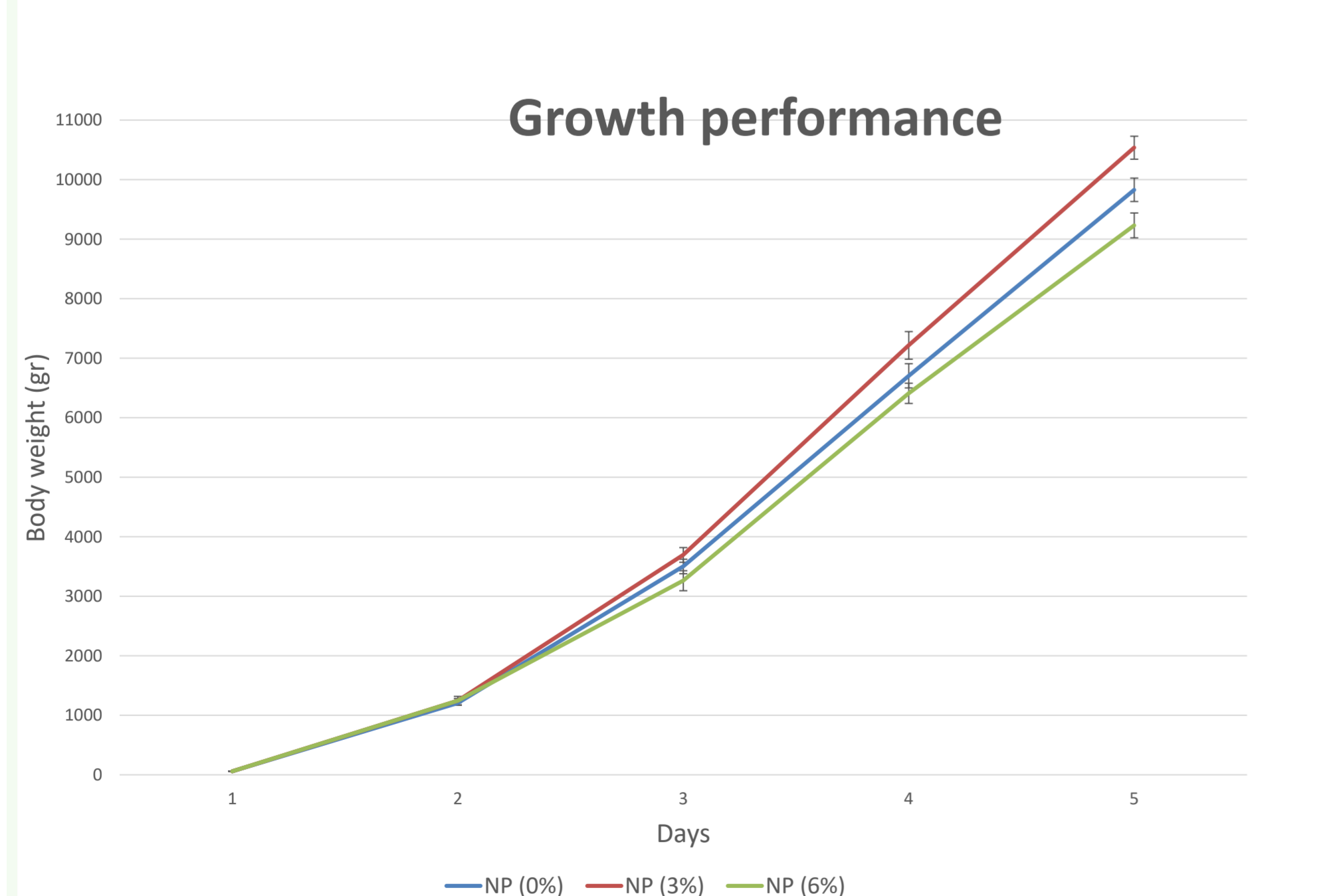
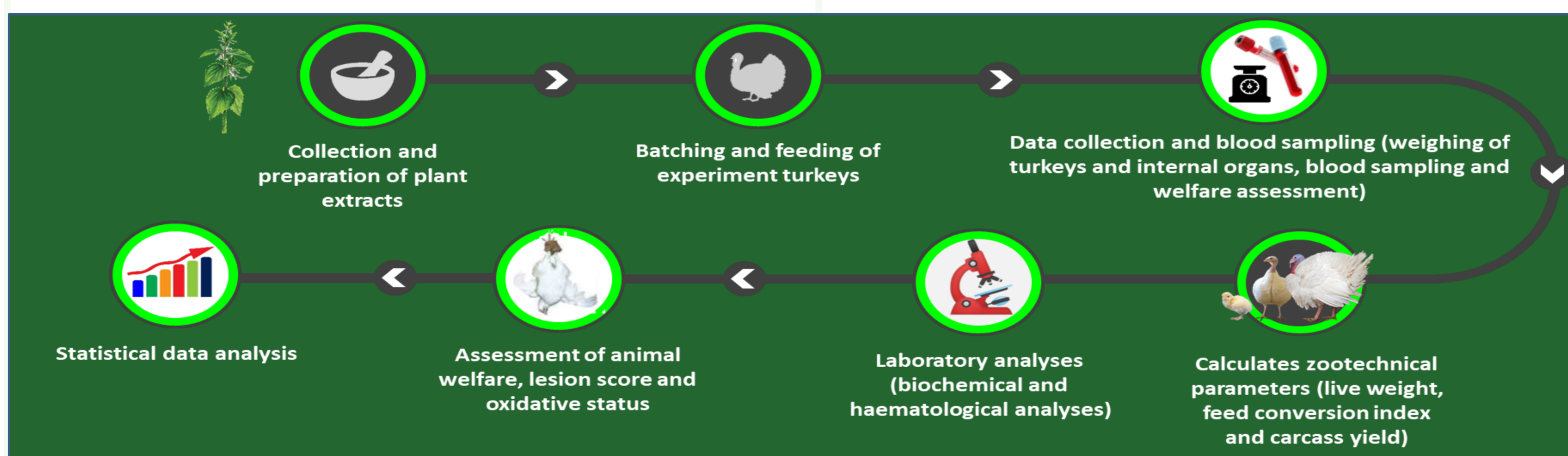
Results

Nettle leave significantly improved live weight at 12 weeks of age ($p < 0.05$), which was higher in the group fed 3% nettle powder than in the groups fed with 0% and 6% nettle powder (NP3%: 10534g; NP0%: 9829g; NP6%: 9233g; $p < 0.05$).

Over the rearing period, NP0% group recorded a better feed conversion ratio (NP0%: 2.86; NP3%: 3.03; NP6%: 3.06; $P = 0.03$). Mortality was similar between the three groups (8% on average).

Oxidative status was significantly affected by supplementation among the three groups ($p < 0.001$). The antioxidant capacity, measured by the way of TAC, GP, SOD, CAT and MDA, was linearly improved with the level of incorporation of nettle powder ($p < 0.001$).

No significant differences were recorded between the 3 groups for the chemical composition (water, protein, fat and ash) and the physicochemical parameters (pH24, WHC, cooking loss, redness, yellowness and brightness) of meat



Meat chemical composition					
Chemical composition	NP (0%)	NP (3%)	NP (6%)	R2	P-value
Water	73.16	72.66	72.50	0.03	0.82
Protein	21.00	21.83	20.67	0.07	0.58
Fat	3.50	3.01	2.72	0.28	0.08
Ash	1.09	1.15	1.18	0.04	0.71

Meat quality					
Parameter	NP (0%)	NP (3%)	NP (6%)	R2	P-value
pH24	5.85	5.90	5.95	0.1	0.46
WHC	22.17	21.33	20.83	0.14	0.31
Cooking loss	8.72	8.58	8.13	0.13	0.36
Redness 24 A*	14.83	16.00	15.66	0.08	0.52
Yellowness 24 b*	5.50	5.17	5.00	0.04	0.75
Brightness 24 L*	50.33	49.5	48.83	0.05	0.69

Oxidative status of turkeys						
Parameter	NP (0%)	NP (3%)	NP (6%)	SEM	R2	P-value
Total Antioxidant Capacity (U/mL)	2.85	4.03	4.38	0.17	0.75	<0.001
Glutathion Peroxidase (U/mL)	1536.1	1571.8	1652.6	7	10.7	0.80 <0.001
Super oxide dismutase (U/mL)	7	3	7	2.57	0.74	<0.001
Catalase (U/mL)	144.33	159.83	167.77	0.04	0.58	0.015
Malon dialdehyde (mmol/ml)	1.50	1.58	1.73	0.06	0.74	<0.001

Conclusion

The supplementation of turkey feed with nettle powder at the rate of 3% improved bird's growth performance and antioxidant capacity.

