



ISSN 2520-6990

ISSN 2520-2480

Colloquium-journal №8 (95), 2021

Część 1

(Warszawa, Polska)

# Redaktor naczelny - **Paweł Nowak Ewa Kowalczyk**

#### Rada naukowa

- Dorota Dobija profesor i rachunkowości i zarządzania na uniwersytecie Koźmińskiego
- **Jemielniak Dariusz** profesor dyrektor centrum naukowo-badawczego w zakresie organizacji i miejsc pracy, kierownik katedry zarządzania Międzynarodowego w Ku.
- Mateusz Jabłoński politechnika Krakowska im. Tadeusza Kościuszki.
- Henryka Danuta Stryczewska profesor, dziekan wydziału elektrotechniki i informatyki Politechniki Lubelskiej.
- **Bulakh Iryna Valerievna** profesor nadzwyczajny w katedrze projektowania środowiska architektonicznego, Kijowski narodowy Uniwersytet budownictwa i architektury.
- Leontiev Rudolf Georgievich doktor nauk ekonomicznych, profesor wyższej komisji atestacyjnej, główny naukowiec federalnego centrum badawczego chabarowska, dalekowschodni oddział rosyjskiej akademii nauk
- Serebrennikova Anna Valerievna doktor prawa, profesor wydziału prawa karnego i kryminologii uniwersytetu Moskiewskiego M.V. Lomonosova, Rosja
- Skopa Vitaliy Aleksandrovich doktor nauk historycznych, kierownik katedry filozofii i kulturoznawstwa
- Pogrebnaya Yana Vsevolodovna doktor filologii, profesor nadzwyczajny, stawropolski państwowy Instytut pedagogiczny
- Fanil Timeryanowicz Kuzbekov kandydat nauk historycznych, doktor nauk filologicznych. profesor, wydział Dziennikarstwa, Bashgosuniversitet
- Aliyev Zakir Hussein oglu doctor of agricultural sciences, associate professor, professor of RAE academician RAPVHN and MAFP
- Kanivets Alexander Vasilievich kandydat nauk technicznych, docent wydziału dyscypliny inżynierii ogólnej wydziału inżynierii i technologii państwowej akademii rolniczej w Połtawie
- Yavorska-Vitkovska Monika doktor edukacji , szkoła Kuyavsky-Pomorsk w bidgoszczu, dziekan nauk o filozofii i biologii; doktor edukacji, profesor
- Chernyak Lev Pavlovich doktor nauk technicznych, profesor, katedra technologii chemicznej materiałów kompozytowych narodowy uniwersytet techniczny ukrainy "Politechnika w Kijowie"
- Vorona-Slivinskaya Lyubov Grigoryevna doktor nauk ekonomicznych, profesor, St. Petersburg University of Management Technologia i ekonomia
- Voskresenskaya Elena Vladimirovna doktor prawa, kierownik Katedry Prawa Cywilnego i Ochrony Własności Intelektualnej w dziedzinie techniki, Politechnika im. Piotra Wielkiego w Sankt Petersburgu
- Tengiz Magradze doktor filozofii w dziedzinie energetyki i elektrotechniki, Georgian Technical University, Tbilisi, Gruzja
- Usta-Azizova Dilnoza Ahrarovna kandydat nauk pedagogicznych, profesor nadzwyczajny, Tashkent Pediatric Medical Institute, Uzbekistan





«Colloquium-journal»
Wydrukowano w Annopol 4, 03-236 Warszawa Poland, «Interdruk»
E-mail: info@colloquium-journal.org
http://www.colloquium-journal.org/

# **CONTENTS**

### **MEDICAL SCIENCES**

Лабунець В.А., Рачинський С.В., Шнайдер С.А., Лабунець О.В., Дієва Т.В.
СТАН СТОМАТОЛОГІЧНОЇ ОРТОПЕДИЧНОЇ ЗАХВОРЮВАНОСТІ, ДОПОМОГИ, ПРОГНОЗ РОЗВИТКУ ТА
СПРЯМОВАНІ ШЛЯХИ РЕФОРМУВАННЯ СИСТЕМИ ОРГАНІЗАЦІЇ ПРОТЕЗУВАННЯ ЧОЛОВІКАМ
ПРИЗОВНОГО ВІКУ НА УКРАЇНІ4
Labunets V.A.,, Rachinsky S.V.,, Schneider S.A., Labunets O.V., Dieva T.V.
THE STATE OF DENTAL ORTHOPEDIC MORBIDITY, CARE, DEVELOPMENT PROGNOSIS AND TARGETED WAYS OF
REFORMING THE SYSTEM OF ORGANIZING PROSTHETICS FOR MEN OF MILITARY AGE IN UKRAINE4
Антонів А.А., Махрова Є.Г., Ман∂рик О.Є., Вечеркович І.В.
ІНТЕНСИВНІСТЬ МЕХАНІЗМІВ ВЗАЄМООБТЯЖЕННЯ НЕАЛКОГОЛЬНОЇ ЖИРОВОЇ
ХВОРОБИ ПЕЧІНКИ ТА ХРОНІЧНОЇ ХВОРОБИ НИРОК НА ТЛІ ОЖИРІННЯ9
Antoniv A.A., Makhrova E.G., Mandryk O.Ye., Vecherkovych I.V.
INTENSITY OF MECHANISMS OF INTERACTION OF NON-ALCOHOLIC FATTY LIVER DISEASE
AND CHRONIC KIDNEY DISEASE AGAINST OBESITY9
Koliubakina L.V., Kretsu N.M.
A CASE OF NEONATAL TRANSIENT ABNORMAL MYELOPOIESIS
AGRICULTURAL SCIENCES
Okrushko S.E.
THE IMPACT OF MARS EL GROWTH REGULATOR ON THE YIELD OF CARROTS
Poberezhets J.N.
THE EFFECT OF PROBIOTIC ON HEMATOLOGICAL PARAMETERS
AND CHEMICAL CONTENT OF BROILER CHICKENS MEAT
Chudak R.A.
PRODUCTIVITY OF MEAT QUAILS UNDER THE ACTION OF ENZYME PREPARATIONS26
Chudak R.A.
THE EFFECTIVENESS OF FEED WITH MANGANESE CHELATE COMPLEX
APPLICATION FOR BROILER CHICKEN NUTRITION29
TECHNICAL SCIENCE
Othman M. Hussein Anssari,
Maghrib Abidalreda Maky Alrammahi, Zahraa Raheem Mahdi Alzuabidi
TOTAL HARMONIC DEFORMATION COMPARISON @ SINGLE-PHASE SINGLE-STAGE IN DIFFERENT LEVELS
CONVERTER
Холодюк О.В., Кузьменко В.Ф.
ВИЗНАЧЕННЯ КУТА ЗАЩЕМЛЕННЯ В РІЗАЛЬНІЙ ПАРІ ПАЛЕЦЬ ЖИВИЛЬНОГО РОТОРА-ДИСКОВИЙ НІЖ39
Kholodiuk O.V., Kuzmenko V.F.
DETERMINATION OF JAMMING ANGLE IN THE CUTTING PAIR OF FINGER FEEDING ROTOR AND DISC KNIFE39
Швец Л.В.
ВОССТАНОВЛЕНИЕ КОРПУСНЫХ ДЕТЕЛЕЙ44
Shvets L.V.
RESTORATION OF BODY PARTS44
Турчанин О. С., Саркисов А. А., Щебетеев В. А., Мищенко В. Р., Шкамардин Н. А.
ЭФФЕКТИВНОСТЬ ЭЛЕКТРОТЕРАПИИ У КОРОВ
Turchanin O. S., Sarkisov A. A., Schebeteev V. A., Mishchenko V. R., Shkamardin N. A.
THE EFFICIENCY OF COW'S ELECTROTHERAPY53

UDC:636.5:637.5:637.04

#### Poberezhets J.N.

Candidate of Agricultural sciences, Associate Professor Vinnytsia National Agrarian University, Vinnytsia, Soniachna str. 3, 21008.

DOI: 10.24412/2520-6990-2021-895-20-25

# THE EFFECT OF PROBIOTIC ON HEMATOLOGICAL PARAMETERS AND CHEMICAL CONTENT OF BROILER CHICKENS MEAT

#### Abstract.

A study of morphological and biochemical indexes of blood of chickens-broilers is undertaken for the use of the investigated addition of probiotic Entero-active on the basis of lactics of sort of Lactobacillus and Enterococcus.

The experiment was conducted to examine the influence of probiotic preparation on the mineral contents of the broiler chicken muscles. It is proved that additional feeding of probiotic Entero-activ to broiler chickens increases retention of mineral elements of the fodder. To study the effect of probiotic on chicken meat the contents of minerals in the experimental poultry meat was researched. The studies proved that the additional use of the studied probiotic supplements with food of broiler chickens allowed increasing phosphorus contents by 4.7%, magnesium by 3.9% and iron by 46.5% in the pectoral muscles compared with the control group. The use of probiotic for broilers feeding has increased phosphorus by 4.7%, calcium by 4.1 times, iron by 70.5%, zinc by 5.4%, magnesium by 31.5% and copper in 4.2 times in thigh muscles of poultry. Thus, consumption of probiotic preparation by broilers in various doses improves the mineral compound of meat carcasses this meat is also considered as free range food. It was proved that probiotic increases the synthesis of such essential amino acids in the pectoral muscles as lysine by 1.66%, histidine by 0.03%, arginine by 0.38%, threonine by 0.07%, valine by 0.16%, methionine by 0.33%, leucine by 0.1% and phenylalanine by 0.17%. The increasing of level of lysine and histidine respectively by 0.05 and 0.08% is observed in the thigh muscles of broilers under the influence of probiotic. We have proved that the optimal dose for broiler chickens is 0.25% for the age of 1-10 days, 0.1% for the age of 11-28 days, 0.05 % for the age of 29-42 days, the percentage is for broiler chickens feed weight.

**Keywords:** broiler chickens, probiotic, feeding, hematological parameters, muscles, mineral elements.

#### INTRODUCTION

The supplying of people with qualitative foodstuffs is one of the most actual problems nowadays. Prohibition of antibiotics use as growth stimulators on the territory of EU countries concerning livestock was accepted as an answer for appearing of antibiotic-resistant microorganisms both to animals and people who consumed different animal products. So, fitobiotics, enzymes, probiotics and prebiotics, and other dietary supplements replaced antibiotics [2, 5, 6, 9, 11].

Nowadays the efforts of many scientists and practices are concentrated on the usage of such additives that are not accumulated in the tissues and livestock products and they are safe as people's food [4, 16, 18, 20].

It is known that probiotics form the intestine microbiocenosis, manufacture biologically active matters and creates unfavorable conditions for the development of pathogenic microflora, positively influence on forage nutrients digestibility, nitrogen balance and increases metabolism and decreases the forage consumption [1, 7, 8, 15].

The scientific research and gained practical experience proved the efficiency of probiotics usage in poultry production. The percentage of digestive system diseases decreases, the survival and growth rates of poultry live weight increase if poultry is fed probiotics preparations. The ecological aspects of probiotics usage are also very important, because the products are free from antimicrobial agents [2, 10].

The poultry meat contains a lot of nutrients, bioactive and minerals; their ratio is constant, that's why poultry meat has high nutritional value. Nutritive muscles value is evaluated by its quality, protein content and its full value. The proteins of muscle tissues are of full value, because they contain all essential amino acids. That's why we have researched the amino acid of broiler chicken pectoral muscles. Similar researches were conducted by other scientists; they have studied the effect of feed additives on the meat quality, the mineral and amino acid composition of animal muscles [19, 21].

The research objective was to investigate the influence of probiotic supplement «Entero-active» on chemical and mineral contents of broiler chicken meat.

#### METHODS AND MATERIALS

The experiment was conducted at the research farm of Vinnytsia national agrarian university. The four groups of broiler chickens of cross "Ross-308" were selected by the method of analog groups [12-14]; each group had 50 heads. The research has lasted for 42 days. The researched poultry was kept at group cages of one circle; the hygiene requirements were met.

The control group consumed the basic diet (BD) in the form of complete feed. The researched groups were additionally fed by different doses of probiotics supplement (Table 1).

Table 1

Chart of experience

		Feeding traits						
Group	Duration, days		Age, days					
		1 - 10	11 - 28	29 - 42				
Control	42	OR (complete feed)						
Experimental II	42	OP+0.062%	OP+0.025%	OP+0.0125 %				
Experimentarii	42	Entero-active	Entero-active	Entero-active				
Experimental III	42	OP+0.125%	OP+0.05%	OP+0.025%				
Experimental III	42	Entero-active	Entero-active	Entero-active				
Evnorimental IV	42	OP+0.25%	OP+0.1%	OP+0.05%				
Experimental IV	42	Entero-active	Entero-active	Entero-active				

In order to research the probiotic supplement effect on the chemical, mineral and amino acid effect meat composition of the researched poultry the control slaughter was done at the end of the experiment; we took four chicken from each group; their pectoral and thigh muscles were researched according to the standard methods [14].

Biometric data processing was performed on a computer. The results of the average values were considered statistically significant at P<0.05;\*\*P<0.01; \*\*\*P<0.001 [17].

The researched probiotic supplement "Entero-active" contains lactic acid bacteria of Lactobacillus bulgaricus – 2,0\*10 $^{10}$  CCU / kg (colonies of conventional units / kg) and Enterococcus faecium – 2,0\*10 $^{10}$  CCU / kg.

The mechanism of action of probiotic "Entero-active" is the formation of the lactic and acetic acids; they are unfavorable pH environment for pathogenic and opportunistic pathogenic microorganisms, stimulate growth and biological activity of intestinal flora, it positively influences microbiota composition, besides probiotic microorganisms produce biologically active substances, enzymes and amino acids.

The producer of preparation Entero-active is BTU "Tsentr" (Ladyzhyn, Vinnytsia region); the recommended dose of probiotic as a part of poultry complete feed is 0.125% (1-10 days), 0.05% (11-28 days), 0.025% (29-56 days). In order to find the optimal dose of probiotic Entero-active for feeding modern crosses of broiler chickens we have investigated minimum, average and maximum dose of the researched supplement.

#### RESULTS AND DISCUSSIONS

A study of morphological and biochemical indexes of blood of chickens-broilers is undertaken for the use of the investigated addition of probiotic Enteroactive on the basis of lactics of sort of Lactobacillus and Enterococcus.

The additional use of middle dose of feed addition in feeding of chickens-broilers assists a tendency to the increase of content general a squirrel on the 3,5%. For the consumption of addition of probiotic broilers with the mixed fodder are fix the increase of level of alanine aminotransferase (ALT) and aspartate aminotransferase (AST) (table 2).

Table 2 Biochemical parameters of blood of broiler chickens (  $M \pm m$ , n = 4)

Indicator	Group					
Indicator	1– control	2 – research	3 – research	4 – research		
Total protein, g/l	$34.0 \pm 4.05$	$29.5 \pm 1.37$	$35.2 \pm 3.03$	$32.5 \pm 3.41$		
Albumins, g / l	$16.2 \pm 1.59$	$12.7 \pm 0.55$	$16.5 \pm 1.52$	$15.5 \pm 2.02$		
Globulins, g / l	$17.7 \pm 2.51$	$16.7 \pm 0.86$	$18.7 \pm 1.52$	$17.0 \pm 1.41$		
ALAT, units / 1	$4.7 \pm 1.72$	$4.0 \pm 1.94$	$8.2 \pm 1.44$	$5.0 \pm 2.45$		
AsAT, units / 1	$198.5 \pm 24.85$	190.5±18.11	214.0±9.82	221.2±34.88		
Bilirubin, μmol / l	$2.9 \pm 0.32$	$4,2 \pm 0,33*$	$3,1 \pm 0,60$	$3,6 \pm 0,78$		
Alkaline phosphatase, units / l	1383.0±222.3	1808.2±82.0	$1534.2 \pm 149.8$	1571.7±344.6		
Cholesterol, mmol / l	$2.4 \pm 0.20$	$2.7 \pm 0.26$	$2.5 \pm 0.27$	$2.5 \pm 0.26$		
Triglycerides, mmol / l	$0.69 \pm 0.20$	$1.04 \pm 0.24$	$0.95 \pm 0.095$	$1.05 \pm 0.07$		
Glucose, mmol / l	$7.5 \pm 0.76$	$8.8 \pm 1.14$	$7.7 \pm 0.45$	$7.9 \pm 1.01$		
Creatinine, µmol / l	$9.5 \pm 1.37$	$13.0 \pm 3.80$	$10.7 \pm 2.68$	$10.5 \pm 5.61$		
Urea, mmol / l	$1.3 \pm 0.28$	$1.4 \pm 0.28$	$1.6 \pm 0.51$	$1.4 \pm 0.44$		
Calcium, mmol / l	$2.7 \pm 0.21$	$2.7 \pm 0.22$	$2.5 \pm 0.26$	$2.5 \pm 0.30$		
Phosphorus, mmol / l	$2.3 \pm 0.11$	$2.3 \pm 0.16$	$2.2 \pm 0.25$	$2,2 \pm 0.22$		

Use in broiler diets minimum dose of probiotics increases levels of bilirubin in 44.8%, 12,5% cholesterol, glucose 17,3% and creatinine 36,8%. Under act of probiotic content of haemoglobin increases for a bird on the 14,0% amount of leucocytes of 16,0% action of probiotic a positive tendency is set to the increase of

content of segmented neutrophils and lymphocytes for broilers on by the 1,3%.

The study found that probiotic supplement improves metabolism by strengthening the respiratory function of blood and increases the protective functions of the body. Thus, the general picture of blood found

that broiler chickens, which in addition to the feed consumed probiotic supplements, significant changes in the morphological and biochemical indices of blood and the negative impact of probiotic organism birds were observed. It was established that the optimum dose administration in broiler complete feed probiotic supplements are in amount: 0,25% in 1-10 days age, 0,1% at 11-28 days age, 0,05% in the 29-42 age daily weight feed for broiler chickens.

The feeding by probiotics also influenced the nutrient contents in pectoral and thigh muscles of broiler chickens (table 3).

The broiler chickens dry matter contents of the second poultry group white meat increases by 0.2% (P<0.01); the broiler chickens dry matter contents of the fourth poultry group red meat increases by 0.1% (P<0.05) under the action of probiotics than in control group.

Table 3

Table 4

The chemical composition of broiler chickens meat, % (  $M \pm m$ , n = 4)

(in	air-ary	maner)
		Gra

Indicator	Group								
Illuicator	1– control	2 – research	3 – research	4 – research					
	White meat								
Dry matter	$92,4 \pm 0,03$	$92,6 \pm 0,02**$	91,7 ± 0,10**	$92,3 \pm 0,01*$					
Protein	$73,1 \pm 0,87$	$73,5 \pm 0,07$	$73,6 \pm 0,21$	$73,3 \pm 0,10$					
Fat	$5,5 \pm 0,04$	$6,7 \pm 0,04***$	5,8 ± 0,01***	$5,6 \pm 0,02$					
Ash	4,12±0,031	4,21±0,082	4,43±0,032***	4,87±0,009***					
		Red meat							
Dry matter	$92,6 \pm 0,01$	$92,6 \pm 0,06$	$92,5 \pm 0,02**$	$92,7 \pm 0,02**$					
Protein	$60.8 \pm 0.30$	55,4±0,19***	$58.8 \pm 0.18**$	58,9 ± 0,16**					
Fat	$22,1 \pm 0,05$	25,0±0,05***	$26,0 \pm 0,05***$	$24,9 \pm 0,07***$					
Ash	$3,6 \pm 0,02$	$4,0 \pm 0,04***$	$3,4 \pm 0,02***$	$3,6 \pm 0,01$					

However, the poultry of the third group has the lower level of dry matter in pectoral muscles by 0.7 % and in thigh muscles by 0.1% (P<0.01).

The protein contents in pectoral muscles don't change considerably, but this thigh muscles indicator is lower for poultry of the second group by 5.4% (P<0.001), the third group by 2.0% and the fourth group by 1.9% than in control group.

The consumption of probiotic Entero-active facilitates the fat percentage in white and red poultry meat; it is 1.2 and 2.9% (P<0.001) for the second group, 0.3 and 3.9% (P<0.01) for the third group; the forth group

has the increasing of fat percentage only in pectoral muscles by 2.8% (P<0.001) than in control group.

The white meat of the forth group has the highest ash level, it is higher by 0.75% (P<0.001) than in control group; the red meat of the second group has the highest ash level; it is higher by 0.4% (P<0.001) than in control group; it is observed under the action of probiotic.

The research of minerals in meat of researched poultry was conducted in order to investigate the influence of probiotic supplement on the broilers meat (table 4)

Mineral contents of broiler chicken pectoral muscles (M  $\pm$  m, n=4)

(in absolutely dry matter)

Element	Group							
Element	Control	Experimental II	Experimental III	Experimental IV				
P, g/kg	$12.6 \pm 0.08$	$12.4 \pm 0.08$	$12.9 \pm 0.04*$	13.2±0.04***				
Ca, g/kg	$0.41 \pm 0.003$	0.33±0.006***	0.36±0.001***	0.39±0.003**				
Mg, g/kg	0.427±0.0002	0.444±0.0020***	0.426±0.0016	0.431±0.0009**				
Fe, mg/ kg	$379.1 \pm 1.68$	230.1±1.74***	555.4±6.90***	291.5±3.56***				
Zn, mg/ kg	$29.3 \pm 0.11$	25.5±0.09***	28.5±0.06***	27.9 ±0.20**				
Mn, mg/ kg	$6.7 \pm 0.86$	$4.5 \pm 0.77$	$7.6 \pm 0.31$	$4.3 \pm 0.32*$				
Cu, mg/ kg	$1.1 \pm 0.05$	$0.3 \pm 0.02***$	$0.6 \pm 0.07**$	$1.2 \pm 0.02$				

The additional usage of probiotics as a component of mixed fodder for broiler chickens facilitated the increasing of phosphorus contents by 2.3% (P<0.05) for the third group and by 4.7% (P<0.001) for the fourth group than in control group.

The decreasing of calcium contents was observed; it was lower by 19.6 (P<0.001), 12.2 (P<0.001) and 4.9% (P<0.01) in the second, third and fourth group.

The contents of magnesium in the pectoral muscles of broiler chickens fed by feed additive significantly increased in the second group by 3.9% (P

 $<\!\!0.001)$  and fourth group by 0.9% (P  $<\!\!0.01)$  than in control group.

It is interesting to note that usage of probiotic supplement average dose increases the iron contents in the white meat by 46.5% (P<0.001), this rate decreases by 39.4% (P<0.001) and 23.2% (P<0.001) respectively under minimal and maximum dose than the control sample.

The highest manganese contents has the white meat of the third group; it is higher by 13.4%, although significant difference with the control group wasn't observed. The fourth group has the lower contents of this

trace element by 35.9% (P<0.05) than the control group has.

The usage of probiotic supplement has positive influence on the mineral contents of white meat, but it causes the decreasing of copper contents in the second and third groups by 72.8 and 45.5% (P<0.001 and P<0.001) than in the control group.

It should be mentioned that poultry fed by probiotics has the lower zinc contents in pectoral muscles; it was lower by 13.0% (P<0.001) in the second group, by 2.8% (P<0.001) in the third group and by 4.8% (P<0.01) in the fourth group than in control group.

The research of mineral contents of red meat of researched poultry has given an opportunity to prove that the level of macro- and microelements was different under the action of probiotic (table 5).

Table 5 The mineral content of broiler chicken thigh muscles (M  $\pm$  m, n=4)

The immersial content of product emotion single massives (12 = 111) in 1)								
Element	Group							
Element	Control	Experimental II	Experimental III	Experimental IV				
P, g/kg	$10.5 \pm 0.07$	$9.0 \pm 0.28**$	9.3 ± 0.08***	$11.0 \pm 0.10**$				
Ca, g/kg	0.244±0.0027	1.011±0.0050***	0.296±0.0005***	0.419±0.0032***				
Mg, g/kg	0.363±0.0011	0.351±0.0015***	0.324±0.0004***	$0.360 \pm 0.001$ *				
Fe, mg/ kg	$492.0 \pm 4.15$	$560.3 \pm 4.73***$	839.1 ± 8.39***	826.3±6.36***				
Zn, mg/ kg	$66.4 \pm 0.41$	$65.6 \pm 0.27$	$70.0 \pm 0.06***$	$69.4 \pm 0.08***$				
Mn, mg/ kg	$7.3 \pm 1.34$	$6.1 \pm 0.25$	$9.6 \pm 0.54$	$8.6 \pm 0.50$				
Cu, mg/ kg	$0.73 \pm 0.01$	3,1 ± 0.39***	$0.94 \pm 0.04**$	$2.1 \pm 0.03***$				

According to the results of research the largest quantity of phosphorus was in the fourth group, it was larger by 4.7% (P<0.01); the smallest quantity was in the second and third groups, it was smaller respectively by 14.3% (P<0.01) and 11.5% (P<0.001) than in control group.

It should be mentioned that the calcium contents of broiler chicken thigh muscles increase B under the action of probiotic; it is increased 4.1 times (P<0.001) in the second group, by 21.3% (P<0.001) in the third group, and by 71.7% (P<0.001) in the forth group in comparison with the control group.

It was proved that probiotic supplements causes reducing red meat magnesium in the second, third and fourth groups, respectively by 3.4 (P<0.001), 10.8 (P<0.001) and 0.9% (P<0.05) in comparison with the first group.

The iron content of the thigh muscle was higher than benchmark in all experimental groups fed by probiotic; it was higher by 13.8% (P<0.001) in the second group, by 70.5% (P<0.001) in the third group and by 67.9% (P<0.001) in the fourth group.

The researched additive also had a notable positive effect on the zinc level in the red meat. The third and the forth group had the largest portion of this trace element; it was higher by 5.4~%~(P<0.001) in the third group and by 4.5~%~(P<0.001) in the fourth group than the control sample.

The highest amount of manganese was found in the third group at 31.5%, but significant difference from the control group was not found. It should be mentioned that the copper level increases in thigh muscles of broilers of the second group in 4.2 times (P<0.001), the third group by 28.7% (P<0.01) and the fourth group in 2.8 times (P<0.001) than in control group. The increase of this microelement is within physiological norms.

It was proved that poultry fed by researched additive had the higher lysine contents in the white meat that the control sample has; the second group had by 0.8% (P<0.001), the third one had by 0.19% (P<0.01) and the fourth had by 1.66% (P<0.001) than the control group has (table. 6).

The histidine decreases in the pectoral muscles of broilers if they are fed by average or maximum dose of probiotic; it decreases by 0.33% (P<0.001) and 0.1% (P<0.05) than in control group. However, the second group has a slight increase of this indicator by 0.03%; but significant differences weren't found.

The highest arginine contents were found in the meat of broilers from the second group; it was by 0.38% (P<0,001) higher than in control one; the fourth group has the lowest its level; it was lower by 2.71% (P<0.001) than in control group.

The additional consumption of feed additive by broilers facilitates the increasing of valine and methionine in the white meat; it was higher by 0.15% (P<0.01) it the second group, by 0.11% (P<0.05) in the third one, and by 0.33% (P<0.001) in the fourth one than on control group.

Amino acid com	nocition of the	pectoral muscles	of broiler	chickone
Aliillo acid colli	position of the	pectoral muscles	or promer	CHICKEHS

Amino acid	Group						
Allillio acid	Control	Experimental II	Experimental III	Experimental IV			
Lysine	$7.62 \pm 0.038$	8.42±0.036***	$7.81 \pm 0.030**$	9.28±0.067***			
Histidine	$3.83 \pm 0.014$	$3.86 \pm 0.020$	$3.50 \pm 0.019***$	$3.73 \pm 0.082*$			
Arginine	$7.53 \pm 0.027$	7.91±0.035***	$7.60 \pm 0.066$	4.82±0.106***			
Threonine	$5.11 \pm 0.012$	$5.13 \pm 0.023$	$5.16 \pm 0.031$	$5.18 \pm 0.079$			
Valine	$5.50 \pm 0.22$	$5.65 \pm 0.30**$	$5.66 \pm 0.026**$	$5.52 \pm 0.072$			
Methionine	$3.15 \pm 0.022$	$3.26 \pm 0.023*$	$3.48 \pm 0.016***$	$3.32 \pm 0.083$			
Isoleucine	$5.53 \pm 0.015$	5.32± 0.014***	$5.24 \pm 0.022***$	4.83±0.048***			
Leucine	$9.40 \pm 0.065$	$9.39 \pm 0.030$	$9.50 \pm 0.061$	$9.04 \pm 0.132*$			
Phenylalanine	$4.52 \pm 0.023$	$4.68 \pm 0.023**$	$4.69 \pm 0.035**$	$4.63 \pm 0.045$			

The isoleucine contents of poultry pectoral muscle were lower in the second, third and fourth groups than in control one by 0.21% (P<0.001), 0.29% (P<0.001) and 0.7% (P<0.001) respectively.

In addition, the decrease of leucine proportion was observed in the fourth group under the action of probiotic, it was by 0.36% (P<0.05) lower than in control one. Meanwhile, its highest level was in the third group (by 0.1%), but significant differences with control group weren't found.

There are also quantitative amino acid changes in the thigh muscle of broiler chickens under the influence of probiotic (table 6).

The level of essential amino acids such as lysine and histidine has increased in the broilers red meat under the action of researched preparation; it has increased in the fourth group by 0.05 and 0.08% (P<0.05 and P<0.01) respectively. However, the meat of the second group poultry has lower indicator of amino acids mentioned above, it is lower by 0.29 and 0.12% (P<0.001) respectively.

Table 6

	Amino acid	composition	in	thigh	muscle	of l	broiler	chickens
--	------------	-------------	----	-------	--------	------	---------	----------

A mino ooid	Group							
Amino acid	Control	Experimental II	Experimental III	Experimental IV				
Lysine	$8.82 \pm 0.007$	$8.53 \pm 0.017***$	$8.78 \pm 0.004**$	$8.87 \pm 0.019*$				
Histidine	$2.95 \pm 0.008$	$2.83 \pm 0.017***$	$2.85 \pm 0.015**$	$3.03 \pm 0.019**$				
Arginine	$7.06 \pm 0.010$	$6.65 \pm 0.029***$	$7.04 \pm 0.011$	$7.06 \pm 0.026$				
Valine	$5.23 \pm 0.009$	$5.10 \pm 0.019***$	$5.05 \pm 0.017***$	5.13± 0.012***				
Methionine	$3.00 \pm 0.003$	$2.81 \pm 0.020***$	$2.89 \pm 0.005***$	$2.97 \pm 0.005**$				
Isoleucine	$4.83 \pm 0.011$	$4.74 \pm 0.008***$	$4.74 \pm 0.002***$	$4.81 \pm 0.008$				
Leucine	$8.49 \pm 0.017$	$8.28 \pm 0.028***$	$8.29 \pm 0.005***$	$8.48 \pm 0.008$				
Phenylalanine	$4.41 \pm 0.004$	$4.40 \pm 0.120$	$4.34 \pm 0.008***$	$4.39 \pm 0.005*$				

The arginine amount in the red meat decreases by 0.41% (P<0.001) in the second group, however the fourth group has this indicator at the control level.

It should be mentioned that threonine amount decreases in the red meat by 0.48% (P<0.001) in the second group and by 0.29% (P<0.001) in the third group, however the fourth group has this indicator at the control level.

The usage of researched additive as a part of broilers diet influences on the decreasing of valine and methionine level in the thigh muscles by 0.13 and 0.19% (P<0.001) in the second group, by 0.18 and 0.11% (P<0.001) in the third group, by 0.1 and 0.03% (P<0.001 and P<0.01) in the fourth group than in control one.

The contents of isoleucine and leucine in the thigh muscles of the poultry from the second group is by 0.09 and 0.21% (P < 0.001) lower; from the third group is by 0.09 and 0.2% (P < 0.001) lower than in similar samples of the first group. It should be mentioned that amino acids amount does not differ considerably from the meat of the fourth group.

#### **Conclusions:**

- 1. Use in broiler diets minimum dose of probiotics increases levels of bilirubin in 44.8%, 12,5% cholesterol, glucose 17,3% and creatinine 36,8%.
- 2. The adding of minimal dose of probiotic supplement to the broiler chickens diet increases the dry matter by 0.2%, fat by 1.2% in the pectoral muscles, the ash by 0.4% in the thigh muscles; the feeding of average dose of supplement increases the fat level in muscles by 3,9%; the usage of maximum probiotic dose increases the ash by 0.75% in the pectoral muscles, the dry matter contents is 0.1 % higher in the thigh muscles than in control group.
- 3. The feeding of minimal dose of probiotic supplement increases the Mg contents by 3.9 % in the pectoral muscles, the level of Ca by 4.1 times and Cu by 4.2 times in the thigh muscles. The usage of the average level of probiotic increases the level of Fe by 46.5% in the pectoral muscles and by 70.5% in the thigh muscles, the Zn level increases by 5.4% in the thigh muscles. The maximum dose of probiotic increases the P level by 4.7% both in the thigh and pectoral muscles.
- 4. It was proved that feeding of maximum dose (0.25% for the age of 1-10 days, 0.1% for the age of 11-28 days, 0.05% for the age of 29-42 days, daily to feed

the masses) of probiotic supplement Entero-active to the broiler chickens stimulates the synthesis of such essential amino acids in the pectoral muscles as lysine by 1.66% and threonine by 0.07% than in control group. The consumption of average dose of supplement (0.125% for the age of 1-10 days, 0.05% for the age of 11-28 days, 0.025% for the age of 29-42 days, daily to feed the masses) increases the level of valine by 0.16%, methionine by 0.33%, leucine by 0.1% and phenylalanine by 0.17% than in control group. The usage of minimal dose (0.062% for the age of 1-10 days, 0.025% for the age of 11-28 days, 0.0125% for the age of 29-42 days, daily to feed the masses) increases the histidine by 0.03% and arginine by 0.38% than in control group. In addition, the maximum dose of probiotic increase the level of lysine and histidine by 0.05% and 0.08% action in the thigh muscles of broilers, compared with the control.

#### References:

- 1. Alavi, S.A.N., A. Zakeri, B. Kamrani and Y. Pourakbari, (2012). Effect of prebiotics, probiotics, acidfire, growth promoter antibiotics and symbiotic on humural immunity of broiler chickens. Global Vet., 8: 612-617.
- 2. Al-Ghazzewi, F.H. and R.F. Tester, (2012). Efficacy of cellulase and mannanase hydrolysates of konjac glucomannan to promote the growth of lactic acid bacteria. J. Sci. Food Agric., 92: 2394-2396.
- 3. Asian-Australas J Anim Sci (2012). Growth Performance and Meat Quality of Broiler Chickens Supplemented with Bacillus licheniformis in Drinking Water. Asian-Australasian Journal of Animal Sciences (AJAS); 25(5): 682-689.
- 4. Brzóska, F., Śliwiński, B., Stecka, K. (2012). Effect of Lactococcus lactis vs. Lactobacillus Spp. bacteria on chicken body weight, mortality, feed conversion and carcass quality. Ann. Anim. Sci., 12: 549-559.
- 5. Chudak R. A., Smetanska I. M., Vozniuk O. I. (2014). Egg and slaughter performance indicators quail hens feeding on white echinacea extract. Collection of articles of VNAU. Vinnytsia, Vol. 2 (86). P. 65-96. (in Ukrainian).
- 6. Chudak R.A., Poberezhets Y.M., Vozniuk O.I., Dobronetska V.O. 2019. Echinacea pallida extract effect on quils meat quality Ukrainian journal of ecology, Vol 9, No 2. C. 151-155. https://www.ujecology.com/articles/echinacea-pallida-extract-effect-on-quils-meat-quality.pdf (in Ukrainian).
- 7. Ezemam C. (2012). Probiotic Effects of Saccharomyces cerevisiae on Laying Chicken Fed Palm Kernel Cake-Based Diets. PhD MThesis, Department of Animal Health and Production, Faculty of Veterinary Medicine, University of Nigeria, Nsukka. p84.
- 8. Fallah, R., A. Kiani and A. Azarfar, (2013). A review of the role of five kinds of alternatives to in-feed antibiotics in broiler production. J. Vet. Med. Anim. Health, 5: 317-321.

- 9. Gupta, A.R. and S. Das, (2013). The benefits of probiotics in poultry production: An overview. Int. J. Livestock Res., 3: 18-22.
- 10. Hryhoryev, D. (2011). Use the right probiotics. Our Poultry Production. № 1. P. 41 42. (in Ukrainian).
- 11. Ibatullin I. I., Omelian A. M., Sychov M. Yu. (2017). Impact of different levels of arginine on zootechnical indices and slaughter characteristics of young quails. Ukrainian journal of ecology. No. 7 (1). P. 37-45. doi.org/10.15421/20174
- 12. Ibatullin I. I., Zhukorskyi O. M., Bashchenko. I., et.al. (2017). Methodology and organization of scientific research in animal husbandry. Kyiv: Ahrar. Nauka. 327 p. (in Ukrainian).
- 13. Kononenko, V. K., Patrov, V. S. (2000). Workshop on the basics of research in animal husbandry.—K.-P.38-40 (in Ukrainian).
- 14. Kozyr, V. S., Svezhentsov, A. I. (2002). Practical methods of research in animal husbandry / V. S. Kozyr, DA: Art Press,. 354 p. (in Ukrainian).
- 15. Mookiah, S., C.C. Sieo, K. Ramasamy, N. Abdullah and Y.W. Ho, (2014). Effects of dietary prebiotics, probiotic and synbiotics on performance, caecal bacterial populations and caecal fermentation concentrations of broiler chickens. J. Sci. Food Agric., 94: 341-348.
- 16. Park, J. H., Kim, I. H. (2014). Supplemental effect of probiotic Bacillus subtilis B2A on productivity, organ weight, intestinal Salmonella microflora, and breast meat quality of growing broiler chicks. Poult Sci 93 (8): 2054-2059.
- 17. Plokhinskiy, N.A. (1969). Rukovodstvo po biometrii dlya zootekhnikov. Moscow: Kolos (in Russian).
- 18. Podolian Yu. M. 2016. Influence of probiotic on productivity of broiler chickens. Biological journal of the Melitopol State Pedagogical University named after Bogdan Khmelnytsky. 6 (3). P. 141-148. DOI: http://dx.doi.org/10.15421/201680. (in Ukrainian).
- 19. Salim, H.M., H.K. Kang, N. Akter, D.W. Kim and J.H. Kim et al., (2013). Supplementation of Direct-fed microbials as an alternative to antibiotic on growth performance, immune response, cecal microbial population and ileal morphology of broiler chickens. Poult. Sci., 92: 2084-2090.
- 20. Świątkiewiczm, S. (2012). Prebiotic fructans and organic acids as feed additives improving mineral availability / S. Świątkiewicz, Arczewska- W łosek A. World's Poult. Sci. J., 68: 269-279.
- 21. Xiaolu Liu, Hai Yan, Le Lv, Qianqian Xu, Chunhua Yin, Keyi Zhang, Pei Wang, and Jiye Hu (2012). Growth Performance and Meat Quality of Broiler Chickens Supplemented with Bacillus licheniformis in Drinking Water. Asian-Australas J Anim Sci. May; 25(5): 682–689.