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## The effect of administering Garlivit formulation to broiler chickens on selected production and qualitative traits

### S u m m a r y

Experiment was carried out on 600 Cobb-500 broiler chickens. One-day chicks were divided into 2 groups (control and experimental), with 2 repetitions each. The experimental group chickens were given garlic supplement in the form of Garlivit formulation in drinking water, two times a week for 8 hours. At the age of 49 days, the birds were slaughtered and their carcass weights were established thereafter, as well as carcass breast muscle share. In the breast muscles, analytical determination included: pH<sub>24</sub>, cooling losses, thermal drip, free water content, colour traits (L\*, a\*, b\*) and basic chemical composition of meat. The sensory analysis of cooked meat and bouillon was also carried out. The examination were performed in order to find out whether a garlic supplement in the form of Garlivit formulation for broiler chicken feed influenced results of the chicken production, slaughter value as well as physico-chemical properties of their meat. Since this formulation is characterised by a very intensive smell, it was also examined whether this supplement affect the sensory attributes of meat and broth. No effect was found of garlic formulation on the production and slaughter traits of chicken broilers, nor on the sensory attributes of cooked meat and bouillon. The supplement of garlic was found to decrease the volume of cooling losses and increase red colour fraction (a\*) participating in meat colour.