

## **Compound feed for chickens (28-42 days)** whose structure contains compounds with antioxidant potential

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## **DESCRIPTION OF THE INVENTION**

**Enriching** the nutritional quality of chicken meat is an intensely debated field of research, especially in the current conditions where some foods are seen as food-medicine. More and more, there is a trend to replace food supplements purchased from pharmacies with natural sources that are a regular part of the human diet in order to provide him with the daily requirement of nutrients. Fatty acids mainly long-chain polyunsaturated fatty acids (LC-PUFA), carotenoids, polyphenols, minerals and vitamins are the most studied nutrients suitable for meat enrichment. But the enrichment of meat with nutrients such as fatty acids can also bring some disadvantages, such as the acceleration of lipid oxidation, which negatively affects their quality and shelf life. Considering the above, a new feed compound is necessary to be able to obtain chicken meat with improved nutritional properties.

The invention refers to a inovative compound feed (28-42 days) for broilers containing the addition of 2% sea buckthorn leaves and 0.00002% Chromium. The compound feed provides consumer health benefits by

increasing the concentrations of long-chain polyunsaturated fatty acids (DHA), lutein and zeaxanthin in chicken meat under conditions of increased oxidative stability.

## •Compound feed for chickens

+ 2% sea **buckthorn** leaves and 0.00002% Chromium

**Increased lutein** and zexanthin in meat

 Increased concentrations of long-chain polyunsaturated fatty acids (DHA) in meat

 Increased oxidative stability





