EFFECT OF UREA TREATMENT ON CHEMICAL COMPOSITION AND IN VITRO DIGESTIBILITY FOR DRIED CRUDE OLIVE CAKE.

Shaker A. Hassan*, Zayed S. Abdel-Rahman**, Faisal T. Awawdeh***
* Dept. of Animal Res., College of Agric. Agric. Univ. of Baghdad, Iraq.
** Ministry of Education, Amman, Jordan.
*** National Center for Agric. Res. and Extention, Baqa, Jordan.

ABSTRACT

This study was conducted to determine the effect of Urea treatment on the chemical composition, in vitro digestibility of olive cake product. Olive cake was treated with 7.17% urea (equivalent to 3.3% Ammonia) using three moisture levels (0, 10, and 20%). The treated were incubated for 0, 15 and 30 days at three incubation temperature (0, 20, 40°C). Urea had a highly significant (p<0.01) effect on the chemical composition of olive cakes. Urea treated olive cakes had a significant increase; in vitro organic matter digestibility (IVOMD) increased from 40.53 to 45.12% and total nitrogen as ammonia-nitrogen (9.12 and 6.75 g/kg DM) compared to the untreated (1.8 and 0.13 g/kg DM), respectively. The levels of lignin were significantly lower in the treated olive cakes (213.78 g/kg DM) compared to control (244.85 g/kg DM). The urea treatment enhanced improved both the (IVDMD) and organic matter digestibility (IVOMD). In conclusion, The overall nutritive value of olive cakes was significantly enhanced in response to urea. The best treatment was associated with 20% moisture and 30 days incubation time and 40°C incubation temperature.