EFFECT OF SUPPLEMENTAL DIFFERENT LEVELS OF RED PEPPER AND OMEGA-3 FATTY ACID TO BROILER DIETS ON SOME CHARACTERISTICS UNDER HEAT STRESS

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ABSTRACT

A total of 120 broiler chicks, three weeks old Ross, was carried out to study the Hematology and serum biochemistry of broiler fed varying dietary levels of red pepper and omega-3 fatty acids. The birds were divided into five groups and treated as follows: T1, Control group T2 and T3, fed 4 and 8 g red pepper/kg of diet, T4 and T5, fed 0.3 and 0.5 g omega-3/kg of diet respectively. Experiments were carried out for 21 days, results showed that chicks fed with red pepper T3 and omega-3 T5 had significantly (P<0.05) PCV%, hemoglobin and total red blood cell count. Moreover, the chicks fed with ration containing red pepper or omega-3 had reduced white blood cell and heterophil to lymphocyte ratio (H/L). The total protein and albumin increased significantly (P<0.05) for the T3 and T4. However, glucose, cholesterol, uric acid and triglyceride had significantly lowered compared with control group.

Key words: Red pepper, Omega-3 fatty acids, Heat stress