

**XVIII EUROPEAN SYMPOSIUM ON THE QUALITY OF EGGS AND EGG PRODUCTS
AND XXIV EUROPEAN SYMPOSIUM ON THE QUALITY OF POULTRY MEAT**

**23-26 JUNE, 2019
CEŞME, TURKEY**

23 JUNE, 2019		
09:00-19:00		Registration
18:00-19:00		Opening Ceremony Chair: Bingür Sönmez
19:00-20:30		Welcome Party
24 JUNE, 2019		
09:00-10:00		PLENARY SESSION Chairs: Estella Pruckner, İbrahim Afyon
	09:00-09:30	Invited Speaker Poultry products quality for meeting future food demands Roel Mulder
	09:30-10:00	Invited speaker Egg consumption and human health Bingür Sönmez
10:00-10:30		Coffee Break&Poster View
XVIII EUROPEAN SYMPOSIUM ON THE QUALITY OF EGGS AND EGG PRODUCTS		
10.30-12:00	Abstract no	Egg Session-I: Breeding and Management Chairs: Cristina Alamprese, Ömer Diker
	10:30-11:00	Invited Speaker Opportunities for genetic improvement in egg quality Ian C Dunn
	11:00-11:30	Invited Speaker Internal egg quality - future challenges Dietmar Flock, Michael Grashorn
Oral Presentations		
	11:30-11:50	0147 Interest of using imputation for genomic selection in layer chicken Florian Herry, David Picard Druet, Frédéric Héroult, Amandine Varenne, Thierry Burlot, Pascale Le Roy, Sophie Allais
5 Minutes Oral Presentations		
	11:50-11:55	0127 The effect of housing system and storage time on cuticle deposition and egg weight of Isa Brown's eggs Mohamed Ketta, Eva Tumová, Darina Chodová
	11:55-12:00	0164 Selection for blue eggshell in Country chicken breed Chihkang Lin, Yench'i Ku, Chihfeng Chen
12:00-14:00		Lunch Break

12:00-14:00		Meeting: WG4 of the European Federation of WPSA
14:00-15:30		Egg Session-II: Egg Quality Chairs: Joel Gautron, Julie Roberts
14:00-14:30		Invited Speaker Egg shell quality: Affecting factors and mineralization A.Rodriguez-Navarro, Spain
Oral Presentations		
14:30-14:45	0203	Guinea fowl eggshell structural organization and particular organic matrix protein patterns to decipher its exceptional mechanical properties Nathalie Le Roy, Lucie Combes Soia, Aurélien Brionne, Valérie Labas, Alejandro B Rodriguez Navarro, Yves Nys, Joël Gautron
14:45-15:00	0189	Identification of extracellular vesicles involved in the biomineralization of the hen eggshell Lilian Stapane, Nathalie Le Roy, Jacky Ezagal, Joël Gautron
15:00-15:15	0128	Feed efficiency and egg quality of mid laying ISA Brown hens <u>Doreen Onyinye Anene</u> , Yeasmin Akter, Cormac John O'shea
15:15-15:30	0156	Long-term supplementation 25-hydroxyvitamin D3 on bone growth and development, egg production and egg quality in pullets and laying hens Chongxiao Chen, Bradley Turner, Gilberto Litta, Todd Applegate, Woo Kyun Kim
15:30-16:00		Coffee Break&Poster View
16:00-17:30		Egg Session-III: Food Safety, Egg Products, and Technology Chairs: Yves Nys, Erol Şengör
16:00-16:30	0205	Invited Speaker Eggshell Contamination and Risk For Food Safety Juliet R. Roberts
Oral Presentations		
16:30-16:45	0183	Egg white powder as gelling and stabilising agent for double emulsions Cristina Alamprese, Maria Eletta Moriano
16:45-17:00	0225	Rheological Behaviours of Modified Liquid Egg Albumen with Lipase Enzyme Hatice Asik, Muhammed Yuceer, Cengiz Caner
17:00-17:15	0219	Assessment of furosine formation and changes in the quality of eggs treated with hot water during storage Büşra Erol, Ferruh Erdoğan, Figen Korel
5 Minutes Oral Presentations		
17:15-17:20	0170	Physiochemical and functional properties of protease, lipase and phospholipase A2 enzyme-modified liquid egg's white Muhammed Yuceer, Cengiz Caner
17:20-17:25	0271	Effect of ultrasound processing on the physico-functional characteristics of liquid egg yolk Muhammed Yuceer

17:25-17:30	0122	Effects of Bacillus subtilis PB6 supplementation on intestinal microflora, litter condition, and some blood parameters of broiler breeder hens under commercial farm condition Mojtaba Zaghari, Hosna Hajati, Elham Darsi
17:45-19:00		Meeting: EC of the European Federation of WPSA Branches

XXIV EUROPEAN SYMPOSIUM ON THE QUALITY OF POULTRY MEAT		
10.30-12.00		Meat Session-I: Genetics and genomics Chairs: Massimiliano Petracci, Kazım Şahin
10:30-11:00		Invited speaker Molecular methods to predict meat quality Berri Cécile, Beauclercq Stéphane, Pampouille Eva, Hennequet-Antier Christelle, Praud Christophe & Le Bihan-Duval Elisabeth
Oral Presentations		
11:00-11:15	0188	[R1] Characterization of single-nucleotide GDF8, WWP1 and PPARGC1A polymorphisms genes affecting skeletal muscle growth and energy metabolism in broiler chickens Cinzia Marchitelli, Michela Contò, David MeoZilio, Sebastiana Failla, Monica Guarino Amato
11:15-11:30	0145	The relationship between metatarsus (shank) and some body characteristics in broiler pure line and cross genotypes Kadir Erensoy, Musa Sarıca, Moise Noubandiguim, Umut Sami Yamak, Ali Tekgüler, Yeşim Benal Öztekin, Tuğba Karaköse
11:30-11:45	0221	Longitudinal RNA-seq Analysis of Tissue Development Reveals the Hub Genes that Influencing the Chicken Intramuscular Fat and Abdominal Fat Deposition Siyuan Xing, Ranran Liu, Richard P. M. A. Crooijmans, Lu Liu, Ole Madsen, Zhou Wu, Huanxian Cui, Qinghe Li, Maiqing Zheng, Guiping Zhao, Martien A. M. Groenen, Jie Wen
11:45-12:00	0229	Fatty acid profile in liver of different poultry genetic strains Alice Cartoni Mancinelli, Alessandra Di Veroli, Gabriele Cruciani, Elisa Cotozzolo, Alessandro Dal Bosco, Cesare Castellini, Simona Mattioli
12:00-14:00		Lunch Break
12:00-14:00		Meeting: WG4 of the European Federation of WPSA
14.00-15.45		Meat Session-II: Management&Alternative Production Systems Chairs: Michael Grashorn, Servet Yalcin
14:00-14:30		Invited Speaker Strategies to reduce incidence of myopathic defects Sacit Bilgili
Oral Presentations		

14:30-14:45	0130	Effect of post-hatch holding time and feed access time on live performance and carcass characteristics Serdar Özlü, Ahmet Uçar, Roger Banwell, Okan Elibol
14:45-15:00	0171	The Effects of Monochromatic Lighting with Different Wavelengths on Carcass Characteristics and Meat Quality of Broiler Chickens Kübra Melis Sabuncuoğlu, Doğan Nariç, Eser Kemal Gürcan
15:00-15:15	0228	Pasture intake and meat antioxidants content of six chicken genotypes organically reared Simona Mattioli, Alice CartoniMancinelli, Alessandro Dal Bosco, Monica Guarino Amato, Claudia Ciarelli, Elisa Cotozzolo, Cesare Castellini
15:15-15:30	0264	Effect of yellow lupine seeds (<i>Lupinus luteus</i> L.) and silkworm (<i>Bombyx mori</i>) pupae meal as alternative protein source in broiler chicken diets on growth performance, carcass parameters and meat quality Sylwia Anna Orczewska Dudek, Mariusz Pietras
15:30-15:45	0246	Impact of postmortem holding temperature on feather retention force and broiler carcass microbiology Dianna V Bourassa, Caitlin E Harris, Lydia Nicole Bartenfeld, Stephanie Richter, Wayne Daley, Kim M Wilson, Richard Jeff Buhr
15:45-16:00		Coffee Break&Poster View
16.00-17:45		Meat Session-III: Food Safety, Meat Products, and Technology Chairs: Helga Medic, Farzin Wafadar
16:00-16:30		Invited Speaker Risk assessment contaminants in poultry meat M. Hafez
Oral presentations		
16:30-16:45	0135	Potential of <i>Pseudomonas putida</i> as biocontrol agent against <i>Salmonella</i> Java in the drinking water system of broiler houses Sharon Maes, Koen De Reu, Marc Heyndrickx, Hans Steenackers
16:45-17:00	0133	Repeated disinfectant use in broiler houses does not affect disinfectant and antibiotic susceptibility in <i>Escherichia coli</i> field isolates Helder Maertens, Els Van Coillie, Sam Millet, Stephanie Van Weyenberg, Evelyne Meyer, Johan Zoons, Jeroen Dewulf, Koen De Reu
17:00-17:15	0138	Development of a functional chicken meat-based snack by 3D food printing: effects of starch addition and cooking methods Elvan Gökçen Bulut, Kjeld Van Bommel, Kezban Candoğan
17:15-17:30	0236	Consumer preferences for chicken breast produced using micro-alga or insect meal Brianna A. Altmann, Antje Risius, <u>Daniel Mörlein</u> , Sven Anders
17:30-17:45	0120	Comparison of the effect of <i>Bacillus Subtilis</i> and <i>Bacillus Licheniformis</i> on digestive organs, intestinal microflora, and cytokine genes expression in broiler chickens Parisa Sarani, Mojtaba Zaghari, <u>HosnaHajati</u>

17:45-19:00

**Meeting: EC of the European Federation of WPSA
Branches**

25 JUNE, 2019		
09:00-10:00		PLENARY SESSION Chairs: Roel Mulder, Ülkü Karakuş
09:00-09:30	0111	Invited Speaker Will vegetarianism, veganism and in vitro meat replace poultry meat? Michael Grashorn
09:30-10:00	0180	Invited Speaker Novel egg components and human health Sophie Réhault Godbert
10:00-10:30		Coffee Break&Poster View
XVIII EUROPEAN SYMPOSIUM ON THE QUALITY OF EGGS AND EGG PRODUCTS		
10:30-12:00		Egg Session-IV: Rearing and Nutrition: Effect on Egg Quality Chairs: A.Rodriguez-Navarro, Serdar Kamanlı
Oral presentations		
10:30:11:00	0159	Invited Speaker Keel bone damage in laying hens Michael Toscano
11:00-11:20	0265	Effects of genotype and age on eggshell cuticle coverage in modern hen strains Federico Sirri, Paolo Ferrari, Marco Zampiga, Adele Meluzzi, Annachiara Berardinelli
11:20-11:40	0908	Implications on bioequivalence of HMTBa and dl-methionine Nizamettin Şenköylü
5 Minutes Oral Presentations		
11:40-11:45	0273	Effect of Camelina sativa oil or camelina meal in diets for laying hens on chemical composition, cholesterol content and fatty acid profile of egg yolk lipids Sylwia Anna Orczewska Dudek, Mariusz Pietras
11:45-11:50	0144	Effects on egg quality of using grape seed oil in laying hen diets enriched in polyunsaturated fatty acids Raluca Paula Turcu, Margareta Olteanu, Tatiana DumitraPanaite, Mariana Ropota
11:50-11:55	0169	Chestnut tannins in laying hen feed and their effect on metabolism during the laying peak Kobe Buyse, Beatrice Wegge, Evelyne Delezie, Geert GP Janssens, Marta Lourenço
11:55-12:00	0206	Effect of dietary supplementation of hydroxy-selenomethionine on egg albumen quality María Palomar, Antonio Hernández, María Dolores Soler, Michele Demarco, Bea Abad, Carlos Garcés
12:00-14:00		Lunch Break
12:00-14:00		Meeting: WG5 of the European Federation of WPSA Branches
12:00-14:00		Meeting: Young scientist program

14:00-15.35		Egg Session-V: Nutrition and Feed Additives Chairs: Ana Barroeta Lajusticia, Ş. D. Tuncer
14:00-14:30		Invited speaker Hen nutrition and egg quality Yves Nys
Oral Presentations		
14:30-14:45	0211	Influence of feeding faba beans with high and low vicin- content on the egg quality of two local and one commercial chicken breed Tanja Nolte, Simon Jansen, Steffen Weigend, Daniel Moerlein, Ingrid Halle, Wolfgang Link, Henner Simianer, Ahmad Reza Sharifi
14:45-15:00	0191	Effect of a novel phytase on P content in egg components and on egg production of laying hens Roger Davin, Laura Star, Cees Kwakernaak, Dieter Feuerstein
15:00-15:15	0143	The effect of feed structure on egg quality traits of laying hens reared in conventional and enriched colony cages Mehmet Bozkurt, Bahattin Koçer, Gökhan Ege, Ahmet Engin Tüzün, Meltem Öztürk Aydın
15:15-15:30	0100	Egg quality traits of Isa brown hens fed fonio (<i>Digitariaiburua</i>)-based diets <u>Oluwatosin Oluwamoroti Ohotuowo Kennedy</u> , Comfort Ini Ukim, Aloysius Ausaji Ayuk, Leonard N Agwunobi, IsoEkongIso
15:30-16:00		Coffee Break&Poster View
16:00-16:35		Egg Session-VI: Changes in Consumer Perceptions Chairs: Ian Dunn, Michael Toscano
Oral Presentations		
16:00-16:15	0214	The effects of different plant extracts supplemented to layer diets enriched with omega-3 fatty acids on egg efficiency, quality, lipid peroxidation and antioxidant Capacity: antioxidant status and egg sensory characteristics Burcu Aktaş, Hatice Basmacıoğlu Malayoğlu
5 Minutes Presentations		
16:15-16:20	0146	Effect of different storage conditions on the change of egg quality traits of organic eggs Musa Sarıca, Umut Sami Yamak, Kadir Erensoy
16:20-16:25	0108	Effect of dietary blackberry and nut tree leaves on egg quality Tatiana Dumitra Panaite, Rodica Diana Criste, Arabela Elena Untea, Alexandra Lupu, Mihaela Saracila, Raluca Paula Turcu, Teodor Gavris, Ionelia Taranu
16:25-16:30	0204	The effect of rosemary and fennel volatile oil on performance and egg quality parameters in layer quail diets Derya Yesilbag, Ismail Cetin
16:30-16:35	0231	Orange peel oil supplementation in laying quail diet: Effects on performance and oxidative stability of eggs yolk Metin Çabuk, Serdar Eratak, Mehmet Bozkurt, Buket Gelir

XXIV EUROPEAN SYMPOSIUM ON THE QUALITY OF POULTRY MEAT		
10:30-12:00		Meat Session-IV: Meat Quality Chairs: Sacit Bilgili, Avigdor Cahaner
10:30-11:00	0119	Invited Speaker Impact of increasing incidence of meat quality aberrations on poultry processing Francesca Soglia, Giulia Baldi, Massimiliano Petracchi
Oral Presentations		
11:00-11:15	0263	Studying the factors involve in the induction of breast muscle myopathies in commercial broiler flocks Shelly Druyan, Rhoda Olowe, Amit Haron, Dmitry Shinder, Tal Horowitz, Avigdor Cahaner
11:15-11:30	0126	Early postmortem metabolism of broiler Pectoralis major muscle as affected by Wooden Breast myopathy Giulia Baldi, Massimiliano Petracchi, David E. Gerrard
11:30-11:45	0178	Texture analysis of Wooden Breast meat treated with exogenous proteases Giulia Tasoniero, Song Khaing, Hong Zhuang, Brian Bowker
11:45-12:00	0222	Effect of chickens breed, lysine depletion and feed form on breast meat quality Solène Toussaint, Stéphanie Klein, Nicolas Brévault
12:00-14:00		Lunch Break
12:00-14:00		Meeting: WG5 of the European Federation of WPSA Branches
14:00-15:45		Meat Session-V: Nutrition and Feed Additives Chair: Cecile Berri, Rob Gous
14:00-14:30	0155	Invited Speaker Dietary fat by-products and broiler meat quality Ana Cristina Barroeta, Roser Sala, Alba Tres, Francesc Guardiola
Oral Presentations		
14:30-14:45	0235	Alternative protein feeds for a sustainable future: Resulting broiler meat quality Brianna A. Altmann, Daniel Mörlein
14:45-15:00	0248	Feeding crude corn oil as by-product of ethanol industry to broiler chicken Márta Erdélyi, Róbert Kecskés, Zsolt Ancsin, Csaba Feryne, Andrea Bócsai, Krisztián Balogh, Miklós Mézes
15:00-15:15	0218	Potential of probiotic (<i>Bacillus subtilis</i>) and carbohydrase enzymes in improving nutritional value of pea meal in broiler diets Pawel Konieczka, Jan Jankowski, Krzysztof Kozłowski, Katarzyna Zabek, Marcin Barszcz, Stefania Smulikowska

15:15-15:30	0184	Positive Effect of 25-OH-D3 on broiler meat quality defects Verane Gigaud, Jean Marc Thoby
15:30-15:45	0251	Effect of zinc source and level on broiler carcass defects at market age Cibele Torres, Francisco Fernandez, Tim Horne, Marco Rebollo
15:45-16:00		Coffee Break&Poster view
16:00-17:20		Meat Session-VI: Meat Products and Food safety Chair: M. Hafez, Achille Schiavone
5 Minutes Oral Presentation		
16:00-16:05	0139	Using a probiotic to ensure food safety Wouter Van der Veken, Shahram Golzar Adabi, Veerle Hautekiet
Oral Presentations		
16:05-16:20	0168	Meat proximate composition and fatty acids profile of Muscovy duck fed with partially defatted Black Soldier Fly meal Marta Gariglio, Sihem Dabbou, Francesco Gai, Sara Bellezza Oddon, Angela Trocino, Antón Pascual Guzmán, Laura Gasco, Achille Schiavone
16:20-16:35	0177	Evaluation of Rosemary Extract and Ascorbic Acid in Different Phases of Emulsion Gels on the Quality Characteristics of Model System Chicken Meat Emulsions Hülya Serpil Kavuşan, Elnaz Sharefi Abadi, Hilal Can, Burcu Sarı, Meltem Serdaroglu
16:35-16:50	0227	Effects of using egg shell powder as phosphate replacer on quality properties of chicken patties Elnaz Sharefi Abadi, Damla Tabak, Meltem Serdaroglu
16.50-17:05	0190	Anti-inflammatory capacity of phytogetic compounds to improve the resilience of broilers against intestinal infections Jan Dirk Van Der Klis, Francisco Dias, Manu De Laet, Andreas Mueller
17:05-17:20	0255	A novel way to suppress growth of <i>Campylobacter</i> in chickens prior to processing <u>Tamsyn M Crowley</u> , Ben Wade, Sarah Shigdar, Anthony Keyburn

XVIII EUROPEAN SYMPOSIUM ON THE QUALITY OF EGGS AND EGG PRODUCTS POSTER PRESENTATIONS	
0151	Quality of functional foodstuffs based on the egg melange Izabella Lvovna Stefanova, Vladimir Kimovich Mazo, Ludmila Vasilevna Shakhnazarova, Anastasiya Yurevna Klimenkova, Alexsey Shamilovich Kavtarashvili
0224	Innovative Eggs and Egg Products Muhammed Yuceer, Cengiz Caner
0266	Effect of Bacillus subtilis DSM29784 on cecal digesta microbiome and links to the concentration of short chain fatty acids and apparent retention of dietary components in Shaver White pullets during grower, developer and laying phases Damien P Preveraud, Pascal Thiery, Miguel Colilla, Baris Yavuz, Neijat Mohamed, Elijah Kiarie Junko Noguchi
0904	Effect of citric acid addition on physical properties of liquid whole eggs Nives Marušić Radović, Anet Režek Jambrak, Sven Karlović, Helga Medić

0905	The effects of licorice root powder (<i>Glycyrrhiza glabra</i>) on microbiological load of hatching eggs and feces of laying japanese quail Ayşen Bulancak
0125	Epidemiological evaluation of reproductive traits and economic of feed and hatchability losses in broiler breeders Nasir Mukhtar, Javid Iqbal, Sohail Hassan Khan, Tanveer Ahmad, Riaz Hussain Pasha
0132	Effects of rearing systems and age on egg yolk composition of Bovans White layer hybrids Yasin Baykalır, Ulku Gulcihan Simsek, Okkes Yılmaz
0257	Implementation of “farm to end-point-consumer in 48 hours” by introducing artificial intelligence (AI)-based Layer-Egg-Optimization system Shau Ping Lin, Lee Tian Chang, Yun Heh Jessica Chen Burger, Yang Han Lee, Chih Yi Layra Yang, Chih Yun Yoyo Yu, Georgios Kalokyris, Kin Hing Frederick Phoa, Chih Li Julie Sun, Cheng Chih Hsu, Jia Kun Chen, Wen Chin Yan
0153	The egg based foodstuff for the prevention of the disorders of carbohydrate and lipid metabolism Izabella Lvovna Stefanova, Elena Vladimirovna Kropacheva, Anastasiya Yurevna Klimentkova, Vladimir Kimovich Mazo
0903	Microbial hazards and risks in industrial Eggs and Meat in Georgia Kakha Nadiradze
0121	Effects of <i>Bacillus subtilis</i> PB6 supplementation on productive performance, egg quality, and hatchability in broiler breeder hens under commercial farm condition Mojtaba Zaghari, Elham Darsi, Hosna Hajati

XXIV EUROPEAN SYMPOSIUM ON THE QUALITY OF POULTRY MEAT POSTER PRESENTATIONS	
0175	The comparison of production and meat quality of turkey crossbreds from Old Hungarian and commercial breeds Rubina Tünde Szabó, Árpád Drobnyák, Mónika Heincinger, Ágnes Zimborán, László Bódi, Károly Kustos, Ádám Csányi, Mária Kovács Weber
0269	Broiler genetic strain affects breast meat quality, histology, white striping incidence and gene expression Servet Yalcin, Mustafa Akşit, Guldehen Bilgen, Bulent Helva, Sezen Ozkan, Gamze Turgay Izzetoglu
0150	Effect of lighting program on carcass features and meat quality in broilers Yasin Baykalır, Ülkü Gülcihan Şimşek, Gülşah Güngören, Alpe rGüngören, ÖnderOtlu
0244	Causes of carcass condemnations of broiler chickens at industrial slaughterhouse of Ardabil, <u>Aidin Azizour</u>
0243	The meat production of Yellow Hungarian Chicken breed in different keeping systems Árpád Drobnyák, MónikaHeincinger, KárolyKustos, LászlóBódi, Rubina TündeSzabó, Szonja CsengeS krobár, István Szalay, Ágnes Zimborán, Mária Weber
0262	Specific activity of intestinal enzymes in response to immediate and delayed access to feed and water in broiler chickens Reza Mirbak, <u>Shirin Honarbakhsh</u> , Seyed Davood Sharifi, Saeed Aminzadeh
0167	Technological quality of chicken nuggets formulated with pumpkin powder as wheat flour replacers Burcu Öztürk Kerimoğlu, Hülya Serpil Kavuşan, Melih Sarıcalı, Dilara Kişi, Meltem Serdaroğlu
0136	Study of the prevalence of Salmonella in poultry slaughterhouses and cutting plants Hang Zeng, Koen De Reu, Sarah Gabriel, Lieven De Zutter, Geertrui Rasschaert

0900	Effects of dietary organic and inorganic selenium on the quality aspects, nutritional and shelf life of goose meat Kazem Alirezalu, Zabihollah Nemati, Mohammadreza Hajipour and Maghsoud Besharati
0901	Quality and shelf-life stability of meat and liver from goose fed diets supplemented with vitamin E Kazem Alirezalu, Zabihollah Nemati, Mohammadreza Hajipour and Maghsoud Besharati
0123	The relationship between air deformation test and meat quality traits of woody breast fillets Xiao Sun, Casey M. Owens
0129	Gaping of pectoralis minor muscles: an emerging quality issue for broiler processors? Francesca Soglia, Andressa Kühnen Silva, Giulia Baldi, Massimiliano Petracci
0176	Examining the objective quality parameters of pigeon meat Mária Kovács Weber, David Kovács, RubinaTündeSzabó
0197	Electrical stunning of poultry: influence of animal sex and weight Marie Bourin, Elisabeth Baeza, Thierry Bordeaux, Cécile Berri, Christophe Souchet, Céleste Le Bourhis, Laure Bignon
0237	Evaluation of lipid and protein metabolism of glycolytic muscles to identify animals able to perform their locomotor behavior Michela Contò, Cinzia Marchitelli, David Meozilio, Francesco Cenci, Gianluca Renzi, SebastianaFailla, Monica Guarino Amato
0098	Optimization of the gut health in broilers received yeast (<i>Saccharomyces cerevisiae</i>) combined with threonine in diets Armando JesúsNilson, María Fernanda Peralta, Raúl Daniel Miazzo
0099	Antioxidant Effect of E Vitamin in Broiler Breast Meat at Different Times Post Slaughter Armando JesúsNilson, María Fernanda Peralta, Fernando Mañas, Raúl Daniel Miazzo
0137	Reducing <i>Campylobacter</i> contamination via a probiotic feed supplement Wouter Van der Veken, Shahram Golzar Adabi, Veerle gHautekiet
0165	Effect of pumpkin seed meal on physicochemical and sensory traits of broiler meat Ivica Kos, Dalibor Bedekovic, VjeraZoric, Ivan Vnucec, Zlatko Janjecic
0212	Growth response in protease induced canola meal based diets with low amino acids levels in meat type broiler under hot environment Nasir Mukhtar, Laeeq Ahmad, Sohail Hassan Khan, Naeem Mehmood Ashraf
0234	The effects of plant mix extract (honokiol-magnololsanguinarine) supplementation on performance and biochemical parameters in quails diets Deniz Belenli, Ismail Çetin
0238	The effects of age and different dietary protein inclusion levels on selected carcass traits in capons Daria Murawska, Tomasz Mieszczynski, Jan Jankowski, Michal Gesek
0245	Dose response of a phytase on (phytate) phosphor, protein and ash digestibility and on bone ash in broilers Saskia Leleu, Evelyne Delezie, Marta Lourenço, Lode Nollet Magnus Jeremiasson
0261	Effects of new generation plant extract mixture on quail performance and caecal microflora Ece Cetin, Ismail Cetin, Derya Yesilbag, Seran Temelli
0256	Effect of post-hatch feeding with hydrated diet supplemented with multi-nutrients on performance of broiler chicken Yashar Rouhzende, Shirin Honarbakhsh, Mojtaba Zaghari, Saeed Aminzadeh, Shokoufe Ghazanfari
0268	Effect of fasting and early nutrition on morphology and microflora of intestine in broiler chickens Reza Mirbak, Shirin Honarbakhsh, Seyed Davood Sharifi, Saeed Aminzadeh
0195	Identification and denombrement of some species of migratory birds vectors of avian influenza viruses Nadir Alloui, Abdelhaq Barberis, Amine Boudaoud, Naoual Hamoudi
208	Oxidative and microbiological quality of phosphate-free restructured chicken steaks during frozen storage

	Burcu Öztürk Kerimoğlu, Meltem Serdaroğlu, Aslı Zungur Bastıoğlu, Sibel Kaya Bayram
258	Effects of using broccoli powder and sodium carbonate as phosphate replacers on the quality characteristics of model system chicken emulsions Burcu Sarı, Hilal Can, Meltem Serdaroğlu
0906	Polyphenols improved the meat lipid and sensory attributes affected by incorporation of fish meal as alternate protein source in broiler chicken diet M. Gopi, N. Dutta, V. Madhupriya, J.R. Jaydip, and J. Mohan
0166	Comparative analysis of the microbiome associated to poultry carcasses from conventional and antibiotic free farms Gerardo Manfreda, Alex Lucchi, Chiara Oliveri, Achille Franchini, Alessandra De Cesare
148	Scrutinizing mixer efficiency and poultry feed homogeneity Omid Nouri, Mojtaba Zaghari, Hossein Mehrvarz
157	Evaluation of the effects of activated zinc oxide on the specification of broiler chicken bone Hossein Mehrvarz, Mojtaba Zaghari