

Growth Performance and Carcass Characteristics of Rabbits Fed Differently Processed Soybean

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Abstract

Different processed soybean seeds were used to evaluate performance of weaner rabbits, thirty two rabbits of mixed breeds and sexes were randomly allotted to four treatments and there are eight rabbits per treatment replicated four times in a completely randomized design. Result showed that the different processing methods affect daily feed intake (88.63-95.75g), daily weight gain (30.72-43.65g), live weight (1420-1780g), skinned weight (1400-1750g), eviscerated weight (800-927g), dressed weight (52.65-65.78%) and liver (1.20-2.97). The different processing methods were satisfactory in enhancing the performance characteristics; however cooked soybean is more effective.

Keywords: Rabbits, Performance characteristics, Carcass characteristics, processed soybean

Introduction

The gross inadequacy of animal protein in the diets of most Nigerians is clearly recognized by animal nutritionists (Lowrie, 1985). The bulk of proteins consumed in most developing countries like Nigeria are of plant origin and these sources lack certain essential amino acids, proteins of animal origins are more balanced and complete in amino acids (Aduku, 2004). The high cost of animal protein has put it out of the reach of the average Nigerian. This could be attributed to low level of animal protein production. There is therefore, an urgent need to increase livestock production in the country especially those that are highly prolific with rapid turnover rate at very low cost. The production of animals like rabbits, with very short gestation periods and production cycles, can be a solution to the problem of protein shortage in Nigeria. Rabbits can be produced on forages alone, although production can improve by adding other feed supplements. The need to explore other less common, but potential, sources of animal protein such as rabbits has been supported (Bamgbose *et al.*, 2004; Maidala and Istifanus, 2012). Nutritionally, rabbit has a higher protein (20-21%), low fat content (10-11%), when compared with meat from other species. Rabbit meat has the cholesterol value of 169mg/100g (dry matter basis) when compared with beef (200mg), chicken (220mg), and low sodium content (Janieri, 2003).

Soybean (*Glycine max* (L.) Merrill) is a principal vegetable protein source in animal feed industry in Nigeria. The use of soybeans without oil extraction that is full fat soybean has great nutritional properties. It is high in protein with unique biological value, its fat content contribute to the energy required for protein synthesis. Full fat soybean contain between 38-40%CP, 18%

fat and 5% crude fibre (Smith, 2001). Soybean can be used as a source of sole source of protein in poultry and swine diets. The quality of protein of soybean can be comparable to that of animal protein sources such as meat and milk (Fabiya and Hamidu, 2011). Metabolisable energy of 2800 – 3200k/cal/kg was reported in soybean. The use of full fat soybean would eliminate the cost of oil extraction in monogastric diets (Lesson *et al.*, 1987). Soybean is limiting in sulphur containing amino acids such as methionine and cysteine but contain sufficient lysine to overcome the lysine deficiency of cereal (Potter and Hotchkiss, 1995). Full fat soybean contain anti nutritional factors that reduce the digestibility, bioavailability of nutrients and utilization of amino acids in monogastric and immature ruminants (Anderson Heffernan *et al.*, 1992; Maidala *et al.*, 2013a). Increasing the nutritional quality of soybean and other legumes can be accomplished by several processing methods such as toasting, cooking, extruding, salt treatment, fermentation, germination pressure cooking, cooking, soaking, urea treatment (Akande and Fabiya, 2010). The methods of processing the seeds to eliminate antinutritional factors have been a major challenge to most farmers (Okagbare and Akpodiete, 2006). It is against this background that the research work attempted to evaluate the different processing methods of soybean seeds on growth performance and carcass characteristics of rabbits.

Materials and Methods

Experimental site

Katagum local government is situated on the northern part of Bauchi state, Nigeria. It is located between latitudes 11° 42' and 11° 40' and longitude 10° 31' and 10° 11' east (Anonymous, 2009). It shares common boundary with Itas/Gadua local government in north west, Jama'are to the west, Dambam to the east, Misau to the south west, Giade to the south and Shira to the southwest (Azare, 2013). It has a landmass of 1,120 square kilometers (NPC, 2009). The climate of the study area is controlled by the inter tropical convergent zone (ITCZ) which is marked by the rainy and dry season. The major climate elements that influence the climate of the study area and affecting the farming system are temperature and precipitation (rainfall), the annual temperature ranged between 22-33° C from April to May (Bashir *et al.*, 2001). The mean annual rainfall ranged between 615.6-985mm with peak between July- Augusts. The study area is in the Sudan savanna, the vegetation is greatly determined by the nature of the soil. The soil in the study area is aerosol with sandy and loamy sand texture and a high percolation rate

Sources and processing of feed ingredients

Soybean and other feed ingredients were procured at Azare main market. The seeds were sorted and processed as follows: sprouted soybean were sprouted by soaking the seeds in water for twenty four hours and spreading the seeds on jute bags and covered by the same material and spread water at regular intervals until the seeds begins to sprout, the seeds were sundried for four days, ground and stored in bags. Cooking of soybean were achieved by bringing the water to boiling water to point in half drum and the seeds were poured and cook for thirty minutes (Fanimu, 1996). The seeds are dried for four days and stored in bags. Roasting of soybean seeds were done with sand in pots for thirty minutes until the seeds change colour to brown and ground and stored (Cheveisrakul and Tantawewepat, 1996). Salt treated soybean was achieved by soaking the seeds in 3% of brine solution (Ayanwale, 2006) the seeds were sun-dried for three to five days. Raw soybean was grounded and used as a control diet.

Experimental rabbits and their management

A total of thirty two rabbits were randomly allotted to the four dietary treatments, there were eight rabbits per treatment replicated four times (two rabbits per replication) in a completely randomized design (CRD). Each cage was equipped with feeder and drinker. Rabbits were dewormed with ivomectine and given Tridox long acting antibiotics before the commencement of the research work. The differently processed soybean was used to formulate the experimental diets and fed to the rabbits for twenty eight days and the parameters determined include daily feed intake and daily weight gain. The data generated were used to compute feed conversion ratio and feed efficiency ratio, economics of production and carcass characteristics. The data generated were subjected to analysis of variance technique (Steel and Torrie, 1980) and Duncan's multiple ranged tests (DMRT) were used to separate the means (Duncan's, 1955). The differently processed soybean was analyzed for proximate composition according to procedure of A.O.A.C. (1990).

Results and Discussion

The experimental diets are shown in Table 2, and it contains 16% crude protein which is adequate for growing rabbits in the tropics (Aduku, 2004). The proximate composition of the differently processed soybeans are shown in Table 1. There is slight increase in crude protein of cooked and salt-treated soybean, the highest crude protein is obtained in salt-treated soybean and this can be attributed to activity of brine solution on the seed coat of legumes (Maidala, 2013a). Brine solution destroys the seed coat of legumes seeds thereby increasing the crude protein content. The processing methods reduced the ash content of soybean except in salt-treated soybean which increases it (6.55%). The daily feed intake was affected by different processing methods ($P < 0.05$) with higher values in raw soybean (95.75g) and lower values in cooked soybean (88.63g) this suggest efficient utilization, rabbits eat more to satisfied their nutrient requirement when feed materials low in nutrient density, this concurred with the earlier reports of Abeke *et al.*, 2011 and Maidala *et al.*, 2013b. The daily weight gain was affected by different processing methods ($P < 0.05$). Rabbits on cooked soybean (43.65g) significantly gained more weight and this can be attributed to efficient utilization of the cooked soybean. The feed conversion ratio was not affected by the different processing methods ($P > 0.05$). The carcass characteristics of rabbits fed differently processed soybean are shown in Table 4. The different processing methods affected the live weight, slaughter weight and eviscerated weight ($P < 0.05$). Rabbits fed differently processed soybean were better than the control diet, with cooked soybean having the higher values (Table 4); values reported are slightly higher than the values reported by Fatufe *et al.*, 2010 on broilers fed bacterial protein. The dressing percentage was affected by different processing methods ($P < 0.05$) with cooked soybean having higher values (65.78) and the control diet (raw soybean) having the least values (52.65) (Table 4). The differently processed soybean have an effect on the liver ($P < 0.05$). Raw soybean has significantly higher liver (2.97%) compared to differently processed soybean and this can be attributed to different antinutritional factor in raw soybean (Liener, 1980; Ari *et al.*, 2012; Maidala *et al.*, 2013b). The gut characteristic of rabbits fed differently processed soybean were statistically significant ($P > 0.05$). Result of this study showed that all the processing methods of soybean gave satisfactory performance of rabbits; however cooking was better in enhancing the performance characteristics and carcass yield.

Table 1: Proximate composition of differently processed soybean

Parameters	Differently processed soybean			
	Raw	Roasted	Salt-treated	Cooked

Dry matter	88.63	88.89	88.28	87.25
Crude protein (%)	38.25	37.18	39.40	39.25
Ash (%)	5.74	4.70	6.55	5.73
Ether extract (%)	18.12	17.45	18.55	18.12
Crude fibre (%)	5.30	5.27	5.13	5.30
Nitrogen free extract	32.59	35.40	30.37	32.59

Table 2: Percentage composition of differently processed soybean fed to rabbits

Ingredients	Differently processed soybean			
	Raw	Roasted	Salt-treated	Cooked
Maize	57.63	57.63	57.63	57.63
Full fat soybean	29.62	29.62	29.62	29.62
Wheat offal	10.00	10.00	10.00	10.00
Bone meal	2.00	2.00	2.00	2.00
Sodium chloride	0.25	0.25	0.25	0.25
Premix	0.25	0.25	0.25	0.25
Total	100	100	100	100
Calculated analysis				
Crude protein	16.86	16.86	16.86	16.86
Crude fibre	6.78	6.78	6.78	6.78
Ether extract	8.15	8.15	8.15	8.15
Metabolisable energy (kcal/kg)				

Table 3: Growth performance of rabbits fed differently processed soybean

Parameters	Differently processed soybean				SEM
	Raw	Roasted	Salt-treated	Cooked	
Number of rabbits	8	8	8	8	-
Feeding periods (days)	28	28	28	28	-
Initial mean weight (g)	560	561	560	558	-
Final weight (g)	1420 ^d	1610 ^b	1480 ^c	1780 ^a	46.25*
Daily feed intake (g)	95.75 ^a	91.13 ^a	92.86 ^a	88.63 ^b	6.25
Daily weight gain (g)	30.72 ^b	37.47 ^a	32.86 ^b	43.65 ^a	13.11*
Feed conversion ratio	3.12	2.44	2.83	2.03	NS
Mortality	2	0	0	0	-

Table 4: Carcass characteristics of rabbits fed differently processed soybean

Parameters	Differently processed soybean				SEM
	Raw	Roasted	Salt-treated	Cooked	
Live weight (g)	1420 ^b	1610 ^a	1480 ^b	1780 ^a	*280
Skinned weight (g)	1400 ^b	1580 ^a	1450 ^b	1750 ^a	*260
Eviscerated weight (g)	800 ^b	835 ^a	810 ^b	927 ^a	*125
Dressed weight (%)	52.65 ^b	62.11 ^a	54.63 ^b	65.78 ^a	*12.78
Liver (%)	2.97 ^a	1.42 ^b	2.10 ^a	1.20 ^b	*1.23
Lungs (%)	0.41	0.40	0.42	0.41	NS
Heart (%)	0.11	0.10	0.11	0.21	NS

Small intestine (%)	0.32	0.31	0.32	0.31	NS
Large intestine (%)	3.21	2.85	2.87	2.52	NS
Ceacum (%)	4.00	3.25	3.87	3.12	NS

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