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E-mail: [Haytham2004\\_s@yahoo.com](mailto:Haytham2004_s@yahoo.com)

(2018/ 1 / 23 2017/ 12 /12 )

(*Coturnix coturnix japonica*) 297 ( )

T1 / 11 3 3 3  
 (P≤ 0.05 ) (%1 0,5 ) T3 T2  
 5

T2 (P≤ 0.05)  
 (P≤ 0.05)

(P≤0.05)

T2 T2  
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T3 T2 T1  
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## The Effect of Adding Different Proportions of Ginger Powder on Production in Performance and Carcass Characteristics and Egg of Quail Strains

Hytham M. Sabeh

Esraa M. Tawfeeq

Department of Animal Science/Agriculture and Forestry College / University of Mosul

### ABSTRACT

This study aimed to investigate the effect of adding different levels of ginger powder to the lying Quail rations of three strains (white, gray, black). 297 Quail bird (*Coturnix coturnix japonica*) were randomly distributed into 3 treatments with 3 and 3 strains, replications of 11 birds/ replication

The addition of G.P to the treatments T1 (control), T2 and T3 was (0,0.5 and 1%) respectively. The results revealed a significant increase ( $P \geq 0.05$ ) in feed consumption and body weight at age of 5 weeks, and relative weight of chest, back and thigh as well as body and carcass weight, and significant increase ( $P \geq 0.05$ ) in egg yolk weight and shell thickness in favor to T2. As for strain both white and black strain showed a significant increase ( $P \geq 0.05$ ) in carcass percentage fragments, gnat ratio, carcass weight and fragment weights of chest, back and thigh compared to gray line, a significant increase ( $P \geq 0.05$ ) in egg length and width in favor to black strain. while there were no significant differences of the ginger in average daily gain, coefficient of food conversion, gnat ratio, egg, white and shell weight respectively and egg white and yolk height between addition levels. As for the interaction between ginger addition and strain, the results revealed a significant differences ( $P \geq 0.05$ ) in body weight and feed consumptions in favor to interaction between gray, white strain, and between T2 and white, black strain of feed conversion efficiency and significant differences ( $P \geq 0.05$ ) in egg width in favor to the interaction between T3 and gray strain, and egg produced for favor to the interaction between white strain and T1, T2, egg yolk and white weight and yolk height for favor to the interaction between B.S and both T1 and T2. For shell thickness the interaction between W.S. and T1 was significantly superior ( $P \geq 0.05$ ) than other treatments.

**Keywords:** quail, ginger, production characteristics, carcass characteristics, egg production.

(Mossa, 1987)

(1986 )

.(Herawati, 2010)

Ginger

(Srinivasan *et al.*, 2003) (Patel and Srinivasan, 2000)

(Yamahara, 1991)

( proteolytic)

(2008 ) .(Watson, 2001) E

shogaol

(Onu, 2010)

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(*Coturnix coturnix japonica*) 297 .2013/7/26 2013/6/ 7

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0.5 .(1) (1994 N.R.C) % 1

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43	
23	
6	
5	
0.5	
0.25	
0.25	
100	
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2896	( / )
20.02	%
3.47	%
2.95	%
2.75	%

(1994 N.R.C) \*

(3×3×3)

(SAS, 2001)

Duncans

$$Y_{ijk} = m + A_i + B_j + (AB)_{ij} + e_{ijk}$$

i= 1,2,3.... (a)  
 j= 1,2,3 ... (b)  
 k=1.2, 3 ... (r)

b j ( ) a i k = Y<sub>ijk</sub>  
 = M ( )

$$\begin{aligned}
 & \text{A} & i & \text{A} & i & =A_i \\
 & \text{B} & j & \text{B} & j & =B_j \\
 & & & \text{A} & i & = (AB)_{ij} \\
 & & & & & =e_{ijk}
 \end{aligned}$$

(2 )

192.91

162,97

zingiberen, gingerols,

and Shogaol

(Ahamed *et al.*, 2000)

(2009 )

(Arkan *et al.*, 2012 ; Herawati, 2011)

29 34

43 36 24 36

) (2010 )

( / )

(2009

.( / 4.23)

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200,14

176,87

167.48

145,60

37,09

37,83

7

(3)

210,00

125.72 125.59

(5-1)

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*	*	*	*		
0.11 ± 4.51	0.72 ± 36.24	2.37 ± 162.97	3.63 ± 192.20	0.43 ± 11.00	T1
0.09 ± 4.23	0.56 ± 36.42	1.99 ± 153.76	2.94 ± 192.91	0.43 ± 10.78	% 0.5 T2
0.11 ± 4.36	0.35 ± 34.29	2.33 ± 149.09	2.45 ± 182.09	0.44 ± 10.67	%1 T3
				*	
0.13 ± 4.44	0.39 ± 35.72	3.46 ± 158.28	1.81 ± 188.38	0.22 ± 9.78	
0.10 ± 4.27	0.73 ± 35.93	2.92 ± 153.17	3.55 ± 190.77	0.39 ± 11.11	
0.09 ± 4.39	0.86 ± 35.30	2.28 ± 154.37	4.48 ± 188.06	0.38 ± 11.56	
*	*	*	*	*	
0.23 ± 4.73	0.77 ± 35.51	4.87 ± 167.48	3.62 ± 187.87	0.33 ± 10.33	× T1
0.17 ± 4.52	1.28 ± 36.12	0.48 ± 162.90	4.13 ± 188.73	0.33 ± 9.67	× T2
0.10 ± 4.28	1.82 ± 37.09	4.87 ± 158.52	3.01 ± 188.53	0.33 ± 9.33	× T3
0.12 ± 4.46	0.89 ± 35.81	0.48 ± 159.39	6.47 ± 191.27	0.88 ± 10.67	× T1
0.12 ± 3.99	0.34 ± 37.83	4.87 ± 151.02	2.24 ± 200.14	0.58 ± 11.00	× T2
0.13 ± 4.24	1.16 ± 35.64	0.48 ± 150.89	3.32 ± 180.89	0.67 ± 11.67	× T3
0.19 ± 4.13	0.64 ± 35.84	4.87 ± 147.98	8.91 ± 197.45	0.58 ± 12.00	× T1
0.11 ± 4.31	0.78 ± 33.84	0.48 ± 145.60	6.51 ± 189.87	0.88 ± 11.67	× T2
0.18 ± 4.64	0.61 ± 33.17	4.87 ± 153.71	3.29 ± 176.87	0.58 ± 11.00	× T3

(P ≤ 0.05 )

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			T3 %1	T2 %0,5	T1	
204.66 1.17±	193.05 5.81±	213.23 0.85±	206.46 1.45±	1.62± 210.00	194.47 6.34±	7
125.31 1.18±	113.95 2.72±	± 131.23 1.12	125.59 1.67±	2.40± 125.72	119.96 3.96±	
1.52± 54.20	0.65± 47.91	0.39± 57.81	1.21± 54.33	1.80± 52.11	53.48 2.03±	
0.45± 41.20	1.67± 38.38	0.73± 44.52	0.53± 43.33	0.74± 43.86	37.70 1.53±	
0.28± 30.31	0.47± 28.38	0.15± 28.90	0.13± 28.86	0.16± 29.75	28.78 0.75±	
0.17± 3.30	0.21± 3.29	0.09± 3.49	0.11± 3.37	0.05 ± 3.80	0.14 ± 2.89	
0.02± 1.67	0.01± 1.64	0.08± 1.83	0.09± 1.80	0.02± 1.62	0.03± 1.16	
0.07± 3.27	0.14± 3.36	0.14± 3.71	0.10± 3.48	0.10± 3.49	0.20± 3.37	

(P≤ 0.05 )

%2 1,5 5•1.0 0

(Herawati , 2011)

0.75, 0.5, 0.25

(Fakhim *et al.*, 2013)

53,48 54,33

% 1

43.86

52,11

43.33

47,91

54,20 57,81

41,20 38,38

44,52

28,90

28,38

30.31

.(3)

(4)

%2 1

(2011 )

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.(Zomrawi *et al.*, 2012)



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102

. 3,27

4,61

6,79

10,91

5,42

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0,44

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*		*			
1.17± 52.33	0.34 ± 11.09	0.04± 1.22	1.02 ± 30.47	0.24 ± 25.25	T1
1.50± 49.22	0.41 ± 11.46	0.03± 1.22	0.79 ± 31.11	0.23 ± 25.54	% 0.5 T2
1.20± 49.33	0.34 ± 11.61	0.02± 1.24	0.45 ± 31.52	0.23 ± 25.52	%1 T3
*			*		
0.29± 55.00	0.29 ± 11.09	0.04± 1.21	0.95 ± 30.20	0.23 ± 25.16	
1.18± 48.56	0.45 ± 11.56	0.03± 1.18	0.68 ± 30.28	0.22 ± 25.61	
0.33± 47.33	0.28 ± 11.52	0.01± 1.28	0.30 ± 32.63	0.24 ± 25.55	
*				*	
1,22 ± 56,00	0,47± 11,15	0,01± 1,29	3,14± 29,69	0,31±25,86	× T1
1,23± 55,00	0,20± 11,23	0,04± 1,26	0,73± 31,54	0,33± 25,15	×T2
1,32± 54,00	0,51± 10,55	0,02± 1,23	0,21± 30,39	0,33± 24,78	×T3
1,04± 53,00	0,52± 10,64	0,02± 1,21	0,98± 30,54	0,34± 25,15	× T1
1,33± 46,67	1,10± 11,75	0,08± 1,14	1,67± 29,00	0,42± 25,54	×T2
1,06± 46,00	0,47± 12,28	0,02± 1,20	0,67± 31,29	0,24± 26,13	×T3
1.00± 48,00	0,57± 11,14	0,01± 1,29	0,37± 32,19	0,53± 25,07	× T1
1,22± 46,00	0,82±11,41	0,02± 1,26	0,67± 32,80	0,41± 25,94	×T2
1,10± 48,00	0,01± 11,99	0,01± 1,28	0,62± 32,88	0,26± 25,65	×T3

(P≤ 0.05 )

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0.03 ± 0.34	0.21 ± 4.45	0.45 ± 9.30	0.07 ± 1.74	0.16 ± 5.86	0.14 ± 3.29	T1
0.01 ± 0.26	0.20 ± 4.45	0.32 ± 9.55	0.06 ± 1.66	0.26 ± 5.77	0.22 ± 4.16	% 0.5 T2
0.02 ± 0.28	0.13 ± 4.12	0.33 ± 9.93	0.07 ± 1.56	0.25 ± 6.17	0.10 ± 3.66	%1 T3
		*				
0.04 ± 0.31	0.18 ± 4.40	0.43 ± 8.96	0.07 ± 1.55	0.20 ± 5.79	0.14 ± 3.60	
0.02 ± 0.29	0.11 ± 4.09	0.23 ± 9.48	0.08 ± 1.64	0.29 ± 5.81	0.16 ± 3.69	
0.01 ± 0.29	0.23 ± 4.52	0.26 ± 10.36	0.05 ± 1.50	0.20 ± 6.21	0.28 ± 3.81	
*		*		*	*	
0,04 ± 0,44	0,44 ± 4,90	0,89± 7,93	0,17± 1,43	0,30± 6,33	0,13± 3,27	× T1
0,04± 0,25	0,05± 4,18	0,54± 9,72	0,08± 1,66	0,29± 5,63	0,20± 4,08	×T2
0,03± 0,24	0,05± 4,12	0,61± 9,22	0,14± 1,57	0,32± 5,42	0,10± 3,44	×T3
0,03± 0,28	0,09± 3,92	0,27± 9,87	0,15± 1,48	0,33± 5,56	0,25± 3,45	× T1
0,02± 0,25	0,24± 4,26	0,48± 8,88	0,09± 1,80	0,75± 5,55	0,39± 3,78	×T2
0,01± 0,32	0,24± 4,10	0,24± 9,68	0,12± 1,64	0,39± 6,31	0,23± 3,85	×T3
0,01± 0,30	0,30± 4,53	0,34± 10,10	0,07± 1,51	0,30± 5,70	0,36± 3,15	× T1
0,01± 0,28	0,46± 4,91	0,57± 10,07	0,10± 1,52	0,29± 6,13	0,46± 4,61	×T2
0,04± 0,27	0,38± 4,14	0,37± 10,91	0,14± 1,43	0,13± 6,79	0,16± 3,68	×T3

(P≤ 0.05 )

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 (*Zingiber officinale*)  
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