

Feed Additives

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 Oxygen occure oxidation and decomposition of feed ingredients such as animal fat and oil especially unsaturated fatty acids, fishmeal and vitamin A and carotene, which may cause lack of protein and energy or feed taste and quality deterioration.





- Oxidation is much important especially in plant origin feeds that are rich in unsaturated fatty acids.
- Temperature and heavy metals have an important role for the oxidation. Especially Fe shows an catalizor effect in oxidation.
- Storage, mixing and transportation of feeds and contact with metals also accelerate the oxidation.





- Grains can be storaged 1 or more years without oxidation whereas ground feeds can not. WHY?
- 1. Processed grains loose their protective layer and their particule surface which contacts with air enlarge
- During the process, feed particules contact with heavy metals
- 3. Heat, light and O2 accelerate the reaction





• An antioxidant is a molecule capable of inhibiting the oxidation of other molecules.





- In nature there are thousands of compounds possessing antioxidant properties.
- There are both fat-soluble (vitamin E and carotenoids, etc.)
- water-soluble (ascorbic acid, glutathione, bilirubin, etc.)
- they can be synthesised in the body (ascorbic acid, glutathione)
- or are delivered with feed (vitamin E, carotenoids, Se etc.).

The importance of antioxidants in poultry (PDF Download Available). Available from: https://www.researchgate.net/publication/236669474 The importance of antioxidants in poultry [accessed Oct 22 2017].





- There are 2 antioxidants that are classified as natural and synthetic.
- Natural: It is in feedstuffs as a natural. Tokoferol (Vitamin E),
 Ascorbic acid (Vitamin C)
- Synthetic: BHA, BHT, EQ, Vitamin E, Ascorbic acid and Gallic acid

