عنوان فارسی مقاله:
آنتی اکسیدان ها: اثرات آن ها بر روی استرس اکسیداتیو جوجه گوشتی
و پایداری اکسیداتیو گوشت آن

عنوان انگلیسی مقاله:
Antioxidants: their effects on broiler oxidative stress and its meat oxidative stability

توجه!
این فایل تنها قسمتی از ترجمه میباشد. برای تهیه مقاله ترجمه شده کامل
با فرمت ورد (قابل ویرایش) همراه با نسخه انگلیسی مقاله، اینجا کلیک ماید.
Effect of dietary antioxidants on broiler meat oxidative rancidity

The lipid composition of broiler meat is influenced by fatty acids present in their diet. As the diet becomes richer in PUFA, there is an increase in the PUFA/saturated fatty acid balance in the carcass (Bartov and Borstein, 1977a; 1977b; Grau et al., 2001), promoting lipoperoxidation susceptibility in broiler meat (Marion and Woodroof, 1966; Bartov et al., 1974; Bartov and Borstein, 1976).

It has been demonstrated that the systemic effect of some AOX is not restricted to an in vivo effect, since it can persist in the tissues post mortem, protecting the PUFA present in the meat. Bartov and Borstein, (1977b) studied the relation between the unsaturation level of the diet and the effectiveness of some AOX (vitamin E, ETOX and BHT) on the oxidative stability of abdominal fat and oxidative (dark) and glycolytic (white) chicken muscle. They reported that all tested AOX had a positive effect on the oxidative stability of the abdominal fat of poultry fed with saturated or unsaturated fatty acids.