

THE EFFECT OF SEA BUCKTHORN (*HIPPOPHAE RHAMNOIDES*) IN THE DIET OF THE BROILER CHICKEN

I. Ungureanu, L.-C. Cojocariu, M.-G. Usturoi

*Iasi University of Life Sciences, Faculty of Food and Animal Sciences, Iași,
Romania*

e-mail: irina.ungureanu@iuls.ro

Abstract

*The inclusion of sea buckthorn fruits (*Hippophae rhamnoides*) or by-products resulting from their processing in the diet of the chicken broiler is an effective strategy for improving biotechnical performance, due to the high content of vitamins (A, C, E), flavonoids and essential fatty acids. The administration of these phytogetic supplements stimulates the digestibility of nutrients and balances the intestinal microbiota, which leads to a significant increase in the average daily increase and a reduction in the feed conversion index (FCR). Also, the antioxidant properties of sea buckthorn protect the integrity of the intestinal barrier against oxidative stress, facilitating superior absorption of amino acids and minerals. Beyond the growth parameters, dietary supplementation positively influences the quality of the carcass, the carotenoid pigments in sea buckthorn ensuring a natural golden-yellow coloration of the skin, often correlated with an increased content of polyunsaturated fatty acids in muscle tissue.*

Key words: *Hippophae rhamnoides*, chicken brooches, natural carotenoids