

**EFFECTUL UNUI PREPARAT MULTIENZIMATIC
ÎN ALIMENTAȚIA PUILOR DE CARNE**
**THE EFFECT OF A MULTI-ENZYMATIC PRODUCT IN THE
BROILER'S DIET**

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SUMMARY

Corn and soybean meal energy digestibility's in broiler are 83 and 55 % respectively. A significant amount of energy, in particular for soybean meal, is thus not digested. One possible mean to improve the digestibility of soybean meal and corn is to use enzymes able to degrade NSPs and oligosaccharides. Therefore, the target of the present studies was to show the efficacy of a natural enzyme combination with more than 17 carbohydrase activities (RovabioTM Excel) on digestibility and the metabolisable energy of corn-soybean meal based diets in broiler chicken.

ROLE OF THE OXIDATIVE STRESS ON THE AGEs FORMATION

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SUMMARY

The modifications of collagen induced by glycation and oxidation have received considerable attention, since collagen is an important constituent of most of the tissues that are damaged in diabetes. The effects of 0.1 mM Cu²⁺ on the in vitro glycation and oxidation of pepsin soluble collagen by glucose and fructose at 200 mM for six weeks are reported. In the absence of Cu²⁺ the cross-linking of collagen was more accentuated in the presence of fructose comparing to glucose, because the percent of existing fructose in open-chain form is greater than glucose. After six weeks of glycation of collagen in the presence of Cu²⁺, the developed molecular aggregates had lower molecular weight than obtained in its absence with the both sugars, because copper ions can induce the formation of hydroxyl radicals and the fragmentation of protein.