

POULTRY

—POWERED BY—

PEANUTS



As compared to conventional eggs and poultry meat...

Replacement of Soybean Meal with Unblanched High-Oleic Peanuts

Layers fed a 20% unblanched high-oleic peanut replacement diet produced eggs that were:

- Enriched with >22% increased unsaturated fatty acid content
- Enriched with >50 % increased Beta-carotene content.
- Enriched with 40% increased yolk color
- >19% reduced saturated fat content

Poultry meat produced from broilers fed a 10% high-oleic peanut diet had chicken breast enriched with 56% increased unsaturated fatty acid content and 25% less saturated fat.

Supplementation with Unblanched High-Oleic Peanuts

Eggs from hens fed a 10%, 15%, and 20% unblanched high-oleic peanut supplemented diets produced eggs with:

- Significantly reduced saturated fat content
- Significantly enriched heart-healthy oleic acid and total omega 9 monounsaturated fatty acid content

Layers fed the 10% HO PN treatment produced the **MOST** total number and dozen of eggs.

Hens fed a 15% and 20% unblanched high-oleic peanut supplemented diet consumed significantly less feed, thus **REDUCING** final feed **COST**.

Layers fed a 10%, 15% and 20% unblanched high-oleic peanut supplemented diet had significantly improved FCR as compared to conventional fed hens.

