บรรณานุกรม

คู่มือการเลี้ยงไก่กะทง 2517 จัดทำโดยบริษัทอาร์เบอร์เอเคอรส์ ประเทศไทย จำกัด พิมพ์ที่ห้างหุ้นส่วนจำกัด ศรีวัฒนาการพิมพ์ ปทุมวัน กรุงเทพฯ

ดร. เฮนรี่ แอล ฟูลเลอร์ 2517 การสร้างสูตรอาหารพลังงานสูงของสัตว์ปีก, สัมนาเรื่องพัฒนาการด้านอาหารและการป้องกันโรคสัตว์ปีก ณ ห้องประชุมสถาบันค้นคว้าและพัฒนาผลิตภัณฑ์อาหาร มหาวิทยาลัยเกษตรศาสตร์, 18 พฤษภาคม

มาตรฐานผลิตภัณฑ์อุตสาหกรรม ผลิตภัณฑ์มันสำปะหลัง 2516 มอก. 52-2516, สำนักงานมาตรฐานผลิตภัณฑ์อุตสาหกรรม กระทรวงอุตสาหกรรม, กรุงเทพฯ

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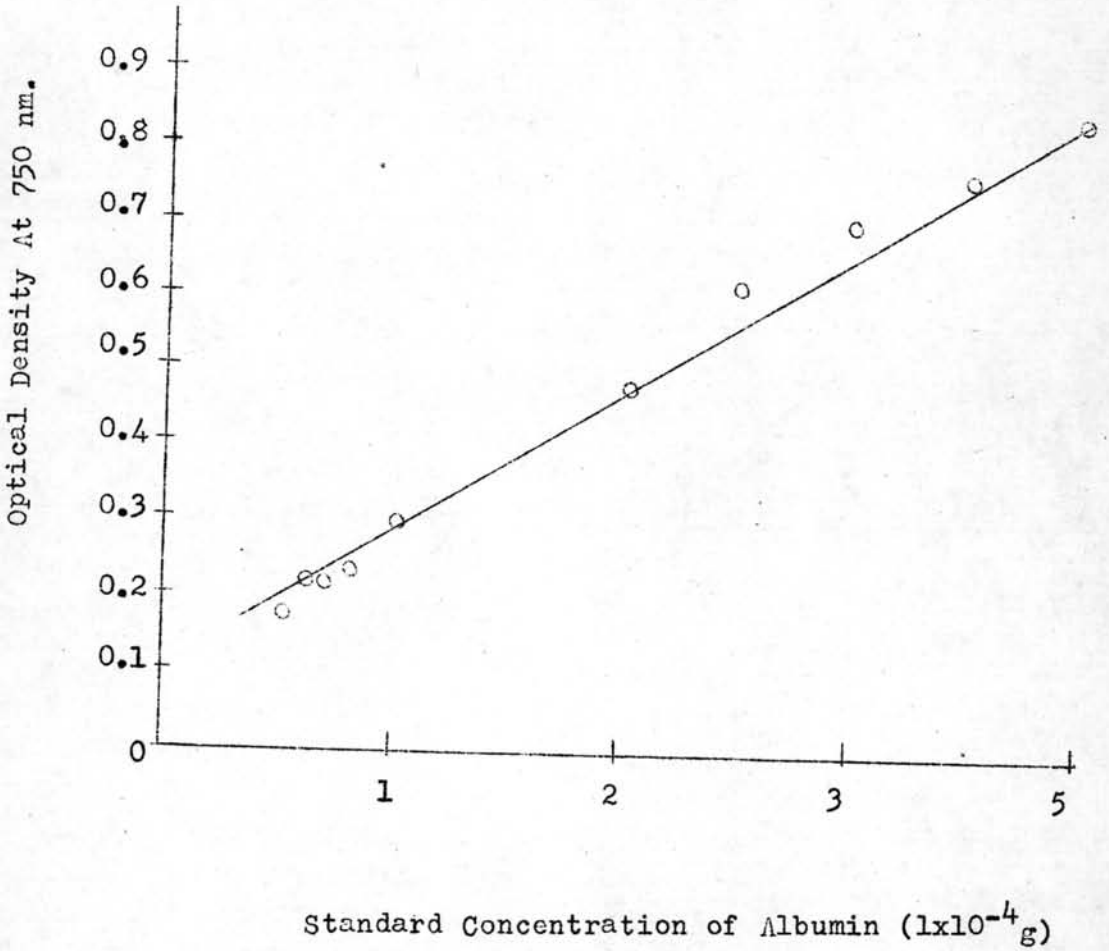
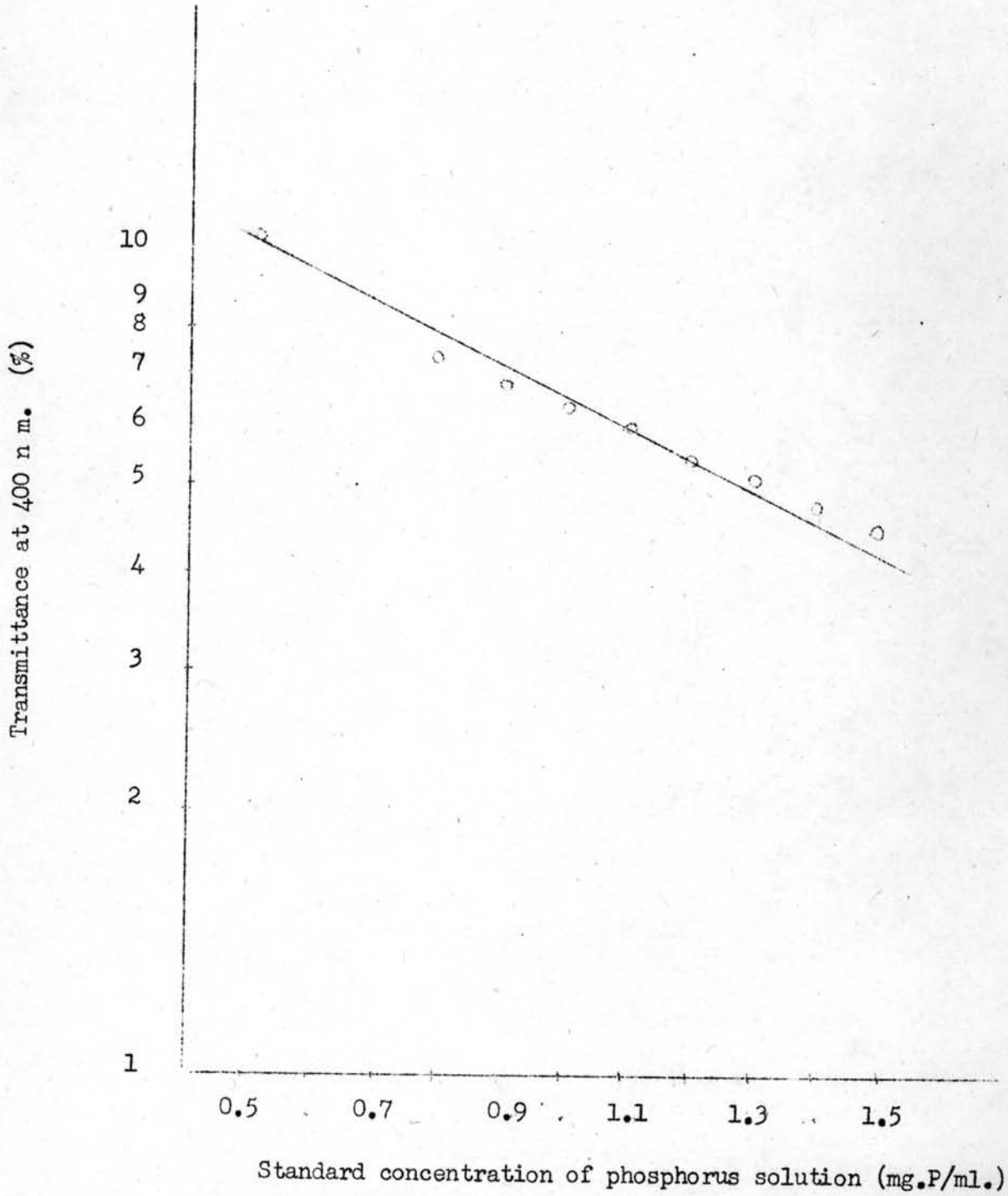
Appendix 1 Standard Curve of Albumin for Lowry Protein



Appendix 2 Standard curve of Phosphorus



Appendix 3

Composition of the enrichment in commercial feed meal

	Initial Feeding Period	Final Feeding Period
	(Values are expressed in g/ton)	
Vitamin A (500 IU)	10	20
Vitamin A + Vitamin D3 (500+100 IU)	20	15
Vitamin B 2	4	4
Vitamin E	20	15
Vitamin B 12	10	10
Vitamin K	2	2
Vitamin C	5	5
Biotin	1	1
Folic acid	1	1
Niacin	20	15
Calcium - D - Pantothenate	10	10
Choline	500	500
D L - methionine	300	300
Manganese sulfate	150	150
Zinc sulfate	50	50
Copper sulfate	5	5
Ferrous sulfate	10	10
Ferazolidone	50	50
Butylated hydroxytoluene	60	60
Chlorotetracycline	10	10
Coyden	400	400
Soy bean oil meal (as carrier)	8,362	8,367
	10,000	10,000

Reference - Chiaravanont, C. Personal communication

Appendix 4

Chemical composition of each ingredient used in feed meal. Values are expressed in percentage.

	Protein	Fat	Calcium	Phosphorus	Fiber
Corn	8.98	4.18	0.07	0.27	2.45
Fish meal # 2	55.0	5.46	7.35	3.05	1.40
Soy bean meal	45.22	3.75	0.37	0.72	7.27
Oyster shell	-	-	34.21	-	-
Calcium diphosphate	-	-	24.10	17.24	-

Reference - Chairavanort, . Personal communication

APPENDIX 5

Sample of Calculation

1. Control Feed Meal (Table 13)

Fish meal 12% in feed meal (Table 11)

Protein content of fish meal 55% (Appendix 4)

100 kg fish meal contains protein 55 kg

12 " " " $\frac{55}{100} \times 12 = 6.60$ kg

∴ 100 kg feed meal contains fish meal protein 6.60 kg or 6.60 %

Fat content of fish meal 5.46% (Appendix 4)

100 kg fish meal contains fat 5.46 kg

12 " " " $\frac{5.46}{100} \times 12 = 0.66$ kg

∴ 100 kg feed meal contains fish meal fat 0.66 kg or 0.66%

Calcium content of fish meal 7.35% (Appendix 4)

100 kg fish meal contains calcium 7.35 kg

12 " " " $\frac{7.35}{100} \times 12 = 0.88$ kg

∴ 100 kg feed meal contains fish meal calcium 0.88 kg or 0.88%

Phosphorus content of fish meal 3.05% (Appendix 4)

100 kg fish meal contains phosphorus 3.05 kg

12 " " " $\frac{3.05}{100} \times 12 = 0.37$ kg

∴ 100 kg feed meal contains fish meal phosphorus 0.37 kg or 0.37%

Fiber content of fish meal 1.40% (Appendix 4)

100 kg fish meal contains fiber 1.40 kg

12 " " " $\frac{1.40}{100} \times 12 = 0.17$ kg

∴ 100 kg feed meal contains fish meal fiber 0.17 kg or 0.17%

2. 12.5% Yeast Replaced Fish Meal (Table 14); in control feed, amount of fish meal used = 12 Kg (Table 12)

12.5% of 12 Kg = 0.125 x 12 = 1.50 Kg.

hence, amount of yeast added = 12 - 1.5 = 10.5 Kg.

protein content of yeast = 54% (Table 23)

therefore, crude protein obtained from yeast

= 1.50 x 0.54 = 0.80 Kg.

protein content of fish meal = 55% (Appendix 4)

therefore, crude protein obtained from fish meal

= 10.5 x 0.55 = 5.78 Kg.

other nutrients in fish meal and yeast are calculated in the similar method.

3. 24% Yeast Replaced Soybean Meal (Table 19); in control feed, amount of soybean meal used = 23 Kg. (Table 12)

24% of 23 Kg. = 23 x 0.24 = 5.52 Kg.

hence, amount of yeast added = 5.52 Kg.

and the amount of soybean meal used = 23 - 5.52 = 17.48 Kg.

protein content of yeast = 54% (Table 23)

therefore, crude protein obtained from yeast

= 5.52 x 0.54 = 2.97 Kg.

protein content of soybean meal = 45.22% (Appendix 4)

therefore, crude protein obtained from soybean meal

= 17.48 x 0.4522 = 7.91 Kg.

other nutrients in soybean meal and yeast are calculated in the similar mtehod.

Vita

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