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346 Table 6. The effect of dietary AJE supplementation on meat quality in broilers

	CON	0.02% AJE	0.04% AJE	0.06% AJE	SEM ²	<i>p</i> value	
						Linear	Quadratic
pH value	7.42	7.45	7.34	7.27	1.32	0.140	0.561
Breast muscle color							
Lightness (L*)	55.88	55.54	54.74	57.47	0.68	0.535	0.288
Redness (a*)	12.23	11.61	12.53	11.44	0.37	0.718	0.795
Yellowness (b*)	12.55	13.66	12.89	13.85	0.37	0.369	0.925
WHC, %	33.85	38.87	37.75	33.80	1.92	0.915	0.108
Cooking loss, %	11.26	15.55	14.96	15.23	0.90	0.159	0.280
Drip loss, %							
d 1	1.95	2.07	1.83	2.03	0.17	0.997	0.924
d 3	5.33	5.75	5.20	5.34	0.36	0.901	0.809
d 5	11.17	11.06	12.28	10.72	0.30	0.707	0.740
d 7	15.12	14.40	14.43	14.21	0.31	0.366	0.704
Relative organ weight, %							
Breast muscle	5.99	16.17	16.82	16.97	0.35	0.290	0.990
Abdominal fat	1.31	1.25	1.34	1.30	0.08	0.914	0.939
Liver	2.21	2.39	2.45	2.45	0.07	0.246	0.536
Bursa of Fabricius	0.156	0.130	0.124	0.144	0.01	0.662	0.291
Spleen	0.108	0.118	0.104	0.098	0.01	0.513	0.594
Gizzard	1.41	1.47	1.32	1.26	0.07	0.405	0.722

347 ¹Abbreviations: CON, basal diet; AJE, *Achyranthes japonica* extract; WHC, water holding capacity;348 ²Standard error of the mean

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