



Evaluation of dry bakery waste as replacement of maize in quail diet

ANTRA GUPTA¹, NAZAM KHAN^{1✉}, R K SHARMA¹, VIKAS MAHAJAN¹ and SURAJ AMRUTKAR¹

Sher-e-Kashmir University of Agricultural Sciences and Technology of Jammu, Jammu and Kashmir 181 102 India

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Supplementary Table 1. Ingredient composition (%) of basal diet (quail starter and quail finisher)

Ingredient	Starter Phase (0-21 days)					Finisher Phase (22-42 days)				
	T0	T1	T2	T3	T4	T0	T1	T2	T3	T4
Maize (Flaked)	52.80	50.16	47.52	44.88	42.24	64.08	60.88	57.67	54.47	51.26
Bakery waste (Bread waste)	0.00	2.64	5.28	7.92	10.56	0.00	3.20	6.41	9.61	12.82
Meat bone meal	5.00	5.00	5.00	5.00	5.00	4.90	4.90	4.90	4.90	4.90
Soybean meal	39.80	39.80	39.80	39.80	39.80	29.76	29.76	29.76	29.76	29.76
Salt	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25
Sodium bicarbonate	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01
Soybean oil	1.45	1.45	1.45	1.45	1.45	0.28	0.28	0.28	0.28	0.28
DL- Methionine	0.15	0.15	0.15	0.15	0.15	0.16	0.16	0.16	0.16	0.16
L-Lysine hydrochloride	0.16	0.16	0.16	0.16	0.16	0.15	0.15	0.15	0.15	0.15
Dicalcium phosphate	0.05	0.05	0.05	0.05	0.05	0.00	0.00	0.00	0.00	0.00
Limestone powder	0.18	0.18	0.18	0.18	0.18	0.26	0.26	0.26	0.26	0.26
Vitamin supplement*	0.05	0.05	0.05	0.05	0.05	0.05	0.05	0.05	0.05	0.05
Trace mineral mixture [#]	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10	0.10
<i>Chemical composition (on DMB)</i>										
CP	25.06	25.13	25.17	25.24	25.31	21.51	21.56	21.59	21.62	21.68
TA	5.68	5.60	5.54	5.47	5.34	4.98	4.95	4.84	4.76	4.72
OM	94.32	94.40	94.46	94.53	94.66	95.02	95.05	95.16	95.24	95.28
EE	5.48	5.56	5.61	5.62	5.75	5.37	5.48	5.52	5.57	5.65
CF	4.76	4.63	4.46	4.38	4.32	4.74	4.68	4.60	4.56	4.43
NFE	59.02	59.08	59.22	59.29	59.28	63.40	63.33	63.45	63.49	63.52
ME (kcal/kg; calculated value)	2900.00	2897.04	2894.16	2891.29	2888.41	2950.05	2946.56	2943.07	2939.58	2936.08

*Each kg of vitamin premix contains Vitamin A, 50.00 Miu; Vitamin D₃, 14.00 mIU; Vitamin E, 20.00 g; Vitamin K₃, 8.00 g; Vitamin B₁, 3.20 g; Vitamin B₂, 32.00 g; Vitamin B₁₂, 0.024 g; Calcium D Pantothenate, 16.00 g; Niacin, 28.00 g; Vitamin B₆, 3.60 g; Folic acid, 5.60 g and Biotin, 0.20 g. [#]Each kg of mineral mixture contains Copper, 15 g; Iodine, 2 g; Iron, 90 g; Manganese, 100 g; Selenium, 0.3 g and Zinc, 80 g. T₁, T₂, T₃ and T₄ groups- maize was replaced with bakery waste @ 5, 10, 15 and 20% BaW, respectively. CP, Crude protein; TA, Total ash; OM, Organic matter; EE, Ether extract; CF, Crude fibre; NFE, Nitrogen free extract.

Supplementary Table 2. Effect of inclusion of bakery waste on sensory parameters of quail meat

Attribute	Treatment					SEM	P-value
	T ₀	T ₁	T ₂	T ₃	T ₄		
Appearance	7.00	7.20	7.20	7.40	7.20	0.13	0.93
Flavour	6.40	6.60	6.60	6.80	7.00	0.14	0.74
Juiciness	6.40	6.40	6.60	7.00	6.60	0.12	0.49
Texture	6.40	6.60	6.80	7.00	7.00	0.14	0.66
Overall acceptability	6.40	6.60	6.80	7.20	6.60	0.12	0.31

T₁, T₂, T₃ and T₄ groups- maize was replaced with bakery waste @ 5, 10, 15 and 20% BaW, respectively. SEM, Standard error of mean. 1, Extremely poor; 2, Very poor; 3, Moderately poor; 4, Slightly undesirable; 5, Slightly desirable; 6, Moderately desirable; 7, Very desirable; 8, Extremely desirable.