

## RESEARCH TITLE

Application of Effective Microorganisms Technology  
On Management and Meat Quality of Japanese Quail  
(*Coturnix Japonica*)

Presented By

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Supervised by

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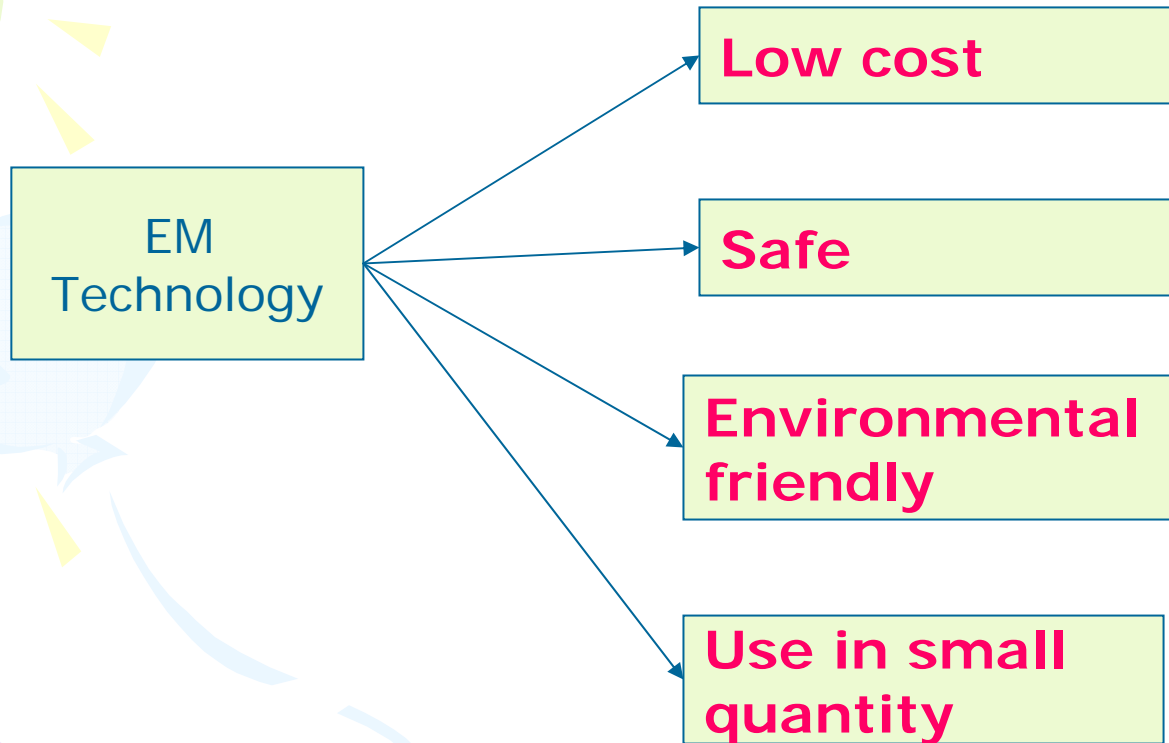




# Research Background

- Malaysia – from developing country to advanced country
- Animal husbandry and crops production
- Many researches was conducted to improve these sector
- For example :
  - Improved chemical – e.g: - fertilizer, bran
  - New genetic for plant @ poultry (DNA recombinant)
  - **Effective Microorganisms**

# Why we use Effective Microorganism?





# Problem Statement

- Previous research and investigation are limited
- More focus on plant and other poultry
- Many of them use chemicals
- The main problem:
  - How to increase the quality without affect to environment?
  - How to give the best option to the public and at the same time, gain a good profit to the breeder?

**So, we use EM as an alternative option for this problem**

The background features three stylized balloons in green, blue, and purple on the left side, each with yellow triangular rays emanating from it. The text is centered on a white background.

# Objective

To investigate the management and meat quality of the Japanese Quail (*Coturnix Japonica*) following the application of Effective Microorganisms technology.



## Scope

**To monitor and analyze** the mortality rate and average weight of Japanese quail

**To study** the nutrient content of Japanese Quail using **proximate analysis**

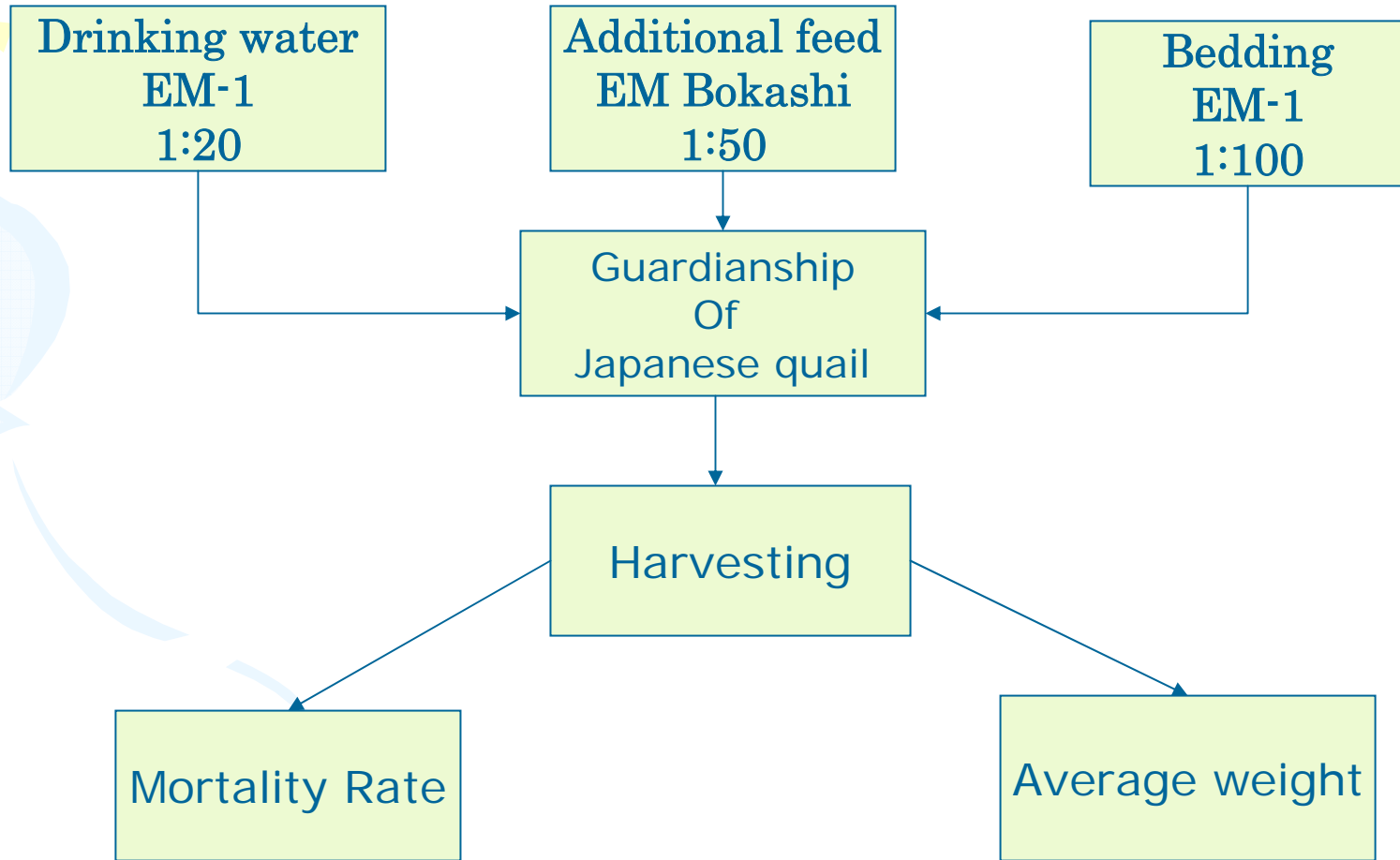
**To compare** the meat quality of Japanese Quail with and without the application of Effective Microorganisms.



## **SCOPE 1:**

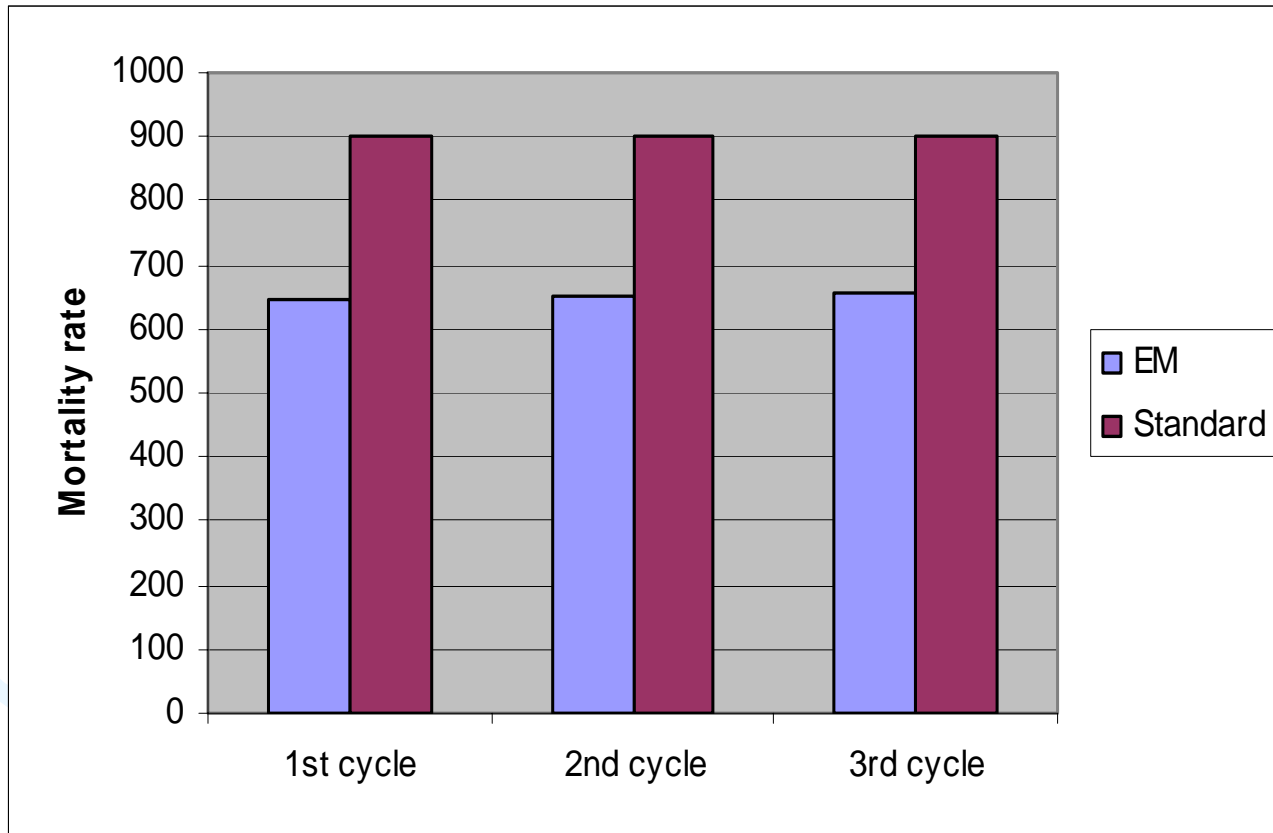
**To monitor and analyze the mortality rate and average weight of Japanese quail**

# Management for Japanese quail



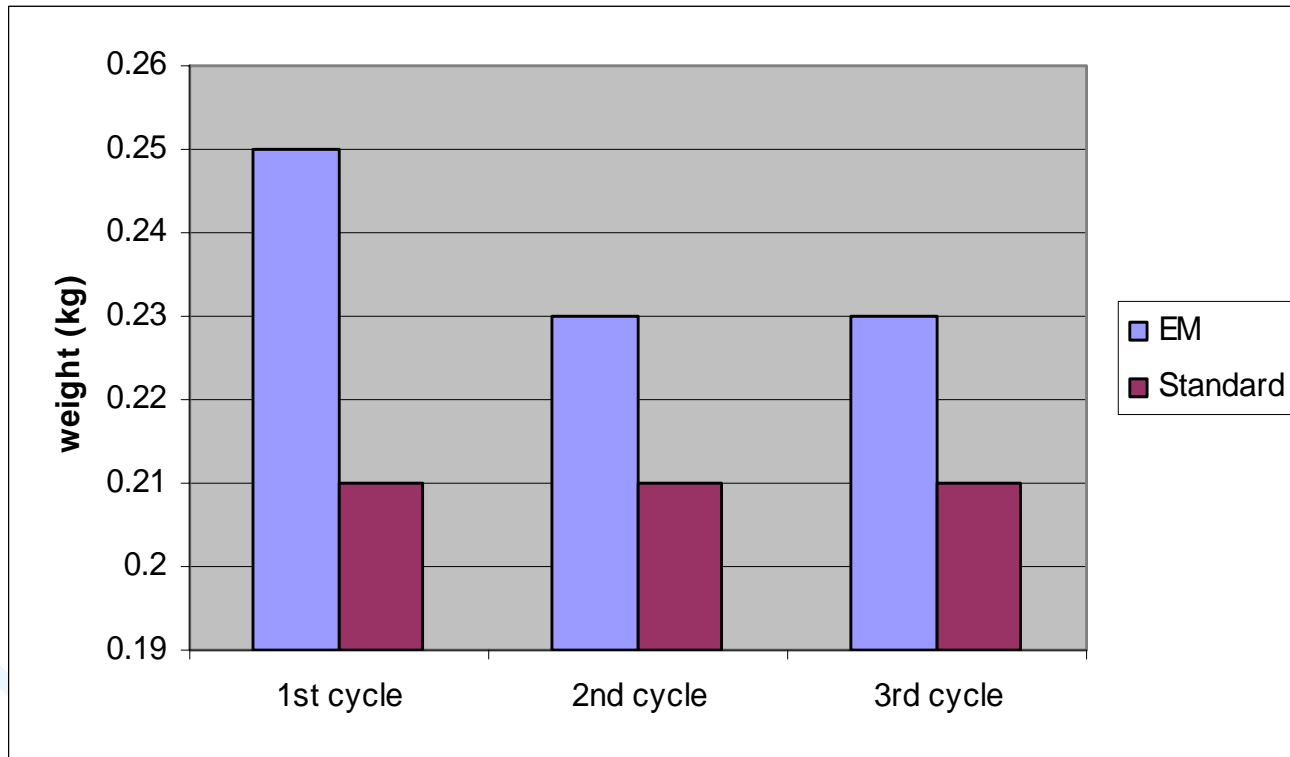


## Mortality Rate



**Comparison of mortality rate for 4500 birds of Japanese Quail (with & without EM) per cycle or intake**

## Average weight



**Comparison for the average weight of 4500 birds of Japanese quail per cycle/intake, with and without EM-applied**



## SCOPE 2:

**To study** the nutrient content of Japanese Quail using proximate analysis

## SCOPE 3:

**To compare** the meat quality of Japanese Quail with and without the application of Effective Microorganisms

# Sample Analysis

Sample Preparation

Proximate Analysis

Moisture

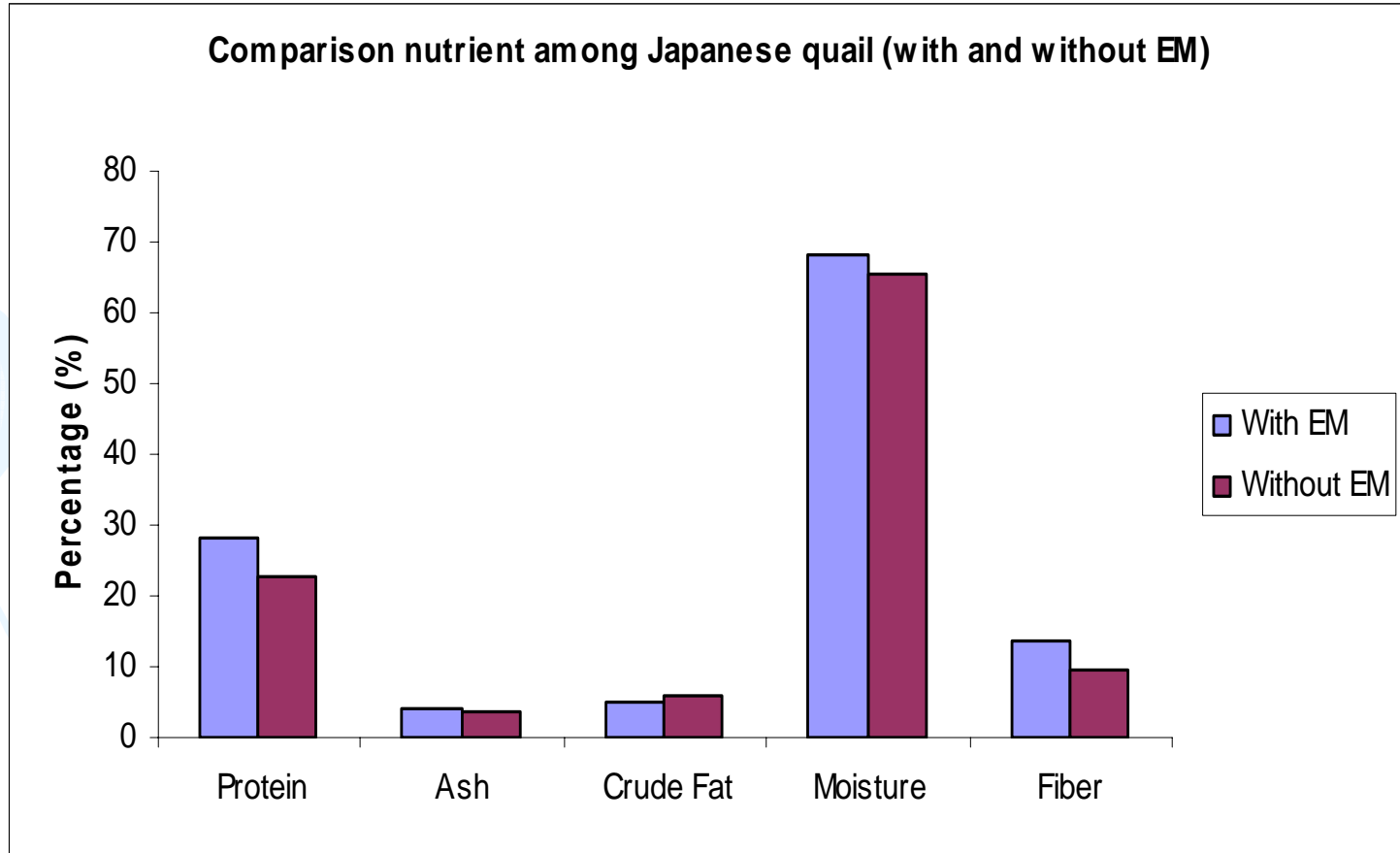
Fat

Ash

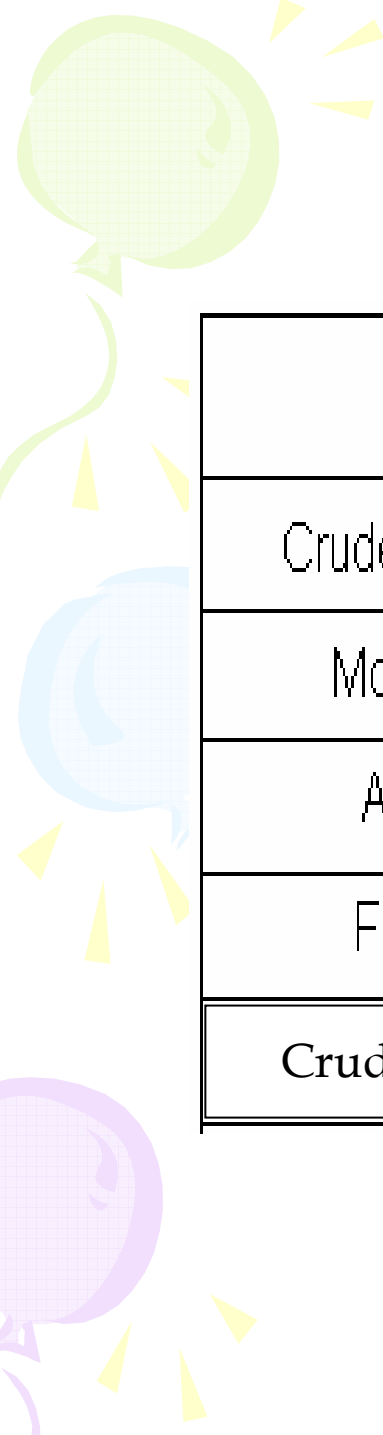
Protein &  
Nitrogen

Fiber

## Nutrient content



**Comparison of nutrient content for 4500 birds Japanese quail per cycle (with and without EM)**



	With EM	Without EM
Crude Protein (%)	28.32	22.5
Moisture(%)	68.35	65.48
Ash (%)	4.06	3.52
Fiber (%)	13.55	9.56
Crude Fat (%)	5.03	5.8

A decorative graphic on the left side of the slide features three balloons in green, blue, and purple, each with a string of yellow triangular flags. The balloons are positioned vertically, with the green one at the top, the blue one in the middle, and the purple one at the bottom. The flags are arranged in a curved path following the balloons.

# Conclusion

Following the application of EM technology, the mortality rate among the Japanese Quail has been reduced.

The average weight and the nutrient content for the Japanese Quail has also been increased with EM technology

# References.

- FutureTech Researcher Group, "*The Introduction to EM - Effective Microorganisms*, 2006
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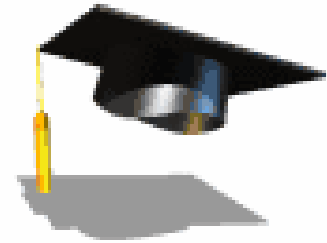


# References.

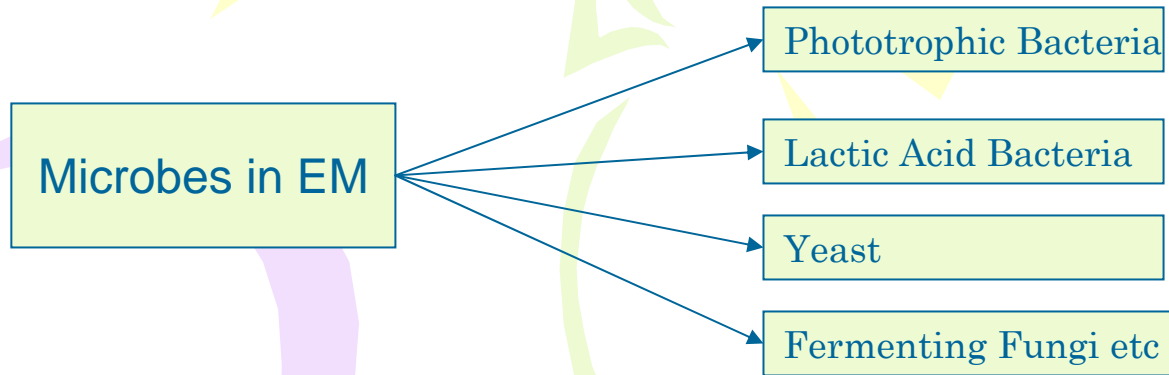
- Hornick, S.B. 1992. *Factors affecting the nutritional quality of crops*. Amer. J. Alternative Agric. 7:63-68.
- Pearson, D (1976). " *The Chemical Analysis of Food*", 7th Edition, Churchill Livingstone, Edinburgh
- W.J. Li, Y.Zh. Ni and H. Umemura (1992), "*Effective Microorganisms for Sustainable Animal Production in China* " Beijing Agricultural University, Beijing, China
- S.Chantsavang, P. Piafupoa and O. Triwutanon (1996), "*Effect of EM on Growth, Egg Production and waste Characteristic of Japanese Quail.*", Department of Animal Science, Kasetsart University, Bangkok, Thailand

*Thank You*

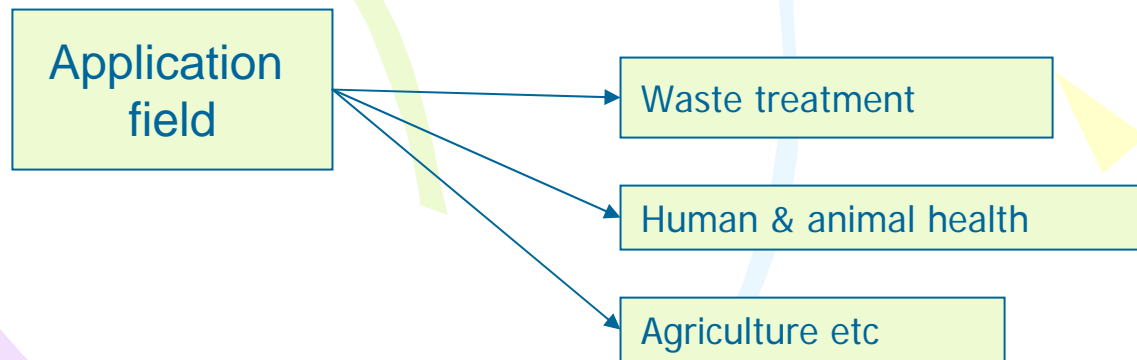
*Q & A  
Session*



# Effective Microorganism



- **Main function :** To increase the beneficial microbes either inside the soil or body
- Also as an alternative to chemicals**



A decorative graphic on the left side of the slide features three balloons: a green one at the top, a blue one in the middle, and a purple one at the bottom. Each balloon is connected to a streamer that ends in several yellow triangular flags. The balloons have a grid-like texture.

# Microbes in EM

- Non-harmful
- Non-genetically-modified (non-GMO)
- Not a fertilizer
- Not a medicine

# EM



A decorative background on the left side of the slide features a green balloon at the top, a blue balloon in the middle, and a purple balloon at the bottom. Each balloon is tied with a streamer and has several yellow triangular flags attached to it. The balloons have a grid-like pattern on them.

# Japanese Quail

- Scientific Name = *Coturnix Japonica*
- In a group of bird which including chicken, duck, goose and other type of birds
- One of the smallest type in birds' family
- Have 35 days for its life cycle

# Medium of research

- Japanese Quail
- *WHY:*
  - *Have a market potential*
  - *Give more option*
  - *Increase the quality of food industry*
  - *Can generate more income*
  - *The guardianship is simple*

	<b>Chicken</b>	<b>Duck</b>	<b>Beef</b>	<b>Quail</b>
<b>Protein (%)</b>	<b>28.9</b>	<b>27.6</b>	<b>29.9</b>	<b>22.5</b>
<b>Fat (gram)</b>	<b>7.41</b>	<b>39.0</b>	<b>9.28</b>	<b>5.8</b>
<b>Calorie ( kcal)</b>	<b>190</b>	<b>404</b>	<b>211</b>	<b>145</b>
<b>Ash (gram)</b>	<b>1.8</b>	<b>1.14</b>	<b>Not given</b>	<b>3.52</b>
<b>Iron (mg)</b>	<b>1.2</b>	<b>Not given</b>	<b>3.0</b>	<b>4.4</b>
<b>Cholesterol (mg)</b>	<b>89</b>	<b>76</b>	<b>86</b>	<b>72</b>
<b>Minerals (%)</b>	<b>14.5</b>	<b>5.36</b>	<b>13.75</b>	<b>18.6</b>

Source: Jabatan Perkhidmatan Haiwan Perak



# Japanese Quail



# Moisture Content

- Moisture, % =  $\frac{M1 - M2}{M1} \times 100$
- Where:
- M1= mass g before dried;
- M2= mass in g after dried 7 hours.
- Equipment : Oven at 105°C

# Ash Content

$$\text{Ash, \%} = \frac{A1 - A2}{S} \times 100$$

Where

Weight ash, g + crucible, g

(after 12-18 hours ignition) : A1

Weight crucible, g : A2

Weight sample, g : S

Equipment : Furnace at 550°C

# Protein and total nitrogen

Original weight sample	: W
H <sub>2</sub> SO <sub>4</sub> volume is use for titration H <sub>3</sub> BO <sub>3</sub>	: I <sub>s</sub>
H <sub>2</sub> SO <sub>4</sub> volume is use for blank titration	: I <sub>b</sub>
H <sub>2</sub> SO <sub>4</sub> Concentration (N)	: N

$$\% \text{ Nitrogen} = \frac{(I_s - I_b) \times N \times 1.4}{W}$$

$$\% \text{ Protein} = \% \text{ nitrogen} \times \text{Protein factor for sample (6.25)}$$

# Total Fiber

$$\% \text{ Total fiber} = \frac{(S-K)-A}{W} \times 100$$

Where

Weight sample before dried, g : W

Weight of filter, g : K

Weight of crucible, g - weight of filter,

g + dried sample weight, g : S

Weight of crucible + ash content, g : A

# Fat Content

Thimble weight	=	T	
Thimble + sample weight	=	W	
Weight of flask + porous chips	=	F	
Weight of flask + porous chips + extracted oil	=	Q	
Weight of extracted oil	=	Q - F	
	=	M	
Percentage of crude oil in sample (%)	=	M / W × 100	

## Moisture Content

- Moisture, % =  $\frac{M1 - M2}{M1} \times 100$

## Ash Content

- Ash, % =  $\frac{A1 - A2}{S} \times 100$

## Protein and total nitrogen

- % Nitrogen =  $\frac{(I_s - I_b) \times N \times 1.4}{W}$

- % Protein = % nitrogen x Protein factor for sample (6.25)



## Total Fiber

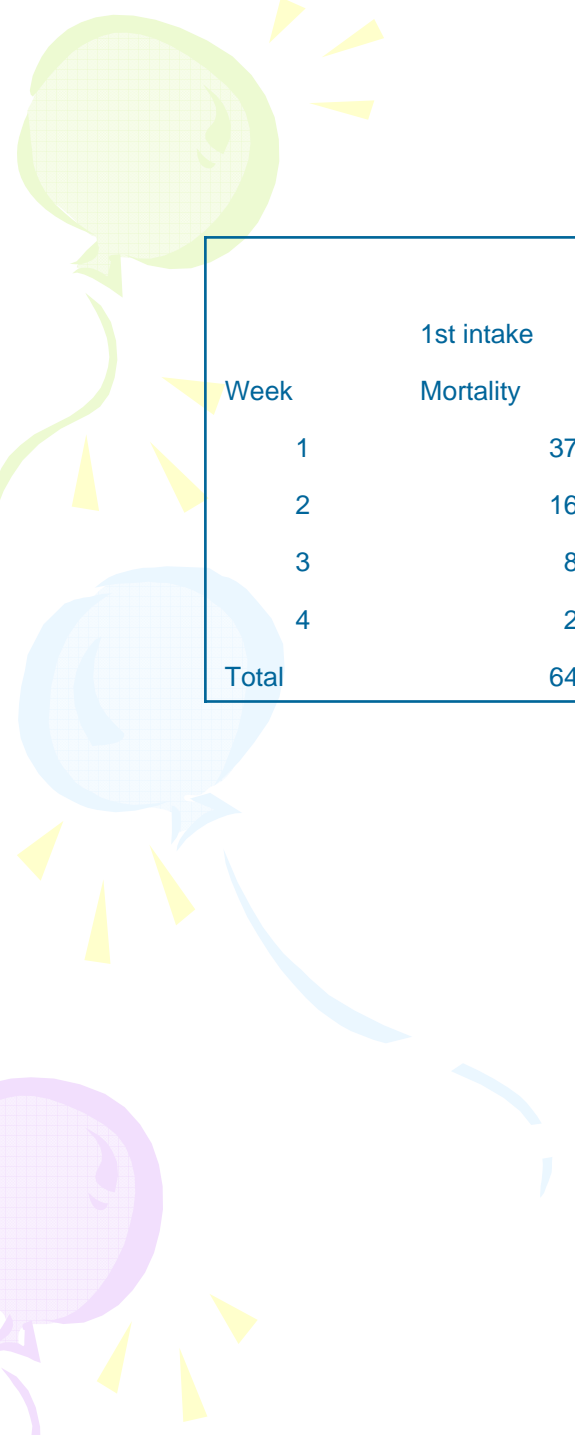
- $\% \text{ Total fiber} = \frac{(S-K)-A}{W} \times 100$



## Fat Content

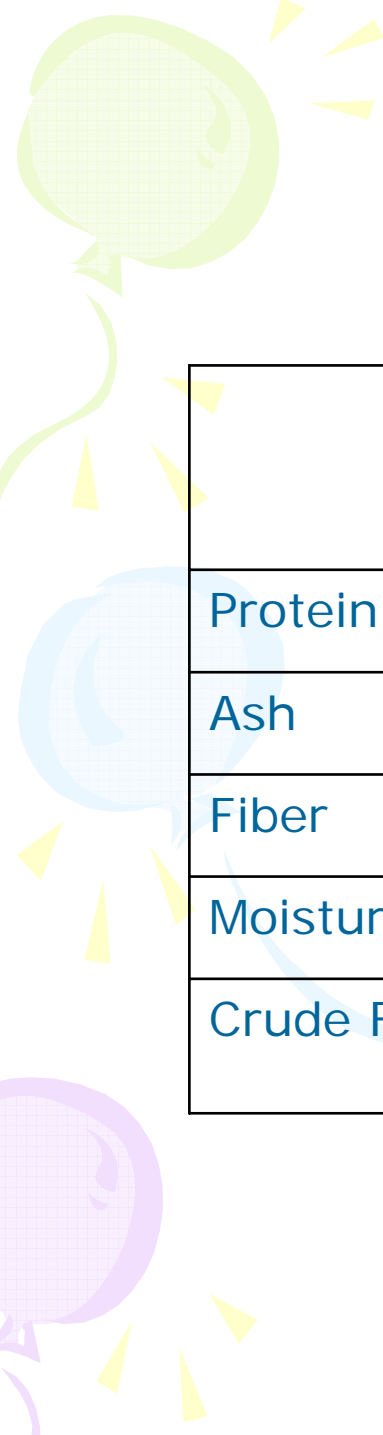
- $\text{Crude oil in sample (\%)} = M / W \times 100$





Week	1st intake Mortality	2nd intake Mortality	3rd intake Mortality
1	375	360	386
2	162	164	167
3	86	102	98
4	25	27	24
Total	648	653	655

Week	1st intake Average Weight (kg)	2nd intake Average Weight (kg)	3rd intake Average Weight (kg)
1	0.09	0.09	0.08
2	0.14	0.13	0.12
3	0.21	0.19	0.19
4	0.25	0.23	0.23



	<b>1<sup>st</sup> Test (%)</b> (14 August 2006)	<b>2<sup>nd</sup> Test (%)</b> (25 September 2006)	<b>3<sup>rd</sup> Test (%)</b> (22 January 2007)	<b>Average (%)</b>
Protein	<b>26.89</b>	<b>29.57</b>	<b>28.51</b>	<b>28.32</b>
Ash	<b>3.94</b>	<b>4.21</b>	<b>4.02</b>	<b>4.06</b>
Fiber	<b>13.26</b>	<b>13.86</b>	<b>13.53</b>	<b>13.55</b>
Moisture	<b>67.85</b>	<b>68.48</b>	<b>68.72</b>	<b>68.35</b>
Crude Fat	<b>5.64</b>	<b>4.31</b>	<b>5.15</b>	<b>5.03</b>