

# **BIOACTIVE PEPTIDES AS SUPPLEMENT IN PHASE III LAYER DIET**

**PATRICK JIM D. BROSAS**

An undergraduate thesis manuscript presented to the faculty of the Department of Animal Science, College of Agriculture, Central Luzon State University in partial fulfilment of the requirement for the degree of Bachelor of Science in Agriculture

**BACHELOR OF SCIENCE IN AGRICULTURE**  
(Animal Science)

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by

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**APPROVED:**

  
**ERNESTO A. MARTIN**

Adviser

5-31-12

Date Signed

  
**JOICE V. SAN ANDRES**

Critic

6/6/2017

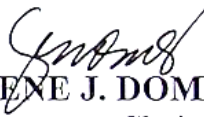
Date Signed

  
**JOICE V. SAN ANDRES**

Department Research Coordinator

6/6/2017

Date Signed

  
**IRENE J. DOMINGO**

Department Chairperson

6/8/17

Date Signed

**ACCEPTED:**

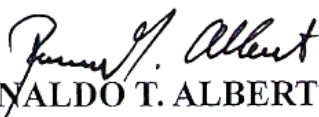
  
**ERNESTO A. MARTIN**

Dean

6-8-17

Date Signed

**RECORDED:**

  
**RONALDO T. ALBERTO**  
College Research Coordinator

6/8/17

Date Signed

## **BIOGRAPHICAL SKETCH**

The author, Patrick Jim D. Brosas, often called “Pat” by his friends is the son of Mr. Gregorio C. Brosas Jr. and Mrs. Marife D. Brosas. He was born on September 23, 1997 in Barangay Roxas, Talugtug, Nueva Ecija.

He finished his primary education at Talugtug East Central School and his secondary education at Talugtug National High School.

In June 2013, he enrolled at Central Luzon State University, Science City of Muñoz, Nueva Ecija. He decided to pursue Bachelor of Science in Agriculture, Major in Animal Science and specialized in Poultry Production.

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**PATRICK JIM DALIT BROSAS**

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# BIOACTIVE PEPTIDES AS SUPPLEMENT IN PHASE III LAYER DIET<sup>1</sup>

by

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## ABSTRACT

The study was conducted to determine the effects of diet with bioactive peptide (add on) with the recommended inclusion level of 0.5% of layer diet by the manufacturer on egg production performance, egg quality and income over feed cost of layers. A total of 433 Dekalb layers (54 weeks old) were used in the feeding trial. The layers were randomly allocated to treatments, namely: diet without bioactive peptide (control) and diet with bioactive peptide. Each treatment had 15 replications with 16 birds per replicate.

Results of the study indicated that egg production was numerically improved with the feeding of diet with bioactive peptide. An indication for improvement in feed conversion of layers was also observed with the feeding of diet with bioactive peptide. Egg quality parameters were not influenced by feeding diet with bioactive peptides. Income over feed cost was numerically increased by 4.12% in feeding diet with bioactive peptide.

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