

米副產物應用於肉用山羊之屠體性狀 及經濟效益研究⁽¹⁾

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摘要

本試驗旨在探討利用市售精料（玉米、麩皮、大豆粕）與米副產物精料（粗糠粉、米糠及大豆粕）於飼養肉用山羊，比較其對健康狀態、生長性能、屠體性狀及經濟效益等差異。試驗選用36頭7月齡之本土山母羊與奴比亞公羊雜交後裔自交第4代山羊，依性別（閹公羊及女羊）及體重分配至4種不同飼料乾物質採食處理組，即米副產物精料餵飼量分別為體重之1.8%、2.2%、2.6%，及對照組（市售精料組，精料餵飼量為體重的1.8%），並提供盤固乾草任飼，圈飼於畜欄內或放牧於牧草地，試驗至14月齡結束。試驗結果顯示，該飼料配方嗜口性佳，雖較餵飼市售精料者之增重較差，但每增重1 kg之精料費用及下痢次數較低。就粗收益（售價-精料成本）而言，餵飼米副產物2.6%處理組最佳，較餵飼市售精料者多380元/頭。餵飼市售精料者之血清尿素氮、總膽固醇與三酸甘油酯濃度、肌肉水分與鉀含量、肌肉硬度、韌度及a值顯著較餵飼米副產物者為低 ($P < 0.05$)，屠宰率、肌肉脂肪、熱能與鋅含量及L值顯著較餵飼米副產物者為高 ($P < 0.05$)。餵飼市售精料者之肌肉解凍失重及蒸煮失重顯著較餵飼米副產物2.6%處理者為低 ($P < 0.05$)。各處理組間之肌肉蛋白質、灰分、鈣、磷、銅、鎂、鈉、總胺基酸含量及個別胺基酸含量等則無顯著差異。近年來，國際飼料原料短缺及價格昂貴，利用米副產物飼料餵飼成長山羊，可提供農民另一飼料來源。

關鍵詞：屠體、生長性狀、肉用山羊、米副產物。

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緒言

花東地區因地理及氣候等環境因素，不論是飼料原料或國產及進口之芻料均從台灣西部運輸而來，且冬季時常有芻料不足問題，使得飼養成本提高。台灣農副產品種類眾多，可利用於畜禽飼養，特別是牛、羊等反芻動物。不同的副產物如羽毛粉（蘇及楊，1998）、豆腐渣（呂，1999）、玉米-啤酒粕、玉米-豆腐渣、玉米-高粱酒粕（蘇及楊，1998, 2000, 2001）應用於山羊之飼養，對於山羊的生長、屠體性狀、瘤胃性狀等，均無顯著的差異，但可有效降低肉羊的生產成本。本試驗是利用花蓮地區產量較充裕的農副產物-米糠、粗糠，將其配製成「粒狀飼料」，探討其對山羊健康狀態、生長性能、屠體性狀及經濟效益等影響，期能利用本地生產之農副產品取代進口之飼料原料與乾草，降低生產成本及減少農副產物廢棄處理成本及對環境危害。

材料與方法

I. 飼料配方設計

以粗糠粉、米糠及大豆粕為主要飼料原料，進行配方設定、飼料成分檢測及粒狀飼料製作。飼料及盤固乾草之分析以我國國家標準飼料檢驗法（1986）進行水分（CNS 2770-3）、蛋白質（CNS 2770-5）、粗脂肪（CNS 2770-4）及粗纖維（CNS 2770-8）分析。依AOAC（2005）方法進行胺基酸（994.12）、磷（965.17, 968.08D(a), 965.09C(a)）、鉀（968.08, 965.09C(a), 985.35E）、鈣（968.08, 965.09C(a)）分析。本試驗所開發之米副產物粒狀飼料為一種半濃縮飼料，粗纖維含量介於18 - 25%，蛋白質含量介於12.3 - 14.3%，脂肪含量介於4.5 - 5.5%，總能含量約為4100 kcal/kg，經以人工瘤胃測定其消化率為64%，故所開發之米副產物飼料TDN約為59%。本試驗所使用之市售精料、米副產物精料、盤固乾草之營養組成平均分析值如表1所示。

表 1. 試驗日糧之營養成份

Table 1. The composition of the experimental diets

Item	Commercial feed	Rice by-product	Pangola grass hay
Cost , NT\$/kg	14.5	8.6	4.8
Dry matter , %	90.12	90.47	86.51
Gross energy , kcal/kg	—	4094.50	—
Crude protein , %	17.24	13.20	5.92
Crude fat , %	3.09	4.96	—
Crude fiber , %	3.64	22.39	—
ADF , %	—	17.09	41.79
NDF , %	—	35.03	75.90
Ca , %	0.65	0.78	—
P , %	0.42	0.61	—
Lysine , %	0.96	0.77	—
Methionine , %	0.26	0.22	—
Sulphur amino acid , %	0.44	0.35	—
Total amino acids , %	16.36	12.41	—
IVDMD , %	—	64.16	—

ADF=Acid detergent fiber

NDF=Neutral detergent fiber

IVDMD = *In vitro* dry matter digestibility.

II. 試驗動物與試驗設計

試驗選用36頭7月齡之本土山羊母羊與奴比亞公羊雜交後裔自交第4代山羊，依性別（閹公羊及女羊）及體重分配至4種不同飼料乾物質採食處理組，即米副產物精料餵飼量分別為體重之1.8%、2.2%、2.6%及對照組（市售精料組，精料餵飼量為體重的1.8%），並提供盤固乾草任飼，圈飼於畜欄內或放牧於牧草地，試驗至14月齡結束。試驗期間記錄飼料採食量、乾草採食量及健康狀況等，每月磅重乙次至試驗結束，並評估餵飼米副產物粒狀飼料之經濟效益。

III. 測定項目與方法

羊隻於14月齡時，全部試驗羊群進行採血，抽取血清進行生化分析，每組逢機屠宰二頭進行屠體性狀、肌肉組成及物理性質測定。

(i) 血清生化值分析

白蛋白（albumen）、總蛋白（total protein）、麁胺酸草醯乙酸轉胺酶（glutamic-oxaloacetic transaminase）、麁胺酸丙酮酸轉胺酶（glutamic-pyruvic transaminase）、尿素氮（blood urea nitrogen）、尿酸（uric acid）、肌酸肝（creatinine）、三酸甘油酯（triglyceride）、總膽固醇（total cholesterol）及澱粉酶（amylase），使用試劑套組（Wako, Japan）以血液自動分析儀（Hitachi 7050, Japan）測定之。

(ii) 屠宰率

（去頭、去尾、去四肢肘關節以下及內臟之屠體重）÷ 活體重 × 100%。

(iii) 內臟比例 (%)

全部臟器（心、肺、氣管、食道、肝、胃、腸、胰、脾、膀胱等）重量（含內容物重）÷ 活體重 × 100%。

(iv) 肌肉色澤之測定

羊隻屠宰後取下兩側之背最長肌（*Longissimus dorsi*）並切片，肌肉測定部位以第3/4、7/8及10/11肋骨處，依Lyon *et al.* (1980)之方法，即刻以手提式色差計（Tri-Stimulus Colorimeter; JC-801, Color Techno System Corporation, Tokyo）測定其色澤，以CIE L*, a*, b*值代表肌肉之色度，L*值代表亮度，a*值代表紅色度，b*值代表黃色度，每個位置測定三點，三點之平均值即為該部位之色澤值。

(v) 肌肉化學組成分分析

將兩側之胸背最長肌取下並切片，將肌肉置於-20°C下隔夜冷凍，供測定化學與物理性狀。化學組成分分析項目包括水分、粗脂肪、蛋白質、氨基酸、灰分、能量、鈣、磷、銅、鋅、鐵、鎂、鈉及鉀等。測定時將肌肉樣品置於4°C冰箱解凍24小時，將肌肉粉碎後，依AOAC (2005)方法進行肌肉水分、蛋白質、粗脂肪、氨基酸、鈣、磷、銅、鋅、鐵、鎂、鈉及鉀含量分析。以熱卡計（AC-350, Leco, Taiwan）進行肌肉能量含量測定。

(vi) 肌肉物理性狀測定

將兩側之背最長肌取下並切片，將肌肉置於-20°C下冷凍，供測定化學與物理性狀。物理性狀測定項目包括解凍失重（Drip loss）、蒸煮失重（Cooking loss）、硬度（Firmness）及韌度（Toughness）。蒸煮失重依 Florene *et al.* (1994)之方法修飾測定之，即肌肉解凍後將樣品秤重置入夾鏈袋內，沈浸於80°C水浴槽中25分鐘，再放在流水中冷卻15分鐘，將表面的水分擦乾後秤重，二者間之差即為蒸煮失重。肌肉物性測定參考Lyon and Lyon (1996)之方法，於肌肉解凍後，將肌肉置於耐高溫密封袋中，沈浸於80°C水浴槽中25分鐘，再放在流水中冷卻15分鐘後，將肉順著肌纖維之方向（與肌纖維方向平行）切成 $2 \times 1 \times 1\text{ cm}^3$ （長 × 寬 × 高）之長方體肉塊，肉塊以保鮮膜包裹直至測定為止。以肌肉物性測定儀（Texture Analyser）

(TA.XT-Plus, Stable Micro Systems, UK) 進行肌肉硬度及韌度測定。

VI. 統計分析

試驗所得資料以統計分析系統(SAS, 1988)套裝軟體進行統計分析, 使用一般線性模式程序(General Linear Model Procedure ; GLM) 進行變方分析 , 以最小平方均值 (Least Squares Mean ; LSM) 測定法 , 比較各處理組間差異的顯著性。

結果與討論

I. 生長性能、健康狀態及經濟效益評估

本試驗所開發之米副產物粒狀飼料嗜口性甚佳，飼料於置入飼料槽後，羊群均可於5~10分鐘內食畢。表2列示餵飼不同量米副產物飼料對生長性能及健康狀態之影響，表3列示對血清生化值之影響。結果顯示，試驗羊群至14月齡時各處理組之體重均可達30 kg以上，以餵飼米副產物飼料1.8%及2.2%處理組之增重顯著較餵飼米副產物飼料2.6%處理組及對照組差 ($P < 0.05$)。但每增重1 kg之精料費用則以餵飼米副產物飼料者較對照組低。市售精料組羊隻死亡原因為下痢 (1/2) 及鼓脹 (1/2)。試驗期間常見疾病臨床症狀以下痢為主，市售精料餵飼組平均每隻羊發生下痢次數為3.88次，米副產物各餵飼處理組平均0.25次，市售精料餵飼組下痢之原因與放牧飼養及其營養濃度較高及使用之原料為較易消化及發酵之原料有關。就粗收益 (售價-飼料成本) 而言，餵飼米副產物2.6%處理組最佳，較餵飼市售精料者多380元/頭。此結果與及與楊 (1998) 利用羽毛粉、呂 (1999) 利用豆腐渣、蘇及楊 (1998) 利用啤酒粕、蘇及楊 (2000) 利用豆腐渣、蘇及楊 (2001) 利用高粱酒粕等副產物於肉用山羊之飼養，對生長性能無顯著影響，但可有效降低生產成本之結果類似。

為了解不同飼料配方對羊隻健康是否造成影響 (如肝、腎、胰臟等功能)，進行血清生化值分析。就平均血清濃度而言，對照組比較餵飼米副產物精料者對血清麩胺酸草醯乙酸轉胺酶及麩胺酸丙酮酸轉胺酶、尿酸及澱粉酶濃度並無顯著影響。本結果顯示，餵飼米副產物精料對肝臟、腎臟及胰臟等功能，並不會造成危害。但餵飼米副產物者之血清尿素氮、總膽固醇及三酸甘油酯濃度則顯著較對照組為高 ($P < 0.05$)，其原因可能與餵飼米副產物飼料者之飼料轉換效率較差及飼料中脂肪含量較高，且飼料餵飼量較多有關。餵飼米副產物1.8%處理組之血清白蛋白及總蛋白濃度，顯著較餵飼米副產物2.6%處理組及對照組為高 ($P < 0.05$)，血清肌酸酐濃度顯著較其他處理組為高 ($P < 0.05$)，為何會有此現象原因不明，有待進一步探討，但各組之血清白蛋白、總蛋白及肌酸酐濃度與Bogin (1992) 推薦之山羊血液正常參考值範圍十分接近。

II. 屠體性狀

餵飼不同量之米副產物飼料對山羊屠體性狀之影響列示於表4。結果顯示，餵飼米副產物2.6%及2.2%處理組之屠宰率，顯著較對照組為低 ($P < 0.05$)，但瘦肉率及內臟比例於各處理組間並無顯著差異。餵飼米副產物飼料者有較低屠宰率之原因，可能與米副產物飼料較蓬鬆且餵飼量較高 (米副產物飼料之容重比為對照組飼料之1.74倍, $356.03 \pm 5.97 \text{ kg/m}^3$ vs. $620.57 \pm 3.31 \text{ kg/m}^3$), 導致消化道之比例增加有關，這可由其臟器比例較對照組高得到印證。

III. 肌肉化學組成

表5列示餵飼不同量米副產物飼料對背最長肌肌肉組成之影響，表6列示對背最長肌肌肉胺基酸組成之影響。結果顯示，餵飼米副產物飼料者之肌肉脂肪、熱能及鋅含量顯著較對照組為低 ($P < 0.05$)，但肌肉水分及鉀含量則顯著較對照組為高 ($P < 0.05$)。餵飼米副產物2.6%處理組之肌肉鐵含量顯著較其他處理組為低 ($P < 0.05$)。肌肉蛋白質、灰分、鈣、磷、銅、鎂、鈉、總胺基酸量及個別胺基酸含量，於各處理組間並無顯著差異。餵飼米副產物飼料者之肌肉脂肪含量較餵飼市售飼料者為低之原因與米副產物飼料之能量及蛋白質含量較低粗纖維含量較高有關。餵飼米副產物飼料者之肌肉熱能含量

較餵飼市售飼料者為低之原因與其肌肉脂肪含量較低有關。Wuliji *et al.* (2003) 指出，肌肉中脂肪含量可能因飼料配方不同而有所影響。

表 2. 餵飼不同量米副產物精料對吉安山羊生長及經濟效益之影響

Table 2. Effect of feeding different levels of rice by-product on the growth performance and feed cost of goats

Item	Control	Rice by-product feed levels		
		1.8%	2.2%	2.6%
Initial weight, kg	21.50 ± 3.62	19.94 ± 4.08	21.17 ± 3.47	20.33 ± 4.28
Final weight, kg	38.56 ± 6.78	30.35 ± 5.18	32.57 ± 5.25	35.16 ± 8.23
Total gain, kg	17.06 ^a ± 3.80	10.41 ^b ± 2.25	11.40 ^b ± 3.02	14.82 ^a ± 4.50
Feed intake, kg/head	137.98	118.31	147.42	176.96
Hay offering, kg/head	—	71.02	57.14	48.54
Hay dumping, kg/head	—	16.36	13.50	17.81
Hay intake, kg/head	—	54.62	43.64	30.73
Percentage of Hay dumping, %	—	23.03	23.62	36.70
Cost, NT\$/kg				
Feed	117.29	96.19	111.54	102.44
Hay offerring	—	32.23	24.13	15.68
Hay dumping	—	7.42	5.70	5.76
Hay intake	—	24.79	18.43	9.93
Feed + Hay intake	117.29	120.98	129.97	112.37
Earnning, NT\$/head	1710.71	1288.33	1314.12	2090.11
The frequency of diarrhea, No./head	3.88	0.22	0.00	0.55
Mortality, %	22.22	0.00	0.00	0.00

1. The costs of the control feed , rice by-product feed and Hay were 14.5 NT\$/kg , 8.6 NT\$/kg and 4.8 NT\$/kg.

2. The selling price of the goat was 200 NT\$/kg.

3. ^{a,b} Means in the same row without the same superscripts are significantly different ($P < 0.05$) .

IV. 肌肉物理性狀

餵飼不同量米副產物飼料對吉安山羊肌肉物理性狀之影響列示於表 7。結果顯示，餵飼市售精料者之肌肉硬度與韌度顯著較餵飼米副產物處理者低 ($P < 0.05$)。另餵飼市售精料者之肌肉解凍失重及蒸煮失重顯著較餵飼米副產物 2.6%處理者低 ($P < 0.05$)。此可能與餵飼市售精料者之肌肉脂肪含量顯著較餵飼米副產物者高有關。Sales (1995) 指稱，肌肉脂肪含量高者之蒸煮失重及剪切值較肌肉脂肪含量低者低。Seideman (1986) 指出，肌肉物理性狀受肌肉組成之影響，主要為脂肪與膠原蛋白之含量。其他研究顯示，肌肉物理性狀之測定顯著受肌肉組成、屠宰年齡、熟成時間 (aging time)、僵直狀態 (rigor conditions)、加熱方法、死後去骨時間及操作人員之技術等之影響 (Stadelman *et al.*, 1966 ; Lyon and Wilson, 1986 ; Gerrard *et al.*, 1987 ; Lyon and Lyon, 1990 ; Lyon and Lyon, 1996)。

V. 肌肉 CIE L*, a*, b* 值測定

表 8 列示餵飼不同量米副產物飼料對肌肉顏色之影響。結果顯示，餵飼市售精料者之 L* 值顯著較餵飼米副產物者高 ($P < 0.05$)，a* 值較餵飼米副產物者低。此可能與餵飼市售精料者之肌肉脂肪含量顯著較餵飼米副產物者高有關。Hillebrand *et al.* (1996) 研究顯示，影響肉類色澤的直接與間接

因素包括脂肪含量及肉中之色素含量。Nocito *et al.*(1973)、Troutt *et al.*(1992)及 Lyon and Cason(1995)之報告均顯示，肉中脂肪含量增加導致肌肉中肌紅蛋白含量減少，會反射大部分光源，使肉色之 L* 值增加，a*值減低。

表3. 飼飼不同量米副產物飼料對吉安山羊血清生化值之影響

Table 3. Effect of feeding different levels of rice by-product on the biochemical values of goat blood

Item	Control	Rice by-product feed levels		
		1.8%	2.2%	2.6%
Albumen, g/dL	♂	5.51 ± 0.53	5.53 ± 0.27	5.34 ± 0.48
	♀	4.67 ± 0.69 ^c	5.67 ± 0.48 ^a	5.39 ± 0.38 ^{aw}
	all	5.03 ± 0.74 ^d	5.61 ± 0.41 ^a	5.37 ± 0.42 ^{ad}
Total protein, g/dL	♂	8.20 ± 0.55	8.33 ± 0.32	8.51 ± 0.89
	♀	8.12 ± 0.43 ^d	8.82 ± 0.62 ^a	8.44 ± 0.48 ^{ad}
	all	8.15 ± 0.46 ^d	8.63 ± 0.57 ^a	8.47 ± 0.67 ^{ad}
Glutamic-oxaloacetic transaminase, U/L	♂	161.17 ± 8.28	159.83 ± 10.11	151.38 ± 21.68
	♀	149.63 ± 12.65	153.70 ± 9.70	160.40 ± 16.88
	all	154.57 ± 12.15	156.00 ± 9.99	156.39 ± 19.12
Glutamic-pyruvic transaminase, U/L	♂	67.33 ± 10.41	73.83 ± 10.01	68.88 ± 8.03
	♀	69.75 ± 11.90 ^{aw}	66.70 ± 13.19 ^v	72.50 ± 8.57 ^{aw}
	all	68.71 ± 10.93	69.38 ± 12.27	70.89 ± 8.30
Blood urea nitrogen, mg/dL	♂	33.62 ± 8.71 ^{ab}	34.63 ± 6.31 ^{ab}	35.20 ± 3.54 ^b
	♀	26.53 ± 4.73 ^d	36.24 ± 6.33 ^a	38.94 ± 4.66 ^a
	all	29.56 ± 7.38 ^d	35.64 ± 6.16 ^a	37.28 ± 4.51 ^a
Creatinine, mg/dL	♂	1.31 ± 0.37 ^{ab}	1.62 ± 0.17 ^a	1.52 ± 0.31 ^a
	♀	1.19 ± 0.12 ^c	1.68 ± 0.18 ^a	1.40 ± 0.20 ^d
	all	1.24 ± 0.25 ^c	1.66 ± 0.17 ^a	1.45 ± 0.26 ^d
Uric acid, mg/dL	♂	0.41 ± 0.11	0.35 ± 0.07	0.44 ± 0.09
	♀	0.34 ± 0.09	0.44 ± 0.14	0.35 ± 0.11
	all	0.37 ± 0.10	0.41 ± 0.12	0.39 ± 0.11
Cholesterol, mg/dL	♂	183.67 ± 111.81 ^b	243.67 ± 34.94 ^a	190.25 ± 38.10 ^b
	♀	97.63 ± 55.49 ^d	237.50 ± 66.94 ^a	223.90 ± 120.18 ^a
	all	134.50 ± 91.75 ^c	239.81 ± 56.15 ^a	208.94 ± 92.42 ^{ad}
Triglyceride, mg/dL	♂	36.33 ± 3.50	35.83 ± 2.86	41.13 ± 16.02
	♀	23.25 ± 6.18 ^c	41.00 ± 14.93 ^a	29.20 ± 4.80 ^d
	all	28.86 ± 8.39 ^d	39.06 ± 11.96 ^a	34.50 ± 12.45 ^{ad}
Amylase, U/L	♂	46.67 ± 15.34 ^b	66.83 ± 14.46 ^a	58.00 ± 47.94 ^{ab}
	♀	94.13 ± 50.97 ^a	60.60 ± 21.08 ^{ad}	57.10 ± 12.17 ^{dc}
	all	73.79 ± 45.64	62.94 ± 18.60	57.50 ± 32.01

Values are expressed as means ± standard errors.

^{a, b, c} Means in the same row without the same superscripts are significantly different (P<0.05) .

表4. 飼飼不同量米副產物飼料對吉安山羊屠體性狀之影響

Table 4. Effect of feeding different levels of rice by-product on the carcass traits of meat goats

Item	Control (n=2)	Rice by-product feed levels		
		1.8% (n=2)	2.2% (n=2)	2.6% (n=2)
Carcass percentage, %	57.57 ± 1.85 ^a	53.76 ± 0.70 ^{ab}	51.05 ± 0.71 ^{bc}	49.15 ± 0.48 ^c
Meat percentage of left carcass body side, %	74.47	74.59	72.45	76.59
Viscera , %	26.08	31.09	33.32	35.11

Values are expressed as means ± standard errors.

^{a, b, c} Means in the same row without the same superscripts are significantly different (P<0.05) .

表 5. 飼飼不同量米副產物飼料對吉安山羊背最長肌肌肉組成之影響

Table 5. Effect of feeding different levels of rice by-product on the nutrient content of *Longissimus dorsi*.

Item	Control	Rice by-product feed levels		
		1.8%	2.2%	2.6%
Moisture, %	70.98 ± 1.55 ^c	73.88 ± 0.20 ^b	74.21 ± 0.67 ^{ab}	74.57 ± 0.35 ^a
Crude protein, %	22.82 ± 1.25	23.64 ± 0.75	22.94 ± 0.53	22.62 ± 0.53
Fat, %	5.63 ± 2.69 ^a	1.62 ± 0.80 ^b	2.13 ± 0.21 ^b	2.11 ± 0.12 ^b
Ash, %	0.96 ± 0.03	1.01 ± 0.04	1.01 ± 0.04	0.98 ± 0.02
Gross Energy, Kcal/100g	172.94 ± 15.8.7 ^a	143.97 ± 4.27 ^b	144.86 ± 4.10 ^b	143.85 ± 2.72 ^b
Ca, ppm	75.10 ± 24.75	58.70 ± 1.90	63.89 ± 6.94	58.57 ± 1.19
P, %	0.20 ± 0.01	0.20 ± 0.01	0.19 ± 0.01	0.19 ± 0.01
Cu, ppm	2.28 ± 0.79	3.43 ± 2.12	2.40 ± 0.84	3.60 ± 3.59
Zn, ppm	54.17 ± 8.24 ^a	41.17 ± 4.69 ^b	35.21 ± 1.81 ^b	36.81 ± 5.34 ^b
Fe, ppm	21.07 ± 0.97 ^a	18.99 ± 0.95 ^a	20.85 ± 1.64 ^a	18.80 ± 3.04 ^b
Mg, ppm	243.34 ± 22.71	247.52 ± 11.60	250.93 ± 12.29	247.12 ± 7.69
Na, ppm	1061.97 ± 102.30	931.05 ± 85.65	926.7 1± 120.31	1089.15 ± 154.90
K, %	0.27 ± 0.01 ^b	0.31 ± 0.01 ^a	0.32 ± 0.02 ^a	0.29 ± 0.03 ^{ab}

Values are expressed as means ± standard errors.

^{a, b, c} Means in the same row without the same superscripts are significantly different ($P < 0.05$).

表 7. 飼飼不同量米副產物飼料對吉安山羊背最長肌肌肉物理性狀之影響

Table 7. Effect of feeding different levels of rice by-product on the physical properties of *Longissimus dorsi* of goat

Item	Control	Rice by-product feed levels		
		1.8%	2.2%	2.6%
Firmness, kg	6.78 ± 1.41 ^b	12.57 ± 7.60 ^a	11.34 ± 6.99 ^a	12.74 ± 4.95 ^a
Toughness, kg	9.25 ± 1.93 ^b	14.87 ± 9.36 ^a	13.82 ± 8.37 ^a	15.93 ± 5.32 ^a
Drip loss, %	2.78 ± 1.05 ^b	5.25 ± 3.22 ^{ab}	3.68 ± 1.76 ^b	7.01 ± 3.53 ^a
Cooking loss, %	24.95 ± 1.68 ^c	26.46 ± 0.32 ^b	26.10 ± 1.61 ^{bc}	28.8 6± 2.51 ^a

Values are expressed as means ± standard errors.

^{a, b, c} Means in the same row without the same superscripts are significantly different ($P < 0.05$).

表 8. 飼飼不同量米副產物飼料對吉安山羊背最長肌肌肉顏色之影響

Table 8. Effect of feeding different levels of rice by-product on the color of *Longissimus dorsi* of goat

Item	Control	Rice by-product feed levels		
		1.8%	2.2%	2.6%
L* value	46.23 ± 3.85 ^a	42.90 ± 4.42 ^c	41.94 ± 4.13 ^c	44.62 ± 4.65 ^b
a* value	10.22 ± 1.04 ^b	11.15 ± 1.42 ^a	10.10 ± 1.12 ^b	10.91 ± 1.47 ^a
b* value	14.13 ± 1.59 ^b	14.26 ± 2.27 ^b	13.67 ± 2.01 ^b	15.26 ± 1.98 ^a

Values are expressed as means ± standard errors.

^{a, b, c} Means in the same row without the same superscripts are significantly different ($P < 0.05$).

表 6. 飼飼不同量米副產物飼料對吉安山羊背最長肌肌肉胺基酸組成之影響

Table 6. Effect of feeding different levels of rice by-product on the amino acid composition of *Longissimus dorsi* of goat

Item	Control	Rice by-product feed levels		
		1.8%	2.2%	2.6%
Total amino acid, %	21.37 ± 1.56	22.34 ± 0.87	21.61 ± 0.19	21.43 ± 0.51
Aspartic acid, %	2.05 ± 0.15	2.14 ± 0.08	2.06 ± 0.02	2.04 ± 0.04
Threonine, %	1.01 ± 0.09	1.06 ± 0.06	1.02 ± 0.04	1.01 ± 0.02
Serine, %	0.82 ± 0.09	0.87 ± 0.06	0.84 ± 0.06	0.81 ± 0.02
Glutamic acid, %	4.01 ± 0.28	4.07 ± 0.21	3.91 ± 0.08	3.94 ± 0.04
Proline, %	0.59 ± 0.11	0.69 ± 0.05	0.67 ± 0.02	0.61 ± 0.1
Glycine, %	0.94 ± 0.05	0.94 ± 0.03	0.95 ± 0.06	0.96 ± 0.02
Alanine, %	1.26 ± 0.08	1.31 ± 0.04	1.27 ± 0.02	1.26 ± 0.01
Cystine, %	0.05 ± 0.02	0.07 ± 0.05	0.05 ± 0.03	0.05 ± 0.04
Valine, %	1.11 ± 0.09	1.15 ± 0.04	1.10 ± 0.05	1.13 ± 0.04
Methionine, %	0.61 ± 0.05	0.65 ± 0.03	0.62 ± 0.01	0.60 ± 0.02
Isoleucine, %	1.04 ± 0.09	1.10 ± 0.04	1.05 ± 0.05	1.05 ± 0.05
Leucine, %	1.87 ± 0.13	1.95 ± 0.08	1.88 ± 0.02	1.86 ± 0.06
Tyrosin, %	0.78 ± 0.06	0.83 ± 0.03	0.80 ± 0.01	0.78 ± 0.04
Phenylalanine, %	1.04 ± 0.09	1.09 ± 0.04	1.08 ± 0.01	1.06 ± 0.04
Lysine, %	2.04 ± 0.15	2.12 ± 0.07	2.05 ± 0.03	2.03 ± 0.04
Histidine, %	0.73 ± 0.09	0.81 ± 0.03	0.81 ± 0.01	0.81 ± 0.03
Arginine, %	1.44 ± 0.11	1.50 ± 0.06	1.44 ± 0.03	1.45 ± 0.01

Values are expressed as means ± standard errors.

結論與建議

本試驗利用所開發之米副產物粒狀飼料以體重的 2.6% 進行飼飼，其體增重可達市售精料飼飼組之 87%，但每增重 1 kg 之飼料費用、每頭平均下痢次數及死亡率則較市售精料飼飼組低，就活體羊隻粗收益而言，較飼飼市售精料者多 380 元/頭，並可有效利用地區性生產之農副產品、減少污染、降低飼料成本及避免因國際原物料上漲所造成之斷糧風險，可提供肉羊飼養戶參考。

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Evaluation of the effect of rice by-product on the carcass performance and feed cost for meat goat

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Abstract

The purpose of this study was to determine the effect of different nutritional levels on health, growth performance, carcass characteristics and share value of meat goats between the commercial feed (corn, wheat bran and soya meal) and pellet feed of rice by-product (chaff, rice bran and soya meal). Thirty six head of hybrid black goats, seven months of age, were separated into 4 treatment groups (four treatments consist of control, 1.8% dry mater feed intake level of body weight + hay ad libitum, 2.2% and 2.6% dry mater feed intake level of body weight), depending on the sex (castrated ram and ewe) and live weight. The experiment was finished when the meat goats reached fourteen months of age. The rice by-product feed was more palatable. The results showed that the growth performances of the goats fed the rice by-product were lower, yet the feed cost and disease occurrence were also lower. The profits of the 2.6% rice by product group was NT\$380/ head higher compared to the control group. The values of blood urea nitrogen (BUN), cholesterol (CHOL) and triglyceride (TG) concentration in the serum and the moisture content, potassium, firmness, toughness and a* value in the longissimus dorsi muscle in control group were significantly ($P < 0.05$) lower than fed with pellet feed of rice by-product treatment groups. The goats in control group had a significantly ($P < 0.05$) higher dressing percentage, fat percentage, energy, zinc and L* value in longissimus dorsi meat than those fed the rice by-product groups. Goat meat in control group had a significantly ($P < 0.05$) lower thawing loss and cooking loss in the longissimus dorsi muscle when compared with feeding rice by-product 2.6% treatment groups. No statistical difference was detected for the contents of protein, ash, calcium, phosphorous, copper, magnesium, sodium or total amino acid compositions in the Longissimus dorsi muscle among groups. In the past few years, the international feed materials were in short supply and expensive. Feeding the growing goats with the feed of rice by-product would be another choice of the farmers.

Key words: Carcass, Growth performance, Meat goat, Rice by-product.

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