

ENZYME PREPARATIONS IN THE FLATTERING PIG RATIONS

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Summary. The paper analyses the influence of enzyme preparations such as Lysozyme G3x and Amylosubtilin G3x on the efficiency of Lithuanian White breed pig fattening and meat quality.

The efficiency of pig fattening was estimated according to the indices of the body weight and the fodder consumption per kilo the weightgain, and the meat properties were determined following the requirements for slaughter pork quality, meatiness, subcutaneous fat.

The best results of pig fattening were obtained with the enzyme Lysozyme G3x. Compared to the control group, the medium weightgain increased by 8,56 % ($p < 0,01$), and the fodder consumption decreased by 4,65 % ($p > 0,05$). The meat properties of this group were the best ($p > 0,05$).

According to the results of our investigations it can be stated that enzyme preparations have a positive influence on pig fattening and meat properties.

Keywords: enzyme preparations, pigs, fodder, weight.