## A NATURAL WAY TO IMPROVE PRODUCTIVITY OF RABBITS USING PROBIOTIC *YEASTURE*

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**Summary.** After supplementing the ration of rabbits for 60 days with probiotics, rabbit body mass increased by 16,7-18,0% (p < 0,05) while the consumption of feed for a unit of gain decreased by 7,2-8,4% (p < 0,05). The preparation used improved the digestibility of crude protein, dry matter and ash. The investigations of the chemical composition of meat indicated that the examined preparation did not have any influence on the amount of dry matter and ash. In the meat of the latter experimental groups the amount of protein increased by 1.8% (p < 0,05) and 4.1% (p < 0,05) while the amount of fat increased only slightly with 0,2% and 0,7%, in comparison with the control group. The increase in protein in rabbit meat improves the value and quality of rabbit meat. On the other hand, probiotics in the fodder of rabbits did not have a negative influence on the chemical composition of meat. The results of the performed experiments showed that the usage of the probiotics *YEASTURE* in rabbit feed positively effects their development. The effectiveness of probiotics is influenced by rabbit age and dose preparation. Our results are in agreement with the results of other studies suggesting that the positive effect of probiotics is due to improved digestibility of dry matter and cellular tissues (Fuller 1989; Fernandez–Carmona et al., 1996). The most effective probiotics preparations are those that decompose fermentation products. Exogenic fermentation products decompose undesirable digestive components in the alimentary tract and help to decompose insoluble cellular walls, thereby diminishing the viscosity of the intestines contents. The results of our investigations have confirmed this obervation.

Keywords: Rabbits, probiotic, growth dynamics, digestibility, meat quality, amino acids.