

EFFECT OF EXTRUDED FIELD BEANS “FUEGO” (*Vicia Faba*) ON DAIRY COW’S PERFORMANCE AND MILK SENSORY PROPERTIES

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Abstract. The aim of our research was to determine effect of extruded fodder beans on dairy cows performance and milk sensory properties. For the experiment selected 24 Lithuanian Black-and-White cows with analogous characteristics and randomly allocated into 2 groups (control and experimental), 12 animals each. The experimental groups' cow's were fed a similar diet, but instead of 9 kg of compound feed with non-extruded field beans, the cows were given the same amount of compound feed with extruded beans, cow per day. All training and data collection sessions were held in the sensory analysis laboratory of Kaunas University of Technology Food institute established according to ISO 8589 requirements

The results of this study showed that a non-extruded beans replacement with extruded beans in dairy cow's diets, had positive effect on milk yield. The results of milk sensory properties showed that non-extruded beans replacement with extruded beans in dairy cows' rations did not have a negative influence on milk sensory parameters. Milk samples of both groups (control and experimental) did not differ by odour intensity, and every sample had an apparent milk's specific odour.

Keywords: productivity, extruded beans, dairy cows, sensory properties