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# The effect of the dietary free fatty acids and its saturation degree on the morphometry of intestinal mucosa in 14-days-old broiler chickens

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## **Objective**

The objective of the present experiment is to study the influence of the two levels of free fatty acids (FFA) and the degree of

saturation of the dietary fat supplemented on the integrity of the intestinal mucosa in 14-days-old broiler chickens.

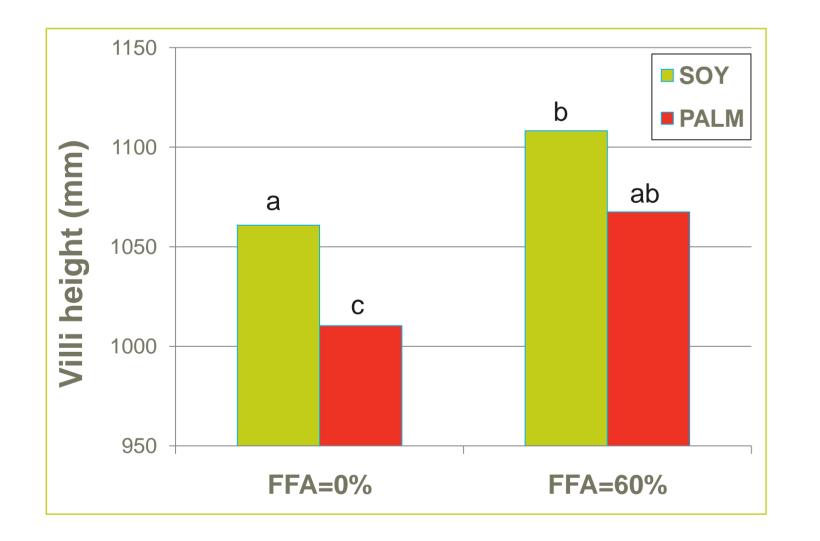
| Materials and methods                                  |  |  | Factorial design 2x2                |                         |  |
|--|--|--|-------------------------------------|-------------------------|--|
| Animals  |  |  | 2 Fat s                             | ources added :          | 2 Levels of Free Fatty Acids<br>(FFA): |
| n = 240<br>Female Broiler Ross 308                     |  | replicates/treatment<br>0 chickens/replicate | Saturated, Palm<br>Unsaturated, Soy |                         | FFA = 0%<br>FFA = 60%                  |
| Samples  |  | Tissue samples for histology                 |                                     | Measurements            |  |
| 1 chicken/replicate<br>Proximal portion of the jejunum |  | 3 sections of jejunum/chicken                |                                     | Height of villi (Fig.1) |  |

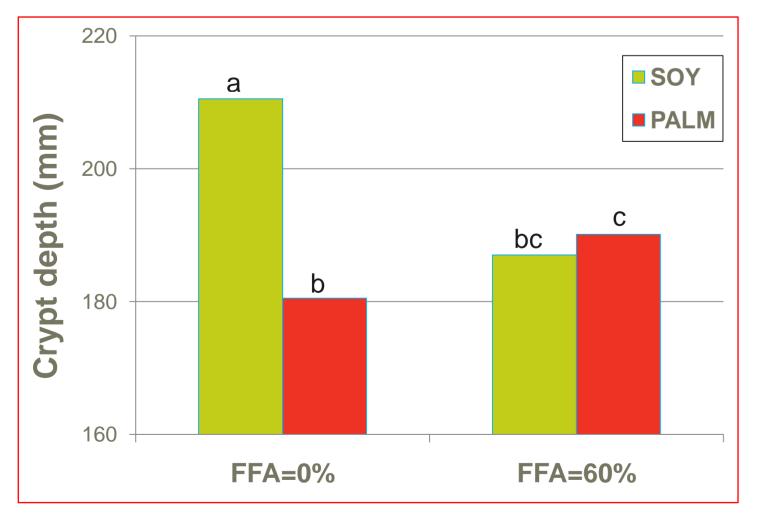
Slaughtered at 14 days of age



**Depth of crypts of Lieberkühn (Fig.2)** 

#### **Results and discussion**





The intestinal villi were longer in those chickens unsaturated fat versus those fed the fed saturated one (p<0.01).

The length of the jejunal villi was greater with high FFA dietary level (p<0.01).

No interaction was found between the FFA level and the saturation degree in villi length.

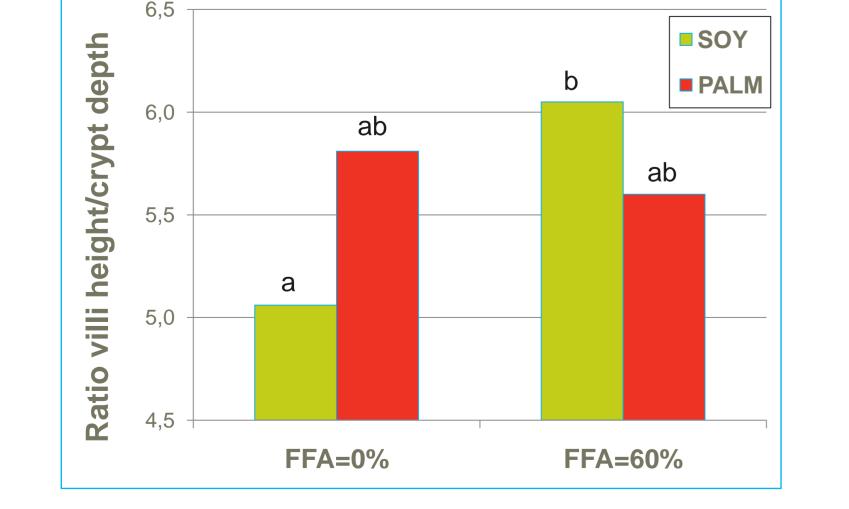
A strong interaction was found between the FFA level and the degree of saturation in the crypts depth (p<0.01).

The depth of the crypts in those animals fed with soy was lower with the higher FFA level (p<0.01), while in animals fed with palm it was greater with the higher FFA level (p<0.01).

Also, with a low FFA level (0%), broiler chickens fed the soy diet presented deeper crypts than animals fed the palm diet (p<0.01), however, no differences were found with the high FFA level (60%).







The ratio villi height/crypt depth in animals fed with soy diet was greater with the higher FFA level, while it remained similar in those animals fed with palm diet.

#### Conclusion

morphometry the The Of intestinal mucosa is influenced by the dietary FFA and its saturation degree in broiler chicken starter diets.

### Acknowledgments

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