



education organization research



ASOCIACIÓN ESPAÑOLA  
DE CIENCIA AVÍCOLA  
(Sec. Esp. WPSA)

# Comunicaciones AECA

## RESUMEN Presentación y Formato

El documento debe ser presentado en Word o en Acrobat reader's PDF format

**EN CASTELLANO**

**Autores: Times New Roman,  
negrita, tamaño 9, mayúsculas.**

**Usar el asterisco para indicar la dirección electrónica  
del autor corresponsal**

**Título:  
Times New Roman,  
negrita, tamaño 12.**

## **Effect of preparation rich in Omega-3 acids on the production and quality of eggs**

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### **Dirección(es):**

**Times New Roman,  
negrita, tamaño 9**

**Máximo 285 caracteres**

9-month-old laying hens were monitored during a period of 28 days. During that period there were no statistically significant differences observed in live weights of laying hens (g) and daily food consumption (g) between control and experimental group ( $P<0.05$ ). Differences in egg laying and in the physical properties of eggs (egg weight, eggshell weight and thickness, portion of yolk and albumen) were also not statistically significant ( $P<0.05$ ). However, adding of Pronova preparation to diets affected the changes of fatty acids profile in the egg yolk. The SFA and MUFA contents of the control group were 31.42% and 41.09%, respectively, and of the experimental group 34.05% and 39.95%, respectively. The content of omega-3 fatty acids (EPA and DHA) in egg yolks of control group was given diets without the stated preparation. The SFA and MUFA contents of the 9-month-old laying hens were monitored during a period of 28 days. During that period there were no statistically significant differences observed in live weights of laying hens (g) and daily food consumption (g) between control and experimental group ( $P<0.05$ ). Differences in egg laying and in the physical properties of eggs (egg weight, eggshell weight and thickness, portion of yolk and albumen) were also not statistically significant ( $P<0.05$ ). However, adding of Pronova preparation to diets affected the changes of fatty acids profile in the egg yolk. The SFA and MUFA contents of the control group were 31.42% and 41.09%, respectively, and of the experimental group 34.05% and 39.95%, respectively. The content of omega-3 fatty acids (EPA and DHA) in egg yolks of experimental group was significantly changed ( $P<0.001$ ), when compared to those of the control group (3.15% : 1.74%).

**Keywords:** keyword 1; keyword 2; keyword 3; keyword 4; keyword 5

### **Texto del Resumen**

**Times New Roman,  
tamaño 9**

**Sin negrita ni cursiva**

**Máx. 95 caracteres por 23 líneas**

### **Palabras clave:**

**Times New Roman,**

**Tamaño 9**

**Máx. 5 palabras clave**

**Usar punto y coma entre palabras clave**



# Comunicaciones AECA

## Texto completo Presentación y Formato

El documento debe ser presentado en Word o en Acrobat reader's PDF format

**El artículo no puede exceder de 8 páginas A4**

**EN CASTELLANO INCLUYENDO UN RESUMEN EN INGLES**

Tipo de letra: Times New Roman  
Tamaño del papel: A4 - Vertical

**Título:** Tamaño: 20 negrita  
**Nota:** No incluir mayúsculas

# Title of the paper

Interlineado sencillo  
fuente tamaño 20

Interlineado sencillo  
fuente tamaño 11

Usar \* Asterisco  
para indicar la  
dirección  
electrónica del  
autor correspondiente

J. AUTHOR<sup>1\*</sup> A. AUTHOR<sup>2</sup> and H. AUTHOR<sup>2</sup>

Faculty/ Department, Institution, postal address,<sup>1</sup> Faculty/ Department, Institution, postal  
address, country.

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**Autores:** Tamaño 11 negrita  
- 1º Iniciales del nombre, 2º Apellido (MAYUSCULAS)  
- Usar números en superíndice para referirse a las  
direcciones.  
- "y" debe estar en minúscula (No mayúscula)

**Resumenes:** Tamaño 11 – Negrita Justificado derecha e izquierda  
CASTELLANO E INGLES

Espacio sencillo  
Tamaño 11

Espacio sencillo  
Tamaño 11

Espacio doble  
Tamaño 11

**Keywords:** one; two; three; four; five

**Palabras clave:** Tamaño 11-    **Título:** negrita, palabras normal.  
Separadas por punto y comas (;

**Introduction** Tamaño 14 Negrita

paginas  
márgenes 2.5 cm  
(derecha izquierda, arriba y abajo)

**Usar “justificar”**  
Para todo el texto del documento

Espacio doble  
Tamaño 11

## Espacio sencillo Tamaño 11

## Espacio doble Tamaño 11

## Espacio sencillo Tamaño 11

**Keywords:** one; two; three; four; five

**Introduction** Tamaño 14 Negrita

↓ The space beginning the paragraph should be of 0.5 cm. Introduction of your paper. Tamaño 11 – Justificado derecha e izquierda

## **Materials and methods**

## No dejar espacio entre párrafos

Espacio sencillo  
Tamaño 11

## Results and discussion

Tamaño 14 Negrita

Results and discussion. Results and discussion. Results and discussion. Results and discussion.  
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and discussion. Results and discussion. Results and discussion. **Tamaño 11 – Justificado derecha e izquierda**

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Tamaño 11

Table 1 Different results. Results. Results. Results. Results. Results.

Tamaño 9 – Negrita

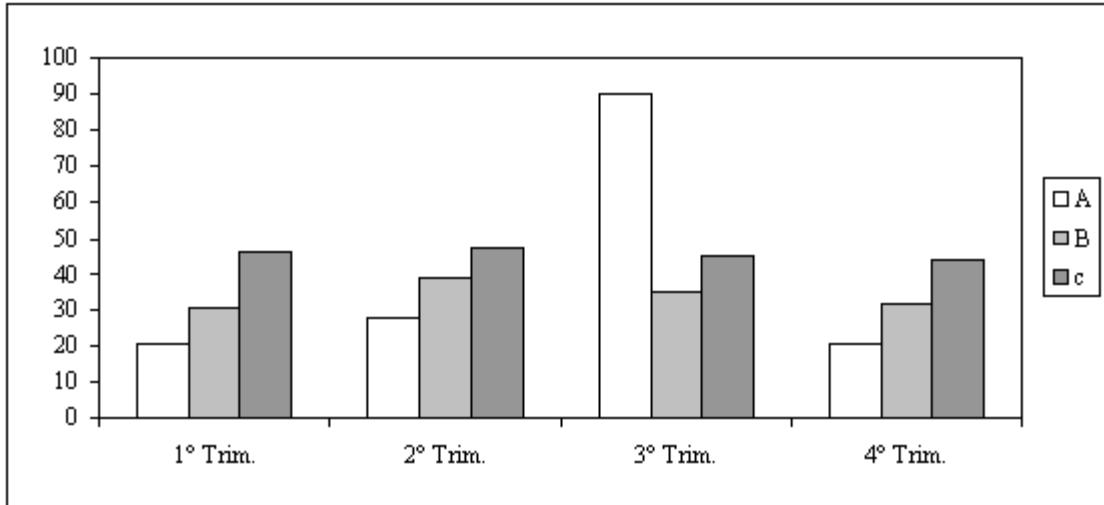
Espacio sencillo  
Tamaño 11

	Total 97 %	Total 97 %	Total 10 97 %
Exx xxxxx (%)	92.2	92.2	92.2
Fxx xxxx (g/d)	92.2	92.2	92.2
Lxxx ccc (g)	92.2	92.2	92.2
Mxxx xxx (kg)	92.2	92.2	92.2

En la tabla  
**Tamaño 9**

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Results. Results. Results. Results. Results. Results. Results of your paper (*Figure 1*).



Espacio sencillo  
Tamaño 11

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**Figure 1 Effect of results. Results. Results. Results. Results. Results.  
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Tamaño 11

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**Tamaño** Font Size 11 – Justificado derecha e izquierda

Results and discussion. Results and discussion.

Doble espacio  
Tamaño 11

Espacio sencillo  
Tamaño 11

## References

**Tamaño 14 Negrita**

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