

Content

Content.....	4
Introduction.....	6
1 Literature review	8
1.1 Zoological characteristics of Japanese quail.....	8
1.2 Nutrition of Japanese quail	12
1.2.1 Rearing conditions of quails	12
1.2.2 Nutrition of Quails	14
1.2.2.1 Water	15
1.2.2.2 Protein	16
1.2.2.3 Energy	18
1.2.2.4 Vitamins	18
1.2.2.5 Minerals.....	22
1.3 Meat performance of Japanese quail	24
1.4 Quality of Japanese quail meat	27
1.4.1 Economic aspects of quails breeding	30
1.5 Bee bread	31
1.5.1 Production of pollen and bee bread.....	32
1.5.2 Usage and nutritional value of pollen and bee bread	34
1.5.3 Chemical composition of pollen and bee bread.....	35
1.5.4 Quality and Microbiology of pollen and bee bread	39
1.5.4.1 Lactic acid bacteria in bee bread.....	42
1.5.5 Application of bee bread in poultry diet.....	43
2 Objective of scientific monograph	44
3 Material and methods	45
3.1 Material for experiment realisation.....	45
3.2 Examined parameters	47
3.3 Methods for parameters determination.....	47
3.3.1 Assessment of meat performance and carcass characteristics.....	47
3.3.2 Chemical analysis of quail meat	48
3.3.2.1 Determination of proximate composition	48

3.3.2.2	Determination of cholesterol.....	48
3.4	Statistical analysis	48
4	Results and discusion	49
4.1	Meat performance and carcass characteristics	49
4.2	Chemical composition of quail meat.....	54
CONCLUSION.....		59
Abstract.....		83
Abstrakt		84