



# TECHNICAL BULLETIN

## AFG IMPROVES GUT INTEGRITY FOR INCREASED CARCASS AND BREAST YIELD

Boneless, skinless chicken breast accounts for 58% of total chicken sales in the US, and is only a portion of the 59.7 billion pounds of live weight produced in 2023<sup>1</sup>. As the industry strives to meet the rising global demand for poultry, strategies that elevate bird performance in key areas of profitability, such as breast yield, are crucial.

### UNDERSTANDING THE IMPACT OF AFG ON BROILER PERFORMANCE

A study was conducted at Mississippi State University to assess the impact of AFG on production parameters, including breast meat yield. Broilers reared to 41 days were divided into three groups based on diet: the control diet, a diet containing AFG at a rate of 6 lb/ton, and a diet containing AFG at a rate of 8 lb/ton.

Following standard broiler processing procedures, carcasses were chilled in an ice bath before being cut into parts and breast meat deboned. Carcass and parts yield were calculated as a percentage of live bird weight prior to processing.



## Feeding AFG Increases Yield

Total carcass yield and total breast yield were higher in birds fed AFG as compared to the control, with yield increasing along with inclusion rate.

Birds fed AFG at 6 lb/ton showed an increase of 0.55% and a 0.67% in total carcass yield and total breast yield, respectively; whereas, birds fed AFG at an inclusion rate of 8 lb/ton gained 1% in total carcass yield and nearly 2% in total breast yield as compared to the control (Charts 1 & 2).

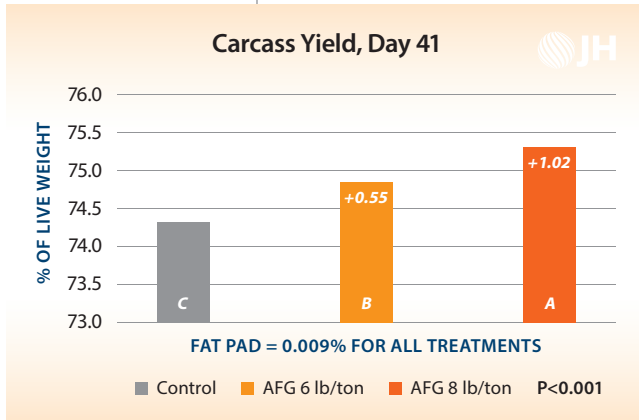


Chart 1. Carcass Yield of Birds at Day 41 by Diet

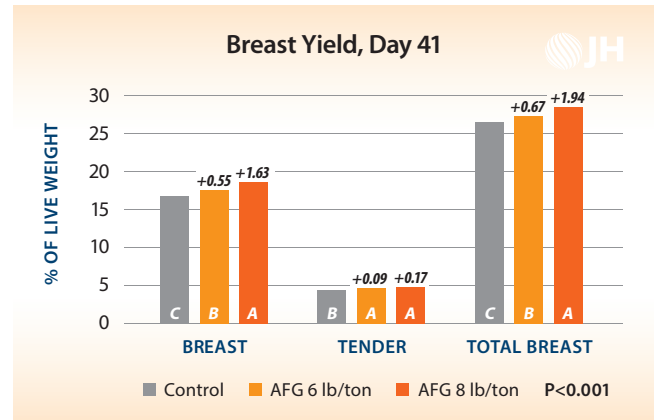


Chart 2. Breast Yield of Birds Fed AFG vs the Control

Fat pad weights for all diets were the same. Therefore, not only did the inclusion of AFG in the feed increase carcass and breast yield, it dramatically improved the conversion of feed to lean meat on the bird without increasing carcass fat.

### AFG®: SUPPORT GUT INTEGRITY WITH SULFATE

**AFG®** – Animal Feed Grade is a feed additive for all classes of poultry that provides improved bird performance by increasing gut integrity. As a non-chloride sodium source with the highest sulfate content of any additive, AFG works to make the mucus layer of the GI tract more resilient and help improve function, enhance nutrient absorption, and prevent intestinal damage during times of stress.

### PRODUCT DETAILS

- Contains 19.7% sodium\* and 26% sulfur
- Inclusion rate between 0.3% and 0.4% in diet
- Available in 50 lb. bags, 2,000 lb. totes and bulk
- GRAS (Generally Recognized as Safe) status under FDA
- Mixes well in diets
- Produced in compliance with Food Safety and Modernization Act
- Recognized by AAFCO

\*sodium range 19.5% – 19.9%



<sup>1</sup> USDA/NASS Poultry Production and Value 2023 Summary



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