

CONTENTS

Review Articles

A Review of Dietary Metabolizable and Net Energy: Uncoupling Heat Production and Retained Energy

Martin J. Zuidhof

231

Variability in Millet: Factors Influencing Its Nutritional Profile and Zootechnical Performance in Poultry

S. N. Qaisrani, S. Murtaza, A. H. Khan, F. Bibi, S. M. J. Iqbal, F. Azam, I. Hussain, and T. N. Pasha

242

Research Reports

Evaluation of Increasing Levels of Phytase in Diets Containing Variable Levels of Amino Acids on Male Broiler Performance and Processing Yields

K. A. Smith, C. L. Wyatt, and J. T. Lee

253

Available Phosphorus and Calcium Reduction in the Finisher Phase and Phytase Utilization on Broilers

Thiago P. Ribeiro, Gabriela C. Dal Pont, Fabiano Dahlke, Chayane da Rocha, Jose Otavio B. Sorbara, and Alex Maiorka

263

In Vitro Effects of Zinc Oxide Nanoparticles on Electrophysiological Indices and Sodium-Dependent Glucose Transport Across Jejunal Mucosa in Laying Hens

Wajeeha Mehmood, Imtiaz Rabbani, Friederike Stumpff, Muhammad Shahbaz Yousaf, Hafsa Zaneb, Khalid Abdul Majeed, Sajid Khan Tahir, Muhammad Afzal Rashid, and Habib Rehman

271

Production and Well-Being Resulting From Delayed Movement of Pullets to the Hen Facility

D. M. Karcher, D. R. Jones, C. I. Robison, K. N. Eberle, R. K. Gast, and K. E. Anderson

278

Effect of Hens Age and Storage Time on Functional and Physicochemical Properties of Eggs

Agata Marzec, Krzysztof Damaziak, Hanna Kowalska, Julia Riedel, Monika Michalczuk, Ewa Koczywas, Fernando Cisneros, Andrzej Lenart, and Jan Niemiec

290

Effectiveness of Duck Hatching Egg Sanitization with the Combination of Hydrogen Peroxide and Ultraviolet Light

K. Cantu, G. S. Archer, Z. S. Tucker, and C. D. Coufal

301

Thermal Inactivation of *Escherichia coli* and *Salmonella Typhimurium* in Poultry Carcass and Litter at Thermophilic Temperatures

Sagor Biswas, Ali Nazmi, Maurice Pitesky, Rodrigo Gallardo, and Pramod Pandey

307

Microbiological Impact of Delayed Movement of Pullets

Krista N. Eberle-Krish, Deana R. Jones, Richard K. Gast, Cara I. Robison, Kenneth E. Anderson, and Darrin M. Karcher

318

Increasing the Omega-3 Content of Hen's Eggs Through Dietary Supplementation with <i>Aurantiochytrium limacinum</i> Microalgae: Effect of Inclusion Rate on the Temporal Pattern of Docosahexaenoic Acid Enrichment, Efficiency of Transfer, and Egg Characteristics	329
C. A. Moran, M. Morlacchini, J. D. Keegan, and G. Fusconi	
Effects of the Level and Relationship of Calcium and Available Phosphorus on the Growth and Tibia Mineralization of Broiler Starter Chickens	339
J. A. Díaz-Alonso, S. Gómez-Rosales, M. de L. Angeles, E. Ávila-González, and C. López-Coello	
Effect of a Competitive Exclusion Culture in a Necrotic Enteritis Challenge Model in Broilers	
Charles L. Hofacre, David J. Reynolds, Greg F. Mathis, Brett S. Lumpkins, Nathaniel Ollis, John A. Smith, and Vanessa Demey	350
Reduction of Multidrug-Resistant <i>Salmonella enterica</i> Serovar Heidelberg Using a Dairy-Originated Probiotic Bacterium, <i>Propionibacterium freudenreichii freudenreichii</i> B3523, in Growing Turkeys	
D. V. T. Nair, J. Vazhakkattu Thomas, G. Dewi, S. Noll, J. Brannon, and A. Kollanoor Johnny	356
Evaluation of Spray-Dried Plasma in Broiler Diets With or Without Bacitracin Methylene Disalicylate	
H. G. Walters, A. Jasek, J. M. Campbell, C. Coufal, and J. T. Lee	364
The Potential of <i>Eisenia foetida</i> as a Protein Source on the Growth Performance, Digestive Organs Size, Bone Strength and Carcass Characteristics of Broilers	
B. Gunya, V. Muchenje, and P. J. Masika	374
A Symbiotic Improves Performance and Carcass Yield of Broilers	
Roberto Fornazier, Valdir Ribeiro Junior, Luiz F. T. Albino, Daniela J. Rodrigues, Fernando de C. Tavernari, Diego L. da Silva, Horacio S. Rostagno, and Suélen Serafini	383
Effects of Phytase Superdosing on Digestibility and Bone Integrity of Broilers	
J. I. M. Fernandes, D. Horn, E. J. Ronconi, R. Buzim, F. K. Lima, and D. A. Pazdiora	390
Multi-Carbohydrase Addition Into a Corn-Soybean Meal Diet Containing Wheat and Wheat By Products to Improve Growth Performance and Nutrient Digestibility of Broiler Chickens	
Samiru S. Wickramasuriya, Eunjoo Kim, Taeg Kyun Shin, Hyun Min Cho, Beomgyu Kim, Rob Patterson, Young-Joo Yi, Sungkwon Park, Balamuralikrishnan Balasubramanian, and Jung Min Heo	399
Effectiveness of Early Supplementation of a Processed Soy Protein Product and Route of Application for Broiler Chickens	
A. A. Omede, E. U. Ahiwe, and P. A. Iji	410
Increasing Average Feed Particle Size During the Starter Period Maximizes Ross × Ross 708 Male Broiler Performance	
Mark E. Lemons, Christopher D. McDaniel, Joseph S. Moritz, and Kelley G. S. Wamsley	420

Nutritional Dietary Supplements to Reduce the Incidence of Fatty Liver Syndrome in Laying Hens and the Use of Spectrophotometry to Predict Liver Fat Content

A. Navarro-Villa, J. H. Mica, J. de los Mozos, L. A. den Hartog,
and A. I. García-Ruiz

435

Effects of a Commercial Beta-Mannanase Product on the Performance, Intestinal pH, and Digesta Viscosity of Pekin Ducks

Jungwoo Park, Koyle D. Knape, and John B. Carey

447

Influence of Dietary Ratios of n-6: n-3 Fatty Acid on Gene Expression, Fatty Acid Profile in Liver and Breast Muscle Tissues, Serum Lipid Profile, and Immunoglobulin in Broiler Chickens

Nazim Rasul Abdulla, Teck Chwen Loh, Hooi Ling Foo,
Mohamed Idris Alshelmani, and Henny Akit

454

Field Reports

***Listeria monocytogenes* and Other Species as Persistent Contaminants in the Processing of Chicken Meat**

Greika F. Moura, Patricia M. Tomborelli, Ricardo C. T. Carvalho,
Cleise O. Sigarini, Fernanda T. Carvalho, Bruno S. Vieira,
and Eduardo E. S. Figueiredo

470

Bacterial Community Diversity in Particulate Matter (PM_{2.5} and PM₁₀) Within Broiler Houses in Different Broiler Growth Stages Under Intensive Rearing Conditions in Summer

Jianlong Zhang, Xiuli Wei, Linlin Jiang, Youzhi Li, Meng Li, Hongwei Zhu,
Xin Yu, Jinxiu Tang, Guozhong Chen, and Xingxiao Zhang

479

Relationships Between Attributes of Woody Breast and White Striping Myopathies in Commercially Processed Broiler Breast Meat

B. Bowker, H. Zhuang, S. C. Yoon, G. Tasoniero, and K. Lawrence

490