

Beat Heat Stress with This Synergistic Duo

New Research: How Probiotics + Lysozyme revolutionize broiler resilience and meat quality under chronic thermal stress (34°C).

PRIMARY PERFORMANCE OUTCOMES

The Numbers Don't Lie

WEIGHT GAIN

+31.9%

Improvement vs. Heat Stress Control

FEED EFFICIENCY

-24.9

Significant reduction in production costs

SURVIVAL RATE

96.7% vs 88.3%

Substantial reduction in mortality during 34°C stress peak

MOLECULAR & PHYSIOLOGICAL SHIFTS

Superior Gut Integrity

JEJUNAL VILLUS HEIGHT

1,412 μm (+58%)

Enhanced absorption surface area protects against nutrient malabsorption.

OXIDATIVE STRESS

-45% MDA

Reduced lipid peroxidation markers.

GUT MICROBIOTA

+78%

Increase in beneficial Lactobacillus.

MEAT QUALITY & CONCLUSION

Better Birds. Better Yield.

DRIP LOSS

2.3%

Better water-holding capacity (vs 4.1% in HS).

TENDERNESS

39.4N

Significantly lower shear force (High tenderness).

Dietary inclusion effectively:

- ✓ Restores gut ecosystem balance
- ✓ Strengthens immune defense
- ✓ Maximizes metabolic resilience

Data: Wang, Y. et al (2021), Poultry Science.