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Czech Journal of

FOOD SCIENCE

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Czech J. Food Sci.

Simonová M.P.,

Chrastinová L., Mojto

J., Lauková A.,

Szábová R., Rafay J.:

Quality of rabbit meat and phyto-additives

Czech J. Food Sci., 28 (2010): 161-167

The consumption of healthy and nutritive food (rich in proteins and low in cholesterol and lipid contents) is a preferred factor with the contemporary consumers. In addition, natural alternatives are requested to replace the additives used up to now but recently banned. To reach the above given condition, phyto-additives represent a good alternative. The aim of this study was to examine the physicochemical properties and amino acid composition of rabbit meat after the enrichment of rabbit diet with oregano, sage, and *Eleutherococcus senticosus* extracts, and to make a comparison with the commercial product XTRACT and control samples (without plant extracts). The addition of oregano and sage extracts as well as *El. senticosus* in the rabbit diet positively influenced the physicochemical

properties of rabbit meat by increasing its energy value ($P < 0.05$ – sage). Supplementing rabbits feed with oregano and sage extracts led to an improvement on the amino acid composition ($P < 0.01$ $P < 0.001$ – serine). These findings are also supported by the good health state c