

1 **Effects of using processed barley and supplemented multi-enzymes in laying**  
2 **hen rations on egg production, egg quality and egg fatty acids**

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9

10 **Abstract**

11 In this study, we have observed different technological processes which are commonly used in  
12 poultry production. Rations contained different amounts of barley and multi-enzyme, egg weight,  
13 egg mass, egg yield, feed intake, egg weight. The control groups were 0% barley (based of corn)  
14 (K), 15% untreated barley (A1), 15% pellet barley (A2), 15% flaked barley (A3), 30% untreated  
15 barley (A4), 30% pelleted barley (A5), 30% flaked barley (A6), 30% untreated barley+ Enzyme  
16 (0.025%) (A7). In the research, 64 brown laying hens ATAK-S for 36 weeks were divided into  
17 08 different treatments for egg hens. Thirty-week-old laying hens were divided into 08 groups of  
18 08 animals each with a similar live weight. Each treatment consisted of 08 animals in individual  
19 cages. Animals were completely randomly determined, grown in individual cages and were kept  
20 under a 16:8 hours light: dark lighting period. Feed and water were given as ad-libitum. The  
21 highest egg weight was obtained from chickens fed with A2 group (62.98 g) and those chickens  
22 fed with A1 group (56.45 g) showed lowest egg weight ( $P \leq 0.01$ ) In terms of total egg mass, the  
23 statistical differences between the experimental groups were very important, but A2 had the highest

24 value and A4 group had the highest value. ( $P \leq 0.01$ ). When considering the average feed  
25 consumption, feed consumption of A2 fed chickens was higher than the other groups ( $P \leq 0.001$ ).  
26 Feed consumption of chickens fed A4 and A7 groups were significantly less than that of A1 group  
27 and K group feed consuming groups ( $P \leq 0.001$ ). There was no significant difference in mean egg  
28 yield between treatments. When egg weight average was examined, it was found that egg weight  
29 was higher than A4 group weight ratios when A7 group added weighted ration was considered ( $P$   
30  $\leq 0.01$ ). When we examined the omega- 6 (n- 6) and omega-3 (n- 3) fatty acids in the trial,  
31 Linolelaidic acid, one of the omega 6 fatty acids, was found to differ between treatments ( $P \leq 0.05$ ).  
32 The lowest value for linolelaidic acid ranged from 0.022 to A3 group, while the highest value was  
33 0.046 to A2 group.

34 **Key Words:** barley, enzyme, flaking, pellet, egg production, egg quality laying hens, egg yolk  
35 fatty acids

## 36 **1. Introduction**

37 Barley, wheat, sorghum, rye and triticale have been considered as alternative feed raw materials in  
38 poultry feed production for years in order to reduce the problems in corn production and prices.  
39 Although barley can be used in large and small ruminant feeds in sufficient amounts without any  
40 problem, the use of barley is limited in poultry feeds due to the inclusion of more than 10% rate of  
41 barley [1]. In addition, the grinding method, heat treatment and particle size are important variables  
42 that determine feed production costs, feed consumption and digestibility, and potentially egg  
43 quality in laying hens. Heat treatment is widely used to increase apparent ileal digestibility of  
44 nutrients, improve feed hygiene and reduce anti-nutritional factors [2- 5]. In order to solve these  
45 problems and to use these cereal feeds in poultry nutrition and to use them successfully, researches  
46 have been made on various applications. The most common of these applications are technological

47 processes such as flaking, pelletizing, expander and annealing processes. In addition, exogenous  
48 enzymes such as beta-glucanase and cellulase are used to increase the digestibility of cellulose  
49 found in the arabinoxylan [3- 7]. As a result, it was concluded that the nutritional preventive factor  
50 detected in barley grains is beta-glucans ( $\beta$ -glucans) which cannot be easily digested by poultry  
51 due to its chemical structure. Beta-glucans bind with water in the intestine and cause gel formation  
52 and increased viscosity of the intestinal contents [4- 8]. The development of enzyme preparations  
53 has found a widespread application in the feed industry [5].

54 It is stated that many processed grains have higher metabolic energy than whole grain. However,  
55 processing techniques have been reported to affect the digestion rate, location and distribution of  
56 protein, starch and cellulose present in feed [6- 9]. Steam-cooked food is easier to digest for animals  
57 because the starch in it is gelatinized. It causes the death of harmful bacteria (Salmonella).  
58 Although starch gelatination occurs in feeds with the application of Expander is a chemical effect,  
59 it is necessary to mention the physical effect caused by this chemical effect. Starch gelatinized pulp  
60 feed can be better pelleted with minimum loss [7]. Flaking; is a product based on the principle of  
61 cooking cereals such as barley, wheat and corn under high pressure with steam and then passing  
62 through crushing machine. These positive effects have been found to be due to the degradation of  
63 water-soluble  $\beta$ - glucans and activation of endogenous enzymes in cereals. Despite the increase in  
64 intestinal viscosity by heat treatment of the bush, the growth performance of the chickens  
65 improved. It is possible to use it as an alternative to corn and wheat in poultry diets only with the  
66 improvement of some technological processes and the addition of exogenous enzymes to the ration.  
67 For this purpose, the use of different levels of flake barley and pelleted barley, which have been  
68 widely obtained recently, have been investigated in different ratios in egg laying hen rations. In

69 addition, the effects of technological processes and the effects of enzymes were compared by  
70 adding multi- enzyme additive to the egg laying hen rations fed with barley.

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## 73 **2. Materials and methods**

74 In this research, 64 brown laying hens Atak- S were used as a study animal and the experiment was  
75 conducted in the research and application farm of the Faculty of Agriculture, Department of Animal  
76 Science. Egg laying hens, used in the experiment, were randomly placed in individual cages in 08  
77 groups with 08 hens in each group. After two weeks of control feeding, the hens were fed with  
78 treatments including non-barley control group having 0% barley (maize weight) (K), 15% cracked  
79 barley (A1), 15% pelleted barley (A2), 15% flaked barley (A3), 30% cracked barley ( A4), 30%  
80 pelleted barley (A5), 30% flaked barley (A6), 30% cracked barley+ Enzyme (0.025%) (A7).The  
81 rations prepared ration started to be fed to 36-week-old hens in 12 June 2015. During the 08 weeks  
82 (58 days) of the experiment, the light system was set to be 16 hours of light daily and 8 hours of  
83 darkness. The eggs obtained were collected daily and weighed. Feeding was given by weighing  
84 each day and the remaining feeds were collected at the weekend and daily feed consumption was  
85 determined. The pelleted barley was obtained to be 04 mm from the same pellet feed unit and then  
86 granulated. Flaked barley; Grain barley was crushed in a cauldron after steaming for a certain time  
87 (3- 5 minutes for wet crushing, 15- 30 minutes for flake). The crushed barley, which has a high  
88 moisture content, was made into a thin layer and dried and cracked to a certain size and made ready  
89 for consumption. Enzymes in rations; For poultry,  $\beta$  glucanase based (*EuroZyme XP*) enzyme  
90 additive enzyme is used in multi- enzyme combination weighted and barley weighted feeds. Endo-

91 1, 4-  $\beta$ - Xylanase 336,000 TXU; Endo-1,4-  $\beta$ - Glucanase 150,000 TGU; Calcium Carbonate  
92 940,000 MG; Phytase Enzyme 350,000 FTU

93 The research barn is 7.00 x 5.20 x 2.32 m in dimensions, each block has 03 floors and 06 individual  
94 cages on each floor and a total of 72 individual cages were available. In addition, the temperature  
95 of the test chamber was continuously monitored by a **Digital Room Thermometer** during the  
96 experiment. Room temperature was maintained between 23- 25 °C for 24 hours. Fluorescent lamps  
97 were used to illuminate the trial room and 16: 8 hours of light (21: 00- 05: 00) dark (05: 00– 21:  
98 00) lighting program was applied during the trial. Ventilation is provided by a 15 Kw/ h capacity  
99 aspirator placed on the wall. The daily egg yields of the chickens were recorded for 02 weeks before  
100 the start of the experiment, and at the end of the 2nd week. Feed ingredients and nutrient  
101 composition of the experimental diets are given in Table 1.

102 **Table 1. Feed ingredients of experimental diets and their nutrient analysis**

103 The dry matter, crude ash, crude fat, crude protein and crude cellulose analysis of the rations, used  
104 in the experiment, were carried out according to *Weende* analysis system in the Department of  
105 Animal Science and Feeding Department of the Faculty of Agriculture [8]. Live weight of laying  
106 hens at the beginning and end of the experiment was determined and the difference was taken as  
107 live weight change. Individual feed consumption was determined daily and evaluated on a weekly  
108 basis. All animals in the experiment were given feeders of the same weight. In order to determine  
109 feed consumption during the trial, the weighing was performed once a day at 9: 30 in the morning.  
110 From the beginning of the trial period to the last day of the experiment, eggs were collected once  
111 a day at 16:00. Then, the weight of the yolk separated from the egg whites by breaking the eggs  
112 was weighed on a 0.1 g precision scale, yellow height, yellow index white height; white width was

113 measured with micrometer and recorded on the quality scale. The yellow index is found by dividing  
114 the height of yellow by its diameter and multiplying by 100. This measurement has an accuracy of  
115 0.001, after the egg is broken on a flat- smooth surface, the yellow height with the help of a three-  
116 legged micrometer and its width and diameter with the help of a caliper (Made by B C Ames Co,  
117 Waltham, Massachusetts, USA, 1937- 1990, used by the NSW Egg Corporation).The shell was cleared so  
118 that no white remained in the shell. The shell samples taken from the pointed, middle and blunt  
119 parts of the eggshell were measured in micrometer screw gauge and recorded on the egg quality  
120 scale. Eggs as internal and external quality criteria; width, shell weight, shell thickness (pointed-  
121 medium-blunt), white and yellow weight, yellow color scale (Roche *Yellow Color Range*, 1- 15),  
122 white and yellow height, white and yellow diameter measured, shape index, yellow index and white  
123 index were calculated. For the analysis of fatty acids in egg yolks, a total of 32 samples were taken  
124 from each group of the experiment. These eggs were first weighed for 10 minutes and then weighed  
125 again. The yellows were removed, weighed individually and mixed by crushing and homogenized.  
126 Briefly, the lipid from the egg yolk was extracted with a hexane/ isopropanol mixture (3: 2 v/ v).  
127 Total fatty acids of the samples were determined using an HP 5890 gas chromatography with a  
128 flame ionization detector (Hewlett Packard 5890 Series II, Palo Alto, CA, USA). FAME was  
129 separated using a Supelcowax- 10 fused silica capillary column (100 mx 0.32 mmx 0.25 mm;  
130 Supelco, Bellefonte, PA, USA) with a helium flow of 1.2 ml/ min. The oven temperature was  
131 increased from 220 to 240 °C at a rate of 2 °C/ min. Injection and fixation temperatures were 240  
132 and 250 °C, respectively. The peak values of the fatty acids were determined by comparing the  
133 retention time and peak area of each fatty acid standard, respectively. The data obtained from the  
134 experiment were analyzed with variance analysis using *General Linear Model (PROC GLM)*  
135 procedure in accordance with the experimental model (Random Parcels Trial Plan) using SAS [9]

136 package program. Differences between the groups were analyzed according to Duncan's multiple  
137 comparison test. At the end of the study, the results obtained are presented in the tables with the  
138 means of group averages, mean standard error (SEM) results of the differences between the groups.  
139 At the end of the study, the results were presented in the tables with the means of group averages,  
140 mean standard error (SEM) results of the differences between the groups.

### 141 **3. Results and discussion**

142 In this study, the effect of Attack- S chickens fed with barley processed differently with added  
143 enzyme on weekly and average feed consumption during the trial period is given in Table 2. In the  
144 experiment, the daily feed consumption values of the groups were subjected to multiple comparison  
145 tests and the difference between the groups in terms of daily feed consumption was found to be  
146 very statistically significant ( $P < 0.001$ ). When the daily feed consumption values of chickens are  
147 evaluated comparatively; Group a1 had the highest daily feed consumption with 107.31 grams,  
148 while the lowest daily feed consumption was the group with 98.10 grams. Feed consumption varied  
149 between 98.10– 107.31 g according to the groups and was found to be very different statistically  
150 ( $P \leq 0.001$ ).

#### 151 **Table 2. The effect of using different processed and multi-enzyme on productive parameters** 152 **of laying hens.**

153 In this period, a decrease in feed consumption occurred with the use of barley instead of corn in  
154 the mixed feed and this decrease in feed consumption was eliminated with the addition of enzyme  
155 and the feed n another study, laying hens were fed with different ratios of micronized barley and  
156 wheat weight ratios. When the effect of micronization on average feed consumption was  
157 examined at the end of the total trial period, it was observed that chickens fed with non-micronized

158 barley feed consumed very close feed. Although there is no statistical difference between the  
159 groups in terms of feed consumption, daily feed consumption varied between 108- 113 g [10].  
160 When compared with the study conducted in this study, the results obtained were similar, although  
161 it was observed that there was a difference between the groups in terms of daily feed consumption.  
162 As it is known, gelatinization of starch in heat treatments applied to feed may cause energy synergy  
163 in poultry. Accordingly, this difference may be due to the gelatinization rate of starch between  
164 micranization and pelletizing application.

165 The effect on weekly and average egg yields (Table 2) of chickens fed with different processed  
166 barley during the total periods is given in Table 2. When the egg yield of the groups was subjected  
167 to multiple comparison test, a difference was observed between the groups and this difference is  
168 given in Table 2. For example, in the multiple comparison test, a statistical difference was observed  
169 between the groups consuming corn (70.13%) and the groups consuming pellet feed  
170 (71.64%). There was a statistical difference between the groups in terms of egg weight ( $P \leq 0.01$ )  
171 and egg weight data of the groups in the total period are given in Table 2. When egg weight  
172 averages were examined, it was found that the highest egg weight was obtained from chickens fed  
173 with A2 group (62.98 g) and the lowest egg weight was obtained from chickens fed with A1 group  
174 (56.45 g) ( $P \leq 0.01$ ). The study lasted 135 days and when the whole study was considered, there  
175 was no significant difference in egg weight between the groups. The average egg production of  
176 hens of different processed barley feeds during the total period is given in Table 2. As shown in  
177 the table, chickens consuming a roasted barley-based ration (124 °C) had lower egg weight, an  
178 extra- large size of eggs, and a higher Haugh unit score, medium- sized, and B and C-grade eggs  
179 than the group consuming unroasted barley-based rations. When the average egg mass production  
180 is examined, it is seen that the lowest production is obtained from the chickens consuming A4



181 group weighted feed ( $P \leq 0.001$ ). The highest egg production was observed in chickens consuming  
182 A2 group feed and the egg mass production of this group was found to be significantly higher  
183 compared to the chickens fed with A4 group and A5 group as well as chickens fed with K group  
184 feed ( $P \leq 0.001$ ). In addition, when egg mass production average is examined, it has significantly  
185 improved egg production compared to feeding with A7 group and feeding with A4 group ( $P \leq$   
186  $0.001$ ). In other researches; Yildiz [11] gamma irradiated wheat and barley feed with different  
187 doses of feed during the period of 36-46 weeks of the egg and average egg production of the eggs  
188 examined only average egg production was statistically significant differences ( $P \leq 0.05$ ) but the  
189 difference in the other weeks was not significant. .

190 **Table 3. The Effect of Using Different Processed and Multi-Enzyme Barley on Egg Quality**

191  
192 Heat treatment is widely used to increase apparent ileal digestibility of nutrients, improve feed  
193 hygiene and reduce anti-nutritional factors [12; 13]. Leghorn chickens consuming a ration based  
194 on roasted barley at 125 °C were found to have higher *Haugh unit* scores than chickens fed on  
195 unroasted diets [14]. On the other hand, in a previous study, it was shown that the heat treatment  
196 of the feed did not affect egg quality parameters including weight, *Haugh unit* and blood stain, and  
197 that other egg quality variables of economic importance were not taken into consideration. The  
198 experimental period data of egg quality criteria last weeks are given in Table 3. When the egg shell  
199 fracture strength criteria were examined, no significant difference was found at the end of the  
200 experiment ( $P \leq 0.05$ ). When the groups were evaluated among themselves, they showed different  
201 values and results and these effects were insignificant ( $P \leq 0.05$ ). When the egg shell weight criteria  
202 were examined during the whole trial period, a difference was found at the end of the experiment  
203 ( $P \leq 0.05$ ). Roche color range consisting of 15 slices of color was used throughout the trial period.

204 When egg yolk color criteria were examined during the trial period, there was no significant  
205 difference between the groups in terms of egg color criteria ( $P \leq 0.001$ ). The average period of egg  
206 white height is given in Table 3. Significant differences were found at the end of the experiment  
207 ( $P \leq 0.05$ ). The *Haugh unit* was not affected by the trial treatments, but the values obtained were  
208 not significantly different the 8th week treatments ( $P \leq 0.05$ ). As a result, when the *Haugh Unit*,  
209 which is one of the egg quality criteria in the 8th week, is seen as the lowest in the K group with  
210 85.25, it is seen that the highest is in the A1 group with 92.13 value.

211 **Table 4. The effect of different processed barley on egg fatty acids of laying hens egg yolk**

212 In the study, the effect of attack-hens on egg fatty acids fed with different processed barley and  
213 enzyme- weighted feeds during the total trial period is given in Table 4. When Table 4 was  
214 examined, no significant difference was found between the treatment of egg fatty acids such as  
215 *Heptadecanoic Acid, Cis- 10 Heptadecanoic, Cis- 11, 14- Eicosadienoic Acid and Tricosanoic*  
216 *Acid* ( $P \leq 0.05$ ). But other egg fatty acids, *Pentadecanoic Acid, Linolelaidic acid* difference  
217 between the treatments ( $P \leq 0.05$ ), *Arachidic Acid, Heneicosanoic Acid, Behenic Acid, Lignoceric*  
218 *Acid, Nervonic Acid, Cis - 4, 7, 10, 13, 16, 19 Doc Acid* was found to be very important differences  
219 in egg fatty acids ( $P \leq 0.001$ ).

220 In the experiment omega 6 (n- 6) and omega 3 (n- 3) fatty acids are examined in terms of;  
221 *Linolelaidic acid* which is one of the omega 6 fatty acids was also found to be different between  
222 the treatments ( $P \leq 0.05$ ). The lowest value in terms of *linolelaidic acid* was A3 group with 0, 022  
223 and the highest value was A2 group with 0,046. However, there were significant differences in egg  
224 fatty acids such as *Linoleic Acid, gamma-Linolenic Acid* and *Cis- 11, 14- Eicosadienoic Acid* ( $P \leq$   
225 0.001). The lowest value in terms of linoleic acid was A6 with 18.11, and the highest value was

226 A2 with 27.47. It was found that there is a significant difference in egg fatty acids such as alpha-  
227 *Linolenic Acid* and *Cis- 4, 7, 10, 13, 16, 19 Doc Acid* which are *Omega 3 fatty acids* ( $P \leq 0.001$ ).

228 Francech et al. [12], in the study conducted by high and low energy barley weighted (57% and  
229 42%) egg hen ration of 80 and 160 ppm enzyme production in the 33- 44 weeks of age also  
230 increased egg yield, considering the whole yield period does not affect egg yield It has been  
231 reported. Anderson and Draper [13], barley ration fed groups, corn ration fed groups have reported  
232 lower egg production rates. In addition, Bustany et al. [14] stated that adding 72%- 75% of barley,  
233 wheat and rye to the mixed feeds in the total grain did not increase egg production. Benabdejelil et  
234 al. [15] and Ciftci et al. [16] reported that the addition of mixed enzyme to barley-containing egg  
235 rations does not affect egg production. Yıldız [11] examined weekly changes in the 36-46 week  
236 periods of chickens in gamma irradiation and it was observed that feeding with gamma irradiated  
237 barley or wheat had no significant effect on egg yield ( $P \leq 0.05$ ). It was also observed that there  
238 was no difference between these groups and corn control group in terms of egg yield ( $P \leq 0.05$ ). As  
239 a result of the trial; The feed consumption varied between 98.10- 107.31 g according to the groups  
240 and it was found to be statistically different ( $P \leq 0.05$ ). According to the results; It was determined  
241 that feed consumption of 15% barley groups was high and feed consumption of 30% barley groups  
242 was low. In general, low feed consumption can be caused by the amount of barley added to the  
243 ration and the high temperatures during the experiment period. However, Francesh et al. [12] 57%  
244 and 42% barley containing the enzyme added to the egg feed at the end of the experiment reported  
245 that the increase of average egg weight. Francech et al. [12] in the study conducted by high and  
246 low energy barley weighted (57% and 42%) egg ration of 80 and 160 ppm enzyme added to the  
247 20- 32 weeks of age increases the weight of the egg, it was reported that egg weight does not affect  
248 the whole yield period.

249 Yoruk and Bolat [10], corn and barley-based hen rations in order to investigate the effect of  
250 different enzyme additives on various yield properties in their study of 50% instead of corn as an  
251 energy source of barley rations with different enzyme additives were used to examine the amount  
252 of use. When weekly changes of egg yield are examined, it is seen that feeding with A1, A2, A3  
253 groups, A4, A5, A6, A7 groups has no significant effect on egg yield. The highest egg yield was  
254 found in the A2 group with the highest 71.64% and the K group with the lowest 70.13%. In general,  
255 there was no difference between the groups in terms of egg yield. When the effect of different  
256 processed barley and multi enzyme addition on egg weight was examined, it was found that the  
257 highest egg weight was obtained from A2 (62.98 g) chickens and the lowest egg weight was  
258 obtained from A1 (56.45 g) chickens. Although the findings were generally consistent with the  
259 literature, they were found to have different results. The use of enzymes to laying hen rations do  
260 not have significant effect on egg quality criteria, while Fairfield et al. [17] found that the use of  
261 wheat and triticale with or without enzyme at different levels increased the shape index, although  
262 it did not lead to a change in shell thickness compared to the control group.

263 The *Haugh unit* was not affected by the trial procedures, but the values obtained were not based on  
264 the values given in the Turkish Standard Institute's natural egg class scale. When the *Haugh Unit*,  
265 which is one of the egg quality criteria in the 8 th week, is seen in the K group with the lowest  
266 85.25, it is seen that the highest is in the A1 group with 92.13. In the experiment, omega 6 (n- 6)  
267 and omega 3 (n- 3) fatty acids; *Linolelaidic acid*, one of the omega 6 fatty acids, was also found to  
268 differ between treatments. The lowest value in terms of *linolelaidic acid* was A3 group with 0.022  
269 and the highest value was A2 group with 0,046. There was a significant difference between oleic  
270 acid and egg fatty acids ( $P \leq 0.05$ ). Shafey et al. [18], in the study conducted by the egg rations  
271 used in cereal grains (wheat, triticale, rye) and soybean oil (0 and 20 g/ kg) egg yield, egg yolk

272 cholesterol amount and the effect of egg yolk fatty acid composition was emphasized. As a result  
273 of the study, there was no difference between groups in terms of egg yolk cholesterol content, feed  
274 consumption, egg weight, egg yolk *palmitic*, *stearic* and *oleic acid* contents. Compared to the other  
275 two groups, the amount of *linoleic acid* was higher in the egg yolk of the chickens fed with triticale.  
276 *oleic acid/ linoleic acid* ratio was lower. Soybean oil used in rations increased egg yield, egg yolk  
277 linoleic acid and unsaturated fatty acid/ saturated fatty acid ratio while decreasing *oleic acid/*  
278 *linoleic acid* ratio.

279 Alvarez et al. [19], *conjugated linoleic acid (CLA)* and sunflower oil with high oleic acid in a study  
280 on the effect on performance and egg quality in egg hens *conjugated linoleic acid (CLA)* (2 g/ kg)  
281 *monounsaturated fatty acid* in egg yolk (*MUFA*) increased *polyunsaturated fatty acids (PUFA)*.  
282 High *oleic acid* sunflower oil (30 g/ kg) added to the diet increased the amount of *monounsaturated*  
283 *fatty acid (MUFA)* in egg yolk. In addition, *conjugated linoleic acid (CLA)* acid added to the diet  
284 increased the moisture and strength of the egg yolk. There was a significant difference between  
285 *oleic acid* and egg fatty acids ( $P \leq 0.001$ ). It is thought that rations containing 30% barley, which  
286 increase this difference, may have influenced the amount of extra fat added to the ration.

#### 287 **4. Conclusion**

288 It was studied effects of technological processes and the effects of enzymes were compared by  
289 adding multi enzyme additive on laying hens. There was no significant difference in mean egg  
290 yield between treatments in a result of variance analysis. When egg weight average was examined,  
291 it was found that egg weight was higher than A4 group weight ratios when A7 group added  
292 weighted ration was considered ( $P \leq 0.01$ ). When we examined the omega-6 (n- 6) and omega- 3  
293 (n- 3) fatty acids in the trial, Linolelaidic acid, one of the omega 6 fatty acids, was found to differ

294 between treatments ( $P \leq 0.05$ ). The lowest value for linolelaidic acid ranged from 0.022 to A3  
295 group, while the highest value was 0.046 to A2 group. As a result, the use of 30% heat- treated or  
296 multi- enzyme added barley in egg poultry rations has no negative effect on egg yield, egg quality  
297 and egg fatty acids, and 30% heat - treated barley or multi- enzyme added barley was successfully  
298 It can be used.

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### 303 **Conflict of Interest**

304 The author declared that no conflict of interest exists.

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**Table 1.** Feed ingredients of experimental diets and their nutrient analysis

Feed Ingredient(%)	K	A1	A2	A3	A3	A5	A6	A7
Barley	0	15	15	15	30	30	30	30
Corn	55,20	40,6	40,6	40,6	26,6	26,6	26,6	26,6
Soybean Meal-47	22	23	23	23	23,50	23,50	23,50	23,50
Sunflower meal-35	8,4	5,8	5,8	5,8	3,53	3,53	3,53	3,53
Vegetable oil	2,8	4	4	4	5	5	5	5
Limestone	8,17	8,17	8,17	8,17	8	8	8	8
Dicalcium Fosfat	2,6	2,55	2,55	2,55	2,55	2,55	2,55	2,52
Salt	0,3	0,3	0,3	0,3	0,3	0,3	0,3	0,3
Lysine	0,03	0,05	0,05	0,05	0,025	0,025	0,025	0,025
Methionine	0,2	0,2	0,2	0,2	0,25	0,25	0,25	0,25
Premix*	0,25	0,25	0,25	0,25	0,25	0,25	0,25	0,25
Enzymes	-	-	-	-	-	-	-	0,025
TOPLAM	100	100	100	100	100	100	100	100

Calculated and analysed Nutrients

Dry Matter %	90,,6	90,,7	90,,7	90,,7	90,,8	90,,8	90,,8	90,,8
Crude Protein, %	17,,2	17,,2	17,,2	17,,2	17,,2	17,,2	17,,2	17,,2
ME, kcal/kg	2739	2739	2739	2739	2735	2735	2735	2736
Ca, %	3,,82	3,,82	3,,82	3,,82	3,,74	3,,74	3,,74	3,,74
Availble ,P, %	0,,54	0,,55	0,,55	0,,55	0,,55	0,,55	0,,55	0,,55
Na, %	0,,15	0,,15	0,,15	0,,15	0,,13	0,,13	0,,13	0,,13
Met+Sis, %	0,,83	0,,82	0,,82	0,,82	0,,82	0,,82	0,,82	0,,82
Lizin, %	0,,84	0,,87	0,,87	0,,87	0,,88	0,,88	0,,88	0,,88
Treonin, %	0,,63	0,,63	0,,63	0,,63	0,,63	0,,63	0,,63	0,,63
Triptofan, %	0,,23	0,,24	0,,24	0,,24	0,,25	0,,25	0,,25	0,,25

357 \* Vitamin-Mineral premix 1 kg in ration; 100 mg manganese, 60 mg iron, 10 mg copper, 0,20 mg cobalt, 1 mg iodine, 0,15 mg selenium;

358 12,000 IU of vitamin A, 1,500 IU of vitamin D, 30 mg of vitamin E, 5,0 mg of vitamin K, 3,0 mg of thiamine, 6,0 mg of riboflavin, 5,0 mg of pyridoxine,

359 0,03 mg of cyanocobalamine, 40,0 mg of nicotinamide, 10,0 mg of calcium D-pantothenate, 0,75 mg of folic acid, 0,075 mg D-biotin, 375 mg

360 choline chloride, 10,0 mg antioxidant, \* K; control group, A1; 15% Cracked barley, A2; 15% Pellet barley, A3; 15% Flake barley, A4; 30% Cracked

361 barley, A5; 30% Pellet barley, A6; 30% Flake barley, A7; 30% Cracked barley + Enzyme (0,025%),

362 **Table 2.** Effects of using of laying hens rations different processed barley and supplemented multi

363 enzymes on productive parameters of laying hens,

	Groups								SEM	P	O,S
	*K	A1	A2	A3	A4	A5	A6	A7			
Feed Intake g	102,65 <sup>b</sup>	105,73 <sup>a</sup>	107,31 <sup>a</sup>	103,14 <sup>b</sup>	102,92 <sup>b</sup>	98,10 <sup>c</sup>	99,46 <sup>c</sup>	99,32 <sup>c</sup>	7.785	0.0001	***
Egg yield %	70,13 <sup>b</sup>	70,87 <sup>ab</sup>	71,64 <sup>a</sup>	71,10 <sup>ab</sup>	71,51 <sup>a</sup>	70,68 <sup>ab</sup>	70,93 <sup>ab</sup>	70,82 <sup>ab</sup>	1,790	0.184	-
Egg weight g,	57,97 <sup>bc</sup>	56,45 <sup>c</sup>	62,98 <sup>a</sup>	59,28 <sup>bc</sup>	58,52 <sup>bc</sup>	57,15 <sup>bc</sup>	59,50 <sup>abc</sup>	60,41 <sup>ab</sup>	3.313	0,007	**
**Total egg weightkg	39,70 <sup>cb</sup>	40,36 <sup>b</sup>	41,95 <sup>a</sup>	39,02 <sup>c</sup>	37,22 <sup>d</sup>	38,84 <sup>c</sup>	40,68 <sup>b</sup>	41,76 <sup>a</sup>	1.900	0.0001	***

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365 \* K; control group, A1; 15% Cracked barley, A2; 15% Pellet barley, A3; 15% Flake barley, A4; 30% Cracked barley, A5; 30% Pellet barley, A6; 30%

366 Flake barley, A7; 30% Cracked barley + Enzyme (0,025%), OS: Significantly Level, \*: P&lt;0,05, \*\*: P&lt;0,01, \*\*\*: P&lt;0,001, SEM: Standard Error Mean,

367 \*\*Total egg weight obtained from the experiment

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371 **Table 3.** The Effect of Using Different Processed and Multi-Enzyme Barley on Egg Quality

	GROUPS							SEM	P	ÖS	
	K	A1	A2	A3	A4	A5	A6				A7
Egg weight (g)	57,87 <sup>a</sup>	55,25 <sup>a</sup>	61,37 <sup>a</sup>	58,14 <sup>a</sup>	58,75 <sup>a</sup>	56,42 <sup>a</sup>	61,50 <sup>a</sup>	58,25 <sup>a</sup>	34,12	0,3302	-
Shape index	73,81 <sup>a</sup>	74,43 <sup>a</sup>	74,12 <sup>a</sup>	75,14 <sup>a</sup>	74,75 <sup>a</sup>	74,50 <sup>a</sup>	73,58 <sup>a</sup>	73,56 <sup>a</sup>	2,34	0,9577	-
Egg width (mm)	42,11 <sup>a</sup>	41,61 <sup>a</sup>	43,16 <sup>a</sup>	42,77 <sup>a</sup>	42,69 <sup>a</sup>	42,31 <sup>a</sup>	42,68 <sup>a</sup>	41,98 <sup>a</sup>	1,95	0,3465	-
Egg length (mm)	57,31 <sup>ab</sup>	56,65 <sup>ab</sup>	58,01 <sup>a</sup>	52,61 <sup>b</sup>	57,40 <sup>ab</sup>	57,18 <sup>ab</sup>	58,37 <sup>a</sup>	57,43 <sup>ab</sup>	22,56	0,3252	-
Strength (kg / cm <sup>2</sup> )	0,37 <sup>a</sup>	0,42 <sup>a</sup>	0,45 <sup>a</sup>	0,41 <sup>a</sup>	0,53 <sup>a</sup>	0,42 <sup>a</sup>	0,43 <sup>a</sup>	0,42 <sup>a</sup>	0,017	0,5974	-
Shell weight (g)	7,21 <sup>abc</sup>	7,03 <sup>bc</sup>	7,77 <sup>ab</sup>	7,85 <sup>a</sup>	7,14 <sup>abc</sup>	6,98 <sup>bc</sup>	6,84 <sup>c</sup>	7,65 <sup>ab</sup>	1,09	0,0321	*
Shell Thickness (mm)	0,29 <sup>a</sup>	0,31 <sup>a</sup>	0,30 <sup>a</sup>	0,33 <sup>a</sup>	0,32 <sup>a</sup>	0,30 <sup>a</sup>	0,29 <sup>a</sup>	0,31 <sup>a</sup>	0,001	0,6531	-
Color	10,75 <sup>b</sup>	10,87 <sup>ab</sup>	11,25 <sup>ab</sup>	11,14 <sup>ab</sup>	11,50 <sup>ab</sup>	11,57 <sup>ab</sup>	11,33 <sup>ab</sup>	11,87 <sup>a</sup>	1,07	0,2921	-
Height of yellow (mm)	19,85 <sup>a</sup>	18,33 <sup>bc</sup>	19,34 <sup>ab</sup>	18,49 <sup>bc</sup>	18,63 <sup>bc</sup>	18,20 <sup>c</sup>	18,12 <sup>c</sup>	18,49 <sup>bc</sup>	2,76	0,0030	**
Yolkindex (mm)	42,23 <sup>a</sup>	42,73 <sup>a</sup>	43,15 <sup>a</sup>	41,50 <sup>a</sup>	43,50 <sup>a</sup>	41,48 <sup>a</sup>	42,79 <sup>ab</sup>	42,38 <sup>ab</sup>	3,89	0,4201	-
Length of white (mm)	84,06 <sup>a</sup>	85,47 <sup>a</sup>	84,79 <sup>a</sup>	85,10 <sup>a</sup>	83,85 <sup>a</sup>	81,44 <sup>a</sup>	80,61 <sup>a</sup>	85,93 <sup>a</sup>	25,09	0,5609	-
White index index (mm)	67,15 <sup>a</sup>	68,50 <sup>a</sup>	69,80 <sup>a</sup>	65,62 <sup>a</sup>	66,24 <sup>a</sup>	64,67 <sup>a</sup>	66,02 <sup>a</sup>	66,64 <sup>a</sup>	20,49	0,6906	-
White height (mm)	7,19 <sup>b</sup>	8,27 <sup>a</sup>	7,89 <sup>a</sup>	8,07 <sup>a</sup>	7,76 <sup>ab</sup>	7,81 <sup>a</sup>	8,06 <sup>a</sup>	8,05 <sup>a</sup>	0,84	0,0226	*
Yellow weight (g)	15,55 <sup>ab</sup>	14,63 <sup>b</sup>	16,08 <sup>b</sup>	14,62 <sup>b</sup>	15,14 <sup>ab</sup>	14,69 <sup>b</sup>	15,26 <sup>ab</sup>	15,35 <sup>ab</sup>	2,00	0,0287	*
White weight (g)	35,37 <sup>bc</sup>	33,34 <sup>c</sup>	37,52 <sup>ab</sup>	35,51 <sup>bc</sup>	36,45 <sup>ab</sup>	35,03 <sup>bc</sup>	38,39 <sup>a</sup>	35,24 <sup>bc</sup>	17,78	0,0034	**
Haugh unit	85,25 <sup>b</sup>	92,13 <sup>a</sup>	88,37 <sup>ab</sup>	90,13 <sup>a</sup>	88,33 <sup>ab</sup>	89,29 <sup>a</sup>	89,30 <sup>a</sup>	90,09 <sup>a</sup>	31,05	0,0227	*

372 a,b,c,d The same lines are different,

373 \* K; control group, A1; 15% Cracked barley, A2; 15% Pellet barley, A3; 15% Flake barley, A4; 30% Cracked barley, A5; 30% Pellet

374 barley, A6; 30% Flake barley, A7; 30% Cracked barley + Enzyme (0,025%), OS: Significantly Level, \*: P< 0,05, \*\*: P< 0,01, \*\*\*: P<

375 0,001, SEM: Standard Error Mean, Color: Roche color range consisting of 15 slices was used,

376 **Table 4.** Effect of Different Processed Barley on Egg yolk Fatty Acids of Laying Hens

	Groups							SEM	P	Ös	
	K	A1	A2	A3	A4	A5	A6				A7
Mvristic Acid	0,520 <sup>a</sup>	0,457 <sup>c</sup>	0,388 <sup>d</sup>	0,389 <sup>d</sup>	0,571 <sup>a</sup>	0,440 <sup>c</sup>	0,525 <sup>b</sup>	0,383 <sup>d</sup>	0,01	0,0001	***
Myristoleic Acid	0,034 <sup>c</sup>	0,029 <sup>c</sup>	0,083 <sup>a</sup>	0,016 <sup>d</sup>	0,019 <sup>d</sup>	0,019 <sup>d</sup>	0,051 <sup>b</sup>	0,036 <sup>c</sup>	0	0,0001	***
Pentadecanoic	0,073 <sup>abc</sup>	0,068 <sup>bc</sup>	0,068 <sup>bc</sup>	0,085 <sup>a</sup>	0,077 <sup>ab</sup>	0,064 <sup>bc</sup>	0,058 <sup>c</sup>	0,071 <sup>abc</sup>	0	0,04	*
Palmitic Acid	28,14 <sup>cd</sup>	28,30 <sup>c</sup>	26,76 <sup>e</sup>	27,80 <sup>d</sup>	29,06 <sup>b</sup>	27,71 <sup>d</sup>	30,44 <sup>a</sup>	28,37 <sup>c</sup>	2,33	0,0001	***
Palmiteloic Acid	0,94 <sup>bc</sup>	1,08 <sup>b</sup>	0,85 <sup>c</sup>	0,89 <sup>c</sup>	0,86 <sup>c</sup>	1,74 <sup>b</sup>	1,59 <sup>a</sup>	1,60 <sup>a</sup>	0,19	0,0001	***
Heptadecanoic	0,274 <sup>ab</sup>	0,263 <sup>ab</sup>	0,252 <sup>a</sup>	0,303 <sup>ab</sup>	0,277 <sup>ab</sup>	0,256 <sup>ab</sup>	0,222 <sup>b</sup>	0,192 <sup>b</sup>	0,02	0,2378	-
Cis-10	0,040 <sup>a</sup>	0,063 <sup>a</sup>	0,180 <sup>a</sup>	0,059 <sup>a</sup>	0,044 <sup>a</sup>	0,046 <sup>a</sup>	0,046 <sup>a</sup>	0,065 <sup>a</sup>	0	0,45	-
Stearic Acid	17,96 <sup>a</sup>	15,53 <sup>c</sup>	14,94 <sup>d</sup>	13,96 <sup>e</sup>	16,52 <sup>b</sup>	14,93 <sup>d</sup>	16,03 <sup>bc</sup>	10,69 <sup>f</sup>	9,14	0,0001	***
Oleic Acid	26,88 <sup>c</sup>	30,33 <sup>b</sup>	25,26 <sup>c</sup>	26,85 <sup>c</sup>	23,19 <sup>d</sup>	25,90 <sup>c</sup>	29,48 <sup>b</sup>	35,41 <sup>a</sup>	28,61	0,0001	***
Linolelaidic acid	0,035 <sup>ab</sup>	0,038 <sup>a</sup>	0,046 <sup>a</sup>	0,022 <sup>b</sup>	0,044 <sup>a</sup>	0,041 <sup>a</sup>	0,032 <sup>ab</sup>	0,023 <sup>b</sup>	0	0,0206	*
Linoleic Acid (n- gama-Linolenic	21,63 <sup>d</sup>	20,53 <sup>e</sup>	27,47 <sup>a</sup>	25,82 <sup>b</sup>	25,73 <sup>b</sup>	23,41 <sup>c</sup>	18,11 <sup>e</sup>	19,25 <sup>f</sup>	23,12	0,0001	***
alfa-Linolenic	0,097 <sup>e</sup>	0,093 <sup>e</sup>	0,112 <sup>cd</sup>	0,123 <sup>b</sup>	0,118 <sup>bc</sup>	0,200 <sup>a</sup>	0,121 <sup>b</sup>	0,108 <sup>d</sup>	0	0,0001	***
Arachidic Acid	0,336 <sup>d</sup>	0,300 <sup>e</sup>	0,443 <sup>b</sup>	0,343 <sup>d</sup>	0,356 <sup>d</sup>	0,400 <sup>c</sup>	0,246 <sup>f</sup>	0,468 <sup>a</sup>	0,01	0,0001	***
Heneicosanoic	0,222 <sup>e</sup>	0,239 <sup>d</sup>	0,251 <sup>c</sup>	0,266 <sup>b</sup>	0,222 <sup>e</sup>	0,242 <sup>d</sup>	0,241 <sup>d</sup>	0,371 <sup>a</sup>	0	0,0001	***
Cis-11,14-	0,390 <sup>d</sup>	0,369 <sup>e</sup>	0,615 <sup>a</sup>	0,493 <sup>b</sup>	0,470 <sup>c</sup>	0,488 <sup>bc</sup>	0,308 <sup>f</sup>	0,370 <sup>e</sup>	0,01	0,0001	***
Behenic Acid	0,206 <sup>a</sup>	0,153 <sup>f</sup>	0,207 <sup>a</sup>	0,180 <sup>a</sup>	0,162 <sup>a</sup>	0,235 <sup>a</sup>	0,197 <sup>a</sup>	0,397 <sup>a</sup>	0,01	0,558	-
Tricosanoic Acid	1,238 <sup>cd</sup>	1,035 <sup>f</sup>	1,312 <sup>b</sup>	1,271 <sup>bc</sup>	1,152 <sup>e</sup>	2,036 <sup>a</sup>	1,220 <sup>d</sup>	1,307 <sup>b</sup>	0,183	0,0001	***
Lignoceric Acid	0,023 <sup>a</sup>	0,029 <sup>a</sup>	0,358 <sup>a</sup>	0,023 <sup>a</sup>	0,029 <sup>a</sup>	0,032 <sup>a</sup>	0,035 <sup>a</sup>	0,021 <sup>a</sup>	0,027	0,485	-
Nervonic Acid	0,656 <sup>bc</sup>	0,718 <sup>b</sup>	0,730 <sup>b</sup>	0,713 <sup>b</sup>	0,726 <sup>b</sup>	1,741 <sup>a</sup>	0,702 <sup>b</sup>	0,599 <sup>c</sup>	0,279	0,0001	***
Cis-13,16,19	0,047 <sup>d</sup>	0,053 <sup>c</sup>	0,069 <sup>b</sup>	0,047 <sup>d</sup>	0,054 <sup>c</sup>	0,160 <sup>a</sup>	0,043 <sup>e</sup>	0,041 <sup>e</sup>	0,003	0,0001	***
	0,239 <sup>e</sup>	0,247 <sup>de</sup>	0,262 <sup>cd</sup>	0,270 <sup>c</sup>	0,252 <sup>cd</sup>	0,506 <sup>a</sup>	0,246 <sup>de</sup>	0,411 <sup>b</sup>	0,019	0,0001	***

377 a,b,c,d The same lines are different,

378 \* K; control group, A1; 15% Cracked barley, A2; 15% Pellet barley, A3; 15% Flake barley, A4; 30% Cracked barley, A5; 30% Pellet barley, A6; 30%

379 Flake barley, A7; 30% Cracked barley + Enzyme (0,025%), OS: Significantly Level, \*: P< 0,05, \*\*: P< 0,01, \*\*\*: P< 0,001, SEM: Standard Error Mean