# **Protein for poultry**

Background Info: Review the digestive system of chickens.



Erik Beyersdorf, CC BY-SA 3.0 <<u>https://creativecommons.org/licenses/by-sa/3.0</u>>, via Wikimedia Commons **Problem:** How much protein is available for an egg-laying hen from a protein treat after digestion? **Hypothesis:** 

#### Variables:

Independent: Dependent: Controls:

#### Materials

protein treats (Baked chicken treats activity) Bradford solution beakers filter paper gastric juice (Flinn Scientific - Item #: G0012) protein standards mortar/pestle

#### Procedure: Preparation of treat sample before digestion

- 1. Weigh out 5g of treat sample in a weigh boat using electronic balance, then add sample into a mortar.
- 2. Add 20 mL of distilled water to treat sample in mortar and grind sample with a pestle to make into a slurry.
- 3. Filter slurry using filter paper and funnel to collect liquid food sample into a small graduated cylinder or beaker.
- 4. Use the filtrate in the bottom of the cup to complete the Protein Indicator Test.



#### Preparation of treat sample after digestion

- 1. Weigh out 5g of treat sample using electronic balance and add to labeled beaker with 25mL of gastric juice. Place treat samples in gastric juice for 6 hours at 42 degrees Celsius.
- 2. Filter the gastric mixture (using procedure from step 3 above) into a clean labeled plastic cup after incubation time.
- 3. Use the gastric filtrate in the bottom of the cup to complete the Protein Indicator Test.

#### **Protein Indicator Test**

- 1. Pipette 30µL of sample into appropriately-labeled micro test tube.
- 2. Add 500µL of the Bradford reagent to each tube and mix well on the vortex.
- 3. Incubate for 5 minutes at room temperature.
- 4. Using the known protein standards, measure the percent protein in test sample.
- 5. Record result in data table. Repeat steps 1-5 for all samples and trials.

#### Data

#### Protein Concentration of Poultry Treat

Trials	Before Digestion (%)	After Digestion (%)
1		
2		
3		
4		
5		
Average Percentage		

#### **Conclusion:**

**REE:** Restate evidence (describe results-discuss actual quantifiable data)....were there any changes in the protein percentage after digestion? Are you able to accept or reject your hypothesis??



### **PE:** Discuss potential errors and ways to improve the lab. Can be in T-Chart format

Potential errors	Ways to improve

PA: Practical Application of the lab (why is lab important?)

\*This document may be reproduced for educational purposes, but it may not be reposted or distributed without crediting



GrowNextGen and The Ohio Soybean Council and soybean checkoff.

