**Effects of a phytogenic feed additive on poultry meat quality**

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In human nutrition, more and more attention is paid on health and wellbeing. Poultry meat represents an important part of our diet, which is known for its low energy concentration, good source of high biological value protein and high bioavailable iron and zinc. Of all the meat constituents, the lipid fraction has the highest susceptibility to modification, in particular to oxidation. Lipid oxidation causes loss of nutritional and sensoryproperties as well as the formation of potentially toxic compounds that compromise meat quality and reduce shelf life. Two trials, one in ducks (n = 60 birds/treatment) and one in broilers (n = 230 birds/treatment), were conducted to evaluate the effects of a standardized phytogenic feed additive (Biostrong 510, Delacon Biotechnik GmbH, Austria) on fatty acid oxidation in meat. In both trials, it was shown that feeding the PFA significantly (P<0.05) reduced maldondialdehyde formation up to 21% in broiler and 24% in ducks during storage of breast or thigh meat indicating improved oxidative stability. It is concluded that Biostrong 510 reduces oxidative processes in meat during storage and therefore improves meat quality and shelf life.