



# **VARIATION IN QUALITY OF MAIZE GRAIN DUE TO SOURCE, MOISTURE CONTENT AND PROCESSING**

By

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## DECLARATION

I, the undersigned, hereby declare that the work contained in this thesis is my own original work and it has not been submitted for any degree and is not currently being submitted for any other degree or qualification.

I certify that any help received in preparing this thesis and all sources used, have been acknowledged.

A solid black rectangular box used to redact the signature of the undersigned.

Signature

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Date 07/06/2010

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# TABLE OF CONTENTS

DECLARATION.....	i
ACKNOWLEDGEMENT.....	ii
TABLE OF CONTENTS .....	iv
LIST OF TABLES .....	x
LIST OF FIGURES.....	xiv
LIST OF PLATES.....	xv
LIST OF ABBREVIATIONS .....	xvi
LIST OF PUBLICATIONS.....	xviii
SUMMARY .....	xix
CHAPTER 1 GENERAL INTRODUCTION .....	1
CHAPTER 2 LITERATURE REVIEW.....	5
2.1 INTRODUCTION.....	5
2.2 CEREALS AS SOURCES OF ENERGY .....	7
2.2.1 Physical properties of cereal grains.....	8
2.2.2 Nutrient/Chemical composition of cereals .....	10
2.2.2.1 Carbohydrate content.....	10
Maize ( <i>Zea mays</i> ) .....	12
Wheat ( <i>Triticum aestivum</i> ) .....	12
Barley ( <i>Hordeum vulgare</i> ) .....	13
Sorghum ( <i>Sorghum bicolor</i> ).....	13
Triticale ( <i>X-Triticosecale</i> )/ ( <i>Triticale hexaploide Lart.</i> ) .....	14
Oats ( <i>Avena sativa</i> ).....	15
2.2.2.2 Protein content .....	15
2.2.2.3 Lipid content .....	17
2.2.2.4 Mineral content .....	18
2.3 FACTORS AFFECTING CEREAL QUALITY.....	20
2.3.1 Grain type and variety .....	20
2.3.2 Growing, harvest and drying conditions .....	22
Post-harvest drying and storage period .....	24
Storage conditions .....	26

2.4 THE EFFECTS OF PROCESSING OF CEREAL GRAINS.....	27
2.4.1 Physical quality .....	27
2.4.2 Chemical composition .....	27
2.4.2.1 Starch .....	28
2.4.2.2 Protein .....	29
2.4.2.3 Interaction between carbohydrates and proteins in cereals.....	30
2.4.3 Physical processing of grain .....	31
2.4.3.1 Milling.....	32
2.4.3.2 Pelleting .....	34
2.4.3.3 Particle size and grain quality .....	35
2.5 EFFECT OF GRAIN PROCESSING ON NUTRITIVE VALUE .....	36
2.5.1 Feed consumption.....	36
2.5.2 Growth response .....	37
2.5.3 Nutrient digestibility.....	39
2.5.4 Energy utilization .....	41
2.6 ENZYME SUPPLEMENTATION OF DIETS .....	42
2.6.1 Effects of enzyme supplementation on grain and diet quality.....	45
2.6.2 Changes in microbial population.....	47
2.7 RELEVANCE OF CURRENT STUDY .....	48
 CHAPTER 3 EFFECT OF HEAT TREATMENT AT FIXED TEMPERATURE ON THE NUTRIENT COMPOSITION AND ULTRA-STRUCTURE OF SUN-DRIED MAIZE GRAIN .....	 51
3.1 INTRODUCTION .....	51
3.2 MATERIALS AND METHODS .....	52
3.2.1 Maize samples .....	52
3.2.2 Drying methods .....	52
3.2.3 Laboratory analyses.....	53
3.2.3.1 Proximate analyses.....	53
3.2.3.2 Phytate-P content .....	54
3.2.3.3 Starch content and composition .....	55
3.2.3.4 Amylose and amylopectin.....	56
3.2.3.5 Non-starch polysaccharides (NSP) .....	56
3.2.3.6 Amino acid composition .....	58
3.2.3.7 Isolation of soluble NSP .....	59
3.2.3.8 Nuclear Magnetic Resonance (NMR) analysis.....	59
3.2.3.9 Mineral analysis .....	59

3.2.3.10 <i>In vitro</i> digestibility.....	60
3.2.3.11 Electron microscopy .....	61
3.2.4 Statistical analysis .....	61
3.3 RESULTS.....	62
3.3.1 The morphological structural changes of maize grains .....	62
3.3.2 Proximate composition.....	63
3.3.3 Starch content and composition.....	64
3.3.4 Amylose and amylopectin contents.....	66
3.3.5 NSP and free sugar contents.....	66
3.3.6 Amino acid contents .....	67
3.3.7 Nuclear magnetic resonance (H1 NMR) shifts.....	68
3.3.8 Mineral contents .....	69
3.3.9 <i>In vitro</i> digestibility .....	71
3.3.10 <i>In vitro</i> viscosity .....	71
3.4 DISCUSSION.....	72
3.4.1 Morphological structure of maize grains.....	72
3.4.2 Proximate composition.....	73
3.4.3 Starch composition .....	74
3.4.4 NSP concentrations .....	76
3.4.5 Nuclear magnetic resonance (H1 NMR) .....	76
3.4.6 Mineral contents .....	76
3.4.7 <i>In vitro</i> digestibility .....	76
3.5 CONCLUSIONS .....	77
CHAPTER 4 EFFECTS OF GRAIN SOURCE, MILLING TECHNIQUE AND PARTICLE SIZE OF MAIZE ON FEED UTILIZATION, GUT PHYSIOLOGY AND GROWTH OF BROILER CHICKENS .....	78
4.1 INTRODUCTION.....	78
4.2 MATERIALS AND METHODS .....	80
4.2.1 Experimental design and bird management.....	80
4.2.2 Animal ethics.....	82
4.2.3 Measurement and analyses .....	83
4.2.3.1 Growth performance .....	83
4.2.3.2 Visceral organ weight .....	83
4.2.3.3 Intestinal pH.....	83
4.2.3.4 Acid insoluble ash.....	83
4.2.3.5 Digestibility coefficient of nutrients .....	84

4.2.3.6 Particle size characteristics in gizzard content.....	84
4.2.3.7 Enumeration of gut microbial community .....	84
4.2.4 Statistical analysis .....	85
4.3 RESULTS.....	86
4.3.1 Gross responses .....	86
4.3.2 Visceral organ weight.....	88
4.3.3 Intestinal pH .....	91
4.3.4 Nutrient digestibility.....	92
4.3.5 Particle size and dry matter of gizzard contents .....	93
4.3.6 Gut microflora .....	94
4.4 DISCUSSION.....	96
4.4.1 Gross responses .....	96
4.4.2 Visceral organ weight.....	97
4.4.3 Particle size distributions in gizzard content .....	97
4.4.4 Nutrient digestibility.....	98
4.4.5 Gut microflora .....	98
4.5 CONCLUSIONS .....	99
CHAPTER 5 THE RESPONSE OF BROILER CHICKENS TO RISING LEVELS OF MAIZE GRAIN AND SUPPLEMENTATION WITH MICROBIAL ENZYME .....	100
5.1 INTRODUCTION.....	100
5.2 MATERIALS AND METHODS .....	102
5.2.1 Experimental design and bird management.....	102
5.2.2 Animal ethics.....	104
5.2.3 Measurement and analyses .....	105
5.2.3.1 Growth performance .....	105
5.2.3.2 Visceral organ weight .....	105
5.2.3.3 Intestinal pH.....	105
5.2.3.4 Tissue protein and digestive enzyme analysis .....	105
5.2.3.5 Titanium dioxide analysis .....	106
5.2.3.6 Ileal digestibility coefficient of nutrients .....	107
5.2.3.7 Enumeration of gut microbial community .....	107
5.2.4 Statistical analysis .....	107
5.3 RESULTS.....	107
5.3.1 Gross responses .....	107
5.3.2 Visceral organ weight.....	109
5.3.3 Intestinal pH .....	110



5.3.4 Tissue protein and enzyme activities.....	111
5.3.5 Nutrient digestibility.....	111
5.3.6 Gut microflora .....	114
5.4 DISCUSSION.....	114
5.4.1 Gross responses .....	114
5.4.2 Visceral organ weight.....	115
5.4.3 Tissue protein and enzymes activities .....	115
5.4.4 Nutrient digestibility.....	116
5.4.5 Gut microflora .....	116
5.5 CONCLUSIONS .....	117
CHAPTER 6 EFFECTS OF HEAT TREATMENT AT VARYING TEMPERATURE ON NUTRIENT COMPOSITION AND ULTRA-STRUCTURE OF HIGH- MOISTURE MAIZE GRAIN .....	118
6.1 INTRODUCTION .....	118
6.2 MATERIALS AND METHODS .....	120
6.2.1 Experimental design and drying methods .....	120
6.2.2 Laboratory analyses.....	120
6.2.3 Electron microscopic images.....	120
6.2.4 Statistical analysis .....	121
6.3 RESULTS.....	121
6.3.1 Ultra-structure of maize grains .....	121
6.3.2 Proximate composition.....	121
6.3.3 Starch content and composition.....	122
6.3.4 NSP and free sugar contents.....	123
6.3.5 Amino acid contents .....	123
6.3.6 Mineral contents .....	125
6.3.7 <i>In vitro</i> digestibility and viscosity .....	125
6.4 DISCUSSION.....	126
6.5 CONCLUSIONS .....	127
CHAPTER 7 RESPONSE OF BROILER CHICKENS ON DIETS BASED ON HIGH- MOISTURE MAIZE GRAIN SUBJECTED TO ARTIFICIAL DRYING AND SUPPLEMENTATION WITH MICROBIAL ENZYMES .....	129
7.1 INTRODUCTION.....	129
7.2 MATERIALS AND METHODS .....	131
7.2.1 Experimental design and bird management.....	131
7.2.2 Animal ethics.....	133
7.2.3 Measurements and analyses .....	133

7.2.3.1 Gross responses .....	133
7.2.3.2 Organ weight .....	133
7.2.3.3 Tissue protein and enzyme activities .....	133
7.2.3.4 Measurement of organic acids .....	134
7.2.3.5 Titanium dioxide contents .....	134
7.2.3.6 Digestibility coefficient of nutrients .....	134
7.2.3.7 Enumeration of gut microbial community .....	135
7.2.4 Statistical analysis .....	135
7.3 RESULTS .....	135
7.3.1 Gross responses .....	135
7.3.2 Visceral organ weight .....	137
7.3.3 Tissue protein content and activity of digestive enzymes .....	139
7.3.4 Digestibility of nutrients .....	141
7.3.5 Organic acids .....	142
7.3.6 Gut microflora .....	145
7.4 DISCUSSION .....	147
7.4.1 Gross responses .....	147
7.4.2 Visceral organ weight .....	148
7.4.3 Tissue protein content and activity of digestive enzymes .....	148
7.4.4 Nutrient digestibility .....	149
7.4.5 Ileal and caecal microflora and microbial activity .....	150
7.5 CONCLUSIONS .....	152
CHAPTER 8 GENERAL DISCUSSION .....	153
8.1 INTRODUCTION .....	153
8.2 GRAIN SOURCE .....	153
8.3 HEAT TREATMENT/ ARTIFICIAL DRYING .....	154
8.4 MILLING .....	156
8.5 PARTICLE SIZE .....	157
8.6 MAIZE INCLUSION LEVEL .....	158
8.7 ENZYME SUPPLEMENTATION .....	159
8.8 CONCLUSIONS AND RECOMMENDATIONS .....	160
REFERENCES .....	162
APPENDIX .....	191

## LIST OF TABLES

Table 2.1 The chemical and amino acid composition (g/kg DM) of major cereal grains .....	11
Table 2.2 Principal fatty acids (%) of some cereal oils (Haard and Chism, 1996) .....	18
Table 2.3 Key mineral composition of cereal grain dry matter (Singh and Panda, 1992).....	19
Table 2.4 Milling output of different grains .....	33
Table 2.5 Effect of particle size on the performance of broilers fed mash diets .....	37
Table 3.1 Proximate composition (g/kg DM) of maize of different sources as untreated or artificially heat treated at 105 °C for varying durations.....	65
Table 3.2 Available free sugar contents (g/kg DM) of maize of different sources as untreated or artificially heat treated at 105 °C for varying durations .....	68
Table 3.3 Amino acid contents (g/kg DM) of maize of different sources as untreated or artificially heat treated at 105 °C for varying durations.....	68
Table 3.4 Concentration of macro and trace minerals of maize of different sources as untreated or artificially heat treated at 105 °C for varying durations .....	71
Table 3.5 <i>In vitro</i> dry matter, starch and CP digestibility and viscosity of maize batches as untreated or artificially heat treated at 105 °C for varying durations .....	72
Table 4.1 Dietary treatments .....	80
Table 4.2 Particle size distribution of roller-milled and hammer-milled grain from three cultivars of maize passed through a 2 mm screen .....	81
Table 4.3 Ingredient and nutrient composition of the diet fed .....	82
Table 4.4 Feed intake (FI), live weight (LW) and FCR of broiler chickens at 7 days of age given finely and coarsely ground diets (maize based) obtained by hammer or roller milling from various sources .....	87
Table 4.5 Feed intake (FI), live weight (LW) and FCR of broiler chickens at 21 days of age given finely and coarsely ground diets (maize based) obtained by hammer or roller milling from various sources .....	88
Table 4.6 Relative weight of visceral organs (g/100g of body weight) of broiler chickens at 7 days of age given finely and coarsely ground diets (maize based) obtained by hammer or roller milling from various sources.....	90
Table 4.7 Relative weight of visceral organs (g/100g of body weight) of broiler chickens at 21 days of age given finely and coarsely ground diets (maize based) obtained by hammer or roller milling from various sources.....	91
Table 4.8 The pH values of small intestinal content of broiler chickens at 21 days of age given finely and coarsely ground diets (maize based) obtained by hammer or roller milling from various sources of maize .....	92

Table 4.9 Ileal protein, gross energy and starch digestibility of broiler chickens at 21 days of age given finely and coarsely ground diets (maize based) obtained by hammer or roller milling from various sources of maize .....	93
Table 4.10 Proportion of particle size classes in the gizzard content (on a dry weight basis) of broiler Chickens at day 21 days of age given finely and coarsely ground diets (maize based) obtained by hammer or roller milling from various sources of maize .....	94
Table 4.11 Bacterial counts ( $\log_{10}$ cfu /g digesta) in ileal digesta of broiler chickens at 21 days of age given finely and coarsely ground diets (maize based) obtained by hammer or roller milling from various sources of maize .....	95
Table 4.12 Bacterial counts ( $\log_{10}$ cfu /g digesta) in caecal digesta of broiler chickens at 21 days of age given finely and coarsely ground maize based diets obtained by hammer or roller milling from various sources of maize .....	96
Table 5.1 Ingredient and nutrient composition of the diets fed (g/kg) .....	104
Table 5.2 Feed intake (FI), live weight (LW) and feed conversion ratio (FCR) of broiler chickens at days 7 at various maize inclusion levels (MIL) with or without microbial enzyme supplementation .....	108
Table 5.3 Feed intake (FI), live weight (LW) and feed conversion ratio (FCR) of broiler chickens at days 21 at various maize inclusion levels (MIL) with or without microbial enzyme supplementation .....	109
Table 5.4 Relative weight of small intestine, proventriculus-gizzard, pancreas, liver spleen and bursa (g/100g of body weight) of broiler chickens at day 21 at various maize inclusion levels (MIL) with or without microbial enzyme supplementation .....	110
Table 5.5 The pH values of small intestinal content of broiler chickens at day 21 at various maize inclusion levels (MIL) with or without microbial enzyme supplementation .....	111
Table 5.6 Tissue protein content and enzyme activities of broiler chickens at day 21 at various maize inclusion levels (MIL) with or without microbial enzyme supplementation .....	112
Table 5.7 Protein, gross energy and starch digestibility of broiler chickens at day 21 at various maize inclusion levels (MIL) with or without microbial enzyme supplementation .....	112
Table 5.8 Bacterial counts ( $\log_{10}$ cfu /g digesta) in ileum and caecum sections of digestive tract of broiler chickens given different levels of maize grain with or without enzyme-based diet fed as mash at day 21 .....	113
Table 6.1 Composition of maize batches observed under sun drying or artificially dried at different temperatures.....	122
Table 6.2 Starch content and components (g/kg DM) of maize batches after sun drying or artificial drying at different temperatures .....	123

Table 6.3 Non- starch polysaccharide (NSP) contents and composition of maize batches after sun drying or artificial drying at different temperatures .....	124
Table 6.4 Amino acid (g/kg DM) compositions of maize batches after sun drying or artificial drying at different temperatures .....	124
Table 6.5 Mineral contents of maize batches obtained by sun drying or artificially dried at different temperatures.....	125
Table 6.6 <i>In vitro</i> digestibility of dry matter, starch and protein as well as viscosity of maize batches after sun drying or artificial drying at different temperatures.....	125
Table 7.1 Ingredient and nutrient composition of the diets fed (g/kg) .....	132
Table 7.2 Feed intake (FI), live weight (LW) and FCR of broiler chickens at 7 days of age on the different diets based on sun-dried maize or artificially dried at different temperature with or without enzymes .....	136
Table 7.3 Feed intake (FI), live weight (LW) and FCR of broiler chickens at 21 days of age on the different diets based on sun-dried maize or artificially dried at different temperature with or without enzymes .....	137
Table 7.4 Relative weight of visceral organs (g/100 g of body weight) of broiler chickens at 7 days of age on the different diets based on sun-dried maize or artificially dried at different temperature with or without enzymes .....	138
Table 7.5 Relative weight of visceral organs (g/100 g of body weight) of broiler chickens at 21 days of age on the different diets based on sun-dried maize or artificially dried at different temperature with or without enzymes .....	139
Table 7.6 Tissue protein content and activities of digestive enzymes in the pancreas and jejunum of broiler chickens at 7 days of age on the different diets based on sun-dried maize or artificially dried at different temperature with or without enzymes .....	140
Table 7.7 Tissue protein content and activities of digestive enzymes in the pancreas and jejunum of broiler chickens at 21 days of age on the different diets based on sun-dried maize or artificially dried at different temperature with or without enzyme.....	141
Table 7.8 Ileal digestibility of protein, gross energy and starch of broiler chickens at 21 days of age on the different diets based on sun-dried maize or artificially dried at different temperature with or without enzymes.....	142
Table 7.9 Concentrations of various organic acids (mg/g digesta) in ileal content of broiler chickens at 21 days of age on the different diets based on sun-dried maize or artificially dried at different temperature with or without enzyme.....	143
Table 7.10 Concentration of various organic acids (mg/g digesta) in caecal content of broiler chickens at 21 days of age on the different diets based on sun-dried maize or artificially dried at different temperature with or without enzyme .....	144

Table 7.11 Bacterial counts ( $\log_{10}$ cfu /g digesta) in ileum and caeca of broiler chickens at 21 days of age on the different diets based on sun-dried maize or artificially dried at different temperature with or without enzyme.....	146
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## LIST OF FIGURES

Figure 2.1 World maize grain production in 2008-2009 (% of a total production of 791 million tonnes), Source: USDA/Foreign Agriculture Service, Grain: World Markets and Trade, January 2009 .....	6
Figure 2.2 The structure of the maize grain– longitudinal section (Pomeranz, 1978).....	9
Figure 2.3 Structure of phytic acid (IP6).....	20
Figure 2.4 Helical structure of amylose [Adapted from Mathews and van Holde: Biochemistry 2/e@ The Benjamin/Cummings Publishing Co. Inc.] .....	28
Figure 2.5 Chemical structure (top) and side branching chains (bottom) of amylopectin .....	29
Figure 3.1 Total starches, digestible starch and resistant starch content (g/kg DM) of maize of different sources as untreated or artificially heat treated at 105 °C for varying durations .....	65
Figure 3.2 Amylose and amylopectin contents (g/kg DM) of maize of different sources as untreated or artificially heat treated at 105 °C for varying durations .....	66
Figure 3.3 Concentration of non-starch polysaccharides (g/kg DM) of maize of different sources as untreated or artificially heat treated at 105 °C for varying durations .....	67
Figure 3.4 Region of H1 NMR spectrum showing anomeric protons of the three maize samples with untreated or artificially heat treated at 105 °C for varying durations .....	70

## LIST OF PLATES

Plate 3.1 Electron micrographs ( $\times 500$ ) of Moree (top panel), Emerald (middle panel) and Downs (bottom panel) maize as untreated or artificially heat treated at 105 °C for varying durations .....	63
Plate 6.1 Electron micrographs ( $\times 1000$ ) of maize dried under sun for three days ( <i>top left</i> ) and dried at 80 °C ( <i>top right</i> ), 90 °C ( <i>bottom left</i> ) and 100 °C ( <i>bottom right</i> ) for 24 hours .....	122



## LIST OF ABBREVIATIONS

AEC	Animal ethics committee
AME	Apparent metabolizable energy
AMEn	Apparent metabolizable energy corrected for zero nitrogen
ANF	Anti-nutritive factor(s)
ANOVA	Analysis of Variance
AP	Alkaline phosphatase
APAF	Australian Proteome Analysis Facility
<i>C. perfringens</i>	<i>Clostridium perfringens</i>
CA	Chymotrypsin amidase
CFU	Colony forming unit
CP	Crude protein
cP	Centipoises
CV	Coefficient of variation
D	Day (s)
DE	Digestible energy
DM	Dry matter
DMRT	Duncan's multiple range test
DMSO	Dimethyl sulfoxide
EE	Ether extract
EU	European Union
FAO	Food and Agriculture Organization
FCR	Feed conversion ratio
FI	Feed intake
FTU	Phytase unit
GC	Gas chromatography
GE	Gross energy
GIT	Gastrointestinal tract
GLM	General linear model
GMD	Geometric mean diameter
GSD	Geometric standard deviation
H	Hour(s)

HM	High maize (750 g/kg diet)
HMM	High-moisture maize
HPLC	High performance liquid chromatography
ICP	Inductive coupled plasma
IP6	Inositol hexaphosphate
LM	Low maize (250 g/kg diet)
LMM	Low-moisture maize
LW	Live weight
LWG	Live weight gain
ME	Metabolizable energy
MIL	Maize inclusion level
Min	Minutes
MM	Medium maize (500 g/kg diet)
MQ	MilliQ water
Mt	Million tonne
NMR	Nuclear magnetic resonance
NRC	National Research Council
NS	Non-significant
NSP	Non-starch polysaccharide(s)
Ppm	Parts per million
QLD	Queensland
RS3	Resistant starch type three
S	Second(s)
SCD	Sealed chamber digestion
SCFA	Short chain fatty acid
SEM	Standard error of mean
TiO <sub>2</sub>	Titanium dioxide
TME	True metabolizable energy
TME <sub>n</sub>	True metabolizable energy corrected for zero nitrogen
UK	United Kingdom
UNE	University of New England
USA	United States of America
USGC	United State Grain Council

## LIST OF PUBLICATIONS

### Refereed Journal Articles-

M. M. Bhuiyan, A. F. Islam and P. A. Iji (2010). Variation in nutrient composition and structure of high-moisture maize dried at different temperatures, South African Journal of Animal Science, 40 (3), 190-197.

M. M. Bhuiyan, P. A. Iji and A. F. Islam (2010). Effect of drying temperture and microbial enzyme supplementation on the nutritive value of high moisture maize, World's Poultry Science Journal, Vol **66**, Supplement, p363.

M. M. Bhuiyan, A. F. Islam and P. A. Iji (2010). Response of broiler chickens on diets based on high-moisture maize grain subjected to artificial drying and supplementation with microbial enzymes, South African Journal of Animal Science (In Press).

### Conferences Proceedings-

M. M. Bhuiyan, P. A. Iji and A. F. Islam (2010). Effect of drying temperture and microbial enzyme supplementation on the nutritive value of high moisture maize, Proceedings of the XIII<sup>th</sup> European Poultry Conference, Tours, France, p 363.

M. M. Bhuiyan, P. A. Iji, A. F. Islam and L. L. Mikkelsen (2010). Variation in nutrient composition and structure of high-moisture maize dried at different temperatures, Proceedings of the Australian Poultry Science Symposium, Vol **21**: pp 99-102.

M. M. Bhuiyan, P. A. Iji, A. F. Islam and L. L. Mikkelsen (2009). Response of broiler chickens to increasing levels of maize grain and supplementation with a microbial enzyme. Proceedings of the Recent Advances in Animal Nutrition, Australia, Vol **17**: p196.

M. M. Bhuiyan, P. A. Iji, and L. L. Mikkelsen (2009). Effects of grain source, comminution technique and particle size on nutritive value, feed utilization and growth of broiler chickens. Proceedings of the Australian Poultry Science Symposium, Vol **20**: p123.

## SUMMARY

The aim of this project was to identify the major changes in the physiochemical composition of maize grain when subjected to different processes and response of broiler chickens on diets containing such grains. Source of grain, stage of harvest, milling technique, particle size, dietary inclusion level, and supplementation with microbial enzymes were investigated, in terms of grain physicochemical quality and nutritive value to broiler chickens. Feeding trials were conducted on male Cobb broiler chicks from day-old through to 21-day of age in each instance. All feed was provided as mash and experiments were conducted in environmentally controlled housing. Each experimental chapter has been presented as a stand-alone research paper. This summary provides an outline of the thesis and an overview of the key findings of the research.

Chapter 1 provides background information and highlights the importance of the topic of research. This is followed by a review of literature in Chapter 2, covering the use of cereal grains, with particular emphasis on maize, as a source of energy in broiler chicken diets. The review covered factors that affect grain quality, namely, grain type, source, variety, post-harvest processing, and microbial enzyme supplementation.

In Chapter 3, the chemical composition and ultra-structure of maize from three sources were assessed, as received or after heat treatment over varying time periods. These variables were affected by heat treatment, primarily as a result of the reduction in moisture content. In particular, the maize starch quality declined, as indicated by an increase in amylose and decrease in amylopectin and digestible starch contents. However, the phytate-P content was also reduced and the *in vitro* nutrient digestibility slightly increased as a result of the heat treatment of maize in contrast to untreated maize.

Chapter 4 presents results of the performance of broiler chickens on diets prepared from maize from different sources, subjected to different milling techniques and milled to different particle sizes. There were no major effects of these treatments on feed intake, growth or feed conversion efficiency of broiler chickens. A key finding was the increase in feed intake in early life (up to day 7) on fine particle diets. Coarse particle size

stimulated gizzard development at a later age, as revealed by assessment at 21d of age. Milling technique and particle size of the milled material will not greatly influence the value of maize in diets for broiler chickens.

In the experiment reported in Chapter 5, relatively high levels of maize (50 % and 75 % compared to 25 %) in diets caused significant increases in feed intake, body weight and better FCR. Supplementation with microbial enzymes led to further improvements. The relative weights of the small intestine, liver and proventriculus plus gizzard were increased in chickens on diets containing higher levels of maize. The results suggest that maize grain can be used at very high levels in the diet without detriment to productivity, particularly when supplemented with microbial enzymes. This will enable reduction in the inclusion levels of more expensive protein meals.

The physicochemical properties of early-harvested maize are presented in Chapter 6. Such maize was dried naturally under the sun or artificially, at varying temperatures. The physiochemical composition, in particular the starch quality, was reduced and morphology of the grains was changed by artificial drying, and these effects were more pronounced at 100 °C than under sun-drying or drying at 80 and 90 °C. In particular, the starch quality (amylopectin content) was reduced by oven drying of high-moisture maize while amylose content was increased. The dried maize was subsequently used in a feeding trial, and this is reported in Chapter 7.

Bird performance was adversely affected by drying grains at high temperature (Chapter 7). The birds grew better on diets based on the sun-dried grains. Exogenous enzyme supplements did not markedly improve growth on diets containing grains dried at 80 and 100 °C but there was some response on diets containing grains dried under the sun or dried at 90 °C.

The implications of the overall findings from this project are discussed in Chapter 8, along with recommendations for grain processors and the poultry industry, and areas of future research were identified.

To sum up, it is clear that there is a significant variation in the quality of maize grain and many other factors are responsible for these differences. The source of maize and

the milling technique do not have much influence on its nutritive quality. It is obvious that maize grain can be used at a much higher level than is currently the case in the industry. Maize quality, in particular starch quality, is reduced by heat treatment, especially of high-moisture grains. Such maize should be dried artificially at less than 100 °C and its nutritive value sustained by adding an appropriate enzyme cocktail to the diets.

There is a need for future research into processing and use of high-moisture maize grains, especially when held in long-term storage after drying. A wider range of microbial enzymes should be tested on such maize and the effects of diets with this kind of grain on mucosal morphometry and digestive function of birds should be assessed.