

**47. Effect of a trace-element source combined with a nutritional strategy on broiler growth performance and carcass quality**M. Huard<sup>a</sup>, A. Faouen<sup>b</sup>, P. Remiot<sup>b</sup><sup>a</sup> NOVUS Europe, Leuvensesteenweg 643, Box 15, 1930 Zaventem, Belgium<sup>b</sup> MG2MIX, Z.A.de la Basse Haye, 35220 Châteaubourg, FranceCorresponding Author E-mail: [mireille.huard@novusint.com](mailto:mireille.huard@novusint.com)

Chelates of hydroxy-analog of methionine and trace element (CHAM), were studied as a replacement for inorganic trace elements (OEI), on growth performance, litter, and carcass quality of broilers. 1600 Ross 308 chickens were randomly allocated to 32 pens and reared from 1 to 42 days. The pens were allocated to four different feed treatments (8 replicates per treatment, 50 birds per pen), in a 2-factor factorial design: a feed factor: STD, standard feeding program (close to genetics recommendations) vs ALT, slowed growth to limit the risk of carcass quality degradation; and a micro-ingredient factor: OEI, vs CHAM (with reduced levels of Zn, Cu, Mn compared to control) + organic Se and antioxidant plant extracts. Statistical analysis of the results using R software led to the conclusion that live weight tended to be lower for the ALT die ( $p < 0.1$ ), but birds fed CHAM as part of an STD diet had numerically higher weights. CHAM significantly reduced the occurrence of pododermatitis at d30 and d42 on the STD diet (+21% score 0 at d42, Chi-2 test,  $p < 0.03$ ), and contributed to improved litter quality (score 3.9 vs 5.5/9,  $p = 0.1$ ). The incidence of Wooden Breast defect on the fillet was numerically reduced (–10%) by the use of CHAM in both nutritional programs.

These results confirm that the use of Zn, Cu and Mn CHAMs at reduced levels in broiler diets enables the animals' potential to be expressed, while improving carcass quality.

doi: [10.1016/j.anscip.2024.06.048](https://doi.org/10.1016/j.anscip.2024.06.048)**48. Synthesis: Expectations of poultry industry stakeholders in terms of product quality and farming systems: Results of a multi-stakeholder study as part of the H2020 INTAQT project**M. Bourin<sup>a</sup>, C. Laithier<sup>b</sup>, F. Bedoin<sup>b</sup>, J.-C. Parisse<sup>c</sup>, R. Eppenstein<sup>d</sup>, A. Cartoni Mancinelli<sup>e</sup>, E. Kowalski<sup>f</sup>, B. Martin<sup>g</sup>, C. Berri<sup>h</sup><sup>a</sup> ITAVI, 37380 Nouzilly, France<sup>b</sup> IDELE, 75595 Paris, France<sup>c</sup> LDC, 72302 Sablé Sur Sarthe, France<sup>d</sup> FiBL, 5070 Frick, Suisse<sup>e</sup> University of Perugia, 74, 06121 Perugia, Italy<sup>f</sup> Ghent University, 9000 Ghent, Belgium<sup>g</sup> UMR Herbivores, INRAE, VEtAgro Sup, 63122 Saint-Genès-Champanelle, France<sup>h</sup> BOA, INRAE, Université de Tours, 37380 Nouzilly, FranceCorresponding Author E-mail addresses: [bourin@itavi.asso.fr](mailto:bourin@itavi.asso.fr) [cecile.berri@inrae.fr](mailto:cecile.berri@inrae.fr)

The aim of the INTAQT (2021–2026) project is to provide players in the agri-food chain with knowledge and tools enabling them to characterize, authenticate and improve the quality of products from the diversity of European livestock farms (milk, beef, chicken). It is based on a participatory approach involving all the players in the agri-food chain, from farmers to consumers, scientists, certification bodies, political decision-makers and citizens. The aim of the project is to develop models and tools for assessing the impact of farming practices on the sensory, nutritional and health quality of products, with a view to promoting farming practices that are adapted to the diversity of European farming methods, and that produce food that is safe, healthy and tasty, while ensuring a decent income for farmers and respecting animal welfare and the environment. This summary presents the main results of consultations carried out firstly at national level (France, Italy, Switzerland and Belgium) and then at European level with professionals and consumers concerning chicken meat. The expectations and fears expressed by all the stakeholders helped to influence some of the project's choices, particularly with regard to the final list of farming systems to be surveyed, the innovative practices to be explored and the quality criteria to be measured. The dialogue between the stakeholders in the food chain and the researchers will continue in order to inform them of the results of the project, but also to draw on their expertise in the development of a multi-criteria quality assessment tool.

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