

Poultry Feedstuffs

Supply, Composition
and Nutritive Value

Edited by J.M. McNab and K.N. Boorman

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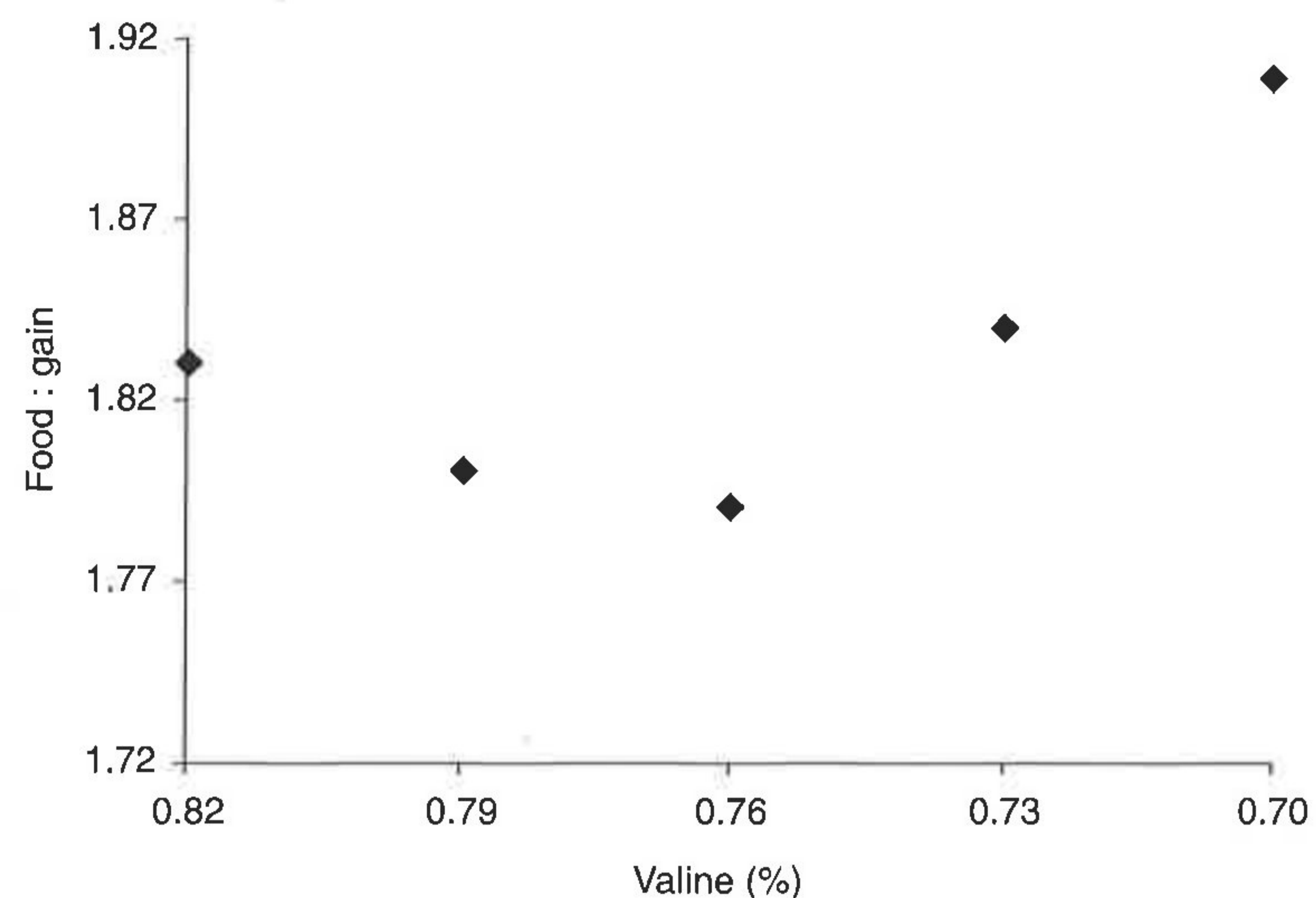


Fig. P16.1. Food : gain ratio of poult fed graded levels of digestible valine.

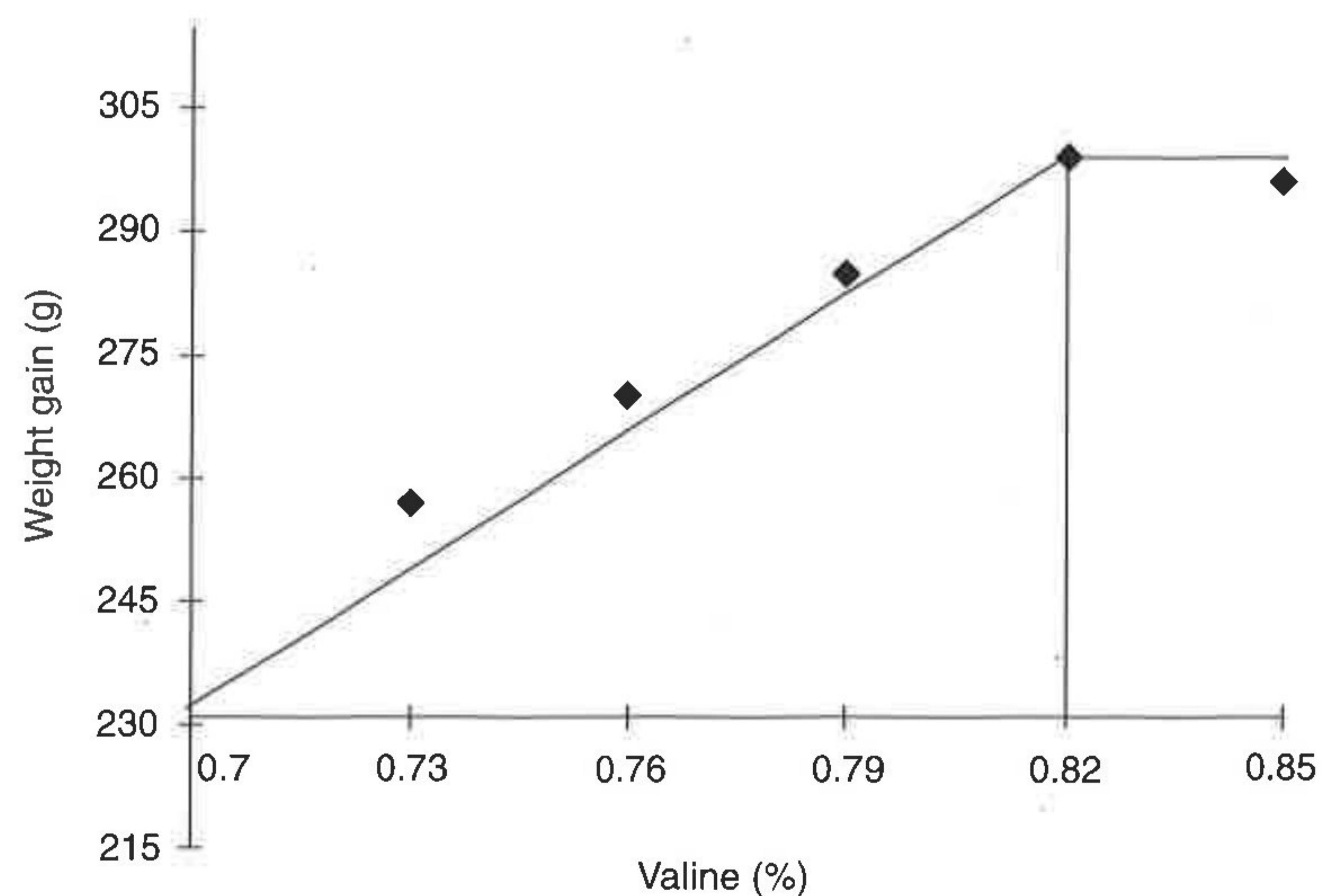


Fig. P16.2. Broken line analysis of weight gain of poult fed graded levels of digestible valine.

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**Edited by J.M. McNab, Roslin Institute (Edinburgh),
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