

Ducks reared with techniques adapted to specific environments can do much to improve the family diet of many of the neediest rural families, at the same time supplying a regular source of income. The purpose of this work is to bring together as fully and objectively as possible all the available data on duck husbandry, health and production. It is also intended as a contribution to the preparation and execution of duck development programs, particularly in hot developing countries. Here, you will find a wealth of information about duck breeds, management, breeding, breeding problems, housing, equipments, feeding, anatomy and physiology of different systems as well as diseases affecting ducks and their prevention and control measures. This is a most useful book for anyone concerned with the practicalities of duck raising.

A guide to Duck Health



Ahmed El-Dahshan

The Duck Health and Production in Hot Climate

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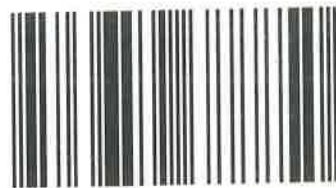
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Introduction

Food value of ducks

Properly cooked duck is both uniquely tasty and nutritious. It has been enjoyed by people the world over for centuries. Pekin duck, for example, dates back to the time of the Yuan (Mongol) dynasty in China, when this breed was first developed and became known for its excellent gastronomic qualities. The keeping of domestic ducks for food can be traced back at least 4000 years. Duck has been appreciated for its taste and nutritional qualities during periods of history when food was plentiful as well as when it was in short supply, and especially in the latter case. Today, duckling is still very popular and in strong demand in many areas of the world, especially in Asia. Preferences with regard to breed of duck and method of preparation vary widely. In North America, parts of Europe, Australia and in many other areas as well, roast Pekin duckling is a popular item on the menus of fine restaurants. Roast, braised or barbecued Pekin duckling is also popular among home gourmets. More recently duck parts, such as breast and legs have become more available, which offer more options for diet conscious consumers. Precooked duck parts which can be quickly heated in a microwave are also becoming more available. In France, the Muscovy duck, which in the case of the male is noted for having a large amount of lean breast meat, has gained wide popularity in recent decades. In China, Beijing (Peking) ducking is a very popular item in restaurants in the larger cities. Beijing duck is also enjoyed in other areas of China, but the native Maya (house duck or Sparrow duck) is more popular in the countryside. Many or perhaps most Chinese prefer more mature ducks (Beijing ducks are usually slaughtered at 7-8 weeks of age). In Taiwan, Mule ducks, which are also noted for having a high proportion of lean meat, are very popular, both in restaurants and at home.

Among people who have never tried duck, or those who rarely eat it, there appears to be at least two concerns. One concern seems to be a lack of knowledge of how to properly prepare duck. The other concern among the uninitiated appears to be the somewhat higher fat content of duck, which is true of whole duck but not of leg meat or skinless breast. It is a well documented fact that problems associated with over-consumption of calories and fat have increased as the economies of many nations around the world improved during the latter half of the past century. Food has become more plentiful and affordable and the amount of physical labor required to earn a living has decreased. Concern over excessive calorie