## Handbook of POULTRY

- the explains the basic information on poultry breeds, management nutrition, breeding and production technology of poultry.
- t also explores the global and commercial poultry production, diseases and health management.
- ☼ Useful compendium of authentic information on the subject of national importance for meeting the urgent and practical requirement of the students, progressive farmers and extension workers engaged in poultry production.

Handbook of POULTRY

Handbook of

## POULTRY

Abrar L. Khan

Khan









BIO-GREEN BOOKS



## **Handbook of Poultry**

– Author – Abrar L. Khan



BIO - GREEN B O O K S

BIO-GREEN BOOKS New Delhi - 110 002 (vi)

less oxygen-carrying myoglobin than the dark meat, and is thus lighter in colour. Dark meat comes from muscles more heavily exercised, which therefore have more fat stored in them. This accounts for dark meat's reputation as being both unhealthier and more flavourful than white meat. Birds that fly rarely (domestic turkey) or sporadically (chicken) have white meat breasts, and birds that fly frequently or long distances (ducks, geese and doves) have dark meat breasts. Quail breast meat is intermediate in colour.

The uniqueness of this book hence lies in the author's way of reconstructing the chapter under review by delving deep into the areas of the subject.

--Author

## **Contents**

	Preface	(v)
1.	Introduction	1
2.	Poultry Farming	11
3.	Emu Management	51
4.	Quail Farming	63
5.	The Biology of the Chicken	79
6.	Incubation: Principles and Practice	99
7.	Rearing: Principles and Practice	104
8.	Alternative Poultry Production Systems and Outdoor Access	113
9.	Integrated Disease Prevention Management in Poultry	149
10.	Importance of Water in Poultry Health	156
11.	Egg Production	162
12.	Live Bird Marketing	209
13.	Components of Poultry Diets	219
14.	Animal Husbandry Development Programmes	249
15.	Farmer Participatory System	283
16.	Animal Husbandry Co-operatives -	296
	Bibliography	325
	Index	327