

Contents of the Book

- Introduction
- Poultry Farming
- Emu Management
- Quail Farming
- The Biology of the Chicken
- Incubation: Principles and Practice
- Rearing: Principles and Practice
- Alternative Poultry Production Systems and Outdoor Access
- Integrated Disease Prevention Management in Poultry
- Importance of Water in Poultry Health
- Egg Production
- Live Bird Marketing
- Components of Poultry Diets
- Animal Husbandry Development Programmes
- Farmer Participatory System
- Animal Husbandry Co-operatives

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HANDBOOK OF POULTRY



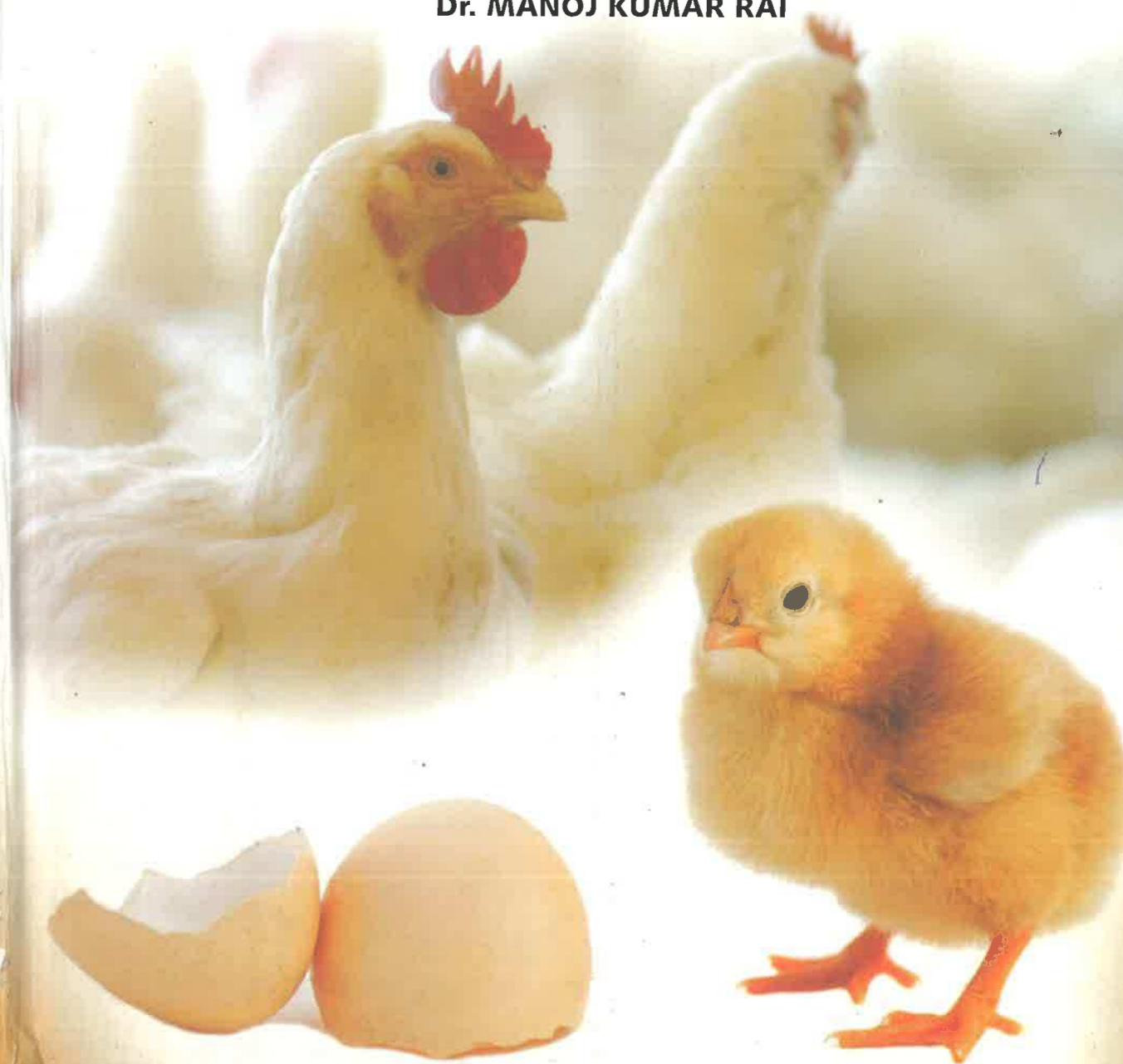
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Dr. MANOJ KUMAR RAI



HANDBOOK OF POULTRY

Dr. MANOJ KUMAR RAI



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Handbook of Poultry

Dr. Manoj Kumar Rai

Oxford Book Company
Jaipur New Delhi

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segments of its legs, called the thigh and drumstick, respectively. White meat has 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.

Dr. Manoj Kumar Rai

Preface

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