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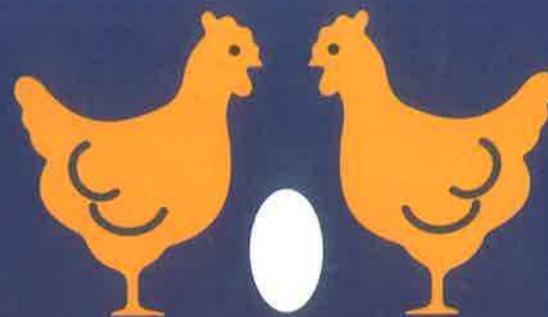


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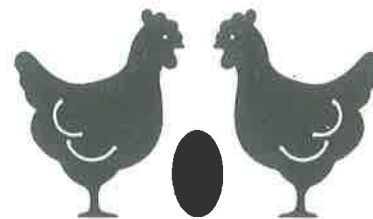
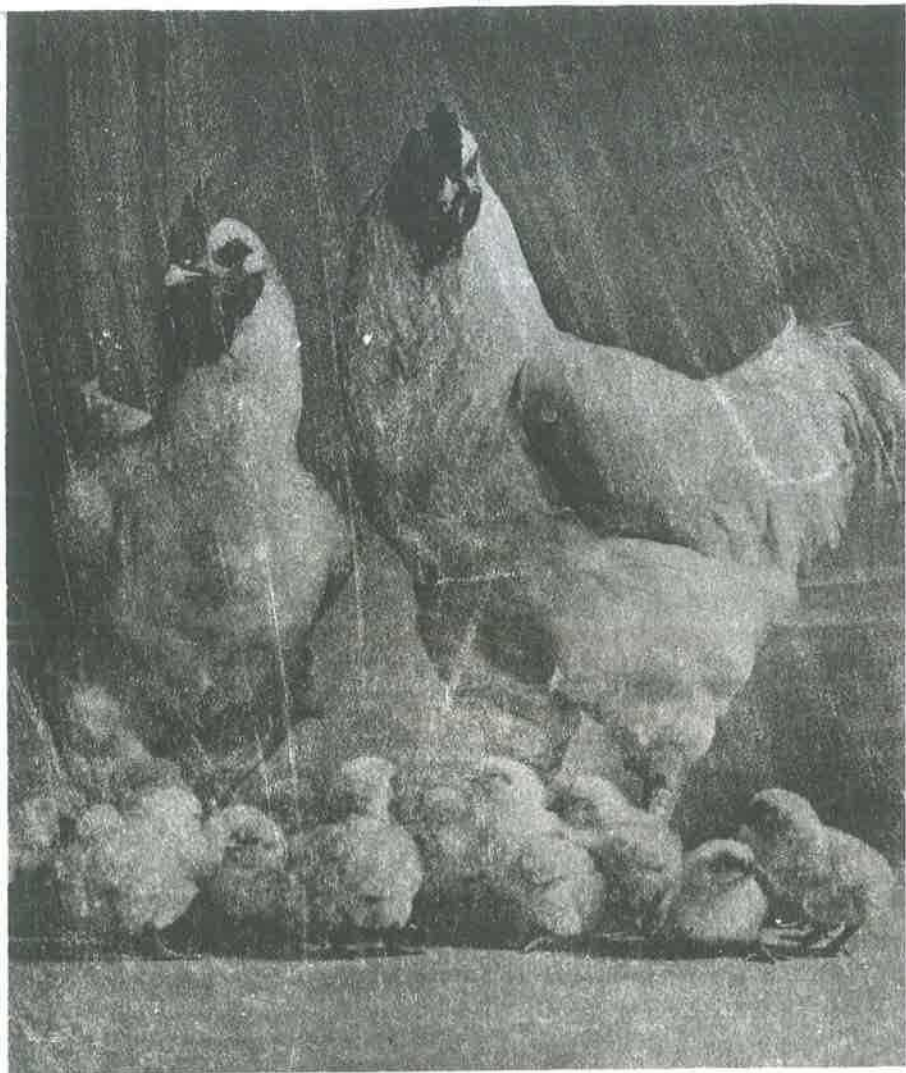
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1978 - 1979



POULTRY MEAT AND EGG PRODUCTION

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Contents

Preface	xiii
1 The Poultry Industry	1
Introduction	1
Biological Classification	1
Domestication	2
American Poultry Association Classification	3
Commercial Classification	5
Poultry as Food-Producing Animals	5
Poultry as Laboratory Animals	6
World Poultry Production	6
The United States Poultry Industry	7
Consumption of Poultry Products	11
Careers in the Poultry Industry	13
References	15
2 Anatomy and Structure of the Fowl	16
Feathers	17
Skin	18
Muscles	19

Skeleton	19
Circulatory System	21
Body Temperature	22
Respiration	22
Digestion	23
Mouth and Esophagus	23
Crop and Proventriculus	24
Gizzard	24
Pancreas	25
Liver	25
Small Intestine	25
Ceca	27
Large Intestine, Rectum, and Cloaca	27
Excretory System	27
Nervous System	27
Avian Senses	28
Endocrine Organs	29
References	30
3 Physiology and Reproduction in Poultry	31
Endocrine System	31
Physiology of Reproduction	33
Reproduction	35
References	48
4 Genetics and Poultry Breeding	49
The Cell Theory	49
Cell Division	50
Gene Function	51
Genetic Code	52
Mutations	54
Phenotypic Expression (Nonadditive)	55
Phenotypic Expression of Genes (Additive)	56
Heritability Estimates	57
Selection	58
Current Breeding Systems	58
Strain Crosses	58
Crossbreeding	59
Selecting Superior Genetic Stock	59
Progeny Testing	60
Sources of Genetic Stock	60
Breeds and Varieties of Chickens	60
The Utilitarian Concept	61
Future Poultry Genetics and Breeding	62
Lethal Genes	63
Parthenogenesis	63
References	64
5 Incubation and Hatchery Management	65
Poultry Reproduction	65
Storage and Selection of Hatching Eggs	66
Embryonic Development	67

Extraembryonic Membranes	68
Daily Embryonic Growth	69
Embryonic Nutrition	73
Embryonic Communication	73
Embryology in Research and Teaching	74
Artificial Incubation	74
Modern Incubators	76
Temperature	76
Relative Humidity	77
Air Supply	78
Hatching Egg Positions	79
Embryonic Mortality	81
The National Poultry Improvement Plan	81
Hatchery Sanitation	82
Franchise Hatchery System	82
Hatchery Services	83
References	84
6 Social Behavior and Animal Welfare	85
Social Organization	85
Behavior of Feral Chickens	86
Communication	88
Behavior of Domestic Poultry	89
Social Behavior in Growing Chicks	90
Other Adult Social Behavior Characteristics	91
Animal Rights	92
The Humane Movement	93
Animal Welfarists	93
Animal Rightists	93
Animal Liberationists	94
Agricultural Involvement with Humane Groups	94
Public Relations	94
Need for a Code of Ethics	95
References	96
7 Environment and Housing	97
Farmstead Planning	99
External Services and Utilities	99
Water Supply	100
Poultry Building Orientation	100
Aesthetic Value	101
House Construction	102
Turnkey Houses	102
Criteria for Selecting a Manufactured House	102
Vapor Barriers	106
Ventilation	106
References	109
8 Poultry Nutrition	110
Nutrients	112
References	125

9 Diseases and Parasites of Poultry	126
Disease Prevention	127
Diagnostic Organs in Postmortem Examinations	128
Immunology of Disease Control	130
Poultry Disease Control Strategy	131
Vaccination	131
Nutritional Deficiency Diseases	132
Protozoan Diseases	133
Bacterial Diseases	137
Fowl Cholera	137
Nonrespiratory Bacterial Diseases	138
Mycoplasma	140
Viral Diseases	141
Fungal and Mold Diseases	144
Mycotoxicosis	145
External Parasites	146
Internal Parasites	148
Behavioral Diseases	149
Reproductive Diseases	150
References	150
10 Poultry and Egg Marketing	151
Assembling	151
Transporting	152
Assumption of Risk	152
Market News	153
Futures Trading	153
Processing Poultry	154
Further Processing	158
Eggs	159
Storage	160
Inspection and Grading	161
Packaging	168
Merchandising	170
New Product Development	172
References	172
11 Broiler Production	173
United States Broiler Industry	177
World Broiler Industry	177
Broiler Breeders	179
Housing and Egg Production	180
Care of Hatching Eggs	181
The Hatchery	181
Housing for Broilers	181
Litter	182
Brooding	182
Brooding Methods	183
Density	184
Placement	184
Management Suggestions for Partial House Brooding	185
Watering Equipment	186

Feeding Equipment	186
Lighting Programs	188
Ventilation	188
Gas Concentrations	188
Ventilation for Partial House Brooding	189
Fan Timers	189
Fan Thermostats	189
Air Intakes	190
Broiler Diets	190
Catching and Hauling Broilers	190
Grower Responsibilities	191
Catching Crews	191
Types of Broilers	191
Roasters	192
Grower Contracts	192
References	193
12 Commercial Egg Production	194
Starting Pullets in Cages	197
Brooding	198
Growing Pullets in Cages	199
Managing Laying Hens in Cages	201
Induced Molting	203
References	205
13 Turkey Production	206
Origin of the Turkey	206
Color Varieties	207
Turkey Genetics	208
Turkey Breeder Flocks	210
Turkey Breeders	210
Turkey Breeder Toms	211
Turkey Breeder Hens	211
Artificial Insemination	213
Hatching Eggs	213
Hatchery Services	214
Brooding	215
Floor Brooding	215
Floor Covering	216
Brooders	216
Brooder Guards	217
Equipment Arrangement	218
Trough Feeders	220
Mechanical Feeders	220
Waterers	220
Rearing Turkeys	220
References	226
14 Waterfowl Production	227
Ducks	227
Geese	236

Processing Waterfowl	245
Handling Waterfowl	247
Pinioning	247
Sexing Waterfowl	247
References	247
15 Miscellaneous Poultry	249
<i>Coturnix</i> Quail	249
Bobwhite Quail	253
Chukar Partridge	254
Pheasants	255
Guinea Fowl	257
Peafowl	259
Pigeons	261
Swan	263
References	265
16 Poultry Management Practices	266
Production Management	266
Specialized Procedures and Devices	271
Sanitation and Waste Disposal Procedures	276
Financial Management	284
References	285
Index	287

Preface

Poultry Meat and Egg Production has been prepared primarily for use as a text for students taking their first courses in poultry management. The general overall science and production practices currently in use in the industry have been characterized and described so that the student can gain insight into the industry. Reading portions of chapters before the lecture discussions and laboratory sessions will be helpful in giving students an understanding of the material. Also, this gives the instructor an opportunity to emphasize in the lectures areas of current concern in the industry, and to present topics of his or her choice in greater detail.

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