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## Supplement of

Enzyme inclusion or fermentation of canola-based diets generate different responses in growth indicators, carcass quality, nutrient digestibility, bone strength, and blood biochemical parameters in broiler chickens

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Table S1 - Inter	Table S1 - Interaction effect of dietary enzyme treatment and fermentation on Feed Intake (g) in broilers											
Groups	UC6	UC12	UC18	EC6	EC12	EC18	FC6	FC12	FC18	SEM	P-Value	
WK1	140 <sup>a</sup>	120 <sup>b</sup>	118 <sup>b</sup>	142 <sup>a</sup>	136 <sup>a</sup>	118 <sup>b</sup>	142ª	137 <sup>a</sup>	118 <sup>b</sup>	2.18	0.00	
WK2	290	291	280	287	279	282	291	289	273	2.41	0.63	
WK3	510 <sup>ab</sup>	503 <sup>ab</sup>	512 <sup>ab</sup>	544 <sup>a</sup>	486 <sup>b</sup>	502 <sup>ab</sup>	516 <sup>ab</sup>	489 <sup>ab</sup>	494 <sup>ab</sup>	4.64	0.07	
Starter	940 <sup>ab</sup>	914 <sup>ab</sup>	910 <sup>ab</sup>	973ª	900 <sup>ab</sup>	903 <sup>ab</sup>	949 <sup>ab</sup>	915 <sup>ab</sup>	884 <sup>b</sup>	6.83	0.03	
WK4	773 <sup>ab</sup>	778 <sup>ab</sup>	772 <sup>ab</sup>	805 <sup>a</sup>	720 <sup>b</sup>	743 <sup>ab</sup>	794 <sup>ab</sup>	750 <sup>ab</sup>	786 <sup>ab</sup>	6.55	0.02	
WK5	859	851	814	865	835	850	854	847	811	6.22	0.42	
WK6	931	917	910	958	911	901	950	923	898	5.33	0.05	
Finisher	2563	2546	2496	2627	2465	2494	2598	2520	2495	13.9	0.06	
Overall	3504 <sup>ab</sup>	3460 <sup>ab</sup>	3406 <sup>ab</sup>	3601 <sup>a</sup>	3365 <sup>b</sup>	3396 <sup>b</sup>	3547 <sup>ab</sup>	3435 <sup>ab</sup>	3379 <sup>b</sup>	18.6	0.01	

UC6: Untreated Canola at 6% EC6: Enzyme Treated Canola at 6%

UC12: Untreated Canola at 12% EC12: Enzyme Treated Canola at 12%

FC12: Fermented Canola at 12%

FC6: Fermented Canola at 6%

UC18: Untreated Canola at 18%

EC18: Enzyme Treated Canola at 18%

Table S2 - I	Table S2 - Interaction effect of dietary enzyme treatment and fermentation on Weight Gain (g) in broilers												
Groups	UC6	UC12	UC18	EC6	EC12	EC18	FC6	FC12	FC18	SEM	P-Value		
WK1	126 <sup>a</sup>	105 <sup>b</sup>	106 <sup>b</sup>	123 <sup>a</sup>	122 <sup>a</sup>	101 <sup>b</sup>	121 <sup>a</sup>	127 <sup>a</sup>	101 <sup>b</sup>	2.20	< 0.01		
WK2	253ª	241 <sup>ab</sup>	230 <sup>ab</sup>	246 <sup>ab</sup>	245 <sup>ab</sup>	238 <sup>ab</sup>	249 ab	257 a	221 b	2.64	0.01		
WK3	345 <sup>ab</sup>	313 <sup>bc</sup>	314 <sup>bc</sup>	333 <sup>abc</sup>	356 <sup>a</sup>	305°	336 <sup>abc</sup>	358 <sup>a</sup>	316 <sup>bc</sup>	4.18	< 0.01		
Starter	724 <sup>a</sup>	659 <sup>bcd</sup>	650 <sup>cd</sup>	702 <sup>abc</sup>	723 <sup>a</sup>	644 <sup>d</sup>	706 <sup>ab</sup>	743 <sup>a</sup>	638 <sup>d</sup>	7.91	< 0.01		
WK4	401 <sup>ab</sup>	379 <sup>bc</sup>	374 <sup>bc</sup>	402 <sup>ab</sup>	418 <sup>a</sup>	369 <sup>c</sup>	401 <sup>ab</sup>	418 <sup>a</sup>	373 <sup>bc</sup>	4.00	< 0.01		
WK5	357 <sup>abc</sup>	332 <sup>abc</sup>	313°	350 <sup>abc</sup>	373 <sup>a</sup>	323 <sup>bc</sup>	356 <sup>abc</sup>	371 <sup>ab</sup>	317°	5.07	< 0.01		
WK6	371 <sup>a</sup>	346 <sup>bc</sup>	343 <sup>bc</sup>	371 <sup>a</sup>	361 <sup>abc</sup>	343 <sup>bc</sup>	367 ab	374 <sup>a</sup>	341°	2.93	< 0.01		
Finisher	1129 <sup>a</sup>	1056 <sup>bc</sup>	1030°	1123 <sup>ab</sup>	1152 <sup>a</sup>	1035°	1124 <sup>ab</sup>	1163 <sup>a</sup>	1031 <sup>c</sup>	10.90	< 0.01		
Overall	1852 <sup>a</sup>	1716 <sup>b</sup>	1680 <sup>b</sup>	1825 <sup>a</sup>	1874ª	1679 <sup>b</sup>	1830 <sup>a</sup>	1906 <sup>a</sup>	1669 <sup>b</sup>	18.27	< 0.01		

UC6: Untreated Canola at 6%

UC12: Untreated Canola at 12%

EC6: Enzyme Treated Canola at 6% FC6: Fermented Canola at 6%

EC12: Enzyme Treated Canola at 12% FC12: Fermented Canola at 12%

UC18: Untreated Canola at 18% EC18: Enzyme Treated Canola at 18%

Table S3 - 1	Table S3 - Interaction effect of dietary enzyme treatment and fermentation on Feed Conversion Ratio in broilers												
Groups	UC6	UC12	UC18	EC6	EC12	EC18	FC6	FC12	FC18	SEM	P-Value		
WK1	1.11	1.15	1.12	1.15	1.12	1.17	1.17	1.07	1.17	.009	0.60		
WK2	1.15	1.21	1.22	1.17	1.14	1.19	1.17	1.13	1.23	.013	0.53		
WK3	1.49 <sup>ab</sup>	1.61 <sup>ab</sup>	1.63 <sup>ab</sup>	1.64ª	1.37 <sup>b</sup>	1.65 <sup>a</sup>	1.54 <sup>ab</sup>	1.37 <sup>b</sup>	1.56 <sup>ab</sup>	.025	0.05		
Starter	1.30 <sup>abc</sup>	1.39 <sup>a</sup>	1.40 <sup>a</sup>	1.39 <sup>a</sup>	1.25 <sup>bc</sup>	1.40 <sup>a</sup>	1.35 <sup>abc</sup>	1.23°	1.39 <sup>ab</sup>	.015	0.01		
WK4	1.94 <sup>abc</sup>	2.06 <sup>ab</sup>	2.07 <sup>ab</sup>	2.00 <sup>abc</sup>	1.72°	2.01 <sup>ab</sup>	1.98 <sup>abc</sup>	1.79 <sup>bc</sup>	2.11 <sup>a</sup>	.029	0.02		
WK5	2.42	2.57	2.61	2.48	2.24	2.63	2.40	2.28	2.57	.038	0.95		
WK6	2.51 <sup>ab</sup>	2.65 <sup>a</sup>	2.66 <sup>a</sup>	2.58 <sup>ab</sup>	2.52 <sup>ab</sup>	2.63 <sup>ab</sup>	2.59 <sup>ab</sup>	2.47 <sup>b</sup>	2.63 <sup>a</sup>	.016	0.05		
Finisher	2.28 <sup>ab</sup>	2.41 <sup>a</sup>	2.42 <sup>a</sup>	2.34 <sup>ab</sup>	2.14 <sup>b</sup>	2.41 <sup>a</sup>	2.31 <sup>ab</sup>	2.16 <sup>b</sup>	2.42 <sup>a</sup>	.024	0.01		
Overall	1.90 <sup>ab</sup>	2.02ª	2.03 <sup>a</sup>	1.97 <sup>a</sup>	1.80 <sup>b</sup>	2.02ª	1.94 <sup>ab</sup>	1.80 <sup>b</sup>	2.03 <sup>a</sup>	.019	< 0.01		

Table S4 - I	Table S4 - Interaction effect of dietary enzyme treatment and fermentation on percent Apparent Total Digestibility (ATD) of												
nutrients at	t finisher ph	ase in broi	lers										
Groups	UC6	UC12	UC18	EC6	EC12	EC18	FC6	FC12	FC18	SEM	P-Value		
DM	72.6	72.6	73.4	71.9	74.7	71.0	71.5	74.6	75.5	0.43	0.30		
ASH	46.5	47.9	45.3	48.2	48.2	47.3	48.0	48.7	46.8	0.41	0.68		
СР	70.3 <sup>ab</sup>	60.0°	59.8°	59.7°	73.9ª	61.6 <sup>c</sup>	70.9 <sup>a</sup>	72.6 <sup>a</sup>	65.1 <sup>bc</sup>	0.99	< 0.01		
CF	78.4ª	70.8 <sup>b</sup>	68.5 <sup>b</sup>	70.7 <sup>b</sup>	79.6ª	67.5 <sup>b</sup>	78.8 <sup>a</sup>	79.2ª	74.4 <sup>ab</sup>	0.90	< 0.01		
NFE	83.1 <sup>abcd</sup>	79.3 <sup>d</sup>	80.1 <sup>cd</sup>	78.6 <sup>d</sup>	85.5 <sup>ab</sup>	79.8 <sup>d</sup>	85.1 <sup>abc</sup>	86.0 <sup>a</sup>	80.4 <sup>bcd</sup>	0.57	< 0.01		
Ca	28.1 <sup>ab</sup>	24.7 <sup>b</sup>	24.6 <sup>b</sup>	26.2 <sup>ab</sup>	29.9ª	27.1 <sup>ab</sup>	24.9 <sup>b</sup>	29.9 <sup>a</sup>	24.9 <sup>b</sup>	0.43	< 0.01		
P	29.2 <sup>ab</sup>	24.5 <sup>ab</sup>	23.8 <sup>b</sup>	24.8 <sup>ab</sup>	30.3ª	23.2 <sup>b</sup>	24.9 <sup>ab</sup>	29.2 <sup>ab</sup>	24.1 <sup>b</sup>	0.58	0.01		

EC6: Enzyme Treated Canola at 6% EC12: Enzyme Treated Canola at 12%

FC6: Fermented Canola at 6% FC12: Fermented Canola at 12%

UC18: Untreated Canola at 18%

EC18: Enzyme Treated Canola at 18%

Table S5 - Interaction ef	Table S5 - Interaction effect of dietary enzyme treatment and fermentation on bone quality in broilers											
Groups	UC6	UC12	UC18	EC6	EC12	EC18	FC6	FC12	FC18	SEM	P-Value	
Bone Weight (g)	7.86 <sup>ab</sup>	5.67 <sup>b</sup>	5.68 <sup>b</sup>	6.48 <sup>ab</sup>	8.15 <sup>ab</sup>	5.33 <sup>b</sup>	8.89 <sup>a</sup>	8.98 <sup>a</sup>	6.52 <sup>ab</sup>	0.31	< 0.01	
Bone Length (cm)	90.5	89.0	93.5	92.6	89.2	88.9	86.4	86.8	87.0	0.76	0.29	
BW: BoneWt	246	255	248	251	256	249	255	246	254	1.54	0.71	
Robusticity Index	4.56 <sup>abc</sup>	5.00 <sup>ab</sup>	5.24 <sup>a</sup>	4.97 <sup>ab</sup>	4.43 <sup>bc</sup>	5.11 <sup>ab</sup>	4.17 <sup>c</sup>	4.18 <sup>c</sup>	4.73 <sup>abc</sup>	0.08	< 0.01	
Tibio Tarsal Index	44.0	38.5	37.2	35.9	38.4	35.9	34.1	27.8	32.4	1.26	1.66	

UC6: Untreated Canola at 6%
UC12: Untreated Canola at 12%

EC6: Enzyme Treated Canola at 6% EC12: Enzyme Treated Canola at 12%

FC6: Fermented Canola at 6% FC12: Fermented Canola at 12%

UC18: Untreated Canola at 18%

EC18: Enzyme Treated Canola at 18%

Table S6 - Interaction effect	Table S6 - Interaction effect of dietary enzyme treatment and fermentation on carcass characteristics in broilers												
Groups	UC6	UC12	UC18	EC6	EC12	EC18	FC6	FC12	FC18	SEM	P-Value		
Dressing %	68.97 <sup>a</sup>	62.6 <sup>cd</sup>	61.7 <sup>d</sup>	65.7 <sup>abc</sup>	68.43 <sup>ab</sup>	66.3 <sup>ab</sup>	66.9 <sup>ab</sup>	68.97 <sup>a</sup>	65.4 <sup>bc</sup>	0.52	< 0.01		
Eviscerated Weight (%)	77.21 <sup>abc</sup>	71.7°	71.5°	78.8 <sup>abc</sup>	78.60 <sup>abc</sup>	73.3 <sup>bc</sup>	81.2 <sup>ab</sup>	82.34 <sup>a</sup>	77.1 <sup>abc</sup>	0.85	< 0.01		
Giblet Weight (g)	76.00	96.7	75.3	74.3	84.33	75.3	79.0	77.67	80.3	1.82	0.06		
Abdominal Fat Weight (g)	1.67	1.67	1.91	1.53	1.70	1.84	1.55	1.61	1.73	0.04	0.30		
Meat pH	5.97	5.97	5.97	6.00	5.97	5.97	5.97	5.97	5.97	0.01	1.00		

UC6: Untreated Canola at 6%

UC12: Untreated Canola at 12%

EC6: Enzyme Treated Canola at 6%

EC12: Enzyme Treated Canola at 12%

FC6: Fermented Canola at 6% FC12: Fermented Canola at 12%

UC18: Untreated Canola at 18%

EC18: Enzyme Treated Canola at 18%

	UC6	UC12	UC18	EC6	EC12	EC18	FC6	FC12	FC18	SEM	P- value
Triglycerides (mg/dL)	42.1	41.9	40.5	39.8	39.2	41.6	39.2	38.6	36.9	0.45	0.08
LDL (mg/dL)	40.4	37.2	36.2	37.9	42.4	37.1	41.4	38.3	40.0	0.72	0.48
HDL (mg/dL)	55.1	54.8	59.2	61.1	54.0	55.5	56.1	60.3	58.1	0.71	0.13
Total Cholesterol (mg/dL)	103.9	100.4	103.4	107.0	104.3	100.9	105.3	106.2	105.6	0.91	0.76
Blood Glucose (mg/dL)	111.6	111.7	111.8	111.7	111.6	111.9	111.3	112.3	111.8	0.83	0.87

4.17

UC6: Untreated Canola at 6%

Total Protein (g/dL)

EC6: Enzyme Treated Canola at 6%

FC6: Fermented Canola at 6%

UC12: Untreated Canola at 12%

3.90

4.37

4.50

4.37

EC12: Enzyme Treated Canola at 12% FC12: Fermented Canola at 12%

UC18: Untreated Canola at 18%

4.03

EC18: Enzyme Treated Canola at 18%

3.97

4.43

4.60

0.12

0.93