

Wholesome Poultry for Healthier Living

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Introduction

Free antibiotic poultry represents a new standard in poultry farming—one in which birds are raised from dayold chicks to market weight without the routine use of any antibiotics. Driven by growing awareness of antimicrobial resistance and consumer demand for cleaner, healthier protein, this approach prioritizes natural disease prevention and holistic bird management. Through stringent biosecurity measures, targeted vaccination programs, and the inclusion of probiotics, prebiotics, and herbal supplements in feed, farmers can maintain flock health without resorting to antibiotics.



By integrating these strategies, producers can sustainably replace subtherapeutic antibiotics, safeguard bird welfare, and meet consumer demand for antibiotic free poultry.

- Over usage of antibiotics has led to severe side effects such as antibiotic resistance among pathogenic bacteria, harming the beneficial bacteria in the gut, and stacking up of residuals in animal food products.
- **Implementation Considerations**
 - Most effective regimes use **multiple** alternatives in combination (e.g., probiotics + phyto-genics + organic acids).
 - Optimizing dosages, timing, and product quality is critical—always follow manufacturer and veterinary guidelines.
 - Maintain rigorous biosecurity, hygiene, and monitoring to support these alternatives.

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“Raised by nature, not by drugs.”

- **Probiotics.** Beneficial live microbes (e.g., *Lactobacillus*, *Bacillus subtilis*) that outcompete pathogens, improve digestion, and modulate immune responses (ChaucheyrasDurand & Durand, 2023).

Probiotics in Poultry

Probiotic Species	Type.	Key Benefits.	Common Sources
Lactobacillus acidophilus	Bacteria	Improves gut health, inhibits pathogens	Dairy, fermented feed
Bifidobacterium bifidum	Bacteria	Enhances digestion, reduces toxins	Human/animal gut, supplements
Bacillus subtilis	Spore-forming bacteria	Heat-stable, improves growth and immunity	Soil, probiotic feed additives
Saccharomyces cerevisiae	Yeast	Improves feed efficiency, boosts immune function	Brewer's yeast, feed additives

Prebiotics. Non-digestible oligosaccharides (e.g., FOS, MOS) stimulate growth of beneficial gut flora, enhancing barrier functions and immunity (Revollo et al., 2009).

Common Prebiotics Used in Poultry

Prebiotic	Source	Benefits
Mannan-oligosaccharides (MOS)	Yeast cell walls	Binds pathogens, enhances immunity
Fructo-oligosaccharides (FOS)	Plants (onion, garlic, etc.)	Promotes beneficial bacteria
Inulin	Chicory root, leeks	Improves mineral absorption
Galacto-oligosaccharides (GOS)	Milk sugars	Stimulates bifidobacteria
Beta-glucans	Yeast, cereals	Immunomodulatory effect

- **Phytogenic.** Herbal extracts and essential oils (e.g., oregano, cinnamon, turmeric) have antimicrobial, antioxidant, and anti-inflammatory properties that promote intestinal integrity and meat quality (Zhang & Wang, 2024).
- This table includes common **phytogenic feed additives (PFAs)**, their **active components**, **target benefits**, and some **typical usage**:

Phytogenic	Active Compounds	Main Benefits	Usage Notes
Garlic (<i>Allium sativum</i>)	Allicin, sulfur compounds	Antibacterial, antiparasitic, immune boost	Can be added to feed or water
Cinnamon (<i>Cinnamomum</i> spp.)	Cinnamaldehyde, eugenol	Antimicrobial, enhances digestion and feed intake	Used in oil or powdered form
Fenugreek (<i>Trigonella foenum-graecum</i>)	Saponins, flavonoids	Appetizer, digestion aid, helps growth	Often mixed in feed

Ginger (Zingiber officinale)	Gingerol, shogaol	Anti-inflammatory, digestive stimulant	Fresh, powdered, or extract form
Neem (Azadirachta indica)	Azadirachtin, nimbin	Antibacterial, anthelmintic, liver tonic	Leaves or oil used in limited quantities

- **Organic Acids.** Compounds such as butyric and formic acids reduce gut pH and pathogenic bacteria while improving nutrient absorption (Ahmed et al., 2023).

Common Organic Acids in Poultry Feed

Organic Acid	Chemical Formula	Main Functions	Usage Form
Formic Acid	HCOOH	Lowers gut pH, kills harmful bacteria (<i>Salmonella</i> , <i>E. coli</i>)	Feed additive or water acidifier
Acetic Acid	CH ₃ COOH	Antimicrobial, improves digestion	Vinegar base, drinking water
Propionic Acid	C ₂ H ₅ COOH	Mold inhibitor, improves feed hygiene	Feed preservative
Butyric Acid	C ₄ H ₈ O ₂	Improves gut health and villi development, anti-inflammatory	Protected/coated forms used
Lactic Acid	C ₃ H ₆ O ₃	Promotes beneficial bacteria, improves digestion	Water or liquid supplements.

- **Postbiotics.** Non-viable microbial metabolites that exert immune-enhancing and antimicrobial effects without requiring live cultures, showing strong results in recent trials (Lee & Kang, 2024).

Examples of Postbiotics Used in Poultry:

Postbiotic Type	Components	Benefits	Examples/Brands
Short-chain fatty acids (SCFAs)	Acetate, Propionate, Butyrate	Enhance gut barrier, modulate pH, reduce pathogens	Butyric acid products (e.g., ButiPEARL)
Bacterial cell wall components	Peptidoglycans, lipoteichoic acids	Immunomodulation, pathogen binding	Derived from <i>Lactobacillus</i> spp.
Metabolites from fermentation	Bacteriocins, organic acids, bioactive peptides	Antimicrobial, improve gut health and digestion	Fermented yeast/cereal products
Heat-killed probiotic cell	Inactivated <i>Lactobacillus</i> , <i>Bacillus</i> , <i>Enterococcus</i>	Stimulate immunity without live microbes	e.g., Heat-killed <i>Lactobacillus plantarum</i>
Exopolysaccharides (EPS)	Secreted polysaccharides from	Prebiotic effect, improve gut microbiota	From <i>Lactobacillus rhamnosus</i> etc.

	probiotics		
Enzymes and vitamins	B- vitamins, digestive enzymes (from fermentation)	Nutrient absorption, gut health	Found in fermented feed additives

- **Synergistic Blends.** Integrating multiple feed additives (e.g., synbiotics, phytobiotics + organic acids) has demonstrated enhanced efficacy in maintaining performance and reducing gut colonization by *Salmonella* and *Clostridium* species (Smith et al., 2024).

Examples of Synergistic Blends for Poultry:

Blend Components	Synergy Mechanism	Benefits	Example Products
Oregano + Thyme + Organic Acids	Phytogenics weaken pathogens, acids lower gut pH to kill them	Strong antimicrobial, gut protection	Biostrong®, Digestarom®
Postbiotics + Essential Oils (e.g., garlic, cinnamon)	Postbiotics enhance immunity, oils are antimicrobial	Immune boost + disease prevention	Heat-killed <i>Lactobacillus</i> + garlic oil
Butyric Acid + Zinc + Yeast Culture	Butyric acid improves gut lining, zinc enhances immunity, yeast provides vitamins	Supports gut lining regeneration, controls diarrhea	ButiPEARL Z
Turmeric + Black Pepper (Curcumin + Piperine)	Piperine increases curcumin bioavailability by up to 2000%	Anti-inflammatory, liver support, antioxidant	Custom herbal blends
Neem + Tulsi + Giloy (Ayurvedic combo)	Combined immunomodulatory, antiviral, and hepatoprotective effects	Holistic immunity and disease resistance	Herbal water additives

Conclusion

The shift toward **antibiotic-free poultry production** is both a global necessity and a sustainable approach to improving poultry health and product safety. The integration of **natural alternatives**—such as **probiotics**, **prebiotics**, **organic acids**, **Postbiotics**, and **synergistic phytogenic blends**—offers a highly effective strategy to replace antibiotic growth promoters (AGPs).

These compounds work **synergistically** to:

- Promote **beneficial gut microbiota**
- Strengthen the **intestinal barrier**
- Enhance **nutrient absorption**

- Boost the bird's **natural immunity**
- Reduce the incidence of **pathogenic infections**

Together, they support **optimum growth performance**, better **feed conversion ratios (FCR)**, and **improved overall health**—while also responding to consumer demand for **residue-free, safe poultry products**.

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The future of poultry farming lies in harnessing the power of these **natural feed additives**, not only for maintaining productivity but also for promoting **animal welfare, food safety, and public health**.

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