

The use of *Bacillus coagulans* to reduce *Salmonella* in broilers

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Reducing *Salmonella* in poultry products is an important goal to both the industry and the public health authorities to avoid medical problems related to this pathogen. Also, there is a need to minimize the use of antibiotics in poultry feeds for health and safety reasons. Probiotics and prebiotics were claimed to serve as effective alternatives to replace antibiotics in the poultry feed. The current study aims to reduce *Salmonella* in broilers by using commercial probiotics and prebiotics. 1 g/kg of *Bacillus coagulans*, was evaluated for its ability to reduce *Salmonella* in broiler chickens. It was found that this treatment significantly ($P < 0.05$) reduced *Salmonella* concentrations in the ceca, as compared with the control. Finally, this study showed the importance of using these treatments control *Salmonella* at the broilers.

Biography

Shayma alqalaf is associated with University of Kuwait, Kuwait. Shayma alqalaf has published several papers in reputed journals. Shayma alqalaf is committed to highest standards of excellence and it proves through the authorship of many books. Shayma alqalaf research interests include Molecular Biology and Microbiology.

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