

Potential of using plant antioxidants to stimulate antioxidant mechanisms in poultry.

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Introduction

The poultry industry plays a vital role in meeting global demand for meat and eggs. However, the challenges posed by oxidative stress in poultry production cannot be ignored. Oxidative stress occurs when the balance between harmful free radicals and the body's ability to counteract them with antioxidants is disrupted. While poultry have their own antioxidant defense mechanisms, the intensive nature of production and other stressors can lead to an imbalance, affecting bird health and productivity. Antioxidants are key players in maintaining the delicate equilibrium between oxidative stress and antioxidant defense. In recent years, researchers and poultry producers have turned to plant antioxidants as a potential solution to enhance the natural antioxidant mechanisms within poultry [1].

Plants have evolved an array of bioactive compounds to defend against oxidative stress, and these compounds offer potential benefits for poultry health when included in their diets. Vitamins like C and E, along with polyphenols, flavonoids, carotenoids, and other phytochemicals found in plants, exhibit powerful antioxidant properties. When incorporated into poultry diets, these plant antioxidants may hold the key to bolstering the birds' endogenous antioxidant defenses. The benefits of utilizing plant antioxidants in poultry nutrition are manifold. First, these antioxidants can reinforce the birds' internal defense mechanisms, helping to scavenge free radicals and regenerate endogenous antioxidants. This, in turn, strengthens the cells' ability to withstand oxidative stress and contributes to overall well-being [2].

Moreover, plant antioxidants have the potential to minimize oxidative damage to cellular components, such as lipids, proteins, and DNA. By neutralizing harmful ROS, these antioxidants prevent cellular degradation, which is crucial for maintaining optimal poultry health and performance. A robust immune system is vital for poultry to resist diseases and thrive. Oxidative stress can compromise immune function, making the inclusion of plant antioxidants in poultry diets even more significant. These antioxidants support immune cell integrity, helping to maintain the poultry's ability to fend off pathogens effectively [3].

Beyond the health benefits, plant antioxidants could influence the quality of poultry products. Meat quality, including tenderness and shelf life, could potentially be improved through dietary supplementation with plant antioxidants. Additionally, eggs enriched with antioxidants offer consumers

a more nutritious option. The integration of plant antioxidants into poultry nutrition is not only beneficial for the birds but also aligns with the growing demand for sustainable and natural production practices. By reducing the reliance on synthetic antioxidants and promoting a more balanced antioxidant status in poultry, the industry can work towards a more eco-friendly and responsible approach to production. The concept of harnessing plant antioxidants aligns perfectly with the increasing demand for sustainable and eco-conscious agricultural practices. As consumers become more conscious of the sources and methods behind their food, the poultry industry can respond by adopting innovative solutions that are both effective and environmentally friendly. By reducing the reliance on synthetic additives and promoting a more natural approach to improving poultry health, plant antioxidants present a win-win situation for producers, consumers, and the planet [4].

While the potential benefits are clear, ongoing research is necessary to fully understand the mechanisms behind the interaction between plant antioxidants and poultry biology. Factors like dosage, timing, and specific antioxidant compounds must be carefully studied to optimize their effectiveness. With the right implementation and continued exploration, the integration of plant antioxidants into poultry diets could become a transformative aspect of modern poultry production, supporting animal welfare, product quality, and sustainable practices on a global scale [5].

Conclusion

Oxidative stress poses significant challenges in poultry production, affecting bird health and product quality. Plant antioxidants offer a promising avenue for enhancing the antioxidant defense mechanisms within poultry. By supporting internal defense systems, minimizing oxidative damage, and contributing to improved product quality, plant antioxidants showcase their potential to revolutionize the poultry industry. As research and application continue to evolve, the integration of plant antioxidants may become a cornerstone of modern poultry nutrition strategies.

References

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Received: 31-Jul-2023, Manuscript No. AAJBP-23-109261; Editor assigned: 04-Aug-2023, PreQC No. AAJBP-23-109261(PQ); Reviewed: 18-Aug-2023, QC No. AAJBP-23-109261;

Revised: 24-Aug-2023, Manuscript No. AAJBP-23-109261(R); Published: 31-Aug-2023, DOI: 10.35841/aaajbp-7.4.160

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