

Utilisation d'un coproduit de biscuiterie dans l'alimentation des porcs en engraissement et en post-sevrage

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Inclusion of a bakery by-product in the pig diet

The nutritive values of a bakery by-product in the pig diet were determined and its inclusion at a level of 20% was tested in the 9-115 kg bodyweight range. Net energy value of the product (12.0 MJ/kg of dry matter) was estimated by an *in vitro* method and confirmed by specific equations based on chemical composition. Amino acid contents were analyzed and their respective standardized ileal digestibility coefficients were considered as being the same as those of wheat. The bakery by-product (dry matter 90%, crude protein 11%, fat 9%, starch 39%) was introduced at the expense of wheat and rapeseed oil. Digestible contents of essential amino acids were equalized and the sodium level limited. Control and bakery diets were compared in the post-weaning (9 to 30 kg bodyweight range) and growing-finishing (30 to 115 kg bodyweight range) periods. 128 pigs were weaned at 4 weeks of age and introduced into 16 pens (4 females and 4 castrates per pen). For the growing-finishing trial, 48 pigs (24 females and 24 castrates) in individual pens were used. Diets were provided *ad libitum* in the post-weaning test while in the growing-finishing test, pigs were restrictively fed. A significant increase (+16%) in the average daily intake with the bakery diet was observed 2 weeks after weaning, which tended to improve the average daily gain (+5%, $P < 0.10$) over the 6 weeks after weaning. No detrimental effect of the bakery diet was seen in the growing-fattening period and on the lean meat percentage and yield of the carcass. In conclusion, the nutritive values of the bakery by-product were confirmed.