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The alga *Sargassum* spp. as alternative to reduce egg cholesterol content

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In order to determine the effect of the addition of the sea alga *Sargassum* spp. on the egg cholesterol content in the diet of laying hens, 225 Leghorn hens were used at 19 weeks of age and distributed randomly into five treatments (0 %, 2 %, 4 %, 6 %, and 8 % of the sea alga). The experiment lasted five weeks, during which the productive variables were recorded. The physical quality was assessed in 75 eggs per treatment. Thirty-five pieces of each treatment were collected for the analysis of the egg cholesterol (yolk + albumin) through gas chromatography. The data were analyzed through ANOVA and the test of Tukey was applied to compare the means ($P < 0.05$). The results showed that with 4, 6, and 8 % of the sea alga the egg production was reduced and the yolk color was increased. The cholesterol concentrations (mg 100 g⁻¹ fresh egg) were 416.28 (0 % sea alga), 396.77 (2 % sea alga), 363.35 (4 % sea alga), 309.05 (6 % sea alga), and 338.76 (8 % sea alga). It was concluded that the addition of 4, 6, and 8 of the alga *Sargassum* spp. in the diet of laying hens reduces significantly the egg cholesterol content and affects favorably the yolk color.

Palabras clave: lipids, sea algae, eggs, hypocholesterolemic properties

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