# Improving the nutritive value and sensory quality of rabbit meat by using leafy vegetables as feedstuffs

**Légbé Raïssa Marie Flavienne WOGNIN[1], Kraidy Athanase OTCHOUMOU[1*], Konan Franck YAO[1] and Sébastien NIAMKE[1]**

[1]*Biotechnology Laboratory, Biosciences Faculty, Felix Houphouët Boigny University, 22 BP 582 Abidjan 22*
[*]*Corresponding author: OTCHOUMOU Kraidy Athanase Email: tchoumou2@yahoo.fr*

## 1 SUMMARY

The study examined the effect of feeding leafy vegetables on nutritional and sensory qualities of rabbit meat. For this, thirty weaned rabbits of 6 weeks of age (535.24-537.83 g) were allotted to six treatments in a completely randomized design with five replicates. The control diet was a concentrate while treatment diets were a mixture of leafy vegetables and concentrate (50:50; w/w). The rabbits were housed, fed in individual cages and the experiment was conducted for 9 weeks with 7 days of adaptation. This study revealed that 50 % *Abelmoschus esculentus* and 50% *Vigna unguiculata* leaves combined with 50 % of concentrate diet allowed the highest carcass yield. The meat bone ratio of the rabbits fed with the diets *Abelmoschus esculentus* and *Vigna unguiculata* were the highest with (5.56±0.15) and (5.40±0.10) respectively. The rabbits fed *Vigna unguiculata* with concentrate diet presented the highest protein content (20.92 %). The meat produced by feeding *Solanum melongena* with concentrate recorded the highest levels of potassium (546.56mg/100 g) and phosphorus (336.99 mg/100 g). The lysine content of rabbit meat obtained with *Solanum melongena* diet was higher than other groups. Leafy vegetables supplementation had no significant effect (P>0.05) on the appearance, juiciness and tenderness of rabbit meat. This study showed that *Solanum melongena* with concentrate mixture allowed the best nutritive value of meat as well as its sensory quality.