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Blood is a valuable albuminous material, as it contains up to 18 per cent of proteins i.e. not much less than lear meat, hence its nutritive value is similar to that of the meat with the mean countries the investigations concerned with the Lie. not a valuable albuminous material, as it contains an extension of cattle much less than lear meat, hence its nutritive value is similar to that of cattle meat. With this regard in many countries the investigations concerned with the first of blood are directed towards its rational collecting and processing, purposes of all for consumption purposes, and then for animals feeding. For consumption another fraction obtained is also used, obtained mainly by means of centrifugation. The utilization obtained in the centrifugation process is a blood cell condensate, lizing is a negative PER coefficient, resulting from the isoleucine: leucine proper-The fundamentals of biotechnological processing of animal blood and its fractions aimed at obtaining different forms of livex are presented in the proceedings of the fechnological method of black livex production./3/

Mixed with handening applications and whey. To the production of the modified black livex a blood certs the production of the modified black livex a blood certs of the production of the modified black livex a blood certs of the production of the modified black livex is obtained, with the jelly consistency and water several minutes a raw black livex is obtained, with the jelly consistency and water at 80°C for 40 minutes, in pieces which diameter should not exceed 50 mm. The pasteurization the obtained fresh black livex is coloured brown-black on entire cross-section. The fresh black livex differs substantially from the blood

cells condensate. And so the blood cells condensate is strongly contaminated with and the number of the Enterobacteriaces is ca 105 cells/g. In the raw black livex is the number of the Enterobacteriaces is ca 105 cells/g. In the raw black livex is result of the proper thermal processing a reduction of the mentioned bacteria in Micropoli black livex to the level of 7 logarythmic cycles takes place. A residual of Sacillus and aircropoli. In the final product, however, no beteria of Enterobacteria factorial in the final product, however, no beteria of Enterobacteria factillus and aircropoli. In the final product, however, no beteria of Enterobacteria in the first place of the positive stability consults a stability which at 4°C is 15 days, whereas the total number of psychrolic bacteria is on the level of 10°C cells/g.

We will be a stability which at 4°C is 15 days, whereas the total number of psychrolic days, honce it is possible to cellect the bacteria grounds conditions is the fresh black livex the content of dry matter amounts as 23 %, protein as 25 %, the first black livex the content of dry matter amounts as 23 %, protein as 25 %, the first black livex the content of dry matter amounts as 25 %, protein as 25 %, the first black livex the content of dry matter amounts as 25 %, protein as 25 %, the first black livex the content of dry matter amounts as 25 %, protein as 25 %, the first black livex the content of dry matter amounts as 25 %, protein as 25 %, the first black livex the content of dry matter amounts are from the first black livex, and the livex is a black livex and the livex is a black livex is arbitral from the first black livex is a black livex is protein as 15 local protein and the compared to the Front black livex is about as 15 local protein is leuten in the fresh black livex is about a black livex is about a subject of the dry black livex is about a black livex and protein livex content is lower. The water content is the fresh black livex is about a log of the first black livex contents a poin

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Such studies have been done in Dept. of Animal Internal Diseases of Agricultural Acstemy in Wrocław and referred to phyziological anaemia of piglets /Janiak and al. 1985/4/
The investigations were carried out on 200 piglets, 3 days old, in two big industrial farms, one of very good zootschnical conditions /farm I/ and the second of mean conditions /farm II/. Both were runless big farms.

Piglets were divided into 4 groups. The first group obtained 10 g of black livex daily with feed orally or by means of spoon starting from the 14 life day and took if over 14 days. Piglets of the II group obtained in 3-d life day 2 ccm of ferrodex /150 mg/ of iron/ and next starting from the 14 day livex orally over next 14 days. The piglets of the III group received beginning with the 3-d life day only ferrodex and the IV group got neither Ferrodex nor livex. Clinical observations and the welf hing of animals were carried out in both farms besides control laboratory tests were done in farm I.

The weight increases differed among the I, II, III and the IV group in farm I and attained almost 6 kg /19,5 - 13,0 kg/ at the 81 life day while at the farm II after 41 life day the difference among the I and II group in comparison with IV group wes exactly 2 kg /6,3 - 4,3 kg/. The difference between the group which obtained only livex and that which got only Ferrodex was over 0,5 kg with advantage of livex. It is worth to mention that in group IV of both farms, as well as in group III farm II did happen collapses of animals and the necessity of animal selection was imminent. There was no collapses in the I and II groups and the selection in these groups did not exceed one individual.

The results of clinical studies permit to suppose that the advantageous livex activity is due to the presence of different micro- and macroelements as well as choidal compounds which are not present in Ferrodex. Basing on these results it may be suggested that their presence of different micro- and macroelements as well as choidal cout in the farm I. In th

with the group which got only Ferrodex. The advantageous activity of livex is seen primarly in the number of crythrocytes, amount of haemoglobin, 70V, the amount of gamma globulins, the concentration of urea and mainly in the contents of iron and copper.

In the same study, independently on the indicators mentioned above, it was shown, that the consumption of crygen by piglets which got only livex was the highest of attained 7,93 to 9,20 ccm while those which got farrodex and livex actived 5,50 cm.

The results obtained explain two observations made at clinical studies concerning of mal collapses and the weight increase indicators. It may be supposed that the collapses is the signal of increased immunity resulting from the high level of globulins, and the higher weight increases due to increased metabolism resulting greater oxygen consumption.

In order to define the iron reserve in the organisms the piglets were slaughtered than 5 found that in liver and spleen the amount of this element has doubled in castly those piglets which got livex. In liver the amount of iron was 620 ppm units in the results obtained have prompted PPF "Polfa" to further passes for made have prompted PPF "Polfa" to further activities in order to livexe for modicinal wage for makens and homen beings. At resent the Dopt. In the results obtained have prompted PPF "Polfa" to further activities in order to application to optimalisation of these mainals.

The results obtained have prompted PPF "Polfa" to further activities in order to application of livexes in human medicine.

Expecting a positive colinion the sected damainstoring black livex to adjust, out on enti-cancain activities by the following clinics of Fedical Academy of Irreder PP Pedicarry Clinic

2/ Pedicarry Clinic

3/ Pathology of Pregnancy Clinic

4/ Anglobilizary Clinic

5/ Pathology of Pregnancy Clinic

6/ Anglobilizary Clinic

7/ Predicarry Clinic

8/ Anglobilizary Clinic

8/ Anglobilizary Clinic

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Table 1. Number of bacteria in blood cells condensate and black livexes

	Number of bactoria in 1 g						
Bacteria	blood cells condensate	raw black	black livex		dry black		
		/not pes- teurized/	directly after 15 after pas- day stora- teurization ge at 4°C /80°C thro- ugh the chisney/		directly after pasteurization and stored at 22°C for three worth.		
Ychrotrophic	2,4 x 10 ⁷	2,3 x 10 ⁷	0,36 x 10 ¹	9,3 × 10 ³	2,3 x 10 ²		
Cophilic	4,6 x 10 ⁷	4,3 × 10 ⁷	0,93 x 10 ¹	7,5 % 10 ³	4,3 × 10 ²		
k fermentation Phylococcus	2,3 x 10 ⁷	2,3 x 10 ⁷	2,3 × 10 ¹	2,3 x 10 ⁴	4,3 x 10 ²		
1911 Coccus	absent	absent	absent	absent	Ebsent		
lly	.4,0 × 10 ⁵	3.0×10^5	absent	absent	absant		
teria		_		-	absent		

Table 2. Chemical evaluation of blood cells condensate fresh black livex and dry black livex

No. Subj	Subject of	testing	blood cells condensate	black livex modified with whey			
			/liquid form/	fresh	dry		
	content of:	/in %/			CON		
1	dry matter	.98	33,0	28,0	97,84		
2	protein	36	30,0	25,0	89,1		
3	fat		0,9	0,24	1,0		
1+	BWA	\$2	- 14		3,0		
5	Fe .		× _	-	0,5		
6	Ca		-		0,29		
7	Иg			:=	0,03		
8	Zn	*	-		0,003		
9	Cu		_	, Œ	0,00018		

Table 3. Aminoacid composition of fresh and dry black livex

Aminoacid			Aminoacid amount in grammes per 1 kg of live			
	type		5.12	fresh black	livex	dry black livex
Aspargic acid				26,55		111,4
threonine	9	15	80	6,85		29,04
serine				10,22		43,21
glutamic acid				20,34		80,70
proline				9,08		27,66
glycine				10,85		44,71
alamina				17,48		78,81
cysteine						
valine				24,13		70,78
thionine			-			
Lagleucino				0,34		2,93
leucine				30,45		124,9
tyrogine				4,6		21,33
honylalanine				15,92		64,65
lysine	-			20,25		81,4
histidine				22,76		67 , 56
arginine				12,37		39,63

The analysis was done by means of the automatic analyser of aminoacids, Carbo Erba type 3A 27.