TRANSIENT MILD HYPER./HYPOCORTICALISM IN PULLETS AND EGG COMPOSITION IN THE DOMESTIC FOWL (RIR).

The avian egg is a closed system and its structure and composition are designed to withstand the stresses and strains of the terrestrial environment and support external development. Though the general organisation and chemical make-up are guite similar in the eggs of birds in general, some differences in terms of chemical composition occur in relation to altricial or precocial mode of development (Ricklefs, 1977; Roca et al., 1982, 1984). Apart from its interest from the development point of view, the study of chemical composition of the eggs of domestic fowl has received greater attention due to its economic interest and relevance to human diet. The physical features and chemical composition of eggs are a consequence of metabolic status of the bird and more relevantly dependent on the metabolic capacities of liver, ovary and oviduct. In this respect, both external and internal factors having influence on metabolic functions are potentially capable of affecting the composition of eggs. The influence of some external factors like season, age and diet as well as internal factors, essentially genetic make-up have been studied in relation to the chemical composition of eggs of the domestic fowl (Cruickshank, 1941; Everson and Sounders, 1957; Cunningham et al., 1960; Edwards,

1964; Washburn, 1970). Since hormones exert significant modulatory effects on metabolic functions, they qualify as important factors of internal origin capable of influencing the composition of eggs. However, the influence of hormones in general, and that of adrenal corticosteroids or thyroid hormones, in particular, (important metabolic hormones) on composition of avian eggs has not been studied, though their influence on body growth and general metabolism of domestic fowl have been studied to some extent (Blivaiss, 1947; Winchester and Davis, 1952; Raheja and Snedecor, 1970; Marks, 1971; Howarth and Marks, 1973; King and King, 1973). Previous studies had documented a definite influence of hypercorticalism or hypocorticalism in growing pullets in relation to normal or experimental photoperiodic schedules on sexual maturity and laying performance in the Indian RIR breed (Chapter 1; Devkar, 1998). As a follow up, the present study on the structure and composition of eggs (at different ages of lay) laid by hens subjected to hyper. or hypocorticalism during their immature pullet stage has been undertaken to decipher the role of corticosteroids on egg composition.

RESULTS

Physical features :

The overall mean egg weight of hypercorticalic (HPR) and hypocorticalic (HPO) hens was significantly less, the lowest being that of the latter. There was no significant difference in any of the other physical measurements except for a tendency for slightly reduced egg volume in the case of HPR eggs and a slightly reduced shell thickness in the case of HPO eggs(table1). All the physical measurements showed a gradual increment from the initial to late phase of lay except, shell weight, which showed a decrement. This trend was showed by eggs of all the three groups of birds. The mean yolk weight was the same in all the three groups, approximately 32% of the egg weight. The albumen weight was however significantly less in both HPR and HPO birds and this difference in the albumen weight was mainly due to the significant reduction in the initial phase in HPR eggs and in the mid phase in HPO eggs (table 2a;b;c).

Chemical composition :

There was no difference in the percentage water and solid contents in yolk and albumen of HPR eggs, while, in the HPO eggs, there was significant increment in the water content of yolk with concomitant decrement in the solid content (table 3; fig. 1 A - D). This difference was mainly due to changes in the initial and late phases of lay. With reference to metabolite content, the protein content of albumen was significantly increased in both the experimental groups, more pronouncedly in the HPR eggs. In the HPO eggs, the protein content of yolk was significantly decreased. In general, the glycogen content did not show much change except for an increment in the albumen of HPR eggs. The total lipid content of yolk was

significantly more in both the experimental groups, more pronouncedly in the HPR. The lipid content of albumen however showed a decrement in the HPR eggs. The cholesterol content of yolk was significantly higher in the HPR eggs while that of albumen was significantly lower in both the groups. The yolk protein content which was lesser by 8% in HPO eggs in the initial phase, decreased further by 5.4% in the late phase, as compared to the control eggs, which showed a maximal increment by 15.11% in the mid phase. In general, the protein content of albumen increased in the mid phase and decreased in the late phase. The increment was minimal (7.2%) and the decrement maximal (19.7%) in the control eggs and, viceversa (by 17.32% and 2%) in the HPR eggs. These changes were intermediate in the albumen of HPO eggs. In general, the glycogen content of both yolk and albumen tended to decrease during the course of lay. Though there were phase specific differences in the yolk glycogen content between the three groups, they however tended to nullify each other resulting in no net change in the yolk carbohydrate content. Same was the case with respect to the albumen carbohydrate content in the control and HPO hens. However, the albumen carbohydrate content of HPR eggs which was 40% higher in the initial phase decreased by only 73% in the late phase as against 87% in the control eggs thereby resulting in a net higher albumen carbohydrate content. The total lipid content of volk showed a general trend of decrease from the initial to late phases of lay. The decrease was more pronounced in the HPR eggs (57.4%) as against the control and HPO eggs (19.8% and 25.4% respectively). However, the yolk lipid content of HPR and HPO eggs was higher by 75.5% and 20% respectively in the initial phase and by 87.5% and 41.8% respectively in the mid phase. This has resulted in a significantly higher overall yolk lipid content in the HPR and HPO eggs. The overall albumen lipid content was higher in HPR eggs compared to control eggs mainly, due

	HPR	Control	НРО
Egg weight (gm)	48.50 ±0.348 ^c	50.78 ±0.45	47.71 ±0.243 ^c
Egg height (mm)	5.23 ±0.036	5.36 ±0.04	5.26 ±0.063
Egg width (mm)	4.15 ±0.060	4.30 ±0.06	4.10 ±0.026
Egg Volume	39.98 ±0.407	40.95 ±0.18	41.22 ±0.302
Shell weight (gms) & % of egg weight	5.40 ±0.013 (11.13%)	5.54 ±0.11 (10.9%)	5.43 ±0.077 (11.38%)
Shell thickness (mm)	0.326 ±0.007	0.327 ±0.004	0.291 ±0.002
Yolk weight (gms) & % of egg weight	16.14 ±0.083 (33.27%)	16.31 ±0.23 (32.1%)	15.66 ±0.158 (32.82%)
Albumen weight (gms) & % of egg weight	26.77 ±0.289 (55.13%)	28.16 ±0.21 (55.4%)	26.60 ±0.168 (55.75%)
Yolk : Albumen	0.60	0.57	0.58

 Table :1
 Overall physical features of eggs laid by Control, HPR and HPO hens under NLD.

Values : Mean, ±S.E, N= 12. °P < .0005

	HPR CONTROL HPO	46.81 ±0.77 ^a 48.76 ±0.41 46.74 ±0.86 ^a	5.07 ±0.40 . 5.14 ±0.18 4.96 ±0.31	3.88 ±0.32 3.97 ±0.30 4.06 ±0.16	38.06 ±0.82 ^a 40.07 ±0.69 39.77 ±0.72	5.47 ±0.39 6.11 ±0.46 5.81 ±0.48 (11.68%) (12.5%) (12.5%)	0.361 ±0.001 0.317 ±0.037 ±0.032	15.76 ±0.80 15.08 ±0.88 14.91 ±0.60 (33.66%) (31.13%) (31.89%)	25.36 ±0.86 27.18 ±0.47 26.02 ±0.73 (54.1%) (55.6%)	0.59 0.55 0.57
r ilysical icaluies of eggs laid by collitol, nER alid nEO blids	HPR	46.81 ±0.77ª	5.07 ±0.40	3.88 ±0.32	38.06 ±0.82ª	5.47 ±0.39 (11.68%)	-	15.76 ±0.80 (33.66%)	25.36 ±0.86 (54.1%)	0.59
	Initial phase.	Egg weight (gm)	Egg height (mm)	Egg width (mm)	Egg volume	Shell weight (gm) & % of egg weight	Shell thickness (mm)	Yolk weight (gm) & % of egg weight	Albumen weight (gm) and % of egg weight	Yolk:Albumen

Table: 2a Physical features of eggs laid by control, HPR and HPO birds

Values : Mean, ±S.E, N= 12. ^aP < .05.

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Physical features of eggs laid by control, HPR and HPO birds Table: 2b

Mid phase.	НРК	CONTROL	ОДН
Egg weight (gm)	49.20 ±0.37	50.6 ±1.87	47.6 ±0.50
Egg height (mm)	5.26 ±0.06	5.44 ±0.05	5.64 ±0.04
Egg width (mm)	4.18 ±0.02 ·	4.52 ±0.02	4.02 ±0.03
Egg volume	41.4 ±0.40	41.60 ±1.69	42.2 ±0.58
Shell weight (gm) & % of egg weight	5.36 ±0.27 (10.89%)	5.31 ±0.26 (10.49%)	5.20 ±0.22 (10.92%)
Shell thickness (mm)	0.316 ±0.006	0.348 ±0.005	0.280 ±0.004
Yolk weight (gm) & % of egg weight	16.2 ±0.40 (32.9%)	16.6 ±0.70 (32.8%)	16.5 ±0.20 (34%)
Albumen weight (gm) and % of egg weight	27.4 ±0.50 (55.6%)	29.0 ±0.95 (57.3%)	26.4 ±0.40 ^ª (55.4%)
Yolk:Albumen	0.59	0.57	0.62
Values : Mean, ±S.E. N= 12 ^a P < .05.	<u>)5.</u>		

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Physical features of eggs laid by control, HPR and HPO birds Table: 2c

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Late phase.	НРК	CONTROL	Одн
Egg weight (gm)	49.5 ±0.73	51.00 ±0.93	48.8 ±0.77 ^a
Egg height (mm)	5.38 ±0.32	5.50 ±0.48	5.41 ±0.37
Egg width (mm)	. 4.39 ±0.34	4.43 ±0.29	4.23 ±0.42
Egg volume	40.5 ±0.73	41.20 ±0.93	41.7 ±0.55
Shell weight (gm) & % of egg weight	5.38 ±0.05 (10.8%)	5.20 ±0.39 (10.09%)	5.30 ±0.138 (10.9%)
Shell thickness (mm)	0.301 ±.005	0.317 ±0.007	0.298 ±0.011
Yolk weight (gm) & % of egg weight	16.46 ±0.86 (33.2%)	17.15 ±0.58 (33.62%)	15.89 ±0.77 (32.5%)
Albumen weight (gm) and % of egg weight	27.5 ±0.63 (55.67%)	28.30 ±0.54 (55.49%)	27.4 ±0.73 (56.49%)
Yolk:Albumen	0.59	0.60	. 0.57
Values : Mean, ±S.E, N= 12. ^a P < .05.	05.		

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	. H	PR	CON	TROL	н	PO
		Units expre	ssed as mg	/100mg of y	olk/albume	n
	Yolk	Alb.	Yolk	Alb.	Yolk	Alb.
Protein	18.17 ±0.634	17.02 ^c ±0.321	17.74 ±0.29	13.83 ±0.54	15.05 ^a ±0.146	15.66 ^a ±0.192
Glycogen	0.07 3 1 ±0.0116	0.0231 ±0.0039	0.0864 ±0.0019	0.0153 ±0.0003	0.0916 ±0.0024	0.0174 ±0.0015
Lipid	31.13° ±2.91	0.2200 ±0.0144	20.14 ±0.54	0.2908 ±0.044	25.10 ^b ±0.964	0.2920 ±0.0300
Cholesterol	2.22 ⁸ ±0.212	0.0136 ^b ±0.0013	1.47 ±0.67	0.0309 ±0.0009	1.85 ±0.098	0.0169 ^a ±0.0019
Cholesterol as % of lipid	7.1%	6.1%	7.2%	10.6%	7.3%	5.69%
	Absolute content in yolk/albumen (gm).					
Protein	2.93	4.55	2.89	3.89	2.35	4.16
Glycogen	0.0117	0.0061	0.014	0.004	0.0143	0.0046
Lipid	5.02	0.0588	3.28	0.0816	3.93	0.0776
Cholesterol	0.358	0.0036	0.239	0.0087	0.289	0.0044

 Table: 3
 Overall biochemical composition of eggs of control, HPR and HPO hens.

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Values : Mean, ±S.E, N= 12. ^aP < .05, ^bP < .005, ^cP < .0005

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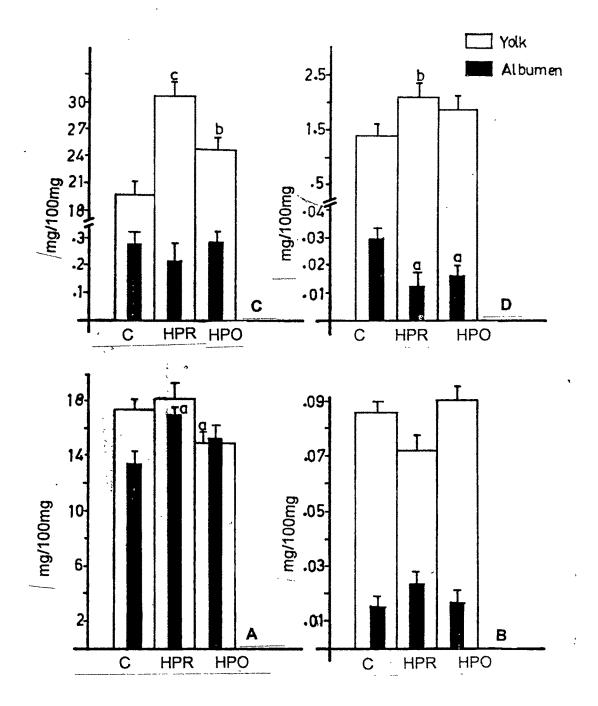


Fig. 1 (A - D) Figure showing biochemical composition of eggs laid by Control (C), Hypercorticalic (HPR) and Hypocorticalic (HPO) hens. **A.** Protein **B.** Glycogen **C.** Lipid and **D.** Cholesterol.

Values : Mean, ±S.E, N= 12 *P < .05, *P < .005, *P < .0005.

Initial Phase Yolk Alburnen Yolk Alburnen Yolk Alburnen Yolk Alburnen Units expressed as mg/100mg of yolkalburnen 48.07 87.3 48.10 87.11 51.23 ^b 87.8 7.6 % Valate content 41.39 51.80 13.08 54.36 41.61 51.87 40.52 % Solids 51.80 13.08 54.36 41.61 15.71 40.37 40.52 % Solids 51.80 13.08 54.36 12.89 48.97 ^b 12.20 % Solids 51.80 13.09 54.36 12.89 48.97 ^b 12.20 % Solids 51.80 13.09 54.36 12.89 48.97 ^b 12.20 % Solids 51.80 13.09 54.36 14.61 15.19 40.05 % Solids 14.14 15.71 16.54 48.97^b 12.20 % Solids 15.73^b 0.35^c 0.036 0.036 0.005 Upid 23.274 <th></th> <th>HPR</th> <th>4</th> <th>HPR</th> <th></th> <th>CONTROL</th> <th>4</th> <th>НРО</th>		HPR	4	HPR		CONTROL	4	НРО
87.9 46.10 87.11 51.23 ^b ±1.36 ±0.71 ±0.23 ±1.67 ±1.36 54.36 ±0.23 ±1.67 ±1.309 54.36 ±0.23 ±1.67 ±1.309 54.36 ±0.35 ±1.67 ±1.309 54.36 ±0.23 ±1.67 ±1.309 54.36 ±0.35 ±1.67 ±1.571 16.54 14.61 15.19 ±0.31 ±0.46 ±0.45 ±0.057 ±0.012 ±0.030 ±0.057 ±0.057 ±0.003 ±0.004 ±0.09 ±0.056 ±0.003 ±0.006 ±0.008 ±0.008 0.222 ^c ±2274 ±0.09 ±0.006 ±0.003 ±0.006 ±0.008 ±0.008 0.022 ^c ±2.27 ±0.09 ±0.008 ±0.003 ±0.078 ±0.06 ±0.016 ±0.003 ±0.006 ±0.008 ±0.008 0.025 ±0.09 ±0.09 ±0.008 ±0.01 10.010 0.025 0.0008 0.031 0.303	<u> </u>	nitial Phase	Yolk	Albumen	Yolk	Albumen	Yolk	Albumen
48.07 87.9 46.10 87.11 51.23 ± 1.67 $\pm 1.60.657$ ± 2.27 $\pm 2.0.657$ $\pm 2.0.27$ ± 2.0026 ± 2.027 ± 2.0026 ± 2.027 ± 2.0026 ± 2.027 ± 2.0026 ± 2.023		Jnits expressed as mg/100mg of y	olk/albumen					
51.80 13.06 54.36 12.89 48.97^{b} ± 1.39 ± 1.39 ± 0.58 ± 0.35 ± 1.67 48.97^{b} 18.76^{b} 15.71 16.54 14.61 15.19 ± 0.39 ± 0.31 ± 0.46 ± 0.45 ± 0.057 ± 0.39 ± 0.032 0.030 0.211 ± 0.008 ± 0.003 ± 0.091 27.32^{b} ± 1.41 ± 0.003 ± 2.274 0.501 27.32^{b} ± 1.41 ± 0.036 ± 2.274 0.501 27.32^{b} ± 1.41 ± 0.036 ± 2.274 ± 0.06 ± 0.056 ± 1.41 ± 0.0036 ± 2.274 ± 0.06 ± 0.026 ± 1.41 ± 0.0036 ± 2.274 ± 0.06 ± 0.026 ± 1.41 ± 0.0036 ± 2.274 ± 0.06 ± 0.026 ± 1.41 ± 0.0036 ± 2.274 ± 0.06 ± 0.026 ± 1.41 ± 0.0036 ± 2.574 ± 0.06 ± 0.036 $\pm 0.222^{c}$ ± 2.274 ± 0.006 ± 0.036 $\pm 0.222^{c}$ ± 2.51 ± 0.009 ± 0.008 ± 0.019 0.010 0.010 0.025 0.036 ± 0.019 0.010 0.026 ± 0.008 0.031 ± 0.019 0.0106 0.026 0.031 0.031	J	% Water content	48.07 ±1.41	87.9 ±1.36	46.10 ±0.71	87.11 ±0.23	51.23 ^b ±1.67	87.8 ±0.52
18.76^b 15.71 16.54 14.61 15.19 15.19 ± 0.39 ± 0.31 ± 0.46 ± 0.45 ± 0.057 ± 0.057 ± 0.008 ± 0.030 ± 0.030 0.211 ± 0.057 ± 0.057 ± 1.41 ± 0.003 ± 0.003 ± 0.026 ± 0.026 ± 0.026 33.92^c 0.222^c 22.74 0.501 27.32^b 33.92^c 0.0274^c 1.78 0.501 27.32^b 33.12^b 0.0274^c 1.78 0.078 ± 0.03 3.12^b 0.0274^c 1.78 0.078 203 ± 0.32 ± 0.036 ± 2.27 ± 0.06 ± 0.036 3.12^b 0.0274^c 1.78 0.078 203 ± 0.32 ± 0.036 ± 2.27 ± 0.06 ± 0.036 $4.0.7$ 3.12^b 0.0274^c 1.78 2.03 $4.0.7$ 5.96 3.98 2.51 3.97 2.26 2.95 3.98 2.51 3.97 2.26 1.076 0.019 0.010 0.025 0.038 0.031 1.07 0.492 0.006 0.2708 0.031 0.303 1.071	<u> </u>	% Solids	51.80 ±1.39	13.09 ±1.39	54.36 ±0.58	12.89 ±0.35	48.97 ^b ±1.67	12.20 ±0.52
0.125° 0.042 0.182 0.030 0.211 ± 0.008 ± 0.003 ± 0.030 ± 0.026 ± 0.026 ± 1.41 ± 0.003 ± 0.066 ± 0.026 ± 0.026 ± 1.41 ± 0.036 ± 2.274 0.501 27.32° ± 0.032 ± 0.036 ± 2.274 ± 0.06 ± 0.031 ± 0.32 ± 0.003 ± 0.003 ± 0.008 ± 0.008 ± 0.32 ± 0.003 2.51 3.97 2.26 ± 2.95 3.98 2.51 3.97 2.26 ± 0.019 0.010 0.025 0.008 0.031 ± 2.95 0.026 3.45 0.031 0.031 ± 0.497 0.025 0.038 0.031 0.031	<u> </u>	Protein	18.76 ^b ±0.39	15.71 ±0.31	16.54 ±0.46	14.61 ±0.45	15.19 ±0.057	14.76 ±0.396
39.92° ±1.41 0.222° ±0.036 22.74 ±2.27 0.501 ±0.06 27.32^{b} ±0.01 3.12^{b} ±0.32 0.0274° ±0.03 1.78 ±0.07 0.078 ±0.09 2.03 ±0.008 3.12^{b} ±0.32 0.0274° ±0.03 1.78 ±0.07 0.078 ±0.09 2.03 ±0.008 40.07 to 3.22 2.076 3.98 1.78 ±0.09 2.03 ±0.008 2.03 ±0.008 1.78 2.95 2.95 3.98 2.51 2.51 3.97 2.26 0.031 1.78 to 0.019 0.010 0.025 0.008 0.031 0.031 1.78 to 0.031 0.013 0.031 0.031 1.78 to 0.032 0.025 0.036 0.031 0.031		Glycogen	0.125° ±0.008	0.042 ±0.003	0.182 ±0.004	0.030 ±0.09	0.211 ±0.026	0.038 ±0.001
3.12 ^b 0.0274 ^c 1.78 0.078 2.03 ±0.32 ±0.003 ±0.07 ±0.09 ±0.08 ±0.32 ±0.003 ±0.07 ±0.09 ±0.08 Absolute contents in gm Absolute contents in gm 3.97 2.26 0.019 0.010 0.025 0.008 0.031 6.29 0.010 0.025 0.136 4.07 0.492 0.006 0.2708 0.331 0.303	ļ	Lipid	39.92° ±1.41	0.222 ^c ±0.036	22.74 ±2.27	0.501 ±0.06	27.32 ^b ±0.91	0.392ª ±0.01
Absolute contents in gm 2.95 3.98 2.51 3.97 2.26 0.019 0.010 0.025 0.008 0.031 6.29 0.056 3.45 0.136 4.07 0.492 0.006 0.2708 0.021 0.303		Cholesterol	3.12 ^b ±0.32	0.0274 ^c ±0.003	1.78 ±0.07	0.078 ±0.09	2.03 ±0.008	0.043ª ±0.004
2.95 3.98 2.51 3.97 2.26 2.26 0.019 0.010 0.025 0.008 0.031 1 6.29 0.056 3.45 0.136 4.07 1 0.492 0.006 0.2708 0.021 0.303 1		·		Absolute co	ontents in gm			
0.019 0.010 0.025 0.008 0.031 6.29 0.056 3.45 0.136 4.07 0.492 0.006 0.2708 0.021 0.303	1	Protein	2.95	3.98	2.51	3.97	2.26	3.84
6.29 0.056 3.45 0.136 4.07 0.492 0.006 0.2708 0.021 0.303		Glycogen	0.019	0.010	0.025	0.008	0.031	0.009
0.492 0.006 0.2708 0.021 0.303	<u> </u>	Lipid	6.29	0.056	3.45	0.136	4.07	0.101
		Cholesterol	0.492	0.006	0.2708	0.021	0.303	0.011

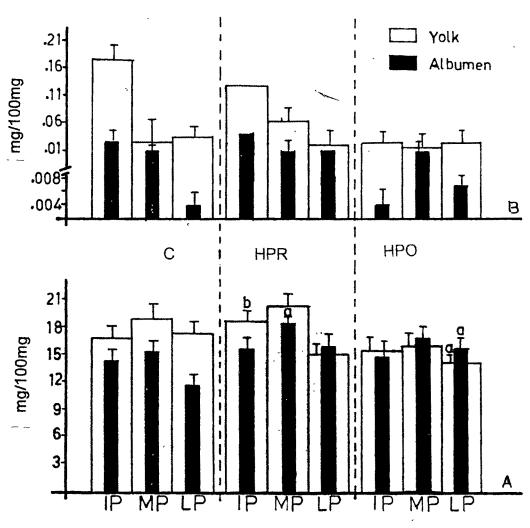
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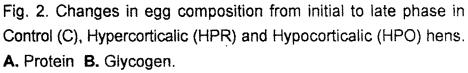
Mid Phase	H	НРК	CON	CONTROL	Ì	НРО
	Yolk	Albumen	Yolk	Albumen	Yolk	Albumen
Units expressed as mg/100mg of yolk/albu	ng of yolk/albumen					
% Water content .	48.61 ±0.96	87.9 ±0.64	48.74 ±1.29	86.88 ±0.15	48.5 ±0.69	86.75 ±0.46
% Solids	51.73 ±0.92	11.73 ±0.71	51.45 ±0.92	13.14 ±0.12	51.18 ±0.69	13.23 ±0.40
Protein	20.53 ±0.64	18.43° ±0.37	19.04 ±0.81	15.67 ±0.41	15.59ª ±0.75	16.35 ±0.13
Glycogen	0.068 ^b ±0.008	0.015 ±0.001	0.036 ±0.007	0.010 ±0.001	0.029 ±0.002	0.007 ±0.002
Lipid	36.49 ° ±4.6	0.2801 ±0.40	19.46 ±2.45	0.233 ±0.036	27.6 ^c ±1.68	0.335 ±0.046
Cholesterol	2.24 ±0.143	0.008 ±0.001	1.21 ±0.11	0.010 ±0.002	2.15 ±0.14	0.003 ±0.005
		Absolute c	Absolute contents in gm			
Protein	3.32	5.04	3.16	4.54	2.52	4.31
Glycogen	0.011	0.004	0.006	0.003	0.004	0.001
Lipid	5.91	0.076	3.23	0.067	4.47	0.088
Cholesterol	0.363	0.0029	0.201	0.002	0.348	0.0008

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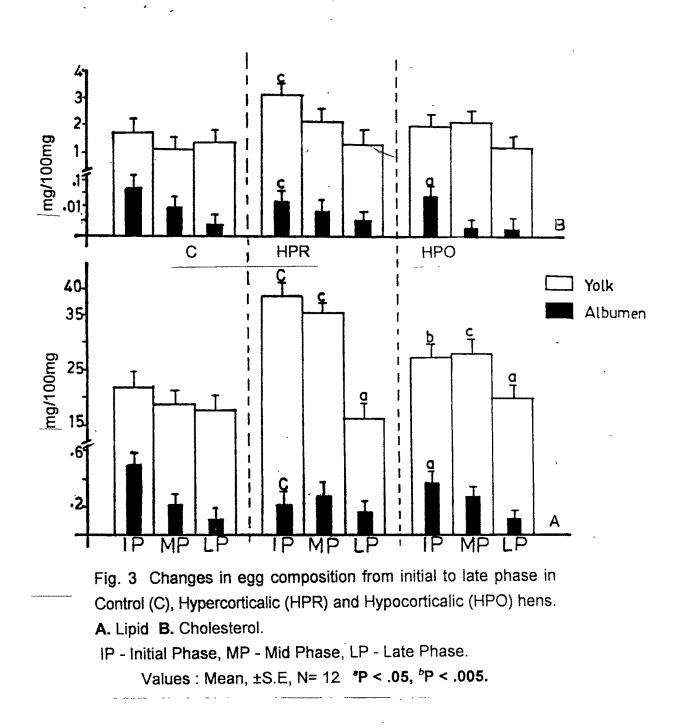
Late Phase		НРК	CO	CONTROL	Ξ	HPO
	Yolk	Albumen	Yolk	Albumen	Yolk	Albumen
	Units	Units expressed as mg/100mg of yolk/albumen	/100mg of yolk/all	oumen		
% Water content	48.5 ±0.64	85.75 ±0.45	49.50 ±1.12	85.02 ±0.38	51.99 ±0.55	85.02 ±0.310
% Solids	51.5 ±0.60	14.24 ±0.078	50.50 ±0.50	14.98 ±0.02	48.17 ° ±0.401	14.73 ±0.071
Protein	15.24 ±0.38	16.03 ±0.239	17.6 ±0.21	11.73 ±0.36	14.37 ^c ±0.24	15.87 ^b ±0.354
Glycogen	0.026 ±0.0003	0.0114 ±0.0003	0.039 ±0.005	0.004 ±.0006	0.0341 ±0.0004	0.007 ±0.0004
Lipid	16.98 ±0.567	0.157 ±0.0007	18.23 ±0.88	0.137 ±.0009	20.38ª ±0.587	0.148 ±0.0005
Cholesterol	1.32 ±0.175	0.005 ±0.0004	1.44 ±0.11	0.004 ±.0008	1.37 ±0.29	0.0038 ±0.0003
Absolute contents in gm						
Protein	2.50	4.41	3.01	3.31	2.28	4.34
Glycogen	0.004	0 .003	0.006	0.0011	0.005	0.002
Lipid	2.74	0.043	3.12	0.038	3.23	0.040
Cholesterol	0.21	0.001	0.24	0.001	0.21	0.001
Values : Mean, ±S.E, N= 12. ^a P < .05, ^b P < .00	05, ^b P < .005, ^c P	15, °P < .0005				

Table: 4c Biochemical features of eggs laid by Control, HPR and HPO hen





IP - Initial Phase, MP - Mid Phase, LP - Late Phase. Values : Mean, ±S.E, N= 12 ^aP < .05, ^bP < .005.



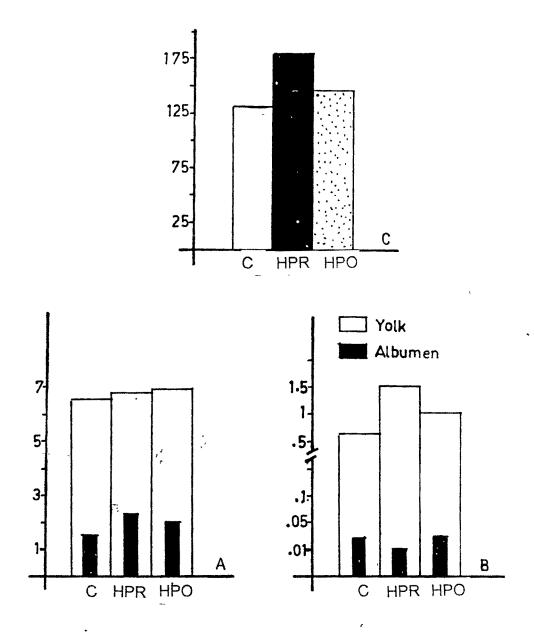
	I	HPR	CON	ITROL	ŀ	IPO	
	Yolk	Albumen	Yolk	Albumen	Yolk	Albumen	
Weight of water	7.81	23.24	7.84	24.31	7.91	23.09	
Total Lipids	5.02	0.058	3.28	0.081	3.93	0.077	
Non-Lipids	3.31	3.47	5.21	3.76	3.82	3.43	
Water Index	2.35	6.69	1.50	6.46	2.07 6.73		
Lipid Index	1.51	0.016	0.629	0.021	1.02 0.22		
	Calorific value						
Edible egg	7	5.70	57	57.43 62.13			
/ 100 gm egg	17	76.41	12	9.41	14	77.13	

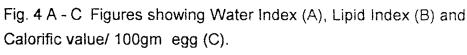
Table: 5Table showing overall weight of water, lipid, non-lipid and water and
lipid indices of Control, HPR and HPO eggs.

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Values : Mean, ±S E, N= 12

to a lesser decrease in the late phase (by 29.2%) as against (72.6%) and, an increased lipid content as against a decreased content in the mid phase, though the initial albumen lipid content was 55.6% lesser in the HPR eggs. The yolk cholesterol content was significantly higher in the HPR eggs due to a very high content in the initial phase (75%) despite the fact that the maximal decrement was higher in the HPR eggs compared to the control eggs (57.6% Vs 32%). The net albumen cholesterol content was significantly decreased in both HPR and HPO eggs due to a persistently lower content from the initial to the late phase of lay and, the decrease during the course of lay was more or less identical (21.7% in the HPR and 93% in the HPO Vs 94.8% in the control) (table 4a;b;c; figs.2 A & B, 3 A & B).

DISCUSSION

Though corticosterone has been used either by parenteral administration or through diet for growth and fattening in chicks (Nagra and Meyer, 1963; Bartov, 1982; Saadaum *et al.*, 1987; Siegal *et al.*, 1989; Akiba and Horiguchi, 1992; Hayashi *et al.*, 1994), this is the first study which shows the influence of induced HPR or HPO during the rearing period on structure and composition of the eggs laid by these hens in the adult condition. Since there are definite differential alterations on various parameters evaluated, the discussion on the influence of HPR or HPO has been taken up separately for the sake of convenience and clarity.

HPR:

A previous study on HPR with similar experimental protocol had shown increased egg yield by way of altered ovarian functions resulting in better

egg yield (Chapter 3). The present study further shows some alterations in structure and composition of the eggs on an overall basis. Taking the entire lay into consideration, only two physical measurements which showed significant differences were, the egg weight and volume, which were less in the HPR eggs. This decrease is essentially due to the significantly reduced egg weight and volume of the eggs laid during the initial phase as there was no significant difference in eggs laid during the mid and late phases. The absolute content of albumen was significantly less in the HPR eggs and, this was clearly evident in the initial and mid phases of laying. The reduction in the albumen content was evident even in terms of percentage content of total egg. However there was no significant difference in yolk content in absolute terms, though there was a slightly increased percentage content of yolk in HPR eggs. The yolk : albumen ratio is also higher in the HPR eggs during the initial phase. These alterations suggest some persistent effects of HPR, on the isthmus of the oviduct, in terms of its albumen secreting ability in the initial phases of egg laying.

Hypercorticalism did not have any influence on percentage solid and water contents of the edible egg. However, on a chronological basis, there was a qualitative difference in the yolk and albumen contents of water and solids of HPR eggs. Whereas the percentage water content gradually increased in yolk, with reciprocal decrease in solid contents of NLD eggs, the water and solid content of yolk of HPR eggs remained steady. The water content of albumen tended to decrease gradually in control eggs from initial to late phase while, in the HPR eggs, water content remained steady till mid phase and then reduced during the late phase. There was significant reduction in the solid content in the albumen of HPR eggs during the mid phase.

The protein content of yolk was significantly high in the initial phase and lower in the late phase in the HPR eggs resulting, in no apparent overall effect on yolk protein content. However, the protein content of albumen was significantly high in HPR eggs throughout, with the difference increasing from 7.5% in the initial phase to 36.6% in the late phase compared to the control eggs. Moreover, the increase from the initial to mid phase was more pronounced (7.2% Vs 17.3%) and the decrease from the mid phase to late phase was very much attenuated (19.7% Vs 2%). It is inferable from this, that HPR has a favourable influence on the protein loading capacity of the oviduct

Whereas there was no effect on the free glucid content of yolk (though there was a tendency for a marginal decrement), the glucid content of albumen was significantly increased in the HPR eggs. This difference was not only due to a higher albumen glucid content in the initial phase (40%) but, also due to a reduced decrement during the lay (86.6% Vs 72.8%) adding upto 185% higher albumen glucid content in the late phase. The total lipid content of the edible egg also showed significant alterations with increased content in the yolk and decreased content in the albumen of HPR eggs. The increased yolk lipid content was essentially a reflection of the very high contents in the initial and mid phases by, 75.5% and 87.5% respectively. Another qualitative difference was, the pronounced decrease from the mid phase to late phase (19.8% in the control as against 57.4% in the HPR). Overall, the yolk lipid content was higher in the HPR eggs by 54.5%. The reduced albumen lipid content in the HPR eggs is mainly due to a significantly lower content in the initial phase (55.6%). Though the general decreasing trend in the albumen lipid content during the course of lay was evident in both control and HPR eggs, the decrease was of a lesser degree in the latter (72.6% Vs 29.2%). The total cholesterol content

also showed a similar change of increased content in the yolk and decreased content in the albumen. This higher overall yolk cholesterol content of HPR eggs was essentially due to the content in the initial and mid phases, which was 75-85% more than in the control eggs. However, the yolk cholesterol content in the late phase was comparable to that of control eggs due to a significant reduction (57.6%), as against a small reduction in the control eggs (19.6%). Like in the case of yolk, the difference in the albumen cholesterol content was also restricted to the initial and mid phases when the contents were 64% and 20% less in HPR eggs. The significant reduction in the cholesterol content of albumen during initial and mid phases, in both HPR and control eggs, was more or less identical. These changes in the lipid and cholesterol contents of yolk and albumen indicate some alterations in the metabolic features of liver and oviduct due to HPR; the effect of which wanes with increasing age of the animal. Since the increase in the cholesterol content of yolk is parallel to the increase in total lipid content and, as the proportion of cholesterol : lipid remains the same, it is clear that the observed contents represent a quantitative change and not a qualitative change. Apparently, there is a higher lipoprotein synthesis in the liver of HPR hens. However, the changes seen in albumen represent a qualitative change with a significantly reduced proportion of cholesterol to non-cholesterol lipid fraction. Evidently, HPR in the rearing stage induces quantitative and gualitative alterations in lipoprotein metabolism of liver and oviduct respectively.

The water and lipid indices representing the ratio of water and lipids to the non-lipid dry material are inferred to show correspondence with the water and lipid indices of new hatched chicks as, the non-lipid component is considered to be the most conservative fraction used primarily for synthesis and thereby assimilated by the embryo, while, the water and lipid contents of the eggs decrease during *in ovo* development, due to evaporation and, metabolism during respiration respectively (Recklefs, 1977). Both the water and lipid indices of the edible egg were higher in the HPR eggs, essentially due to decrease in the non-lipid dry material, with reference to water index and, due to both decreased non-lipid dry matter and increased water index, with reference to lipid index (table 5, fig.4C). These differences in the edible egg are essentially a reflection of the changes in the yolk though, the lipid index of albumen was also less due to a lowered lipid content. The calorific value of HPR eggs (table 5, fig. 4c) is significantly greater than that of the control eggs and, in terms of 100 gm edible egg, it is higher by 26.8%.

HPO :

In a previous report, induction of HPO in rearing chicks with a similar experimental protocol had shown some influence on various aspects of laying performance during the adult condition (Chapter 2). In continuation, the present study reports some alterations in terms of structure and composition of eggs laid by HPO hens. Taking into consideration all the eggs laid during the first cycle, the only physical measurements which showed significant difference, were egg weight and shell thickness, which were decreased by 6% and 11% respectively with, the similar percentage increase in egg weight from initial to late phase. The HPO eggs tended to have persistent lower weight. This is unlike that of HPR eggs, where, the difference was essentially due to a significant decrease in egg weight during the initial phase of lay. Like the weight of eggs, shell thickness too was less throughout lay. The HPO eggs also showed reduced absolute albumen content by 5.5%, mainly due to differences during the initial and mid phases. However, as a proportion of egg weight, the albumen content

was similar in both control and HPO eggs. Moreover, the yolk : albumen ratio was also identical. The percentage contents of water and solids in the yolk of HPR eggs were significantly increased and decreased respectively. Unlike the control eggs, where the water content gradually increased during lay with reciprocal decrease in solid content, the HPO eggs showed a constant higher water content with corresponding decreased solid content. The yolk protein content increased from initial to mid phase and then decreased slightly in the late phase in the case of control eggs. The HPO eggs on the other hand did not show the increase from initial to mid phase but, showed the decrease from mid to late phase, thereby resulting in a decreased yolk protein content throughout. On the other hand, the albumen protein content which also shows a similar pattern of changes as that of control yolk protein, was significantly increased in the mid phase with a very marginal reduction in the late phase in the case of HPO eggs, thereby depicting significantly higher protein content during mid and late phases. It is surmisable from these changes that, HPO has a favourable influence on the protein loading capacity of the oviduct while, it has a dampening effect on hepatic protein turnover during vitellogenesis. In terms of carbohydrate metabolism related to egg laying, HPO seems to have no effect as there was no change in the free glucid content of either yolk or albumen.

The total lipid content in the yolk of HPO eggs was significantly more due to the steady higher contents in the initial and mid phases, which were 20-42% greater. Despite the significant decrease in the late phase (by 25.9%), the HPO eggs still had 11.8% higher yolk lipid content in the late phase. Obviously, there is a higher lipid turnover in the liver of HPO hens during the egg laying period. Though there was no difference in the overall albumen lipid content, temporally it was lower in the initial phase and higher in the mid phase in the HPO eggs. These differences in the initial

and mid phases obviously nullified each other, contributing to no overall difference. The yolk cholesterol content was increased (25.8%) and, albumen cholesterol content decreased (45.3%) in the HPO eggs. This is mainly due to a steady high yolk cholesterol content in the initial and mid phases (14% and 78% respectively) and significantly reduced albumen cholesterol content in these phases (44.8% and 70% respectively), though showing a decreasing pattern as in the control eggs. It is apparent that, in the early phases of egg laying, the metabolic alterations induced in liver and oviduct by HPO in the pullet stage, is persistent, as reflected by the composition of eggs. Since the increase in the yolk cholesterol content is paralleled by an increase in the total lipid content in HPO eggs and, as a proportion of cholesterol to lipids, remains the same as in the control eggs. it is conceivable that there is no qualitative change in the hepatic lipoprotein metabolism, though there is an increased turnover of cholesterol and non-cholesterol lipids in the initial and mid phases. In contrast, the changes in the albumen seem to be more of a qualitative nature with a significant reduction in the proportion of cholesterol: noncholesterol lipid fraction.

The water and lipid indices of whole egg were higher in the HPO eggs as compared to the control eggs. Whereas the increase in water index is due to a decrease in the non-lipid dry matter, the increase in the lipid index is due to both, an increase in the lipid content as well as a decrease in the non-lipid dry matter (table 5; fig. 4 A & B). Essentially these changes in the whole egg are mainly a reflection of changes in yolk. The calorific value of HPO eggs in terms of 100 gm of edible egg is 14% more than that of the control eggs (table 5; fig. 4C).

Overall, the present results suggest definite alterations in the metabolite

contents and calorific value of the eggs under both HPR and HPO. In general, the alterations appear to be quite similar though, more pronounced in HPR condition and, essentially reflect some changes in the fine tuning of metabolic features of liver and oviduct. The similar changes in egg composition and energy content under both HPR and HPO are, however in contrast to the observed effects on sexual maturity, yield of eggs and laying performance, as reported earlier (Chapter 2). Moreover, these aspects cannot be discussed in detail as studies of this nature are not reported in literature. However, our studies clearly show that functional alterations in the adrenocortical activity in the pullet stage can have long lasting influences related to lay and composition of eggs.