ABSTRACT

Soybeans are high demanding nowadays in soy sauce and food industries for the world requirement. Soybean wastes are the by-product generated after the manufacturing process increase and odor are the problem faced due to the improper waste management. The purpose of this study is to reduce the salt content of the soybean waste from the soy sauce industry in Larkin, Johor by producing poultry feed in form of pellet. A preliminary study is conducted to reduce the salt content in the soybean waste at adequate value for poultry growth. Soybean waste sample were analyses to get the protein content, fiber content and also the carbohydrate content of the sample. Kjeldahl method was used to obtain the value of crude protein where crude fiber obtained from the residue of sample after treatment with acid and alkali. Triple stage of washing the sample was used to reduce the salt content. Drying, heating and grinding process were done in this research to transform the sample into poultry feed. The treated samples are mixed with fish meals, rice brans and bagasse according to ratio calculated. The salt content of the sample reduced and the protein content of the final products met the poultry requirements. The poultry feed was successfully in the pellet form using extruder machine. In conclusion, the poultry feed from this research is edible and the soybean waste is capable to decompose as poultry feed.
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