

Taro leaves in pig diet

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Taro (
Colocasia esculenta
) leaves as a protein source for growing pigs in Central Viet Nam

Abstract

Taro (
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) leaves were cooked, ensiled with 4% molasses or fed fresh to F1 (Large White x Mong Cai) and Mong Cai growing pigs as supplements to a basal diet of cassava root meal and rice bran.

After 7 days the pH in the ensiled leave/petioles had decreased from 7 to 4 and then remained stable for 56 days. Intake of cooked and ensiled taro leaves was significantly higher than of the fresh leaves, and was higher in F1 (Large White x Mong Cai) than in Mong Cai pigs. The taro leaves contributed 20% of the diet dry matter and 46% of the crude protein after cooking or ensiling. Apparent digestibility and nitrogen retention were higher in pigs fed cooked or ensiled taro leaves than in pigs fed fresh taro leaves. F1 (Large White x Mong Cai) pigs retained more nitrogen than Mong Cai pigs.

Key words:

Cooking, digestibility, ensiling, Mong Cai, N retention, pigs



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Yes