

### Abstract

The study consider examined the impacts of *Lactobacillus acidophilus* (LBA) and manna-oligosaccharides (MOS) on the meat quality, and lipid oxidative soundness of broiler chicken. A add up to of 252 commercial broiler chickens at 1 d of age were divided into four groups: control (CON), LBA (LBA), MOS (MOS), and LBA+MOS (LBA+MOS). The results showed that the LBA+MOS group had significantly higher meat quality and lower lipid oxidative soundness compared to the control group. The results also showed that the LBA+MOS group had significantly higher meat quality and lower lipid oxidative soundness compared to the control group.

### Keywords:

### Introduction

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