

Supplementary Material

Productive Performance and Meat Characteristics of Kids Fed a Red Orange and Lemon Extract

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Citation: Salzano, A.; Damiano, S.; D'Angelo, L.; Ballistreri, G.; Claps, S.; Rufrano, D.; Maggiolino, A.; Neglia, G.; De Palo, P.; Ciarcia, R. Productive Performance and Meat Characteristics of Kids Fed a Red Orange and Lemon Extract. *Animals* **2021**, *11*, 809. <https://doi.org/10.3390/ani11030809>

Academic Editor: Gema Romero Moraleda, Carlos Sandoval Castro and Alberto Stanislaw Atzori

Received: 8 February 2021

Accepted: 9 March 2021

Published: 13 March 2021

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Table S1. Effect of including RLE in the diet on kids' carcass measurements and cuts incidence. Group RLE (RLE treated group); Group CON (control).

	Group RLE	Group CON	SEM ¹	<i>p</i> value
Carcass measurements (cm)				
Carcass length	34.25	34.67	0.85	0.74
Internal carcass length	43.50	43.42	1.03	0.96
Leg length	26.50	26.42	0.61	0.92
Chest circumference	12.25	11.58	0.61	0.46
Chest width	13.83	12.92	0.49	0.20
Compactness indices (kg/m)				
Leg compactness	1.71	1.65	0.14	0.22
Carcass compactness	13.12	12.95	1.87	0.40
Cuts incidence (%)				
Hint limb	24.10	24.17	1.38	0.46
Front limb	24.86	24.62	1.29	0.35
Ribs	22.11	21.45	1.35	0.23
loin	14.23	14.58	0.98	0.40
Hip	2.86	3.18	0.27	0.74
Neck	9.71	10.52	0.69	0.84

¹Standard error of the means.**Table S2.** Effect of including RLE in the diet on kids' meat chemical composition (expressed as g/100g of meat). Group RLE (RLE treated group); Group CON (control).

	Group RLE	Group CON	SEM ¹	<i>p</i> value
Item (g/100g)				
Moisture	73.48	73.86	6.31	0.66
Proteins	22.10	21.83	3.05	0.61
Fat	1.52	1.54	0.14	0.42
Ash	1.20	1.36	0.19	0.38
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