

Original Research Article

Effect of cassava peel based diets on performance and Meat quantity of snail (*Archachatina marginata* Swainson).

Abstract

The effect of cassava peel (CPL) incorporation (0,5,10 and 15%) in the diets of growing snails (average initial weight $66.0 \pm 0.15\text{g}$) on the growth performance, shell morphological changes, digestibility of nutrients, carcass yield and mineral element composition of the meat. The nutritional trial adopted four T₁ (0%), T₂ (5%), T₃ (10%) and T₄ (15%) almost isocaloric and isonitrogenous diets. Two hundred and forty growing snails were randomly allotted at 60 snails/treatment, while each treatment was replicated three times. The digestibility of nutrients was evaluated at the 12th of the fourteen week trial. Data collected were analyzed in a complete randomized design using (ANOVA), significant difference among the means was separated using Duncan's multiple range test. Cassava peel is rich in NFE (70.0%), low in crude protein (3.94%), while the four diets held almost equal proximate composition. Feed intake increased ($P < 0.05$) from T₁ to T₄ and T₁ (control) had the best ($P < 0.05$) carcass yield. Survivability of snails at all levels was 100%. Highest dry matter digestibility (70.01%) was obtained in T₁; the digestibility of other nutrients also reduced ($P < 0.05$) with CPL incorporation. Meat mineral composition was not compromised by the treatments. Cassava peel based diet was favorably utilized at 15% CPL incorporation without any adverse effect on feed intake, growth, meat quality and carcass yield, farmers should adopt it.

Keywords: Growth performance, Nutrients digestibility, snail meat, cassava peel, growing snail

Introduction

Snail farming has become a promising job creation and empowerment venture that is engaging many farmers as a means of promoting good health and job creation policy of the Federal Government of Nigeria (Kingsley, 2019). It is very common in peri-urban settlements to find backyard micro-livestock rearing and Snail domestication inclusive (Omole, 2002) .

There are various reasons for the increasing acceptability of snail farming such as no noise or air pollution, low capital outlay and facility unlike poultry and other livestock, that are capital intensive (Kehinde, 2009).

Snail meat is very beneficial to its consumers, due to its low level of fat (1.35%), cholesterol (0.5 mg /100mg), low density lipid (3.08 mg/ 100g), **H**igh density lipid (1.86 mg/ 100mg) and free fatty **A**acid (3.50mg/100mg) Ebenso et al (2019) . It was further buttressed by Babalola and Akinsoyinu (2009): **T**hat snail meat is leaner, juicy and delicious.

The full benefits of the good attributes of snails cannot be explored, if snail supply is left to the gatherers, this has prompted the Forestry Research Institute of Nigeria to lead in the captive rearing of snail, formulation of least cost snail ration and reduction of maturity period. It is also active in the supply of foundation stock, in order to salvage snail from imminent extinction (Kehinde, 2019).

43 Feeding has been a big threat to the livestock industry, because it has been variously computed
44 that feeding constitute about 70% of the cost of animal production (Oluyemi, and Robert,
45 | 2000not found). Then many alternative feedstuffs that are cheaper and available throughout the
46 year have been used to promote production and sustain the chemical content of snail meat
47 (Bobadoye et al., 2010), due to the feeding habit of snail as a monogastric herbivore, trials have
48 been conducted on the adoption of mulberry leaf, cassava peel, leaf, sieviate, chaff, gliricidia and
49 leuceana leaf in the feeding of snail. This was done to screen the plants and assess their safety in
50 snail feeding.

51 It is an established fact that snail cannot subsist only on forages, they perform better on
52 compounded ration. A trial by (Omole, 2002) on the use of plant materials to feed snail showed a
53 ridiculous low dressing percentage of less than 40%. In order to optimize forages in snail
54 feeding, they are incorporated at different levels which must be determined (Akinnusi et al.,
55 2019). In this study cassava peel was systematically included in the feed of snail at 0, 5, 10 and
56 15% to assess its effect on performance, nutrient digestibility and quality of meat. The meat
57 quality is important because the consumer cherishes it as a source of protein and treatment of
58 ailments.

59 **Materials and method**

60 **Experimental site**

61 The trial was conducted at the Wildlife Department Snail Section of the Forestry Research
62 Institute of Nigeria, Ibadan Oyo State, Nigeria.

63

64 **Experimental animals**

65 Two hundred and forty growing snails of an average weight of $(60 \pm 0.25\text{g})$ were sourced from
66 the departmental farm, the snails were randomly allotted to the treatments (0,5,10 and 15%
67 inclusion of cassava peel) at 60 snails per treatment, while each treatment was replicated thrice.

68

69 **Management of experimental snails**

70 The snails were housed in concrete pens of dimension $0.25 \times 0.25 \times 1\text{m}^3$ for growing snails. The
71 pen was provided with concrete drinkers and feeders. Water was offered throughout the trial,
72 while known quantity of feed was offered, they were fed in the evening, due to their nocturnal
73 nature. The trial lasted for fourteen weeks.

74

75 **Growth performance evaluation**

76 Known quantity of feed was offered to the snails everyday and the left over was measured to
77 determined feed intake, weight change in the treatment was determined on a weekly basis, by
78 using well calibrated electric weighing balance. FCR was the evaluated by dividing the feed
79 intake by the weight gain.

80 Shell morphological changes were determined by using vernier caliper to measure the shell
81 length, while the shell thickness was determine with the use of micrometer screw gauge.

82

83 **Nutrient digestibility determination.**

84 This was carried out at the end of the 12th week of a 14 week trial. Four snails from each
85 replicate were moved to the constructed wooden metabolic cage of dimension $0.2 \times 0.2 \times 0.5 \text{m}^3$,

86 which was lined with a thin foam, for easy collection of voided excreta, the excreta voided were
87 accurately measured on a daily basis, dried in hot air oven at 105bc until the moisture content
88 was constant, then allowed to cool, ground and stored for subsequent proximate analysis
89 determination, by the methods of A.O.A.C (2005)

90 Proximate and macronutrient analysis of Snail meat

91 The proximate composition of snail meat was determined by the official methods of analysis of
92 absorbed by the Association of Analytical Chemists (A. O. A. C 10th edition 2005). This elicited
93 the component crude protein, crude fiber, ether extract, Nitrogen free extract-, and Ash-. All
94 analysis were done in triplicates

95 The level of calcium, potassium and sodium was determined by the method of A.C, Arc (995.11)
96 by the use of the Jen way digital flame photo meter (PF86 model), Phosphorus content of the
97 meat sample was determined by the use of spectro photometric method (A.O.A.C 975.11) and
98 Magnesium by A.O.A.C (975.23)

99 Statistical analysis

100 Data collected were subjected to Analysis of variance (ANOVA), using Complete Randomized
101 Design while significant means were separated using Duncan's Multiple Range Test of (1995) as
102 explained by Sam *et al.*, (2019).

103 Results

104 Table 1 shows the gross composition of cassava peel based diets, with cassava peel inclusion at
105 (0, 5, 10, and 15%) in the diet of snails. The diets were compounded to meet the nutritional need
106 of growers snail. The diets had almost the same levels of crude protein (23.34- 23.98%) and
107 Metabolizable energy (2390- 2401kcal /kg)

108 **Table 1:** Gross composition of cassava peel based diets fed to snail.

Treatments	T ₁	T ₂	T ₃	T ₄
Ingredients %				
Maize	22.50	21.60	21.10	21.10
Maize Offal	10.00	9.00	9.00	7.00
Wheal Offal	10.85	7.35	4.35	1.35
Palm Kernel Cake	5.00	5.00	3.50	1.10
Soya bean cake	25.70	22.10	22.10	22.00
Groundnut cake	10.00	14.00	14.00	16.50
Fish meal	4.00	4.00	4.00	4.00
Oyster shell	9.70	9.70	9.70	9.70
Bone meal	2.15	2.15	2.15	2.15
Grower premix	0.10	0.10	0.10	0.10
Cassava peel	0.00	5.00	10.00	15.0

Estimated Nutrients Composition crude protein	23.98	23.45	23.34	23.38
Metabolizable Energy (Kcal/kg)	2400	2399	2401	2390

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110 Table 2: Shows the proximate composition of cassava peel (CPL) and cassava peel based diets. It
 111 revealed the crude protein, crude fiber, ether extract, Ash and Nitrogen free extract. The diet had
 112 the following proximate constituents, crude protein (23.34 – 23.98%) crude fiber (6.45-6.91%)
 113 ether extract (20.18- 3.48%), Ash (8,71- 8,96%) and NFE (57.15-57.897). Cassava peel was
 114 high in fiber (18.21%) and low in crude protein (3.94%).

115 **Table 2:** Proximate composition of cassava of cassava peel (CPC) and cassava peel based diets
 116 fed to growing snails.

	Treatments				
	CPL	T ₁	T ₂	T ₃	T ₄
Proximate Parameters %					
Dry matter	92.00	92.15	92.83	92.45	93.01
Crude protein	3.94	23.98	23.45	22.34	23.38
Crude fibre	13.21	6.45	6.62	6.91	6.97
Ether Extract	1.03	3.48	3.31	3.26	3.18
Ash %	3.82	8.94	8.96	8.71	8.65
NFE	70.00	57.15	57.86	57.78	57.84

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118 Growth performance indices were shown on table 3, this revealed, the feed intake, weight gain,
 119 shell morphological changes and cost per gram weight gain. Initial weight of the snail (66.50 –
 120 66.75g), final weight gain (141.74 – 150.31g), shell thickness increment (0.05mm), shell length
 121 increment were not significantly varied. Highest daily feed intake was recorded for T₄ (42.00g)
 122 and least in the control treatment (35.95g), however, better (P<0.05) and comparable feed
 123 conversion value were recorded in T₁, T₂, and T₃.

124 Carcass yield was significantly varied in all the treatments, with the best (P<0.05) performance
 125 obtained in T₃ with 10% of cassava peel inclusion.

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131 **Table 3:** Growth performance indices of snail fed cassava peel based diets.

	T ₁	T ₂	T ₃	T ₄	SEM±
Initial body weight (g)	66.75	66.75	66.500	66.60	3.20

Final body weight (g)	144.50	150.39	149.04	141.74	2.50
Daily weight gain (g)	6.50 ^{ab}	6.97 ^a	6.92 ^a	6.27 ^b	0.05
Daily feed intake	35.95 ^c	38.21 ^{b^a}	38.05 ^{b^a}	42.00 ^a	0.70
Feed conversion ratio	5.43 ^{b[?]}	5.41 ^b	5.43 ^{a[?]}	6.01 ^a	0.60
Dressing percentage (%)	44.32 ^b	44.09 ^b	44.77 ^a	42.50 ^c	0.40
Offal weight (g)	22.67 ^b	22.83 ^b	22.88 ^b	25.13 ^{ba}	0.30
Shell weight (g)	33.01 ^{a[?]}	33.09 ^{b[?]}	32.47 ^b	31.39 ^c	0.50
Shell thickness increment (mm)	0.05	0.05	0.05	0.05	-
Shell length increment (mm)	0.07	0.25	0.24	0.25	0.06
Shell width increment (mm)	6.21	6.25	6.28	6.29	0.29

Mortality

132 Superscripts not properly placed

133 Table 4- Shows the digestibility of nutrients, such as crude protein, crude fiber, ether extract and
 134 nitrogen free extract, which were all significantly (P<0.05) Varied – best performance in terms of
 135 nutrients digestibility was recorded in the control treatment (T₁).

136 Table 4: Nutrients digestibility of snails feed cassava peel based diets.

Nutrient	T ₁ (0%)	T ₂ (5%)	T ₃ (10%)	T ₄ (15%)	SEM±
Dry matter	70.01 ^a	69.05 ^a	64.05 ^c	64.00 ^b	1.1
Crude protein	69.00 ^b	69.05 ^a	65.00 ^a	64.99 ^b	1.0
Crude fibre	62.00 ^c	58.69 ^b	58.67 ^b	58.00 ^b	1.2
Ether Extract	62.00 ^a	61.00 ^b	59.00 ^c	56.66 ^b	0.75
Nitrogen Free extract	62.33 ^a	61.00 ^b	60.00 ^b	60.00 ^b	2.0

137 Superscripts not properly placed

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139 Table 5, shows the mineral profile and pH values of snail meat fed CPL based diets. The level of
 140 calcium (105.00 -105.7mg/100g), potassium (0.049 – 0.06mg/100g), Iron (1.88 – 1.99mg/100g)
 141 Phosphorus (22.40 – 22.65mg/100g), Copper (0.66 – 0.71mg/100g), Sodium (1.20 –
 142 1.29mg/100g) and pH (9.40) were not significantly (P<0.05) influenced by the treatments.

143 Table 5: Mineral profile of meat of snails fed cassava peel based diets.

Parameters mineral Element	T ₁ (0%)	T ₂ (5%)	T ₃ (10%)	T ₄ (15%)	SEM±
Calcium (mg/100g)	103.35	105.70	105.45	105.00	0.5
Potassium (mg/100g)	49.00	50.00	60.00	54.00	2.0
Iron (mg/100g)	1.99	1.98	1.99	1.88	0.3
Phosphorus (mg/100g)	22.50	22.60	22.65	22.40	0.10
Copper (mg/100g)	0.69	0.70	0.91	0.66	0.10
Sodium (mg/100g)	1.27	1.28	1.29	1.20	0.10
PH	9.40	9.40	9.40	9.40	

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145 **Discussions**

146 The gross composition of cassava peel based diets fed to growing snail showed the inclusion of
147 cassava peel into four almost isocaloric and isonitrogenous diets, the diets were formulated to
148 meet the nutritional needs of growing snails, based on the recommendation of Omole (2002), that
149 snails require diets that are high in crude protein, for proper metabolism and growth
150 performance, it also impacted on the carcass yield. It was evident from the findings of Kehinde
151 (2019), that snail cannot subsist on forage alone. This agreed with the observation of Ayoola and
152 Adeyeye (2010) and Mogbo et al (2014), when they stated that snail feed must be high in protein
153 to promote growth and shell thickness.

154 Snail shell formation and integrity are important survivability index, hence appropriate inclusion
155 of Oyster shell, bone meal and mineral premix are important. It is common experience for snail
156 to leak each others shell or for nutrients to irrigate from the foot and haemolymph, which
157 resulted to weigh loss confirmation of the importance of snail shell to survival.

158 The diets and CPL were analyzed for their proximate composition, so as to ascertain their levels
159 of dry matter and constituent crude protein, crude fiber, ether extract, ash and NFE. The diets had
160 (23.34 – 23.98%) crude protein, this range agreed with the recommended adequate level
161 suggested by Sam et al (2014). The adoption of cassava peel as energy source was limited by its
162 low level of crude protein (3.94%) and thus requires supplementation from protein concentrates
163 (Akintola and Tewe 2001 not found, and Akinfela et al 2013). Cassava peel is also high in crude
164 fiber (13.21%), this has been implicated in nutrient digestibility.

165 Daily weight gain was best in T₂ and T₃, while values in T₁ and T₄ compared (P<0.05). Highest
166 feed intake (P<0.05) was recorded in T₄, because of the compensatory feed intake by the snails,
167 due to low bulk density of the diets fed to snail in T₄ and since animals feed to meet their need
168 for growth, cell formation and survival (Kehinde 2009). Feed conversion was least and
169 comparable (P<0.05) in T₁ to T₃, while diet T₄ was least utilized, a confirmation of the view of
170 Akinfala and Tewe (2001 not found) that cassava products are high in fiber and causes a lot of
171 nutrient dilution thus rendering such diet poorly utilized.

172 Dressing percentage for the treatments (42.50 – 44.77%) were significantly varied, best (P<0.05)
173 carcass yield was obtained in T₃, however, all the values obtained were above the threshold of
174 below 40% dressing percentage obtained for growing snails fed forages (Omole, 2002 not found),
175 due to their inadequacy of nutrients to meet snail metabolism.

176 Offals weight increased as the level of cassava peel in the diet increased, highest (P<0.05) was
177 obtained in T₄, which could be attributed to the muscular activities of the intestine, to digest
178 fiber. Shell integrity was sustained at all levels, this reflected in the comparable (P<0.05) shell
179 thickness increment, shell length increment and shell width increment and guaranteed
180 survivability (100%) recorded in all the treatments, since shell in protects all the internal body
181 parts of snail, in practice, snail with broken shell rarely survive (Akinnusi, 2019).

182 The digestibility of dry matter reduced from T₁ to T₄, which is directly related to the reduced
183 bulk density of cassava peel based diets (Okon et al 2016), which can be enhanced by the
184 fermentation of cassava peel, to break the cell wall, improve its digestibility and throughout
185 protein enrichment (Kehinde et al 2019).

186 This trial revealed that snail meat is rich in evaluated nutrients, such as Ca (105–
187 105.700mg/100g), K (49.00 – 60.00mg/100g), Fe (1.88 – 199mg/100g), P(22.40–22.65mg/100g)
188 Cu (0.66 – 0.71mg/100g) and Na (1.20 – 129mg/100g): these values agreed with the findings of
189 Eruvbetine (2012), Akinnusi et al (2019). It could be implied that the benefit of eating snail meet
190 were not lost, due to the adequacy of these nutrients in snail raised on cassava peel based diets.

191 **Conclusion**

192 It could be stated that cassava peel is low in crude protein, high in crude fiber and Nitrogen Free
193 Extract. Growing Snail utilized cassava peel based diet without any deleterious effect on the
194 shell, carcass yield, survival and nutrients content of the snail meat. Cassava peel can be properly
195 utilized by snail at inclusion level of 15%.

196 **Recommendation**

197 Snail farmers should adopt the use of cassava peel in the diets of snail, because it is available all
198 year round, its use will keep the environment clean and promote snail production. [What](#)
199 [inclusion level do you suggest?](#)

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