



ABSTRACT

Antibiotics are extensively used in poultry industry, different antibiotics are given to chickens to protect and for treatment of various infectious diseases. Antibiotics also cause rapid growth in broiler chickens but these antibiotics are not fully metabolized in their bodies and their residue accumulate in their different organs of body which is harmful for consumers. This antibiotic residue cause a certain pressure on bacterial strains and some stronger bacteria develop resistance against these antibiotics and transfer the resistant genes to other bacteria. This antibiotic residue affect humans directly and indirectly, it can cause allergic reactions, obesity and resistance against antibiotic medicines in humans on eating of their meat and also can affect by environmental sources by releasing resistant strains of bacteria. Most of countries like USA, UK, Canada have been set a (MRL) maximum residue limit of antibiotic in chicken meat and on exceeding that limit is crime. By HPLC analysis of different organs and tissues of chickens from different localities of Lahore, it is seen that the chicken meat have very high value of different antibiotic residue, e.g doxycycline, oxytetracycline, colistine and ciprofloxacin. These are very dangerous and harmful for consumers. So like other countries, a maximum residue limit (MRL) and punishment for violation should also set and clearly mention in food and drug laws of Pakistan.