

# Effects of Active Composition of Garlic Powder, Clover Powder and Savory Essence of Khuzestan (*Satureja khuzistanica*) on Fat Reduction, Carcass Quality and Improvement of Oxidative Stability and Shelf-life of Broilers Meat

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## Retraction Note

The article entitled "Effects of Active Composition of Garlic Powder, Clover Powder and Savory Essence of Khuzestan (*Satureja khuzistanica*) on Fat Reduction, Carcass Quality and Improvement of Oxidative Stability and Shelf-life of Broilers Meat" has been accepted for publication in Journal of Animal Research and Nutrition considering the statements provided in the article as personal opinion of the author which was found not having any conflict or biasness towards anything. As the article was an original research work done by authors meant to be expressed through publication.

Publisher took decision to make the article online solely based on the reviewers suggestion which considered the article not but a personal opinion of the author. However, it is found that the authors have conflict of interest towards publication of this article; therefore, article is being retracted from the journal.

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