Development of in vitro rumen model to measure digestibility of rumen by-pass fat

STSM Croatia – Belgium

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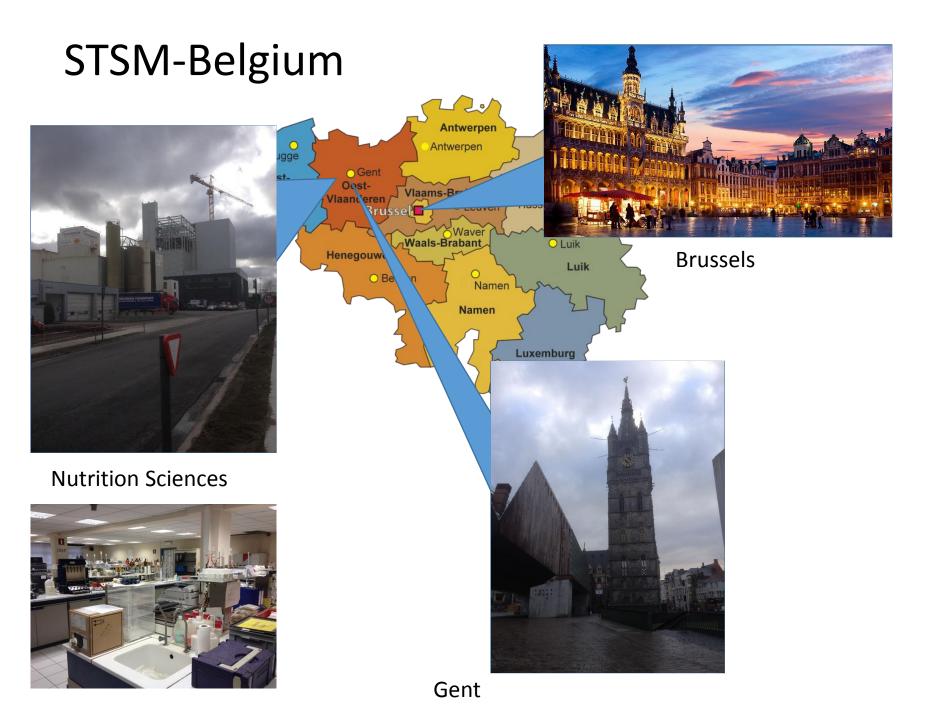
Third DairyCare Conference Zadar - October 5th and 6th 2015.

Nutrition Sciences N.V.

Ghent (Drongen), Belgium



- Belonging to the NuScience group that is known in Europe for the production of high quality feed concepts for feed composers.
- Well known for its R&D activities in animal production
- Has its own laboratory, in order to perform bioactivity and (gastrointestinal) simulation assays.



Aim: to build a model for *in vitro* assessment of rumen by-pass fat coated/encapsulated products digestibility



Technical note: A modified three-step in vitro procedure to determine intestinal digestion of proteins

S. Gargallo, S. Calsamiglia and A. Ferret

J Anim Sci 2006. 84:2163-2167. doi: 10.2527/jas.2004-704



A three-step in vitro procedure for estimating intestinal digestion of protein in ruminants

S. Calsamiglia and M. D. Stern

J Anim Sci 1995. 73:1459-1465.

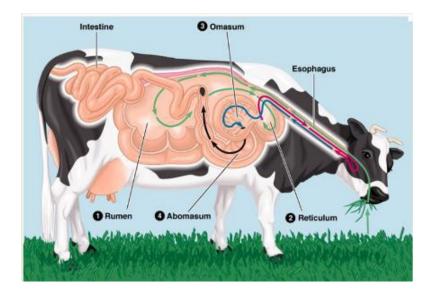






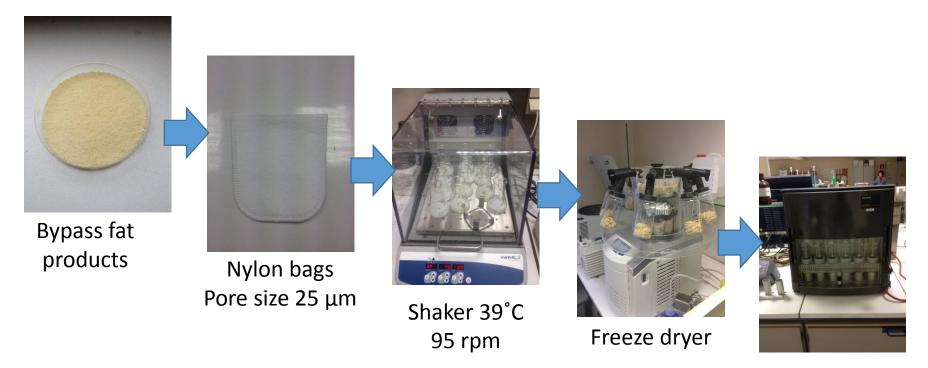


Three in vitro steps for fat digestion





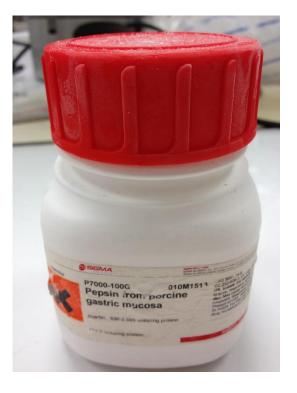
Materials and Methods



Soxhlet

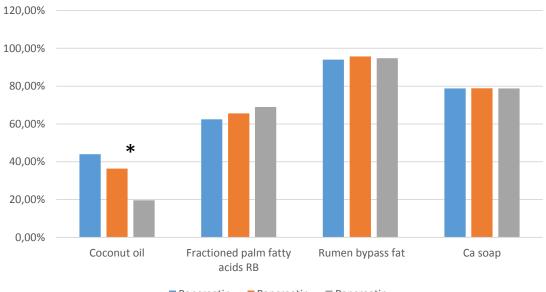
Step 2: Pepsine 1g/L in 0.0125 M HCl pH 1.9

Sample	Sample weight, g	Pepsin + HCl	Freezdry recovery
Coconut oil	0,5	1 h	98,18%
Fractioned palm fatty acids RB	0,5	1 h	99,92%
Rumen bypass fat	0,5	1 h	99,74%
Ca soap	0,5	1 h	96,12%



Sample recovery step 2 + step 3 with different pancreatin concentrations at pH 7.8 after 24h incubation

Recovery with different pancreatin concentrations

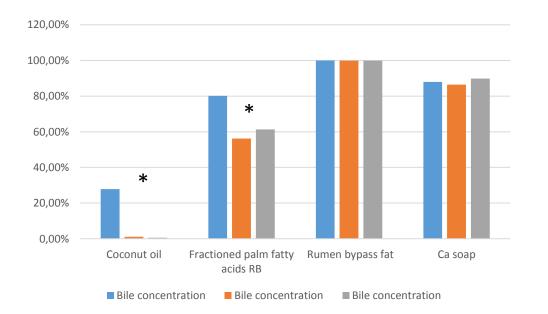




■ Pancreatin ■ Pancreatin ■ Pancreatin

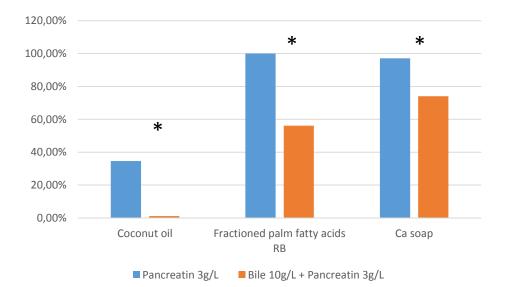
Sample recovery after step 2 + step 3 with different bile concentrations

- Minimal 1,7 g/L of bile salts
- Amount of bile?



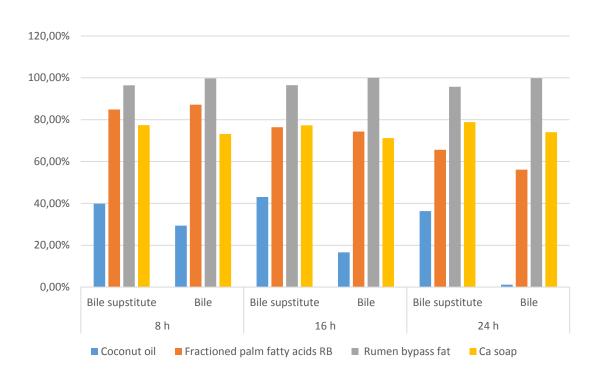


Sample recovery after step 2 + step 3 with or without Bovine bile





Recovery of samples at different time points, Bile supstitute vs. Bovine bile





Phospholipid (lecithin) Bile salt (taurocholate)



Three in vitro steps for digestion of fat

Step 1 Rumen fluid Rumen fluid+ Artificial saliva+ Anaerobic conditions 39°C 8h Step 2 Simulated gastric fluid 0.0125 M HCl pH 1.9+ 1 g/L Pepsin 39°C 1h

Step 3

Simulated intestinal fluid 0.5 M phosphate buffer pH 7.8+ 3 g/L Pancreatin+ 10 g/L Bovine bile 39°C 24 h

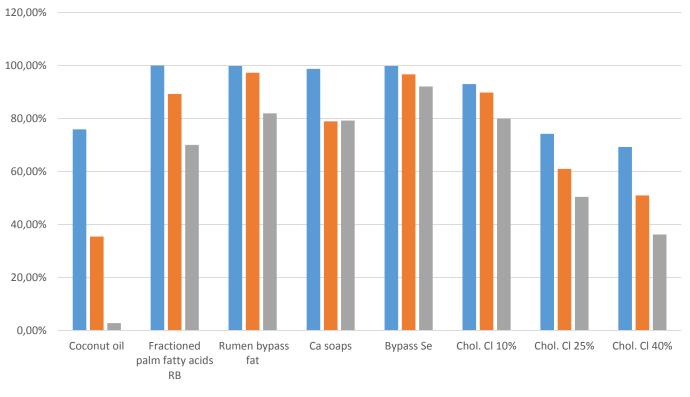
Step 1 Rumen fluid incubation







Recovery of various fat products after in vitro digestion with simulated rumen, gastric and intestinal fluid



■ Step 1 ■ Step 1 + Step 2 + Step 3 8h ■ Step 1 + Step 2 + Step 3 24h

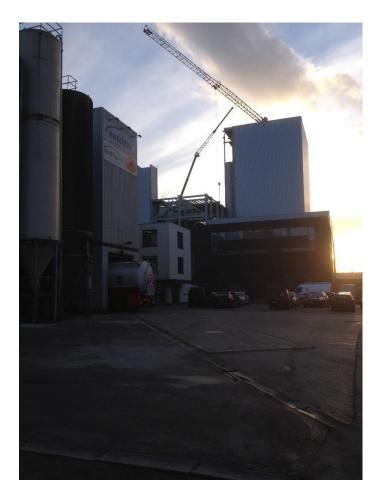
Comparison of various fat products recovery after *in vivo* and *in vitro* digestion

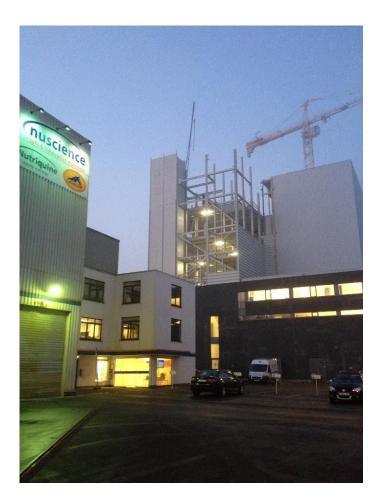
Product	Rumen phase		Gastric + Intestinal phase		
	<i>in vivo</i> 8h	<i>in vitro</i> 8h	<i>in vivo</i> 8-12h	<i>in vitro</i> Step3 8h	<i>in vitro</i> Step 3 24h
Chol. Cl 10%	89.9 %	92.97%	95.12%	96.05%	85.08%
Chol. Cl 25%	83.1 %	74.23%	53.79%	78.61%	65.63%
Chol. Cl 40%	61.0 %	69.27%	71.2%	68.87%	50.72%
Bypass Se	100.0 %	99.84%	95.07%	96.34%	91.74%

Conclusions

- we have successfully upgraded *in vitro* model of protein digestion and made it more appropriate for determination of fat digestion.
- this model works well with rumen bypass fat products
- it should be improved if natural feeds rich in fat are to be used

STSM timespan 6 weeks.



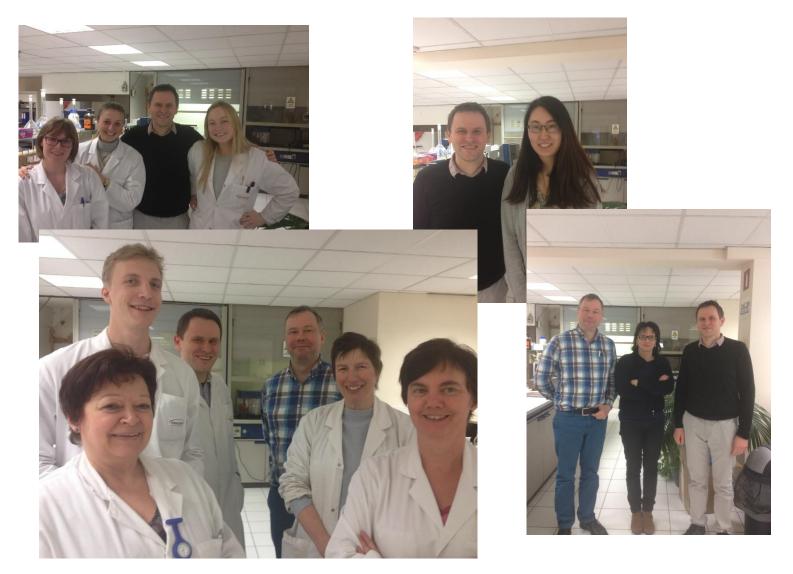


January 16th 2015

February 27th 2015



Nutrition Sciences N.V. - lab





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• Research was funded by Nutrition Sciences N.V.



Thank you for your attention.