

European Federation of Animal Science

Effect of the use of *Lactiplantibacillus plantarum* strain 5BG and a commercial mix of polygalacturonase and glucanase on the quality of artichoke bracts silage

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Consiglio Nazionale delle Ricerche







Italy produced 378.110 tons of artichoke in 202,

The 60-85% of the artichoke fresh weight represent a by-product:

- leaves;
- external bracts;
- stem.

Artichoke bracts

...Experimental hypotesis

No edible for human
Rich in macronutrients
Rich in fiber content

Stabilize by ensiling the huge amount of this seasonal matrix

making it a functional ingredient in the ruminant feeding

It's useful in ruminant nutrition in a circular economy perspective...

Experimental design:

Artichoke by-products were stabilized by spontaneous fermentation or by inoculation of a selected bacterial strain (*Lactiplantibacillus plantarum 5BG*) alone or associated with enzymes (*polygalacturonase and glucanase*). The microbial population dynamic has been monitored by applying a microbiological approach and metabarcoding analysis.

Supplementations

Control: distilled water

5BG: 10⁸ cfu/g starter

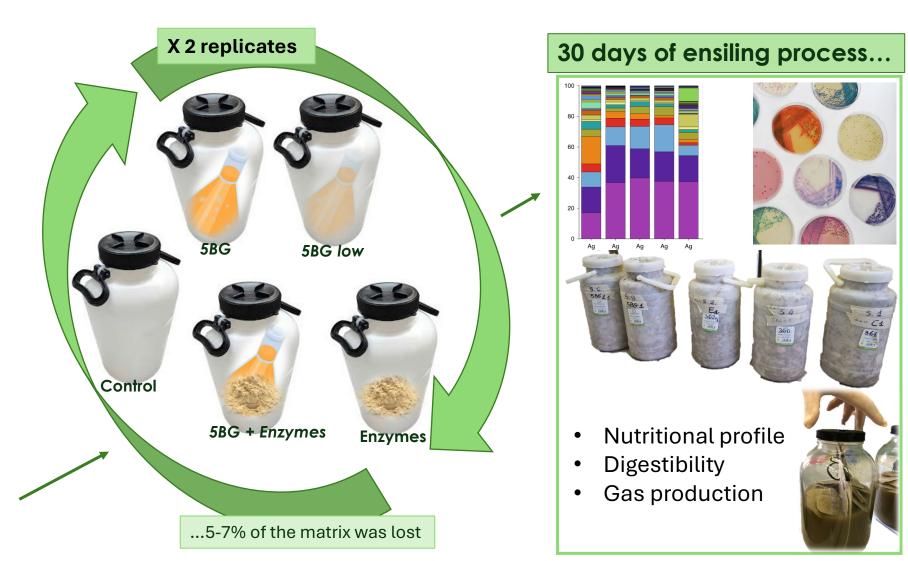
5BG low: 10⁷ cfu/g starter

5BG+E: 10⁸ cfu/g starter + 1% enzymes

E: 1% enzymes

Artichoke by-products





Chemical analysis & in vitro ruminal digestion:

- Chemical gross composition
- In vitro digestion (Daisy II, Ankom);
- In vitro gas production (Ankom Gas Analyzer).

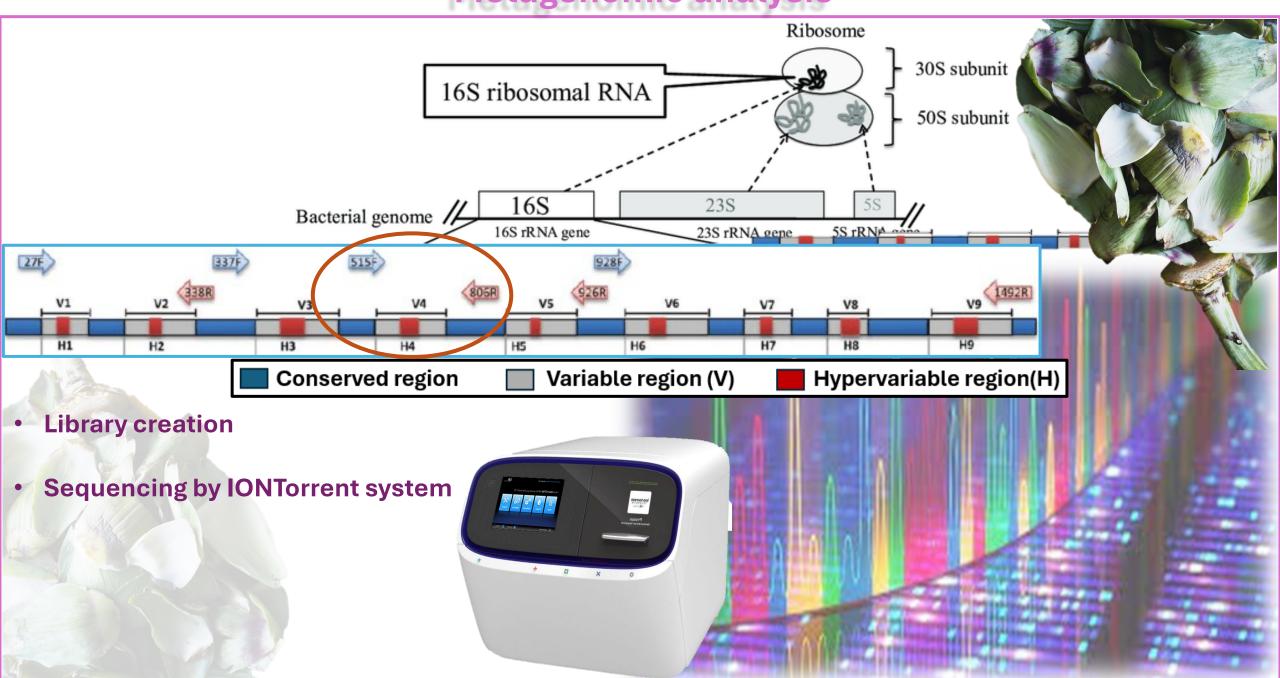


- Dry matter
 - Lipids
- > Crude protein
- > Neutral detergent fiber
 - > Acid detergent fiber



Each replicate of *in vitro* digestion was performed using a rumen fluid pool sampled from 4 subjects (heifers Belgian Blu x Holstein) after the slaughter procedure.

Metagenomic analysis



Statistical analysis:

Data obtained by...

- chemical compositions;
- In vitro digestion;
- · gas production.



...were subjected to...



metagenomic profiles

...The pairwise comparisons between the means of the group levels (t-test).

The Benjamini & Hochberg (1995) correction for multiple testing at a confidence level of α =0.05.

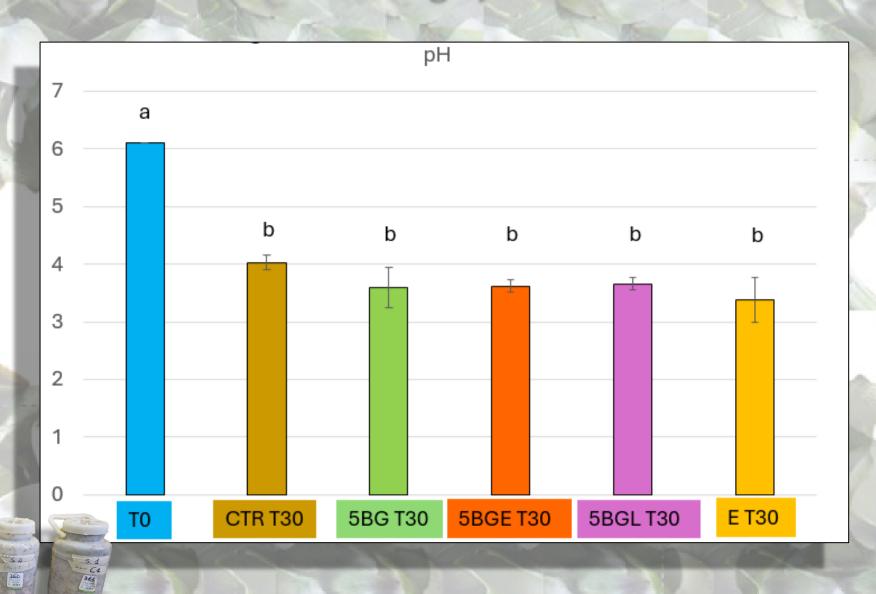
Open-source R software (R Core Team, 2023).

...Bioinformatic analysis by DADA2 vs SILVA SSU database V138.1

Welch's test for single group comparison

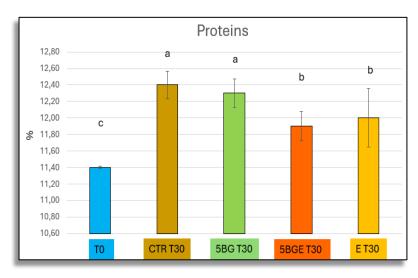
STAMP software

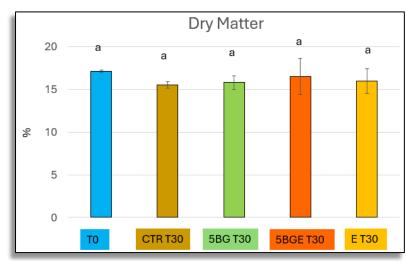
Post-silage process



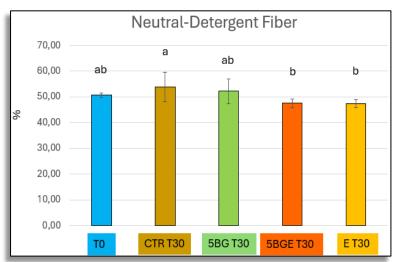
Different letters indicate significant differences (a, b: P ≤ 0.05)

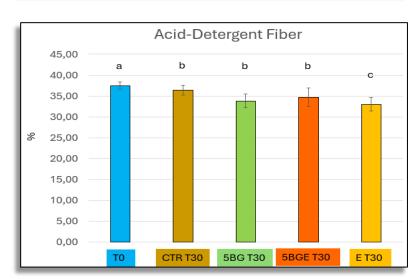
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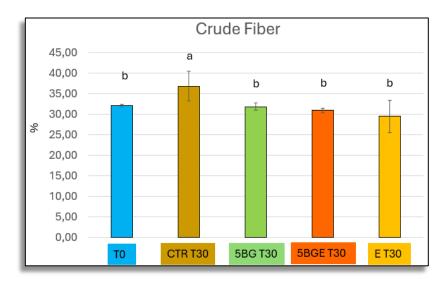




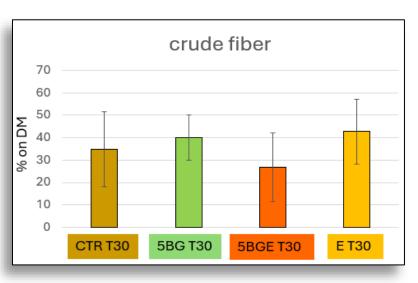


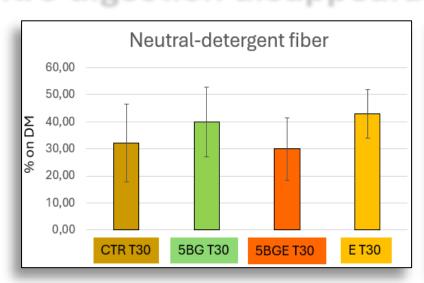


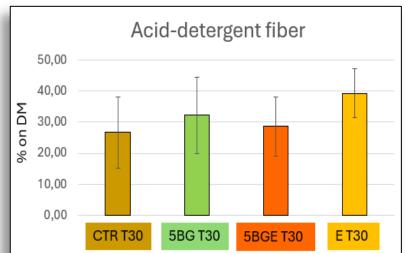


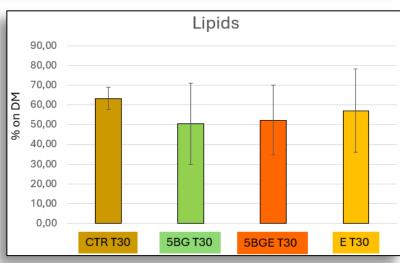


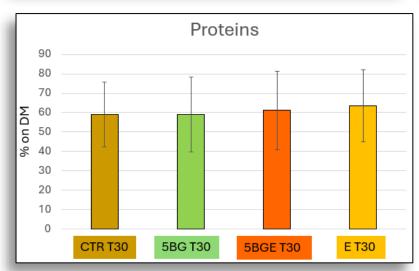
In vitro digestion disappearance





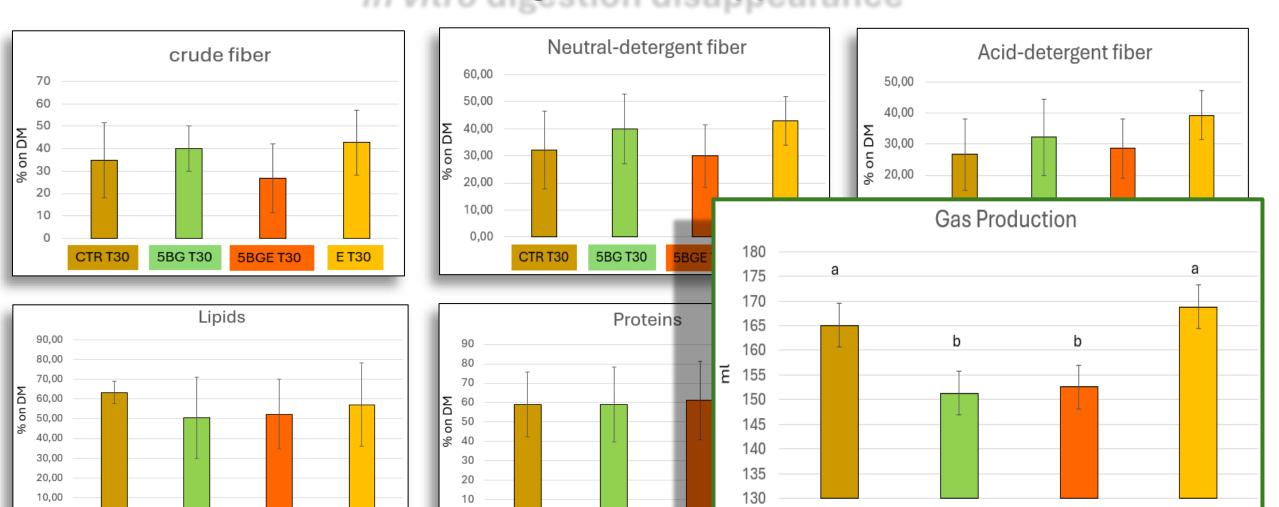








In vitro digestion disappearance



5BG T30

CTR T30

In vitro gas production

5BG T30

5BGE T30

ET30

CTR T30

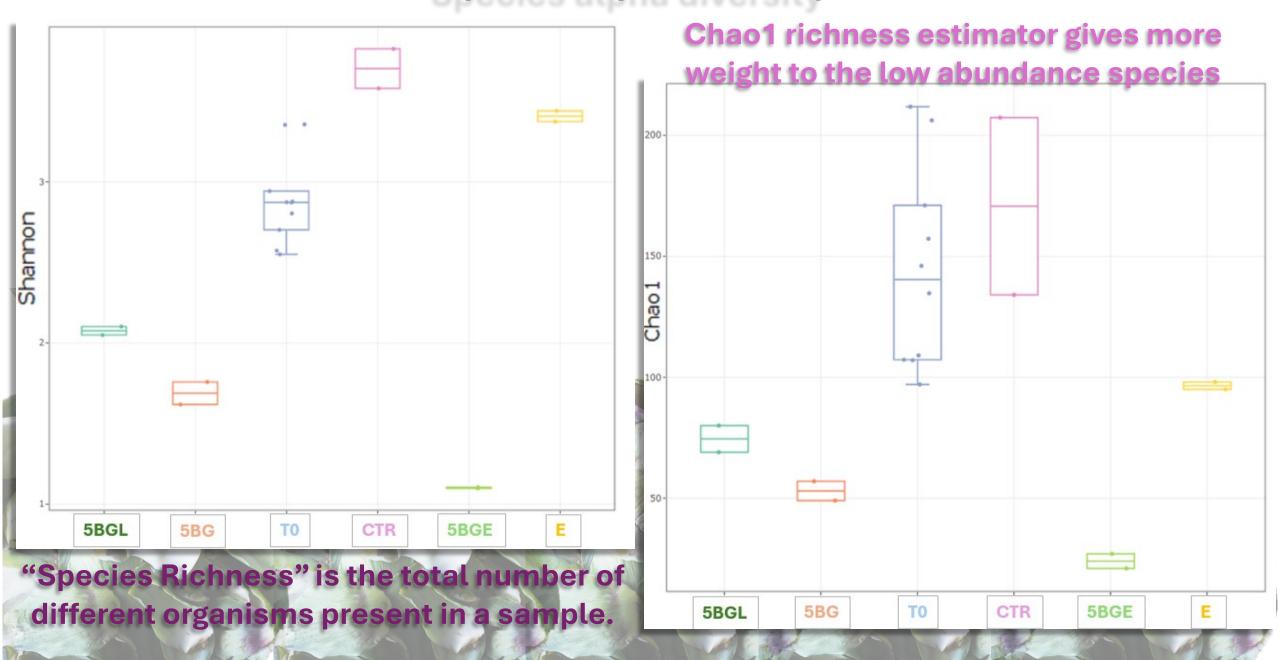
E T30

0,00

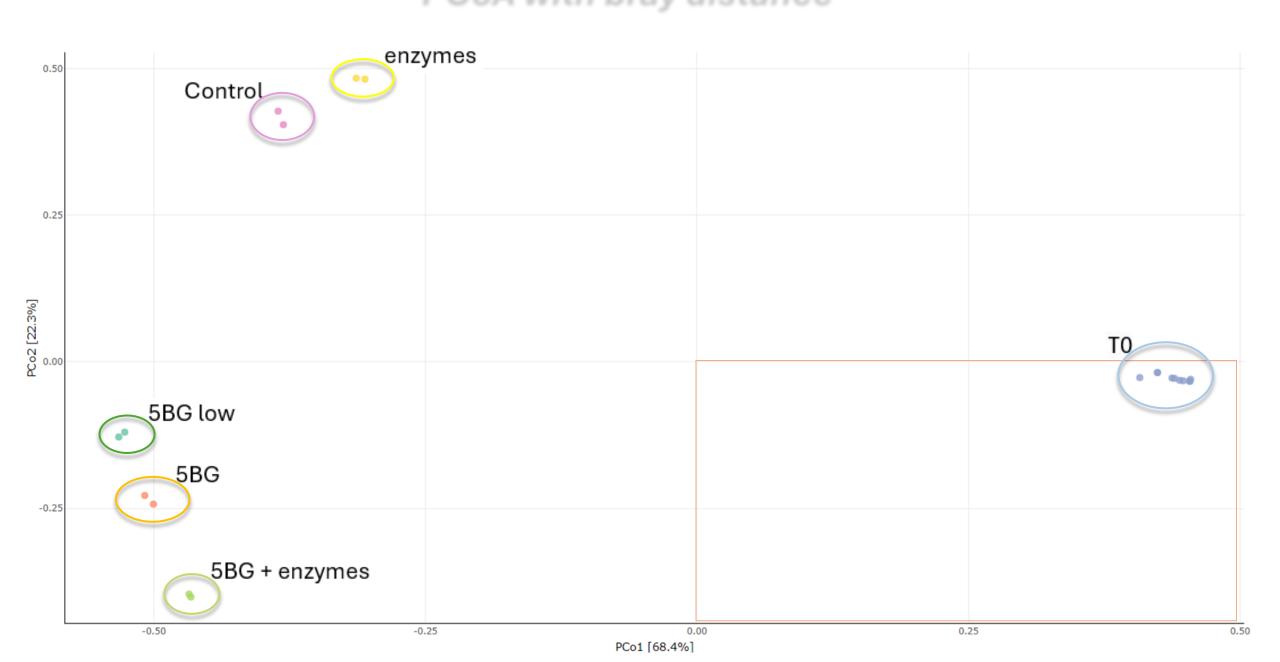
5BG T30

5BGE T30

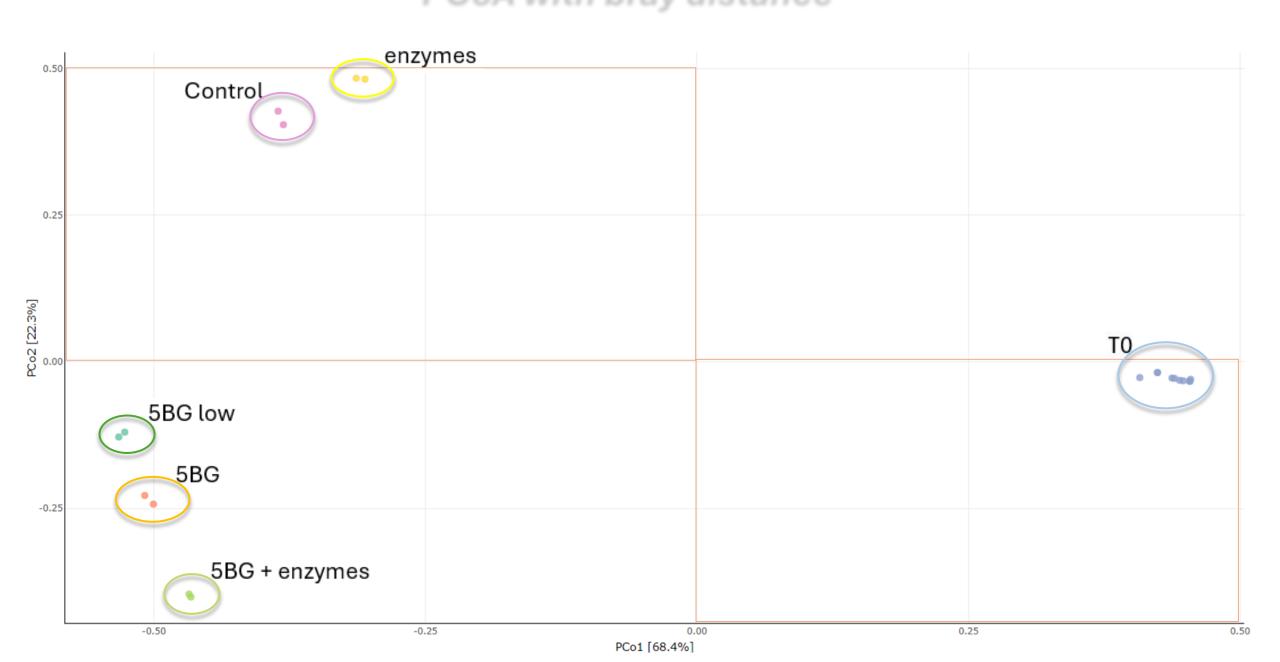
Species alpha diversity

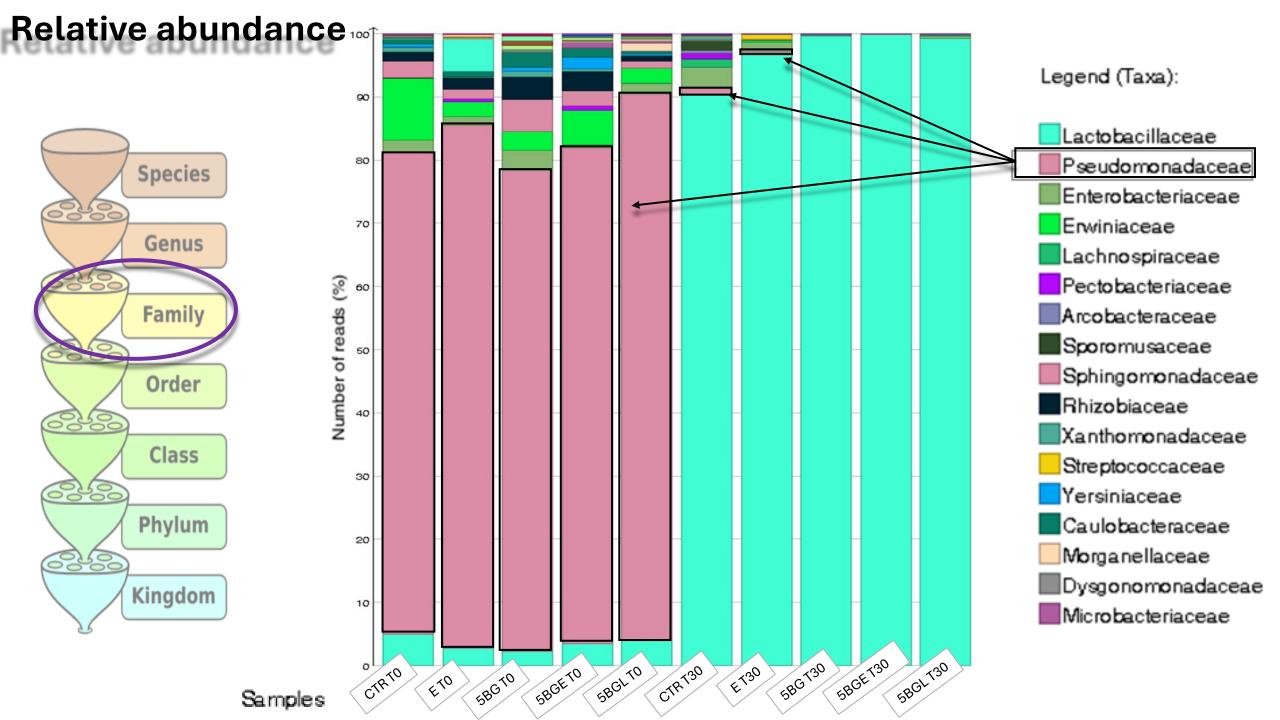


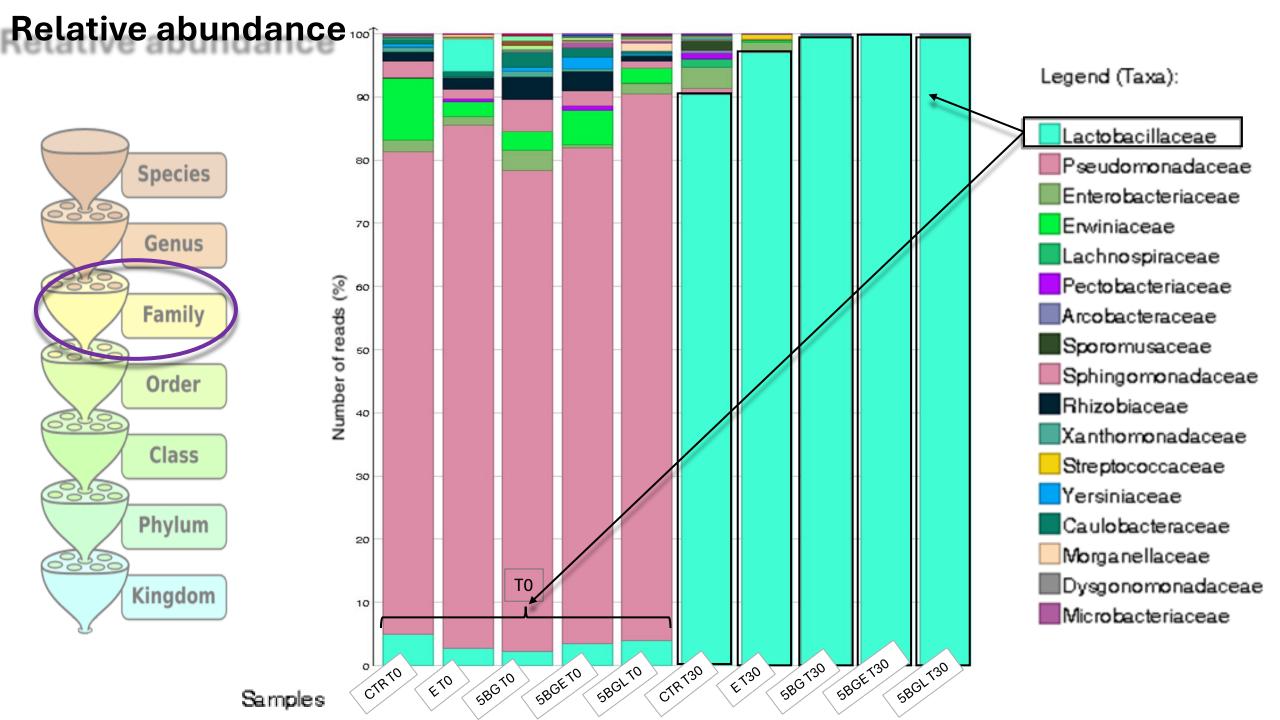
PCoA with bray distance

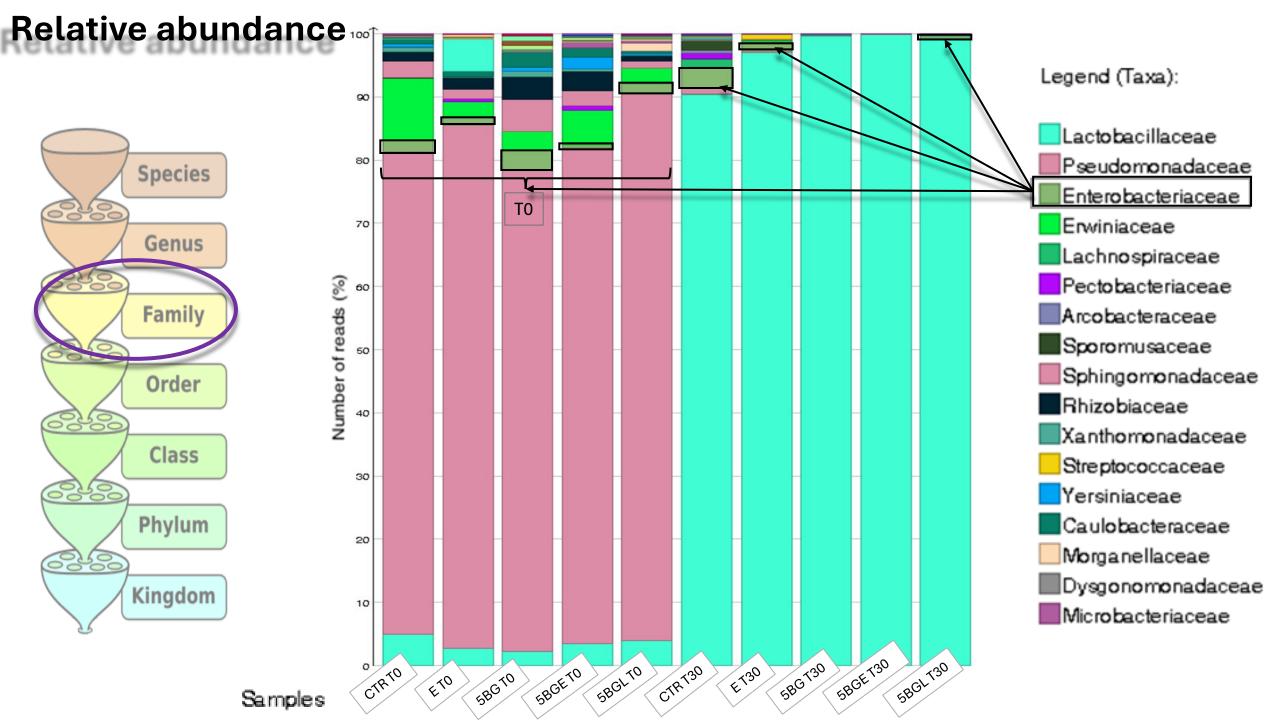


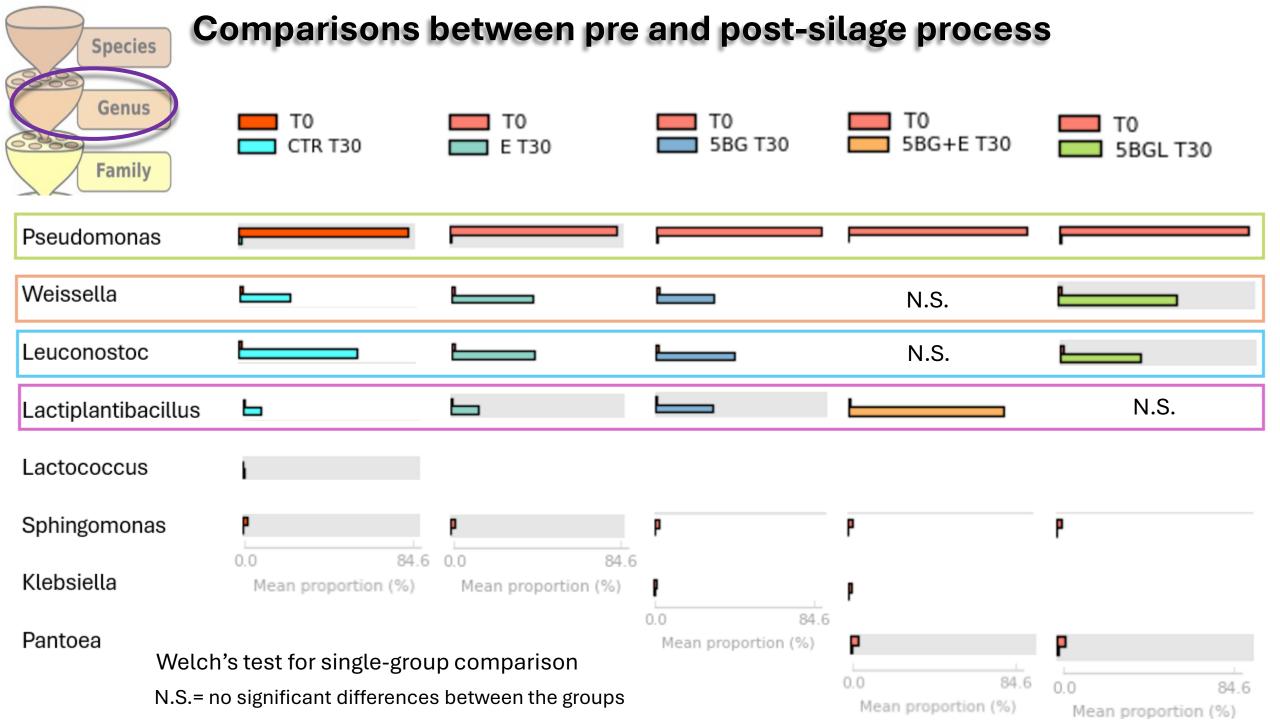
PCoA with bray distance

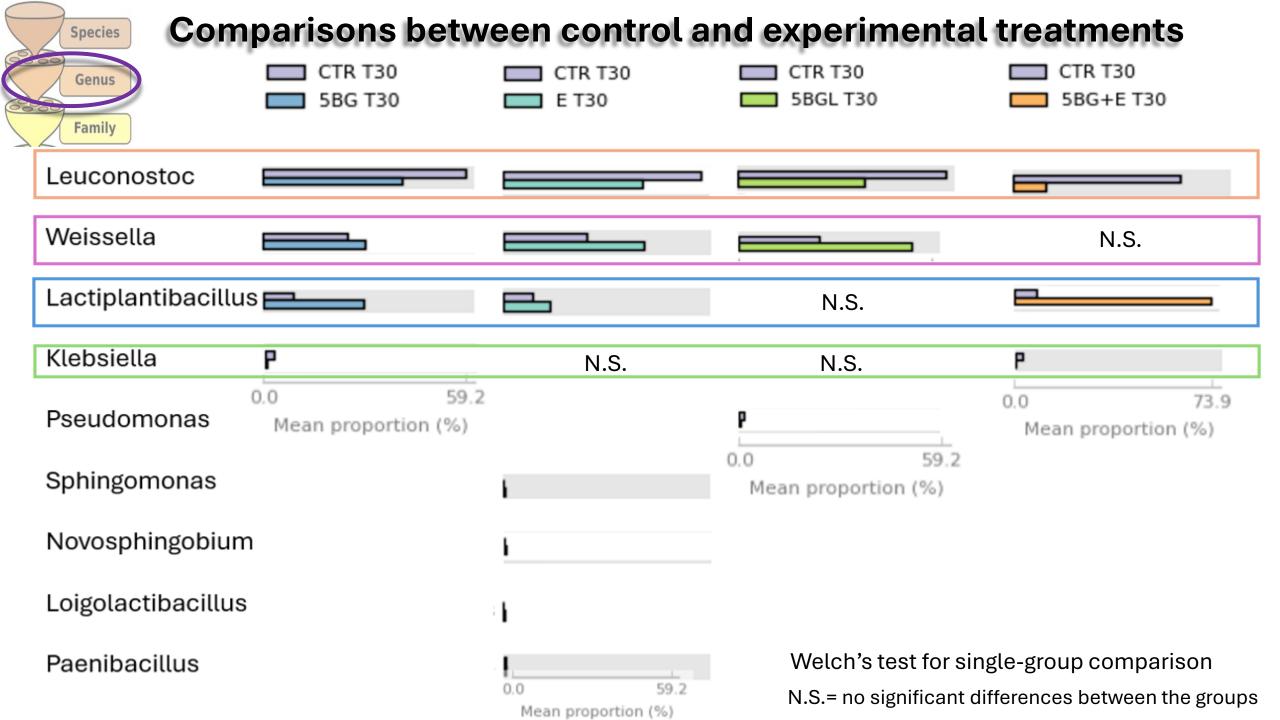






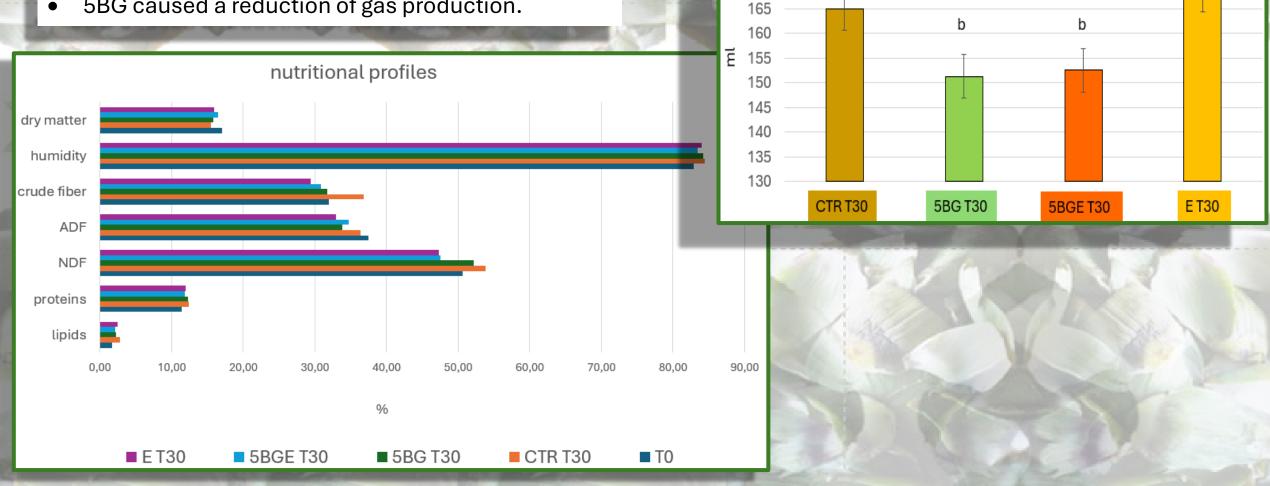






Conclusions: Chemical composition, in vitro disappearance, and gas production...

- pH reduction in all the silages;
- Differences in chemical composition of the silages;
- Similar performances of in vitro digestion;
- 5BG caused a reduction of gas production.



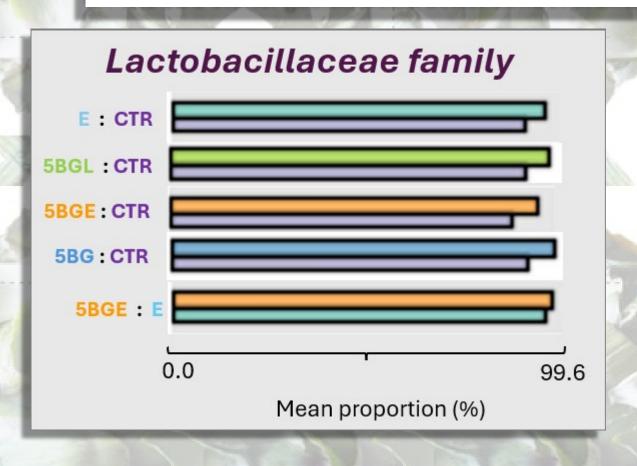
180 175

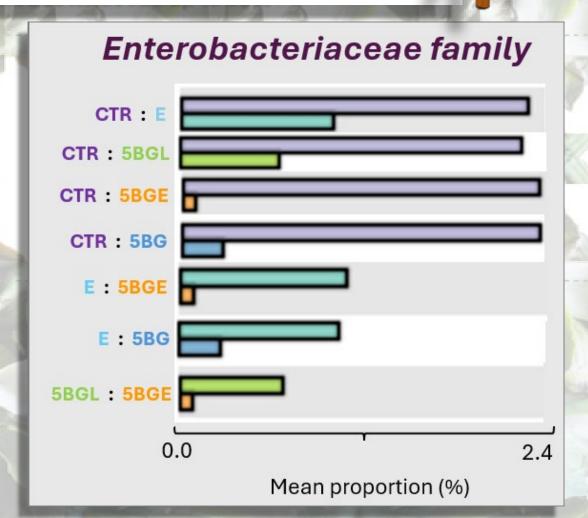
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Gas Production

Conclusions: Metagenomic profiles...

- The ensiling process was effective in the microbial stabilization of the artichoke by-products;
- Predominance of Lactobacillaceae in all the silages;
- The 5BG starter guaranteed a better control of Enterobacteriaceae up to 99%







Thank you for your attention





Acknowledgments

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