



# Use of medium without reducing agent for *in vitro* fermentation studies by bacteria isolated from pig intestine



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## Introduction

*In vitro* gas production methods are used to assess nutritive value of ruminant or monogastric feed ingredients.

The *in vitro* incubation medium is composed of:

- a mixed organic solution, containing usually a reducing agent ;
- the microbial inoculum ;
- the test substrate.

The reducing agent, generally Na<sub>2</sub>S or cysteine HCl, generates the required anaerobic environment.

BUT the addition of a reducing agent can disrupt the balance between bacterial species by the production of toxic metabolites in non physiological concentration.

## Materials and Methods

### 4 Test substrates:

Soy proteins, casein, potato starch, cellulose

### 3 Incubation media:

One of the 3 organic solutions (containing Na<sub>2</sub>S, cysteine HCl or without reducing agent) (Table 1) + pig faecal inoculum (5%)

Table 1. Composition of the three organic solutions, based on Menke and Steingass (1988).

Medium Na <sub>2</sub> S	Medium Cysteine HCl	Medium Control
Macrominerals: Na, K, Mg		
Microminerals: Ca, Mn, Co, Fe		
Buffer: NaHCO <sub>3</sub> /NH <sub>4</sub> Cl		
Resazurin		
Na <sub>2</sub> S (285 mg/l)	Cysteine HCl (500 mg/l)	Ø
Water		

### Fermentation procedure:

- 200 mg of the test substrate + 30 ml of the incubation media (saturated with CO<sub>2</sub>) placed in glass bottle equipped with a pressure sensor module (Fig. 1a)
- Fermentation for 72h at 39°C (Fig. 1b)

### Analyses:

- Volume of gas produced from the pressure data
- SCFA production after 8, 24 and 72h of fermentation by HPLC



Figure 1a. Glass bottle equipped with a pressure sensor module (Gas Production System, Ankorm RF).  
Figure 1b. Fermentation during 72h at 39°C in a shaking water-bath.

## Results

### A. Gas production

- The fermentation of carbohydrate ingredients produces a higher final gas volume than the protein ingredients ( $P<0.05$ ).
- For all ingredients fermentation patterns are similar with Na<sub>2</sub>S and without reducing agent ( $P>0.05$ ) (Table 2, A, Rmax, Tmax).
- Use of cysteine HCl as reducing agent negatively influences the maximum rate of gas production of the carbohydrate ingredients ( $P<0.05$ ) (Table 2, Rmax).

Table 2. Gas fermentation parameters (A: maximum gas volume for  $t=\infty$ ; Rmax: maximum rate of gas production; Tmax: time at which Rmax is reached) modelled according to Groot *et al.* (1996).

Substrate	Reducing agent	A (ml/gDM)	Rmax (ml/gDMxh)	Tmax (h)
Casein	Control	123.2 <sup>b</sup>	10.1 <sup>c</sup>	7.4 <sup>cde</sup>
	Na <sub>2</sub> S	121.8 <sup>b</sup>	10.5 <sup>c</sup>	7.7 <sup>cde</sup>
	Cystéine	116.6 <sup>b</sup>	9.4 <sup>cd</sup>	5.9 <sup>de</sup>
Soy proteins	Control	116.8 <sup>b</sup>	3.6 <sup>f</sup>	14.2 <sup>b</sup>
	Na <sub>2</sub> S	99.3 <sup>b</sup>	3.2 <sup>f</sup>	12.2 <sup>b</sup>
	Cystéine	109.4 <sup>b</sup>	3.6 <sup>f</sup>	5.5 <sup>e</sup>
Potato starch	Control	282.5 <sup>a</sup>	54.3 <sup>a</sup>	8.5 <sup>cd</sup>
	Na <sub>2</sub> S	295.1 <sup>a</sup>	53.2 <sup>a</sup>	8.4 <sup>cde</sup>
	Cystéine	247.5 <sup>a</sup>	50.6 <sup>b</sup>	8.9 <sup>c</sup>
Cellulose	Control	305.1 <sup>a</sup>	8.2 <sup>d</sup>	40.6 <sup>a</sup>
	Na <sub>2</sub> S	279.1 <sup>a</sup>	8.1 <sup>d</sup>	42.9 <sup>a</sup>
	Cystéine	343.4 <sup>a</sup>	6.3 <sup>e</sup>	43.0 <sup>a</sup>
Sources of variation		P-value		
Substrate		<0.001 ***	<0.001 ***	<0.001 ***
Reducing agent		0.917	0.001 **	0.021 *
Substrate x Red. agent		0.641	0.030 *	0.002 **

a-e: different letters within a column indicate significant ( $P<0.05$ ) differences DM, dry matter

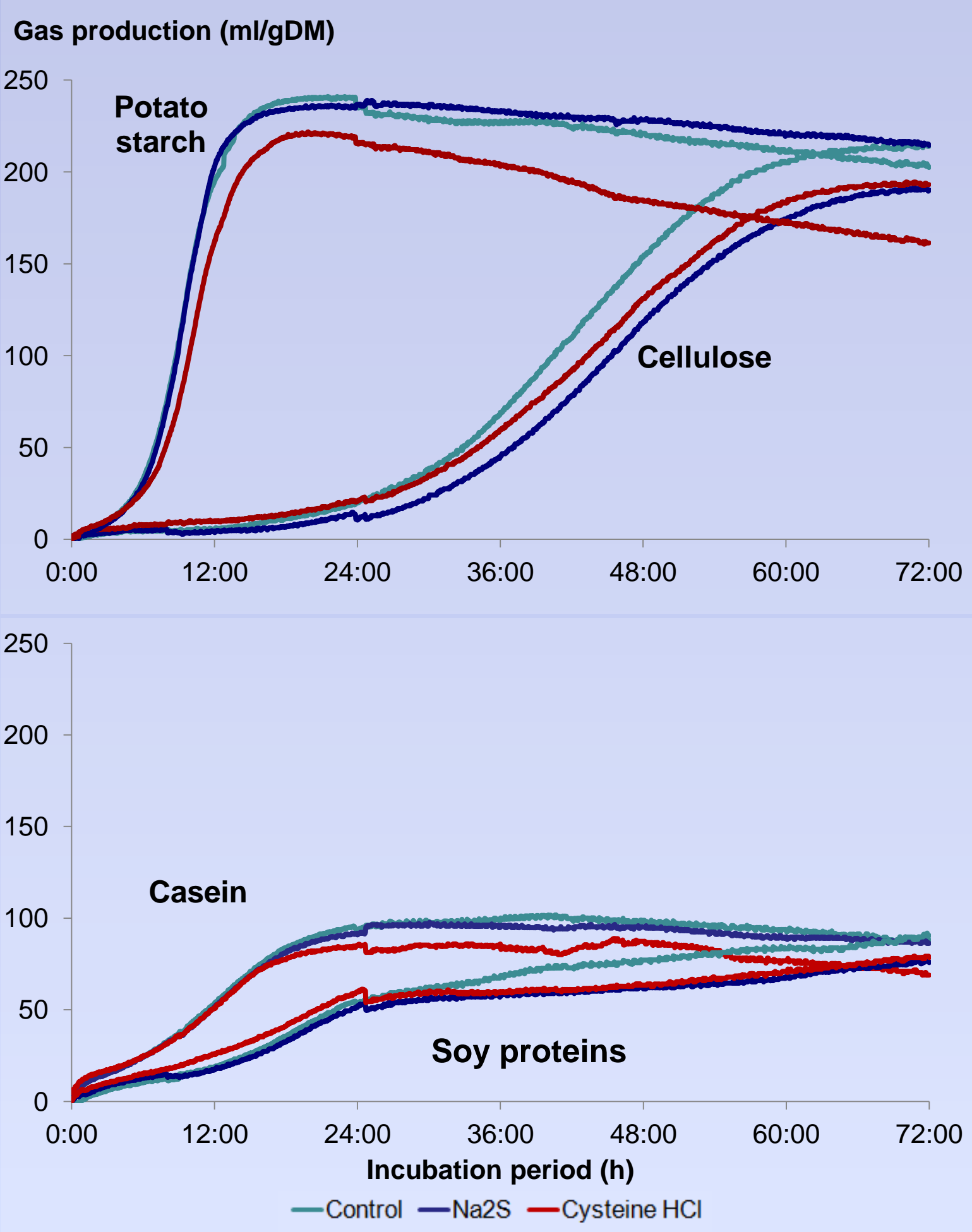
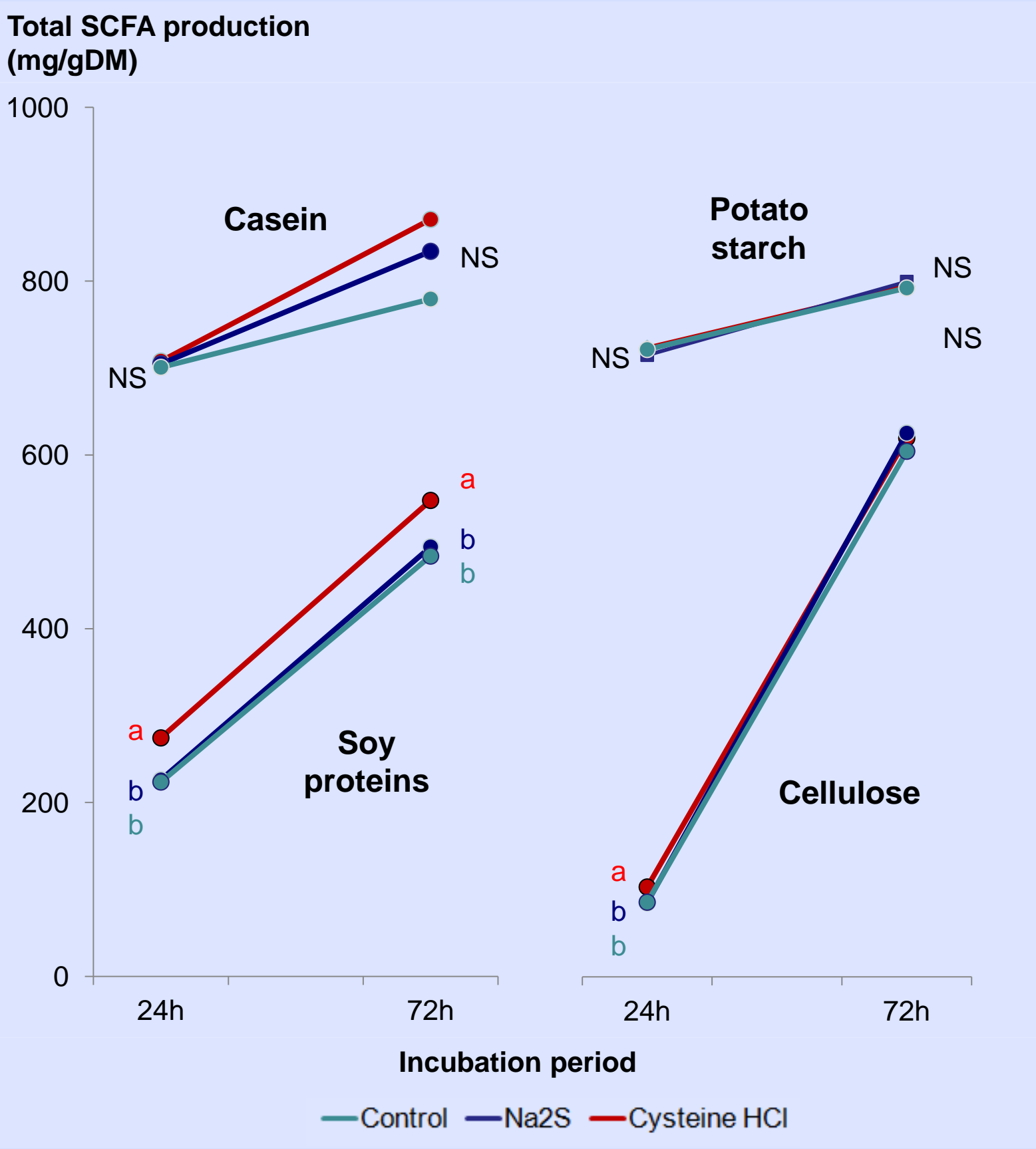


Figure 2. Gas production curves during *in vitro* fermentation of carbohydrate and protein ingredients in 3 incubation media (red curve: with cysteine HCl; blue curve: with Na<sub>2</sub>S; green curve: without reducing agent). DM, dry matter

### B. Short-chain fatty acid (SCFA) production



As shown on Fig. 3, production of total SCFA for cellulose increases considerably at the end of the incubation period, which confirms the gas production curve observed (Fig. 2).

Except for soy proteins, fermentation of the ingredients in the three tested incubation media is similar.

A higher total SCFA production is observed when cysteine HCl is used as reducing agent for the fermentation of soy proteins.

Figure 3. SCFA after 24 and 72h of fermentation in 3 incubation media (red: with cysteine HCl; blue: with Na<sub>2</sub>S; green: without reducing agent). a, b: different letters for a given test substrate and incubation period indicate significant ( $P<0.05$ ) differences DM, dry matter; NS, not significant.

The addition of a reducing agent, usually Na<sub>2</sub>S or cysteine HCl, in the incubation medium can disrupt the balance between bacterial species by the production of toxic metabolites.

These results suggest that the simplification of the *in vitro* incubation media by omitting the use of a reducing agent doesn't alter the fermentation kinetics and the total short-chain fatty acid production after 72h of fermentation. The saturation of the incubation medium with CO<sub>2</sub> seems sufficient to generate the required anaerobic environment.

