Impact and management of antinutritional factors and mycotoxins in poultry feed

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Feed-cost of poultry production

- Feed comprises 65-75 % of production cost
- Only means by which profitability can be manipulated
- Feed-cost can be reduced by
- 1. Nutrient supply befitting requirements
- 2. Use of low-cost alternate feed resources
- 3. Improved feed utilization
- 4. Improving feeding management & reducing waste

Anti-nutritional factors & mycotoxins

Anti-nutritional factors??

- Inherent intrinsic constituents of feed.
- Generated in natural plant feedstuffs
- Have deleterious effects when consumed by livestock and poultry.

Anti-nutritional factors in certain plant feedstuffs

Ingredient	Anti-nutritional factors	
Maize, yellow	Phytate, trypsin inhibitor	
Wheat	Arabinoxylans, gluten-sticky protein (gluten	
	intolerance or allergy in human being).	
Bajra	Polyphenolic compounds	
Sorghum (Jower),	Tannins (Red-1.8-2.2%, Brown- 0.5-0.6% &	
red	White 0.25-0.35%)	
Rice, broken	Phytoestrogen, haemagglutinins	
Rice bran/polish	Fibre, phytic acid, trypsin inhibitor, thiamine	
	antagonists, lipase	
Rice bran, deoiled	Fibre, phytic acid, thiamine antagonists	

Anti-nutritional factors in certain feedstuffs

Tapioca flour	Prussic acid (Cyanogenic glucoside, HCN: 1000 –			
(cassava)	3000 mg/kg	DM)		
Raw soybean	Trypsin	inhibitor,	haemagglutinin,	urease,
meal	antigens,	lipoxygenas	se, goiterogen,	saponin,
	estrogen, ph	nytic acid, rl	namnogalactans	
Groundnut	Trypsin	inhibitor,	goiterogen,	tannins,
meal	oligosaccha	rides, lectin	S	
Mustard/rape	Goitrogens	(glucosinol	ates), tannic aci	d, <mark>erucic</mark>
seed meal	acid, sinapi	ne (cholines	ter), pectins	

Anti-nutritional factors

Sunflower seed meal	Chlorogenic acid, quinic acid and Fibre		
Sesame cake	Phytate (5g/100g) and oxalates (35 mg/100g)		
Linseed/its cake	Linamarin(cyanogenicglucoside),antipyridoxine (Linatin) factor and mucilage		
Cotton seed and its meals	Gossypol (phenol like), cyclopropenoid fatty acids, tannins		
Raw guar meal/korma	Gum (2.5-15%), trypsin inhibitor, anti-vitamin E		
Peas	Protease inhibitors, tannins, lipoxygenase and lectins		

Non-starch polysaccharides (NSPs)

 Insoluble Fibre: Plant cell wall (Cellulose, pectins, hemicelluloses, lignin & protein)

Cell wall polysaccharides encapsulate valuable nutrients present in cell content and hinder their utilization.



- Soluble: β-glucans, arabinoxylan, arabinogalactans, galactomannans, xyloglucans, galactouronans, rhamnogalactans, etc.
- Sources: Almost all feedstuffs of vegetable origin

Impact of soluble NSPs

- Produce viscous solutions in gut
- Reduce diffusion and contact of lipase, oil and bile salt micelles & other enzymes
- Form thick layer adjacent to inner gut surface
- Reduce activity of surface enzymes.
- Impair digestion & absorption of nutrients
- Increase endogenous loss

Impact of soluble NSPs

- More excreta volume
- •Wet litter
- Bad aroma in poultry house.
- Increased number of *Clostridium perfringens*, inducing necrotic enteritis and high mortality.

Dietary Management

- Avoid or have judicial use of ingredients rich in soluble NSPs
- Use mixed enzymes (cellulase, ß-glucanase, xylanase, arabinoxylanase, pectinase, galactosidase, proteases, amylase, phytase, etc.)
- Feed Enzymes decrease deleterious factors,
- Increase saccharification of NSPs
- Help in breakdown of cell wall -exposing nutrients
- Augmenting host enzymes through exogenous supply. Lipase : lower first 4 d, platueaues at 21-28 d of age.
- **Proteases:** decrease after hatching, increase up to 11-14 d
- Under heat processed SBM requires more protease
- Amylase

Formulation & Selection of enzymes

• Extensive studies : responses are mixed Differences in effectiveness :

- Variations in application rate, composition & activities present in premix
- Composition of feed NSP and their chemical linkages.
- Certain feedstuff require specific enzyme(s).
- Enzymes are imported in pure or premixed forms.
- Preparations are not always tested for activities before use.
- Need for enzyme formulation
- **Considerations for commercial value:** FCR, droppings quality, poultry house aroma, incidences of necrotic enteritis & profitability

Protease inhibitors - Impact

- Sources: Leguminous seeds & their meals
- **Soybean meal** (not adequately processed)

Impact:

- Reduced protein digestion
- Growth depression
- Lack of uniformity in live weight
- Enlargement of pancreas
- Poor FCR
- Rapid feed passage syndrome in broilers

Rapid feed passage syndrome

- Yellowish-orange color droppings
- Abnormal shape and consistency
- Absence of characteristic white uric acid cover
- Visible undigested feed & sloughed intestinal tissue
- Water droppings, litter becomes wet and slippery.
- Dirty feathers
- Decreased performance
- Poor pigmentation
- Economic losses



Rapid feed passage syndrome - management

- Trypsin inhibitors (TI) > 3.5 mg/g of SBM @ 20% in diet may cause rapid feed passage syndrome
- TI concentration in SBM should be < 2.0 mg/g with at least 78% KOH protein solubility (highest digestibility)
- Commercial SBM: 0.05-0.35 mg N/g/min at 30°C against 1.80mg N/g/min in raw SBM
- SBM with low UI > 0.2 and protein dispersibility index (PDI) 40 to 45% - high quality
- KOH solubility 80-85% ≈ urease activity 0.3mg N/g (max)
- Urease activity= ml of 0.1N ammonia per 20-mg samples

Relation-degree of SBM processing & urease activity

Degree of processing	Urease activity (pH)
Under processed	>0.2
Adequately processed	0.05-0.2
Over processed	<0.05

□ PDI more consistent & sensitive index of adequate heat processing of SBM than urease index or KOH protein solubility.

Optimum PDI is 40-45%
Phytoestrogen (Isoflavones):

Phytic acid/Phytate

- Storage form of Phosphorus (P) in grains & oil seeds.
- P in feedstuffs (0.1% in tubers -2.0% in rice bran)
- **Phytate P**: Bran 80%, oilseed meals 40 65%, grains 50-70%, beans -30-40%
- Average 70% of total P
- Av. P. = **plant P x 0.30** + supplemental P + P of animal feed origin

Phytic acid-impact & Management

- Phytate P is not always available to birds.
- Availability of phytate P depends upon presence of phytase in feedstuffs (wheat, rye and barley).
- Reduces availability of amino acids & minerals (Ca, Mg, Zn, etc.)
- Reduces solubility and digestibility of proteins and carbohydrates.
- Exogenous phytase (fungus Aspergillus niger & bacteria E. coli or Peniophora lycii).

Phytate-Management

- Phytase -two types: Type 3 (A. niger) & 6 (bacteria)
- Type 3 initiate dephosphorylation at point 3.
- Type 6 initiates from 6th position.
- 3-phytase may not completely dephosphorylate phytic acid but 6-phytase can.
- Phytase increases availability of minerals, amino acids and carbohydrates.
- Phytase is sensitive to high temperature and humidity.
- 500 phytase units/kg can spare 0.1% Av. P.
- Additional 20% when feeds are pelleted.

Free-Gossypol

- Phenolic compound present in **cottonseed meal**.
- Impact:
- Reduces availability of lysin & iron
- Reduced feed intake, body weight gain, respiratory problems, weakness, reduced immune function, and death after several days.
- Olive oil egg yolk colouration in layers.
- Affects male and female reproduction
- Exposure of heat, solvent extraction and dietary iron addition (1 mol for each mol of gossypol)
- Total gossypol content may be increased from 50 to 150 ppm for laying birds and from 100 to 400 ppm in broilers by iron addition

Glucosinolates

- Present in rapeseed or mustard meal
- Concentration higher in tropical than temperate
- Glucosinolates : goiter and growth depressant.
- Tolerance level is 9.12µmol/g of feed.
- Glucosinolates may be removed by hot water extraction, dilute alkali or acetone or decomposed with iron salts.
- Genetically modified mustard double zero
- Rapeseed meal : About 40µmol glucosinolates/g

Sinapine (cholinester)

Miscellaneous

- Sticky gluten (wheat): Beak impaction & reduced feed intake (Allergy in human being), Avoid finely ground
- Phenolic compounds/tannins (Jower, Bajra & mustard cake)
- Cyanogenic glucosides/Hydrocyanic acid (Cassava)

Mycotoxins

- Secondary metabolites produced by several fungi
- Moulds = Mycotoxins (Everywhere)
- Produced in field, during storage and sometimes in finished feeds.
- Adverse effects are many fold- a cause of persistent danger.
- Important mycotoxins: Aflatoxin B₁ (AFB₁), ochratoxin A (OTA), zearalenone (ZEA), deoxynivalenol (DON, "vomitoxin"), T-2 and HT-2 toxins, and fumonisins (FUM).

Mycotoxins-impact on-nutrition

i) Availability of feed: 20-40% wastage (FAO)ii) Reduction of Nutritive value

- Moulds use proteins, carbohydrates and fats of feedstuffs.
- Badly fungal infested maize may lose 10% of ME & 5% of its protein value due to infestation
- Produces thiaminase- causing thiamin deficiency
- iii) Reduction of feed intake : Reduced palatability
- iv) Reduction of nutrient utilization
- Reduce absorption & assimilation of nutrients (Fat excretion)
- Increase demand of certain critical nutrients
- Decreases utilization of vitamin D

Mycotoxins-impact on production& Health

- Carcinogenic, nephrotoxic, hepatotoxic, neurotoxic, immunotoxic, mutagenic, teratogenic
- Decreased growth (14%)
- Feed refusal (12%) & Poor FCR
- Impairment of gut & skeletal health
- Reduced fertility, hatchability & early chick mortality
- Residues in meat and carcass condemnation.
- Immuno- suppression & more incidence of IBH & IBD
- Increased cost of production
- Pre-harvest losses (AF x 2.8) due to morbidity & mortality
- Degree of losses : concentration, type, interaction, nutritional plane & age of birds.

Impact on organs & blood

- Enlargement of liver (15%), kidney (11%), lungs (9%), gizzard (3%) and spleen
- Reduction of bursa of Fabricius & thymus
- Change in colouration of liver & bursa of Fabricius
- Reduction in serum proteins, WBC, lymphocytes

Mycotoxins-Management strategies

- Presence of mycotoxins in feedstuffs is unavoidable
- To avoid occurrence in food chain
- Good agricultural practice : Harvest, post-harvest drying
- Good storage practice of feeds
- Good feed processing facilities & sanitation
- Decrease or elimination of mycotoxins, through physical separation and detoxification, biological and chemical inactivation
- Decreasing bioavailability to birds
- Understanding **patho-physiology** and ameliorating their toxicities accordingly through nutritional & therapeutic means.

Mycotoxins-chemical preservatives

- Organic acids or their salts : propionic, acetic, butyric, fumaric, formic, sorbic and benzoic acids
- Propionic (0.1-0.25%) or formic acid (1%)
- Application rate depends on moisture & type of acid (propionic acid @ 0.25% for maize 11-12% moisture to 0.5% for having 18% moisture).
- Propionic acid is more efficacious than benzoic acid
- Copper sulphate
- Dioxime copper (Faster diffusion-smallest ionic Cu & solubility in fat)
- Calcium Propionate (0.25 to 0.5 kg/ton against 2 kg to 5 kg/ton of feed)

Determination & dilution of mycotoxins

Monitoring of mycotoxins in feedstuffs being used

- Dilution of contaminated feed ingredient (s) accordingly
- Set dietary level of mycotoxins below tolerance levels
- Tolerance levels varies: genetic, age, sex, nutritional status of birds, exposure to stress, other mycotoxins
- Tolerance levels of AFB1 : White broiler ≈ 50 ppb Coloured broiler ≈ 100 ppb WL chicks and layers ≈ 100 ppb Japanese quails ≈ 150 ppb Turkey ≈ 50 ppb Ducks ≈ 20 ppb

Growing poultry should not receive > 20 ppb AF Laying hens should receive < 50 ppb Breeders: > 20 ppb

Tolerance levels of other mycotoxins

Ochratoxin A : 100 ppb Fumonisin : 5 ppm Deoxynivalenol : 2-10 ppm T-2 toxin : 100 ppb Zearalenone 100 ppm

Toxin binders

Sodium bentonite (0.5 to 1%)

- Hydrated sodium & calcium aluminosilicate(HSCAS, 0.5 to 1%)
- Diatomaceous earth (0.5 to 1%)
- Sodic montmorillonite (MNT 0.25 and 0.5%)
- Activated charcoal (200g per ton of feed)
- MOS (0.05-0.2% of diet)
- Yeast or yeast cell wall (0.2%)
- Esterified glucomannan (EGM, o.1%)
- Polyvinylpolypyrrolidone (synthetic resin, 0.04%)
- Efficacy: HSCAS > sodium bentonite > diatomaceous earth (DE, SB & Zeolite at 0.33% each was effective)
- MOS>Yeast or yeast cell wall

Herbs & Enzymes

- Acacia catechu (Babla Khair)-30%
- Phylanthus niruri (Bhumi amlaki)-60%
- Andrographis paniculata (Kalmegh)-30%
 (@ 0.5 to 0.75 kg/ton)
- Turmeric 0.5% in diet (curcuminoids)
- Herbs and spices like cloves, cinnamon oil, mustard, garlic and oregano have strong antimycotic properties
- Plant materials rich in antioxidants (Sea buckthorn)
- Herbs having liver tonic properties
 Enzymes: Epoxidases and Esterases

Antioxidants (Balancing oxidative stress)

- Vitamin E @ 100 mg/kg & Selenium
- Ascorbic acid (Vitamin C): 250-500 mg/kg
- BHA/other synthetic antioxidants : 50 g/ton

Nutrients

- Dietary protein: 5-10% increase
- Dietary fats/oils:
- DL methionine (additional 0.05 to 0.1%)
- Choline
- Zinc (additional 40ppm)
- Vitamin A & D
- Thiamin
- Phenylalanine (Ochratoxin)

Management of mucotoxins at farm level

- Replace infested feed
- Keep feeders and waterers clean
- Provide acidified copper sulphate solution in drinking water for 6-12 hr
- Provide vitamins (A.E, C) and minerals (Se, Zn) associated with immunity for remaining hours through water
- Add choline chloride, methionine & liver tonic
- Follow strict bio-security measures

What to do

- Regular monitoring of soybean meal and full-fat soya for quality (UI, PDI & KOH solubility)
- Use of alternate feedstuffs strictly following safe level of inclusion
- Addition of suitable enzymes (preferably mixed)
- Mycotoxins will remain endanger for ever
- Monitoring quality of maize, ricebran, maize gluten, cottonseed meal, groundnut cake for mycotoxins
- Proper sanitation of feed plant
- Strict bio-security measures at farm level

