Effect of Mold Inhibitor and Adsorbent on Broilers Digestive Enzyme Activities and Meat Productivity with Reduced Risk of Aflatoxicosis

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Abstract.
Adsorbents are characterized by synergetic effect with a wide range of different biologically active additives, including mold inhibitors that are successfully used to reduce the accumulation of mycotoxins in feed, which positively affect broilers metabolism and biological value of poultry meat. The research aims to study broilers meat productivity and enzymatic activity of enzymes in the gastrointestinal tract when preparations mold inhibitor Mold-Zap and adsorbent Ecosil are introduced into diets with a tolerant level of aflatoxin B₁.

Keywords: broilers, adsorbent, mold inhibitor, enzyme activity, meat productivity, biological value of meat.

INTRODUCTION
The increase in the production of dietary poultry meat depends not only on the genetic potential of meat poultry cross, full value feeding, but also the feed quality, which is often infected with mold fungi. The harmful effect of feed, affected by fungal microflora, on the poultry body is associated with the presence of toxic substances arising when feed is affected during storage by microscopic fungi Aspergillus, Penicillium, etc. Among mycotoxins, aflatoxins produced by microscopic fungi Aspergillus flavus and Aspergillus parasiticus are provided by their toxic, carcinogenic and mutative properties [1, 2].

It is known that to detoxify various toxicants, including mycotoxins, feed adsorbents are successfully used, which bind these compounds in the digestive tract and remove them from the bird’s body allowing to reduce the risk of intoxication and increase consumer properties of poultry meat [3, 4].

Adsorbents are characterized by synergetic effect with a wide range of different biologically active additives, including mold inhibitors that are successfully used to reduce the accumulation of mycotoxins in feed, which positively affects broilers metabolism and biological value of poultry meat [5, 6].

The research aims to study broilers meat productivity and enzymatic activity of enzymes in the gastrointestinal tract when preparations mold inhibitor Mold-Zap and adsorbent Ecosil are introduced into diets with a tolerant level of aflatoxin B₁.

MATERIAL AND METHODS.
The aim was achieved by conducting the experiment on the poultry farm of the agricultural production cooperative “Vesna” in Digorsky district, RNO – Alania. The object of research was broilers of cross “Smena-8”, which at day old by the analogue scale were divided into 4 groups of 100 birds each. The period of growing chickens lasted 42 days.

Experimental birds feeding was carried out in accordance with the existing standards of poultry feeding by the scheme given in Table 1.

To determine the fermentation intensity of nutrients in diets of 5 selected birds from each group, the activity of proteinases, cellulases, lipases and amylases in accordance with the standard practice was studied in the content of the gizzard stomach and duodenum after the control slaughter.

The control slaughter of broilers was carried out according to the standard practice.

Aflatoxin B₁ quantitation in feed was carried out according to the standard practice.

The experimental material was statistically processed by Student’s t-test using software package SNEDECOR.

<table>
<thead>
<tr>
<th>Group</th>
<th>Feeding habits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Control</td>
<td>Basic diet (BD)</td>
</tr>
<tr>
<td>Test 1</td>
<td>BD+ preparation Mold-Zap at a dose of 1,5 kg/t feed</td>
</tr>
<tr>
<td>Test 2</td>
<td>BD+ preparation Ecosil at a dose of 125g/t feed</td>
</tr>
<tr>
<td>Test 3</td>
<td>BD+ preparation Mold-Zap at a dose of 1,5 kg/t feed + preparation Ecosil at a dose of 125 g/t feed</td>
</tr>
</tbody>
</table>
To reduce the cost of mixed feeds, this enterprise buys cereal and soybean grain mainly from the farms of RNO – Alania. On this basis, the content of some mycotoxins was studied: T-2-toxin, ochratoxin A and aflatoxin B1 in grain ingredients of mixed feeds for experimental broilers (Table 2).

During the research it was found that the content of aflatoxin B1 exceeded the maximum permissible concentration (MPC) in soybean of “Rannyaya -10” variety by 1,60 times, in corn chop – 1,60 and wheat chop – 1,40 times.

According to the chemical analysis, it was found that the MPC excess in T-2-toxin was only in wheat chop by 1,10 times, and in the content of ochratoxin A – only in corn chop – 1,40 times.

Thanks to the technological method of mixing corn, wheat and soybean grain, favourable for mycotoxins, and other favourable ingredients, T-2-toxin and ochratoxin A level in the experimental birds feed was reduced below the MPC. The content of aflatoxin B1 was 20% higher than MPC in the formulation of mixed feed PK-5 and PK-6, but did not exceed the tolerant amount — 0,25 mg/kg [7].

The digestive processes of hydrolysis of feed organic polymers in the poultry body are directly affected by the structural features of the digestive system, i.e. the presence of goiter and two-chamber stomach, where, mainly, along with the small intestine, the protein is cleaved. On this basis, the fermentative activity of content in boilers’ gizzard stomach and duodenum was studied (Table 3).

The obtained during the experiment results showed that the mixture of preparations Ecosil and Mold-Zap had the most promoting effect on the activity of proteolytic enzymes in the digestive tract of boilers from the third test group, which allowed them to surpass in the proteins activity of the gizzard stomach content by 14,4% and duodenum – 14,7% respectively.

It is known that cellulases are not produced in the gastrointestinal tract of poultry. However, a part of the feed cellulose undergoes hydrolysis due to cellulolityc enzymes extracted with the gut microflora. In the course of studies it was found that the mixture of preparations Ecosil and Mold-Zap had the greatest promoting effect on the cellulases activity in the digestive tract of boilers from the third test group, which allowed them to surpass in cellsulases activity of the gizzard stomach content by 14,4% and duodenum – 14,7% respectively.

The mixture of preparations Ecosil and Mold-Zap had the greatest promoting effect on the activity of amylolitic enzymes in the digestive tract of boilers from the third test group, which allowed them to surpass in amylolitic activity of the gizzard stomach content by 14,7% as well as duodenum – 18,4% respectively.

The results of slaughter experiments showed that the mixture of preparations Ecosil and Mold-Zap to the mixed feed, which provided for boilers in the third test group relative to the control significant (P<0,05) increase in the weight of semi-eviscerated carcass by 14,7% and eviscerated – by 13,7% as well as slaughter yield – 1,6%, respectively.

Meat productivity of boilers depends on the activity of hydrolysis in the gastrointestinal tract and nutrients fixation. On this basis, the control slaughter using five selected birds from each group was carried out (Table 4).

It is found that the highest promoting effect on slaughter indicators of the experimental birds had joint supplement of preparations Ecosil and Mold-Zap to the mixed feed, which provided for boilers in the third test group relative to the control significant (P<0,05) increase in the weight of semi-eviscerated carcass by 14,7% and eviscerated – by 13,7% as well as slaughter yield – 1,6%, respectively.

Feeding conditions have an impact on the nutritional value of poultry meat. In view of the high growth rate of modern meat poultry crosses, the chemical composition of meat should be also considered (Table 5).

**RESULTS AND DISCUSSION.**

To reduce the cost of mixed feeds, this enterprise buys cereal and soybean grain mainly from the farms of RNO – Alania. On this basis, the content of some mycotoxins was studied: T-2-toxin, ochratoxin A and aflatoxin B1 in grain ingredients of mixed feeds for experimental broilers (Table 2).

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Table 5 – Chemical composition of pectoral and femoris, %

<table>
<thead>
<tr>
<th>Indicator</th>
<th>Group</th>
<th>Control</th>
<th>Test 1</th>
<th>Test 2</th>
<th>Test 3</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Dry matter, %</td>
<td>Protein, %</td>
<td>Fat, %</td>
<td>Dry matter, %</td>
</tr>
<tr>
<td>Pectoral</td>
<td></td>
<td>25,17±0,18</td>
<td>21,76±0,14</td>
<td>2,22±0,03</td>
<td>23,69±0,20</td>
</tr>
<tr>
<td>Femoris</td>
<td></td>
<td>25,00±0,14</td>
<td>22,88±0,13</td>
<td>2,19±0,03</td>
<td>24,39±0,17</td>
</tr>
</tbody>
</table>

Table 6 – Biological full value of chickens meat (pectoral)

<table>
<thead>
<tr>
<th>Indicator</th>
<th>Group</th>
<th>Control</th>
<th>Test 1</th>
<th>Test 2</th>
<th>Test 3</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Tryptophan, %</td>
<td>Oxyproline, %</td>
<td>PQI</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>1,63 ± 0,14</td>
<td>0,43 ± 0,01</td>
<td>3,773 ± 0,22</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>1,73 ± 0,14</td>
<td>0,415 ± 0,01</td>
<td>4,149 ± 0,23</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>1,76 ± 0,14</td>
<td>0,4 ± 0,02</td>
<td>4,434 ± 0,44</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>1,79 ± 0,14</td>
<td>0,39 ± 0,012</td>
<td>4,612 ± 0,47</td>
<td></td>
</tr>
</tbody>
</table>

The most favourable effect on consumer properties of boilers meat had joint supplement of preparations mold inhibitor and absorbent. Due to this, broilers in the third test group relative to the control contained significantly 1,04-1,16% and 1,24-1,59% (P>0,95) more dry matter and protein in pectoral and femoris and fat, on the contrary, 0,20 and 0,74% (P>0,95) less.

Biological full value of the experimental birds meat (Table 6) was determined by meat protein quality index (PQI) (estimated in ratio of tryptophan to oxyproline in pectoral).

The results obtained during the experiment showed that joint supplement of preparations Ecosil and Mold-Zap provided for chickens in the third test group the most significant (P>0,95) superiority over the control in the biological meat value by 22,2%.

**CONCLUSION.**

On the basis of the data obtained the mixture of preparations Mold-Zap at a dose of 1.5 kg/t feed and Ecosil at a dose of 125 g/t feed is recommended to introduce into broilers diets with increased content of aflatoxin B1 to activate enzymes in the gastrointestinal tract and improve consumer qualities of poultry meat.

**REFERENCES**