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The non-volatile organic acids content in Italian green crops

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Summary: The objective of this study was to assess the concentration of main organic acids content in several green crops that are administered to cattle after different preservative processes. These acids, except trans-aconitic, are intermediate of citric acid cycle. Malic acid is involved in preventing ruminal acidosis in cattle and it represents, with soluble sugars, a rapidly fermentable source of energy. 72 samples of green crops of different species, at different vegetative stadium, were collected. All samples were analysed by HPLC with an ion exchange stationary phase. Simultaneous determination of citric, malic, trans-aconitic and fumaric acid were performed. Also chemical composition was determined. The samples were divided in: 20 samples of Italian Ryegrass (Lolium italicum), 8 samples of fescue grass (Festuca pratensis), 8 samples of triticale (x Triticosecale), 15 samples of corn (Zea mays, 13 samples of alfalfa (Medicago sativa) and 8 samples of white clover (Trifolium repens). Mean total organic acids content were respectively 29.7, 22.1, 23.3, 11.5, 43.0 and 31.6 g/kg DM. Malic acid was the main non-volatile organic acid in all crops, except corn, and it represent respectively 83.8, 87.1, 65.8, 22.9, 72.1 and 89.9% of the total amount. Citric acid, except corn and triticale, was the second one and its concentration was respectively 15.0, 12.2, 13.4, 7.4, 22.4 and 8.5 g/kg DM. Trans-aconitic is the most important non-volatile organic acid in corn (7.3 g/kg DM) and the second one in triticale (6.2 g/kg DM) while it is very low in all other forages. Malic acid was the most correlated with total organic acids content (r=+0.949; P<0.001). Excluding corn and triticale, citric, trans-aconitic and fumaric acids were all positively correlated (P<0.001) with ADL, DM, ADF and soluble protein and negatively correlate (P<0.001) with crude fat.

Introduction: The main organic acids in green crops, except *trans*-aconitic, are intermediate of citric acid cycle. Malic acid is the products of Hatch and Slack cycle of plant; an alternative way of classical photosynthetic Calvin cycle which produce glucose. When weather is hot and sunny organic acids content of plants increase (Timpa et al., 1986) but there is many differences among various species. These differences regard organic acids quantity and quality. For example alfalfa (Medicago sativa) and bermudagrass (*Cynodon dactylon*) are relatively rich in malic acid (Callaway et al., 1997). Corn and sorghum shows a relative high content of *trans*-aconitic acid (Poe et Barrentine, 1968; Rustamani et al., 1992).

These acids may be preserved in hay 50-70% or well in dehydrated forages (60-80%; Formigoni et al., 2003; Pezzi et al., 2006; Pezzi et al., 2008a). As well as sugars these acids are often converted in lactic or acetic acid in silages (Pezzi et al., 2008b). Malic acid is also involved in preventing ruminal acidosis in cattle (Evans et Martin, 1997; Martin et Streeter, 1995; Nisbet et Martin, 1990; Rossi et Piva 1999; Russell et Van Soest, 1984) and it represents, with soluble sugars and citric acid, a readily fermentable source of energy. Moreover organic acids increase solubility of all nutrients improving feeds digestibility (Salovaara et al., 2002; Martin et al, 1999; Martin et al, 2000).

This work want starting to evaluate the real intake of these non-volatile organic acid in cattle diets because they may be very important nutrients for rumen and animal metabolism.

Material and methods: 72 samples of seven different species of green crops were collected. All samples were analysed for chemical composition (dry matter, crude protein, soluble protein, non protein nitrogen, crude fat, crude ash, NDF, ADF and ADL) and for non-volatile organic acid content. This analysis was carried out by HPLC with an ion exchange stationary phase. Simultaneous determination of citric, malic, *trans*-aconitic and fumaric acid were performed. The samples were divided in: 20 samples of Italian Ryegrass (*Lolium italicum*), 8 samples of fescue grass (*Festuca pratensis*), 8 samples of triticale (*x Triticosecale*), 15 samples of corn (*Zea mays*), 13 samples of alfalfa (*Medicago sativa*) and 8 samples of white clover (*Trifolium repens*). The

Statistical analysis was carried out with SPSS for Windows Version 13.0. Bivariate Pearson correlations were tested among all non-volatile organic acids and all the others parameters. Two-tailed significances were tested.

Results and Discussion: Chemical compositions of all seven forages classes are reported in Table 1. All data are comprised between a normality range. As expected legume forages, and particularly alfalfa, were higher in crude protein and ADL content while they showed the lowest values of NDF. Corn samples (harvested at ensiling time) showed the higher dry matter values.

		Lolium	Festuca	x Tritico-	Zea	Medicago	Trifolium
		italicum	pratensis	secale	mays	sativa	repens
Cases	N°	20	8	8	15	13	8
Dry Matter	%	14.1	16.0	17.5 29.9		22.6	12.5
Crude proteir	า %	16.2	13.0	13.7	8.50	21.7	22.5
Sol. Protein	%	4.44	4.13	4.53	2.82	9.63	6.24
NPN	%	3.95	3.34	4.03	2.51	7.51	5.25
Crude Fat	%	2.61	2.56	2.39	2.29	1.78	2.55
Crude Ash	%	11.1	8.63	8.67	5.47	9.74	10.6
NDF	%	45.2	40.6	49.8	43.5	38.7	31.2
ADF	%	28.2	25.2	30.4	26.8	34.6	22.1
ADL	%	2.12	2.04	2.42	2.18	6.87	3.21
ADF	%NDF	62.5%	62.2%	61.1%	61.7%	89.4%	70.7%
ADL	%NDF	4.7%	5.0%	4.9%	5.0%	17.8%	10.3%

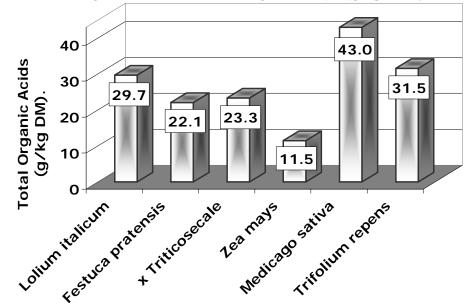
Non-volatile organic acids contents of green crops were showed in Figure 1 and in Table 2a (as absolute content) and Table 2b (as relative of total acids content).

		Lolium	Festuca	x Tritico-	Zea	Medicago	Trifolium
		italicum	pratensis	secale	mays	sativa	repens
Cases	N°	20	8	8	15	13	8
Citric	g/kg	4.46	2.69	1.73	1.54	9.64	2.78
Malic	g/kg	24.9	19.2	15.4	2.6	31.0	29.3
T-Aconitic	g/kg	0.125	0.014	6.196	7.261	0.762	0.288
Fumaric	g/kg	0.213	0.146	0.055	0.061	1.609	0.230
Total	g/kg	29.7	22.1	23.3	11.5	43.0	31.5

Table 2b. Non-volatile organic acids relative contents of green crops.

		Lolium	Festuca	x Tritico-	Zea	Medicago	Trifolium
		italicum	pratensis	secale	mays	sativa	repens
Cases	N°	20	8	8	15	13	8
Citric	% Total	15.0%	12.2%	7.4%	13.4%	22.4%	8.8%
Malic	% Total	83.8%	87.1%	65.8%	22.9%	72.1%	92.7%
T-Aconitic	% Total	0.4%	0.1%	26.5%	63.2%	1.8%	0.9%
Fumaric	% Total	0.7%	0.7%	0.2%	0.5%	3.7%	0.7%

Figure 1. Total non-volatile organic acids contents of green crops (g/kg of dry matter).



Malic acid is the most representative of all non-volatile acid and its correlation with total organic acid is 0.949 (P<0.001; Table 3). Positive are also its correlation with citric and fumaric acid (respectively 0.660 and 0.595 both for P<0.001). In contrast, negative is resulted correlation of malic acid content with T-aconitic acid content (-0.715; P<-0.715; Table 3) and with DM (-0,65; P<0,001; Table 4). Interesting is the correlation between crude protein and total organic acids (0.52; P<0.001). Citric acid in legume forages and in grasses is the second acid. Corn, as well as sorghum, is rich in *trans*-aconitic acid and in triticale samples this acid is the second after malic acid.

		Malic	T-Aconitic	Fumaric	Total
Citric	r	0.660	-0.454	0.855	0.806
	Sign.	0.000	0.000	0.000	0.000
Malic	r	1	-0.715	0.595	0.949
	Sign.		0.000	0.000	0.000
T-Aconitic	r		1	-0.340	-0.530
	Sign.			0.004	0.000
Fumaric	r			1	0.746
	Sign.				0.000

Table 3. Relationship among the non-volatile organic acids in green crops.

Table 4. Relationship between the green crops non-volatile organic acids and the chemical parameters.

		DM	CP	Sol. Prot.	NPN	EE	СН	NDF	ADF	ADL
Citric	r	-0.204	0.632	0.725	0.691	-0.578	-0.013	-0.306	0.602	0.827
	Sign.	0.063	0.000	0.000	0.000	0.000	0.468	0.024	0.000	0.000
Malic	r	-0.650	0.372	0.235	0.236	-0.291	0.174	-0.228	0.260	0.455
	Sign.	0.000	0.008	0.067	0.067	0.031	0.135	0.074	0.048	0.001
T-Aconitic	r	0.609	-0.135	-0.036	-0.044	0.088	-0.391	0.282	0.036	-0.034
	Sign.	0.000	0.197	0.411	0.392	0.290	0.005	0.035	0.411	0.416
Fumaric	r	-0.012	0.596	0.656	0.636	-0.621	-0.152	-0.350	0.655	0.910
	Sign.	0.464	0.000	0.000	0.000	0.000	0.168	0.011	0.000	0.000
Total	r	-0.496	0.519	0.468	0.454	-0.449	0.035	-0.245	0.462	0.695
	Sign.	0.000	0.000	0.001	0.001	0.001	0.413	0.059	0.001	0.000

Conclusions: All green crops fed to cattle may have consistent amount of non-volatile organic acid which are very important for the nutritional value of feeds. It is important to underline that:

- Alfalfa shows the higher values of total amount of these acids and particularly of malic acid,
- Citric acid in legume forages and in grasses is the second acid after malic,
- Corn is very low in malic acid but is rich in *trans*-aconitic acid.
- In Triticale *trans*-aconitic acid is second acid after malic.

Further trials are needed to better understand the variability of these acids content in various cultivation condition and during different preservative processes as well as hay making and ensiling.

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