

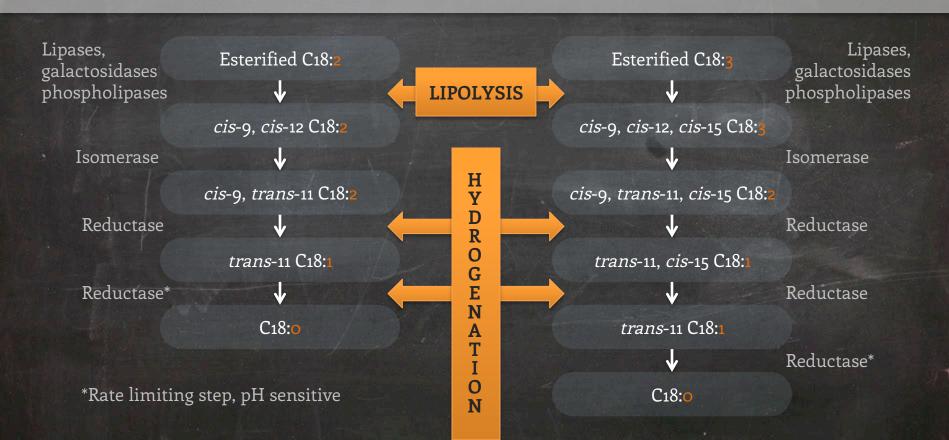
THE ESSENTIAL FATTY ACIDS How Much Essential Fatty Acids Can Escape Biohydrogenation in the Rumen?

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THE ESSENTIAL FATTY ACIDS Ruminal Biohydrogenation of C18:2 & C18:3





THE ESSENTIAL FATTY ACIDS Ruminal Bacteria Change Dietary Unsaturated Fatty Acids Into Trans & Saturated Fatty Acids

Ruminal Bacteria Change Dietary Unsaturated Fatty Acids Into Trans & Saturated Fatty Acids





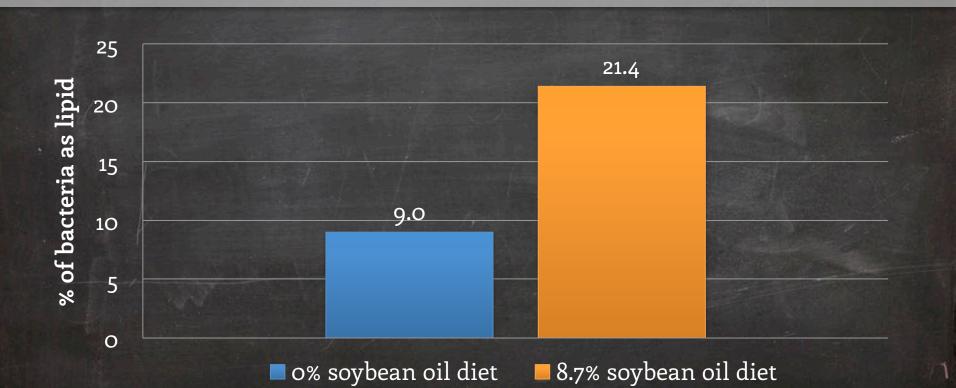
 Number of double bonds in the essential fatty acid — Extent of BH of C18:2 (linoleic acid) is from 70 to 90%
 — Extent of BH of C18:3 (linolenic acid) is from 85 to 100%



Number of double bonds in the essential fatty acid — Extent of BH of C18:2 (linoleic acid) is from 70 to 95% — Extent of BH of C18:3 (linolenic acid) is from 85 to 100%
Ruminal bacteria incorporate unsaturated FA into their cells



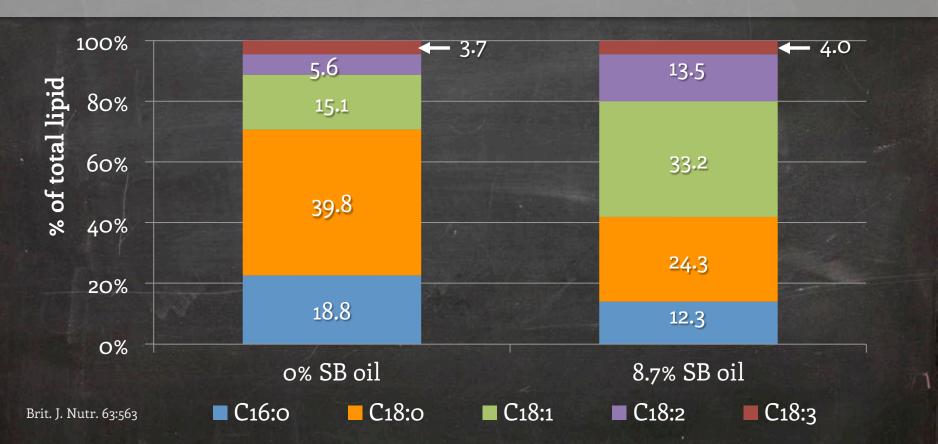
THE ESSENTIAL FATTY ACIDS Feeding Soybean Oil to Dairy Cows Increased Total Lipid Content of Ruminal Bacteria



Bauchart et al. 1990. Br. J. Nutr. 63:563-578

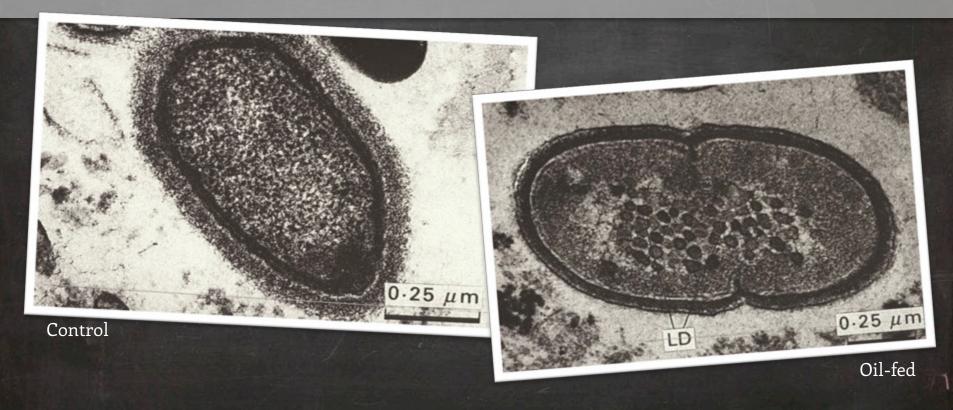


THE ESSENTIAL FATTY ACIDS Fatty Acid Profile of Ruminal Bacteria From Dairy Cows Fed Diets of 0 or 8.7% Soybean Oil





THE ESSENTIAL FATTY ACIDS Lipid Droplets Inside Bacteria of Dairy Cows Fed Oil





Number of double bonds in the essential fatty acid — Extent of BH of C18:2 (linoleic acid) is from 70 to 95% — Extent of BH of C18:3 (linolenic acid) is from 85 to 100%
Ruminal bacteria incorporate unsaturated FA into their cells
Changing pH of ruminal fluid



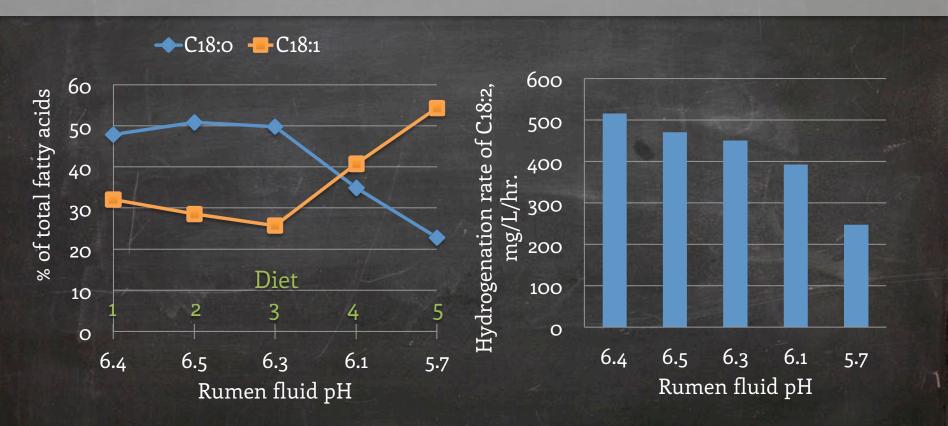
THE ESSENTIAL FATTY ACIDS Effects of Forage to Concentrate Ratio on Ruminal pH & in Vitro Rates of Microbial BH of FA

	Diets fed to sheep				
	1	2	3	4	5
Alfalfa Meal	96	66	48	30	
Soybean Meal	<u>–</u> 9 K	10	16	16	32
Dehusked Barley		20	32	50	64
Corn Oil	2	2	2	2	2
Mineral	2	2	2	2	2
NDF, % of diet DM	42.8	39.0	32.5	27.6	19.5
Starch + sugars, % diet	12.2	18.7	25.9	31.2	35.7

Gerson et al., J. agric. Sci Camb. 105:27



THE ESSENTIAL FATTY ACIDS Effect of Decreasing Dietary Forage on Biohydrogenation of Unsaturated Fatty Acids

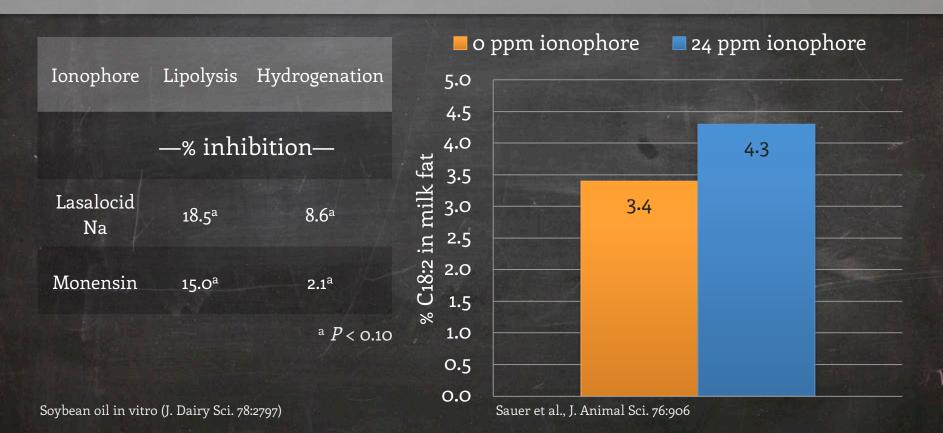




Number of double bonds in the essential fatty acid — Extent of BH of C18:2 (linoleic acid) is from 70 to 95% — Extent of BH of C18:3 (linolenic acid) is from 85 to 100%
Ruminal bacteria incorporate unsaturated FA into their cells
Changing pH of ruminal fluid
Feeding ionophores



THE ESSENTIAL FATTY ACIDS Antimicrobials Reduce Bacterial Metabolism of C18:2 and Increase % C18:2 in Milk Fat





Number of double bonds in the essential fatty acid — Extent of BH of C18:2 (linoleic acid) is from 70 to 95% — Extent of BH of C18:3 (linolenic acid) is from 85 to 100%
Ruminal bacteria incorporate unsaturated FA into their cells
Changing pH of ruminal fluid
Feeding ionophores
Feeding roasted vs. unroasted whole oil seeds



THE ESSENTIAL FATTY ACIDS Feeding Roasted Soybeans Can Increase Ruminal Escape of Linoleic Acid

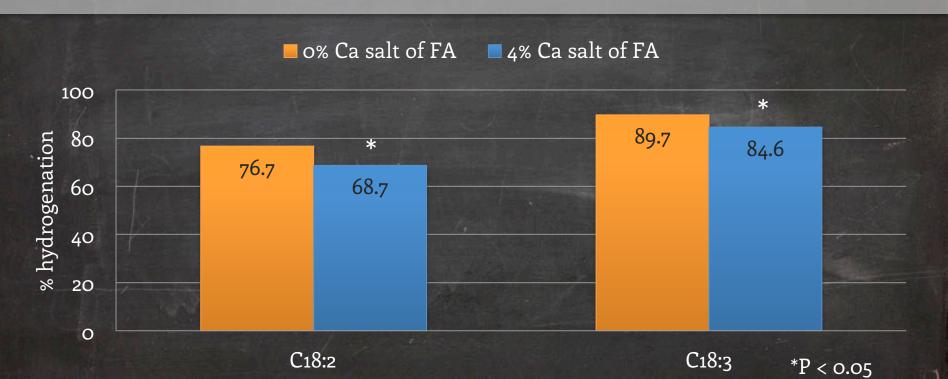
Reference	Raw Soybeans	Roasted Soybeans		
	% biohydrogenation of C18:2			
Reddy et al., JDS 77:3410	80ª	58 ^b		
	% C18:2 in milk fat			
Tice et al., JDS 77:166	5.5ª	6.7 ^b		
		^{a,b} P < 0.10		



 Number of double bonds in the essential fatty acid — Extent of BH of C18:2 (linoleic acid) is from 70 to 95% Extent of BH of C18:3 (linolenic acid) is from 85 to 100% • Ruminal bacteria incorporate unsaturated FA into their cells • Changing pH of ruminal fluid Feeding ionophores • Feeding roasted vs. unroasted whole oil seeds • Feeding calcium salts of fatty acids



THE ESSENTIAL FATTY ACIDS Extent of Feeding Ca Salts of FA to Lactating Dairy Cows on Biohydrogenation of Essential FA



Klusmeyer et al., J. Dairy Sci. 74:3055



THE ESSENTIAL FATTY ACIDS How Much Essential Fatty Acids Can Escape Biohydrogenation in the Rumen?

Summary

- In general, only ~10 to 30% of essential fatty acids in the diet reach the small intestine of lactating dairy cows because of the extensive hydrogenation by ruminal microorganisms
- This can be increased somewhat when diets contain
 - more concentrates and less forage
 - an ionophore
 - roasted vs. raw soybeans
 - Ca salts of essential fatty acids