Role of Benzoic, Lactic and Sorbic Acid in In Vitro Swine Cecal Fermentation

A. Piva, E. Grilli

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Organic acids have long been used in human history as preservatives to increase food shelf-life. Their mode of action is strictly related to food pH and the degree of undissociated acid available to inhibit spoilage by microorganisms. Furthermore, some organic acids used as feed preservatives appear to exert their antimicrobial action after ingestion resulting, in varying degrees of gastrointestinal microbial control in relation to their bioavaiability. Such antimicrobial activity may be of interest to reduce the negative effect of the Post Weaning malabsorption Syndrome (PWS). Benzoic, lactic and sorbic acids added to swine weaner diet were shown to lower the incidence of PWS and improve growth performance (Kirchgessner et al., 1995; Maribo et al., 2000; Tsiloyiannis et al., 2001). Reliable and safe strategies to control intestinal microflora are badly needed as AGP have been banned from The European Union as of January 1st 2006. The aim of the present study was to evaluate how benzoic, lactic and sorbic acids can modulate swine in vitro cecal fermentations.

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HEADQUARTERS:
Vetagro S.p.A.
Via Porro 2 42124 Reggio Emilia - Italy
info@vetagro.com
infowesteu@vetagro.com
Tel: +39 0522 186 1500
Fax: +39 0522 92 7025
www.vetagro.com

OTHER LOCATIONS:
Vetagro Eastern Europe Kft.
Váci utca 81 1056 Budapest - Hungary
infoeasteu@vetagro.com
Tel: +39 0522 186 1500
Fax: +39 0522 92 7025

Vetagro Yem Ticaret A.Ş.
Levent Mahallesi, Cömert Sokak, No: 1
Yapı Kredi Plaza C blok Kat:17 No:40-41
Ofis:16 34330 Beşiktaş - Istanbul
info@vetagro.com
Tel: +90 212 318 9059
Fax: +90 212 317 4701

Vetagro Inc.
230 South Clark Street, # 320,
Chicago, IL 60604 - USA
infousa@vetagro.com
Tel: +1 773 610 2087
Fax: +1 773 442 0131