

Belfeed endo-1,4-β-xylanase

ONE ENZYME - A WORLD OF BENEFITS

arabinoxylans | the principal anti-nutritional factor

Non Starch Polysaccharides (NSP)

A major part of common vegetable feed ingredients consists of carbohydrates, making carbohydrates a crucial factor in animal production.

Besides well digestible nutrients, such as starch and sugars, the carbohydrate fraction of vegetable origin includes indigestible components, such as cellulose, hemicellulose, pectins, beta-glucans and lignin.

All of these poorly digestible components, excluding lignin, are classified in a group referred to as Non Starch Polysaccharides (NSP). The NSP fraction is well known for the anti-nutritional effects it can exert.

Within the group of NSP, hemicellulose itself is a heterogeneous subgroup predominantly made up of xylans, arabinoxylans, galactans, glucans and mannans.

As shown in table 1, arabinoxylan is the principal NSP-fraction in several of the most important feed raw materials, including wheat and corn.

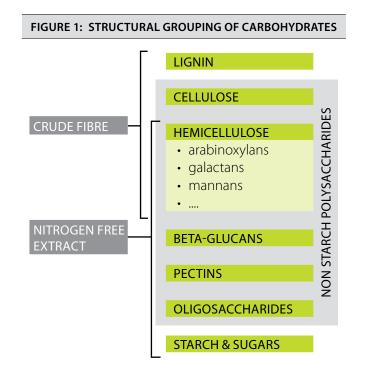
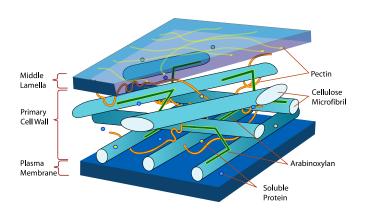


TABLE 1: NSP CONTENT OF FEED INGREDIENTS (AS % OF DRY MATTER)								
	AX SOL	AX INSOL	β-GLUCANS	CELLULOSE	MANNOSE	GALACTOSE	NSP	AX/NSP
wheat	1.8	6.3	0.8	2.0	Т	0.3	11.4	71 %
rye	3.4	5.5	2.0	1.5	0.3	0.3	13.2	67 %
corn	0.1	5.1	Т	2.0	0.2	0.6	8.1	64 %
wheat bran	1.1	20.8	0.4	10.7	0.4	0.8	35.3	62 %
sorghum	0.12	3.8	0.2	2.0	0.1	0.15	6.45	62 %
wheat DDGS	4.9	13.4	2.3	5.8	Т	0.9	33.2	55 %
barley	0.8	7.1	4.3	3.9	0.2	0.2	16.7	47 %
corn DDGS	0.4	12.6	T	7.1	0.7	2.1	28.6	45 %
rice bran	0.2	8.3	T	1.2	0.4	1.2	21.8	39 %
rice	Т	0.2	0.1	0.3	Т	0.1	0.8	25 %
sunflower cake	0.8	5.2	-	12.3	1.2	1.3	31.5	19 %
soy bean meal	0.75	2.25	-	6.2	1.3	4.1	21.7	14 %

 $T = unquantifiable \ trace \ amounts$

FIGURE 2: LOCATION OF AX IN PLANT CELL WALL



Arabinoxylan (AX)

AX is found in close association with the plant cell wall (see figure 2), where it acts as a glue linking various building blocks of the plant cell wall and tissue, giving it both structural strength and rigidity.

Its abundance, location within vegetable material and molecular structure cause AX to have a severe, negative impact on feed digestibility; effectively reducing the nutritional value of the raw materials in which it is present.

This makes AX the principal anti-nutritional factor, reducing animal production efficiency.

Arabinoxylan as major anti-nutritional factor

Water-soluble AX (AX_{sol})

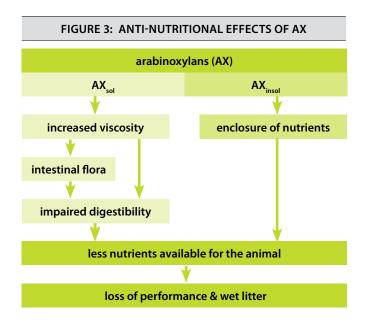
The best known anti-nutritional effect of a high AX content in rations for monogastrics, is a considerable increase of the viscosity of the intestinal content, caused by the extraordinary water-binding capacity of water-soluble AX.

The increased viscosity affects feed digestion and nutrient use in several direct and indirect ways:

- it prevents proper mixing of feed with digestive enzymes and bile salts,
- it slows down nutrient availability and absorption,
- and stimulates fermentation in the hindgut.

Water-insoluble AX (AX_{insol})

The second anti-nutritional property of AX is linked to the water-insoluble AX fraction, which causes nutrient entrapment.



Large quantities of well digestible nutrients such as starch and proteins remain either enclosed in clusters of cell wall material or bound to side chains of the AX. These entrapped nutrients will not be available for digestion and subsequent absorption in the small intestine. Resulting in a waste of nutrients, this anti-nutritional effect is still today severely underestimated.

FIGURE 4: XYLAN BACKBONE WITH ARABINOSE SIDE CHAINS xylose arabinose

xylanase | one name - many enzymes and parameters

Whenever using feed ingredients rich in AX, the use of AX-degrading enzymes - known as xylanases or xylanolytic enzymes - to reduce the anti-nutritional impact of AX can provide a considerable gain in animal production efficiency.

The name "xylanase" covers a wide range of enzymes with varying properties. Their function and usefulness in animal production is determined by a variety of parameters, related to the substrate and the enzyme itself.

These include, but are not limited to:

- enzyme mode of action (eg. endo-xylanase, exo-xylanase, or a combination)
- substrate specificity of the enzyme (eg. affinity for $AX_{soluble}$ and/or $AX_{insoluble}$)
- optimal working pH (eg. acidic, neutral, alkaline)
- enzyme sensitivity to xylanase inhibitors
- natural thermal stability

The following pages will focus on various of these parameters and highlight their importance when choosing a xylanase for your type of feed and animal production.

Endo-xylanase versus exo-xylanase

Based on the mode of action, two major classes of xylanases can be distinguished : endo- and exo-xylanase. Depending on the type of enzyme present, their action leads to different results as shown in figure 5.

Endo-xylanases

Endo-xylanases are able to bind anywhere on the xylan backbone of the AX-chain, as long as the enzyme is not physically hindered by side-chains. This results in smaller AX-fragments being formed when it acts on the substrate.

Effects of endo-xylanase activity

- with potential endo-binding loci along the entire AX-chains, it can efficiently break down long AX-polymers into smaller fragments
- small AX-fragments bind less water, resulting in fast and efficient viscocity reduction in the GIT
- efficient release of entrapped nutrients if the xylanase is able to break down the water-insoluble AX-fraction
- no metabolic stress from xylose monomers
- production of prebiotic arabinoxylo-oligosaccharides (AXOS)

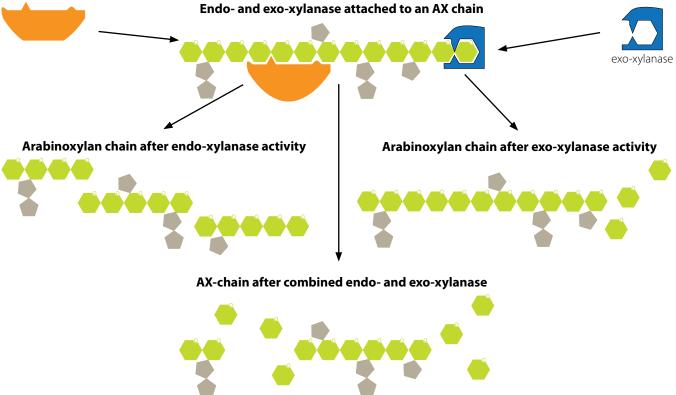
Exo-xylanases

Exo-xylanases can only attach themselves to the reducing sugar end of an AX-chain. Their action results in xylose monomers being split off from a larger AX chain.

Effects of exo-xylanase activity

- the only exo-binding locus is situated at the reducing sugar end of AX-chains. This means only 1 xylanase molecule can "work" on a particular AX-chain at any given time
- inefficient breakdown of AX
- little or no viscosity reduction
- little or no release of nutrients
- production of xylose monomers leads to metabolic stress, as monogastrics cannot use pentose sugars for energy production

FIGURE 5: RESULT OF ENDO-XYLANASE AND/OR EXO-XYLANASE ACTIVITY ON A BRANCHED AX-MOLECULE Endo- and exo-xylanase attached to an AX chain



Endo-xylanase + exo-xyalanse

A blend of endo- and exo-xylanases results in the intial breakdown into smaller AX fragments, after which the exo-xylanase cuts off xylose monomers from the accessible chain ends.

Effects of a combination of endo- and exo-xylanase

Leads to a more advanced breakdown of AX, decreasing viscosity and releasing of nutrients. However, the combined action produces even more xylose monomers and thus a higher metabolic stress. Xylo-oligosaccharide fragments are further broken down to xylose, thereby losing the benefit of their prebiotic function.

High activity on water-soluble AND water-insoluble AX

From the data in table 1, it is clear that the amount of AX_{insol} is significantly more important than that of AX_{sol} in all major vegetable feed ingredients.

Although the anti-nutritional effect of AX_{insol} often goes unnoticed - it doesn't cause particular production problems, such as wet litter or serious digestive problems - this effect is not to be neglected or underestimated. One should remember that entrapped nutrients are not available to the animal, resulting in sub-optimal yield.

Therefor, regardless of the main cereal used, it is of utmost importance that - in order to obtain the maximum benefit from a xylanase - the xylanase is able to break down both AX types, effectively reducing viscosity and liberating nutrients.

This element is particularly important in corn-soy diets and in animals that are less sensitive to viscosity in the GIT.

AX_{sol} and AX_{insol} in corn-soy rations

As corn contains only 0.1 % AX_{sol} versus 5.1 % AX_{insol} (table 1), the anti-nutritional effect of AX_{sol} (viscosity increase) is marginal in corn-soy diets, while the entrapment of nutrients caused by the AX_{insol} fraction is of major importance.

Therefor, only a xylanase able to break down the AX_{insol} fraction will bring a significant benefit in animals fed corn-soy diets.

Animals with low sensitivity to viscosity in the GIT

The anti-nutritional effect of viscosity-inducing raw materials having a high content of $AX_{sol'}$ such as rye or wheat, can be very important some animals, such as broilers for example.

However, this is not the case for all production animals. Fattening pigs and layers, for example, are not nearly as sensitive to viscosity. In these animals, the anti-nutritional effect of entrapped nutrients, caused by a large AX_{insol} fraction, will be more important than that of an increase in viscosity, caused by AX_{sol}.

Fungal vs. bacterial xylanases

Table 2 gives an overview of a series of widely marketed NSP enzymes - mostly enzyme blends - that all have xylanase as one of their principal activities.

What stands out, is that virtually all major NSP-enzymes are produced by fungal strains, with the exception of Belfeed.

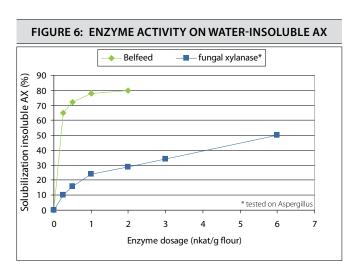
From figure 6 one can clearly see that Belfeed is far superior to fungal xylanase with regard to the breakdown and solubilization of the ${\rm AX}_{\rm insol}$ fraction.

TABLE 2: ORIGIN OF FEED ENZYMES					
ENZYME	PRODUCING STRAIN	TYPE			
Belfeed	Bacillus subtilis	Bacterial			
Allzyme	Aspergillus niger	Fungal			
Avizyme / Porzyme	Trichoderma longibrachiatum	Fungal			
Econase	Trichoderma reesei	Fungal			
Grindazym	Aspergillus niger	Fungal			
Hostazyme	Trichoderma longibrachiatum	Fungal			
Natugrain TS	Aspergillus niger	Fungal			
Ronozyme	Aspergillus oryzae	Fungal			
Rovabio	Penicillium funiculosum	Fungal			
Roxazyme	Trichoderma viride	Fungal			
	Trichoderma longibrachiatum				

Xylanase for corn-soy diets

With a vast majority of NSP-enzyme products from fungal origin (table 2), demonstrating inferior capabilities for the breakdown of AX_{insol}, this has resulted in a lot of nutritionists around the world being disappointed by the performance of several xylanases in combination with corn-soy diets.

The above is, still today, a major reason why a lot of feed millers making corn-soy based feed hesitate to use xylanase or any other enzymes, besides phytase, in their feed, regardless of the type of animal production concerned.



environmental factors affecting enzyme activity

Besides parameters linked to the substrate and the type of xylanase, environmental factors can also have an important effect on enzyme efficacy and efficiency.

An enzyme that can work at its maximum potential will have an obvious advantage over enzymes whose potential is limited by unfavorable conditions.

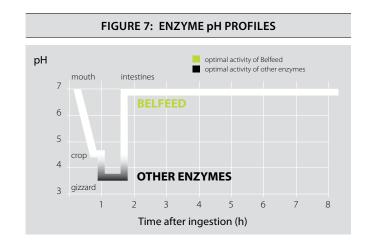
Optimal working pH

Fungal xylanases

Fungal enzymes have an acidic optimal pH, in the range of 4.5-5, and they loose a large part of their activity under neutral conditions. Given the rather short time feed spends in acidic conditions, in the stomach or in crop and gizzard, fungal enzymes have only a short time span to break down NSP fractions (figure 7).

Belfeed

Belfeed has a neutral optimal working pH, between 6 and 7. As feed spends the most time in the small intestine, under neutral conditions, Belfeed will have a much longer time to exert its activity on the soluble and insoluble AX fractions to release nutrients and reduce viscosity.



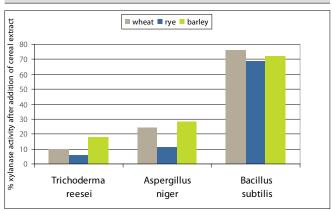
Sensitivity to xylanase inhibitors

Certain cereals, such as rye, barley and wheat, contain a type of proteins that can interact with xylanases and inhibit their action.

Fungal xylanases are much more sensitive than bacterial xylanases to these xylanase inhibitors, named TAXI (Triticum aestivum xylanase inhibitors).

Their activity can be inhibited by as much as 70-95 % in feed using these cereals, whereas the activity of Belfeed will only be inhibited by 20-30 % (figure 8).

FIGURE 8: SENSITIVITY TO XYLANASE INHIBITORS



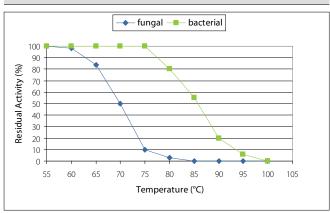
Source: Debyser, 1999

Thermal stability

Contrary to fungal xylanases, Belfeed has a natural thermal stability, not acquired by coating or other additional processes.

Depending on the exact conditions, enzyme activity loss due to pelleting conditions with Belfeed will be minimal up to about 85°C, whereas this is much higher for uncoated fungal xylanases.

FIGURE 9: NATURAL ENZYMETHERMAL STABILITY



Source: Himmelstein, 1985

Belfeed | one enzyme - a world of benefits

The below tables give a general overview of the differences between Belfeed and other NSP enzymes with regard to several properties, as well as product performance during in vivo trials.

TABLE 3: DIFFERENCES BETWEEN BELFEED AND OTHER ENZYMES				
	OTHER ENZYMES	BELFEED		
EC registration	Different for each product	Broilers		
		Ducks		
		Layers		
		Turkeys		
		Piglets		
		Pigs		
Inclusion rate (Belfeed B1100 M)	Different for each product	100 ppm		
inclusion rate (believe bi 100 M)	Different for each product	(diluted products available)		
Endo-xylanase activity	Different for each product	9000 U endo-xylanase/g		
Lituo-xylariase activity	Different for each product	(∆ A590 - XylaZyme method at pH 6)		
Heat stability	75 °C*	up to 85 ℃		
Storage temperature of liquid enzyme**	8 ℃	25 °C		
Inhibition of enzyme activity by TAXI***	70 - 95 %	20 - 30 %		
Effect on water-insoluble arabinoxylans	20 - 50 %	70 - 80 %		
Optimal pH	4.5 - 5	6 - 7		

^{*} Non-coated fungal endo-xylanase preparations

Performance in broilers

TABLE 4: AVERAGE IMPROVEMENTS OF BELFEED IN BROILERS COMPARED TO OTHER ENZYMES*					
	WH	WHEAT		CORN	
	Other	Belfeed	Other	Belfeed	
	enzymes		enzymes		
Body weight	1.9 %	3.7 %	1.1 %	3.3 %	
Feed conversion	2.7 %	3.8 %	0.5 %	2.2 %	
Return on investment**	8 - 10	10 - 13	3 - 5	7 - 9	
Energy contribution to the feed (kcal/kg) - ME _{poultry}	80 - 130	182	25 - 60	90 - 110	

Performance in pigs

TABLE 5: AVERAGE IMPROVEMENTS OF BELFEED IN PIGS*					
ANIMAL SPECIES	PIGLETS	FATTENING PIGS			
Rations	Barley/wheat & corn	Wheat	Corn		
Average daily gain	6.2 %	2.6 %	4.4 %		
Feed conversion	5.8 %	2.3 %	2.1 %		
Return on investment**	15 - 20	6 - 8	6 - 8		
Energy contribution to the feed (kcal/kg) - NE _{pigs}	100	60	34		

^{*} Based on elaborate zootechnical trials, comparing 100 ppm Belfeed to a negative control, documented in the Belfeed brochure.

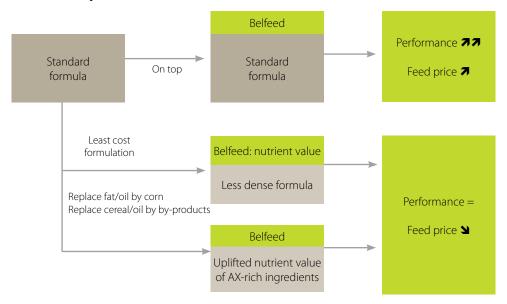
^{***} To guarantee at least 6 months stability
*** TAXI are Triticum aestivum xylanase inhibitors, present in cereals (Debyser, 1999)

^{*} Based on elaborate zootechnical trials comparing commercial dosages to a negative control, documented in the Belfeed brochure.

** Return on investment depends on the cost price of the feed, prices of meat and general costs (medication, electricity, heating, manure treatment, etc.)

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Belfeed | practical feed formulation



Belfeed | matrix values

TABLE 6: MATRIX VALUES FOR BELFEED - 100 PPM PRODUCT							
	%				%		
Humidity	10.0	Calcium			0.030		
Crude protein 13.5 Phosphorus				0.200			
Crude fat	1.5	Sodium			0.004		
Starch	65.5	Potassium			0.220		
Sugars	1.5	Chlorine			0.070		
Starch + sugars	67.0	Magnesium			0.070		
Crude minerals	0.7	Salt			0.110		
Crude fibre	0.5						
N free extract	70.8						
Amino acids	%	Energy		kcal/kg	MJ/kg		
Dig. lysine poultry	220	Broilers	ME _{broilers wheat}	1 680 000	7034		
Dig. methionine poultry	105		ME _{broilers corn}	1 050 000	4396		
Dig. meth + cys poultry	160		ME _{poultry wheat}	1 820 000	7620		
Dig. threonine poultry	128		ME _{poultry corn}	1 100 000	4605		
Dig. tryptophane poultry	40	ME _{lavers}		700 000	2931		
		Layers	$ME_{poultry}$	650 000	2721		
		Turkeys	ME _{poultry wheat}	1 500 000	6280		
	Turkeys		ME _{poultry corn}	1 050 000	4396		
Amino acids	%	Energy		kcal/kg	MJ/kg		
Ileal dig. lysine pigs	168	D: 1 .	ME_{pigs}	1 400 000	5862		
Ileal dig. methionine pigs	54	Piglets	NE _{pigs}	1 000 000	4187		
Ileal dig. meth + cys pigs	100		ME _{pigs wheat}	800 000	3349		
Ileal dig. threonine pigs	100	Finishina mi	ME _{pigs corn}	450 000	1884		
Ileal dig. tryptophane pigs	30	Finishing pigs	NE pigs wheat	600 000	2512		
			NE _{pigs corn}	338 000	1415		

Belfeed