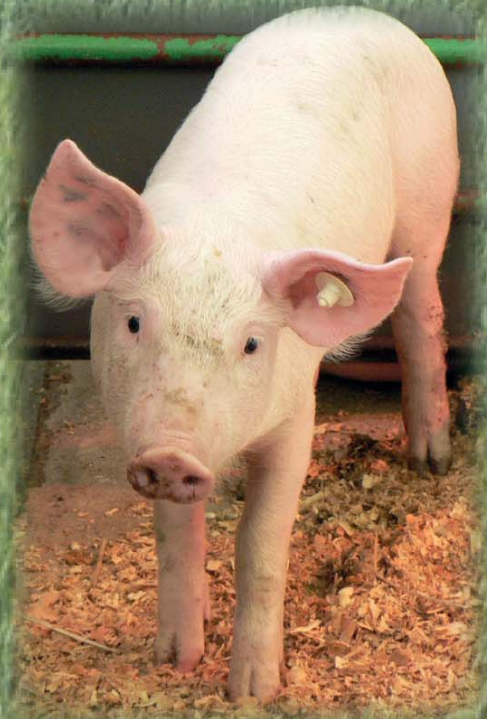


Pia Rosenfelder

**Assessment of
standardized ileal amino acid
digestibility in different wheat
genotypes and wheat concentrated
distillers solubles in growing pigs**



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Assessment of standardized ileal amino acid digestibility in different wheat genotypes and wheat concentrated distillers solubles in growing pigs





Institute of Animal Nutrition
University of Hohenheim
Animal Feeding and Inputs
Prof. Dr. Dr. h.c. R. Mosenthin

**ASSESSMENT OF STANDARDIZED ILEAL AMINO ACID
DIGESTIBILITY IN DIFFERENT WHEAT GENOTYPES
AND WHEAT CONCENTRATED DISTILLERS SOLUBLES
IN GROWING PIGS**

DISSERTATION

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Pia Rosenfelder

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Mitberichterstatter, 2. Prüfer:	Prof. Dr. A. Susenbeth
3. Prüfer:	apl. Prof. Dr. T. Miedaner

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Nonnenstieg 8, 37075 Göttingen

Telefon: 0551-54724-0

Telefax: 0551-54724-21

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Isländisches Sprichwort





TABLE OF CONTENTS

1. General introduction and work hypothesis	3
1.1. General introduction.....	3
1.2. Work hypothesis.....	4
1.3. References.....	4
2. Nutritive value of wheat and wheat by-products in pig nutrition: a review	9
2.1. Summary.....	9
2.2. Introduction.....	9
2.3. Nutritional composition of spring and winter wheat.....	11
2.3.1. Content of proximate nutrients.....	11
2.3.2. Amino acids.....	13
2.3.3. Carbohydrates.....	14
2.4. Feeding value of wheat.....	17
2.4.1. Energy digestibility and contents of metabolizable and net energy	17
2.4.2. Crude protein and amino acid digestibility	18
2.5. Processing of wheat.....	20
2.5.1. Fermentation.....	20
2.5.2. Grinding and pelleting	21
2.5.3. Other processing techniques.....	22
2.6. Wheat by-products	23
2.7. Nutritional composition of wheat by-products	25
2.7.1. Content of proximate nutrients and energy	25
2.7.2. Crude protein and amino acids	26
2.7.3. Carbohydrates.....	27
2.8. Feeding value of wheat by-products	28
2.9. Enzyme supplementation in wheat and wheat by-product based diets	31
2.10. Conclusions.....	38



2.11. Acknowledgement.....	38
2.12. References.....	38
3. Standardized ileal digestibility of amino acids in eight genotypes of soft winter wheat fed to growing pigs	55
3.1. Summary.....	55
3.2. Introduction.....	56
3.3. Materials and methods.....	57
3.3.1. Animals, Experimental Design, and Diets	57
3.3.2. Experimental Feeding and Sample Collection	59
3.3.3. Sample Analysis	60
3.3.4. Calculations.....	61
3.3.5. Statistical Analysis.....	62
3.4. Results	62
3.4.1. Physical Characteristics and Contents of Nutrients and Energy in 8 Genotypes of Wheat.....	62
3.4.2. Standardized Ileal Digestibility of CP and AA and Standardized Ileal Digestible Content of CP and AA in 8 Genotypes of Wheat	67
3.5. Discussion.....	70
3.6. Acknowledgements	74
3.7. Literature cited	74
4. Nutritive value of wheat concentrated distillers solubles in diets for growing pigs	83
4.1. Summary text	83
4.2. Abstract.....	83
4.3. Introduction.....	84
4.4. Materials and methods.....	85
4.4.1. Experiment 1	85
4.4.2. Experiment 2	86
4.4.3. Analytical procedure.....	88



4.4.4.	Calculations and statistical analyses	89
4.5.	Results	90
4.5.1.	General observations.....	90
4.5.2.	Chemical composition of wheat concentrated distillers solubles.....	90
4.5.3.	Standardised ileal amino acid digestibility (Exp. 1) and energy content (Exp. 2) of wheat concentrated distillers solubles	90
4.6.	Discussion.....	93
4.6.1.	Chemical composition of wheat concentrated distillers solubles.....	93
4.6.2.	Standardised ileal digestibility of crude protein and amino acids in concentrated distillers solubles	94
4.6.3.	Energy content of wheat concentrated distillers solubles	94
4.7.	Conclusions.....	96
4.8.	Acknowledgements	96
4.9.	References.....	97
5.	General Discussion	105
5.1.	Introduction.....	105
5.2.	Wheat.....	106
5.2.1.	Protein content and composition	106
5.2.2.	Variation in SID of AA and standardized ileal digestible contents of AA in wheat genotypes fed to pigs	107
5.2.3.	Effect of fiber fractions on SID of AA	109
5.3.	Protein and energy content in wheat by-products of bioethanol production	111
5.4.	Conclusion	113
5.5.	Suggestion for further research.....	114
5.6.	References.....	115
6.	Summary	121
7.	Zusammenfassung.....	127





LIST OF TABLES

Table 1: Proximate nutrient and energy content of spring and winter wheat.	12
Table 2: Crude protein and amino acid content of spring and winter wheat (g/kg DM)...	13
Table 3: Carbohydrate content of spring and winter wheat (g/kg DM).....	15
Table 4: Coefficients of standardized ileal digestibility of crude protein and amino acids in wheat for pigs. ^a	19
Table 5: Content of proximate nutrients (g/kg DM) and energy (MJ/kg DM) in wheat by- products.	25
Table 6: Content of crude protein and amino acids in wheat by-products (g/kg DM).....	27
Table 7: Content of carbohydrates in wheat by-products (g/kg DM).....	29
Table 8: Coefficients of standardized ileal digestibility of crude protein and amino acids in wheat by-products. ^a	30
Table 9: Effect of exogenous enzyme supplementation to wheat- or wheat by-product- based diets on nutrient and energy digestibility for pigs. ^a	34
Table 10: Composition of the assay diets for determination of standardized ileal digestibility of CP and AA in 8 wheat genotypes (%; as-fed basis)	58
Table 11: Composition of the crystalline AA mixture supplemented to the assay diets (%; as-fed basis) ^{1,2}	59
Table 12: Contents of proximate nutrients, GE, and protein fractions and physical characteristics of the 8 wheat genotypes ¹	64
Table 13: Carbohydrate and lignin content of the 8 wheat genotypes ¹ (%; as-fed basis) ² ..	65
Table 14: Amino acid content of the 8 wheat genotypes ¹ (% of CP).....	66
Table 15: Standardized ileal digestibility of CP and AA of the 8 wheat genotypes ¹ (least square means; %) ²	68



Table 16: Standardized ileal digestible contents of CP and AA of the 8 wheat genotypes ¹ (least square means; %, as-fed basis).....	69
Table 17: Composition of the basal diet (g/kg, as-fed basis).....	87
Table 18: Analysed chemical composition of the basal diet and concentrated distillers solubles (CDS) and calculated values for the experimental diets (Exp. 1 and Exp. 2).	91
Table 19: Standardised ileal digestibility of crude protein and amino acids in concentrated distillers solubles (CDS).....	92
Table 20: Calculation of energy balance and energy content of the basal diet, the concentrated distillers solubles diet (CDS diet) and concentrated distillers solubles (CDS).....	92



LIST OF ABBREVIATIONS

%	Percentage/Prozent
°C	Degree Celcius
µg	Microgram
µm	Micrometer
AA	Amino acids
ADF	Acid detergent fiber
ADL	Acid detergent lignin
AID	Apparent ileal digestibility
app.	Approximately
AS	Aminosäuren
ATTD	Apparent total tract digestibility
AX	Arabinoxylan
BU	β -glucanase unit
BW	Body weight
BW ^{0.75}	Metabolic body weight
CA	Crude ash
CDS	Concentrated distillers solubles
CF	Crude fiber
CMC	Carboxymethylcellulose
CP	Crude protein
cSID	Standardized ileal digestible content
d	Day
DDGS	Distillers dried grains with solubles
DE	Digestible energy/Verdauliche Energie



VIII

DM	Dry matter
DMI	Dry matter intake
e.g.	For example
EE	Ether extract
et al./et al.	et alii/et aliae/et alia
EU	European Union
Exp.	Experiment
FN	Falling number
g	Gram
GE	Gross energy/Bruttoenergie
h	Hour
H ₂ O	Water
H ₂ SO ₄	Sulphuric acid
HCl	Hydrochloric acid
hL	Hectoliter
HPLC	High-performance liquid chromatography
HUT	Hemoglobin unit tyrosine base
IAA _{end}	Basal ileal endogenous losses
i.e.	That is
IRVU	Increase in reciprocal viscosity per hour per milliliter of enzyme
IU	International unit
kcal	Kilocalorie
kg	Kilogram/m
L	Liter
LMW	Low molecular-weight



m	Meter
M	Mol
m ²	Square meter
Max	Maximum
ME	Metabolizable energy/Umsetzbare Energie
mg	Milligram
Min	Minimum
MJ	Megajoule
ml/mL	Milliliter
mm	Millimeter
N	Nitrogen
n	Number of observations
NCP	Non-cellulosic polysaccharides
NDF	Neutral detergent fiber
NDF-CP	Neutral detergent fiber-bound crude protein
NE	Net energy/Nettoenergie
NfE	Nitrogen-free extracts
nm	Nanometer
NSP	Non-starch polysaccharides/Nicht-Stärke-Polysaccharide
OM	Organic matter
P/P	Probability/Wahrscheinlichkeit
pH	Potentia hydrogenii
pcVQ	Praecaecale Verdaulichkeit
rLys	Reactive lysine
RSM	Rapeseed meal
SAS	Statistical Analysis System