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## عنوان مقاله:

Biological fungal treatment of olive cake for better utilization in ruminants nutrition in Egypt

محل انتشار:

مجله بین المللی بازیافت مواد آلی در کشاورزی, دوره 4, شماره 4 (سال: 1394)

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## خلاصه مقاله:

Background Crop residues and agro-industrial by-products, available in appreciable quantities, can play a significantrole in the nutrition of ruminants. The appropriateutilization of by-products in animal nutrition can improve the economy and the efficiency of agricultural, industrialand animal production. The present work investigates thebioconversion of olive cake (OC), generated by the oliveoil industries in Egypt, using locally isolated filamentousfungi in solid state fermentation, so as to upgrade itsnutritional values and digestibility for its use as ruminantsfeed.Methods Seven non-mycotoxin producing fungal strainsnamely Trichoderma reesei F-418, T. harzianum F-416, T.virdie F-520, T. koningii F-322, Aspergillus oryzae FK-923, A. fumigatus F-993, and A. awamori F-524 werecultured on OC for 7 days at 36 C. Subsequently, thechemical composition and lignocellulolytic enzyme activities of the resultant substrate were determined. Results The most promising result was obtained by A.oryzae FK-923, whereas, an increase in crude proteincontent ranging from 9.5 % (untreated) to 17.4 % (treated)was detected, while phenols were decreased from 3.1 to0.92 % and fibers declined from 33 to 22.2 %. A reductionin the values of neutral detergent fiber (NDF) and aciddetergent fiber (ADF) were reported. The addition of sugarcane molasses at 2 % showed an increase in crude proteinto 18.9 % with a reduction in phenols and fibers to 0.69 and 21.8 %, respectively. Furthermore, the addition of activedry yeast (Saccharomyces cerevisiae) at 1.5 % to the fermentation medium raised the crude protein to 20.2 % (w/w), while phenols and fibers were declined to 0.55 and 19.2 %, respectively. Conclusions Therefore, the present findings revealed A.oryzae FK-923 to be an efficient organism for lignocellulolyticenzymes production and .simultaneous enhancementin crude protein and in vitro digestibility of OC

## كلمات كليدى:

Olive cake Biological treatment Solid state fermentation Ruminants feed

لینک ثابت مقاله در پایگاه سیویلیکا:



