Aspergillus oryzae as Probiotic in Poultry - A Review

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Abstract: Probiotics are widely accepted as an alternative to in-feed antibiotics in poultry production. So far, the frequently used microorganisms in probiotics are strains of lactic acid producing bacteria having specificity of adhering to the intestinal epithelium. Recently, a probiotic containing novel strain such as Aspergillus oryzae is also in practice, but its effect on performance of poultry is limited. The present review explored Aspergillus oryzae as the potential candidate for probiotic.

Key words: Aspergillus oryzae, probiotics, poultry

Introduction
In the modern intensive poultry production, newly-hatched chicks have little chance to contact with their mother, thereby normal microflora is slow to colonize in the intestine (Fuller, 1989). This situation makes chicks likely to be affected by a small number of pathogenic bacteria due to sterile condition of intestine, then subsequently causing food-borne disease to human beings (Pivnick and Nurmi, 1982). Probiotic, which is a live microbial feed supplement which beneficially affects the host animal by improving its intestinal microbial balance, has been used for the alternative tools for helping newly-hatched chicks colonize normal microflora as conventionally hatched chicks do (Fuller, 1989). Due to their several negative effects, antibiotics have gradually been replaced by probiotics in controlling intestinal pathogenic bacteria (Fuller, 1992). Probiotic has been used as feed additives to improve the performance of poultry and many workers have done outstanding jobs in reviewing the literature in this field (Jernigan et al., 1985; Barrow, 1992; Stavric and Kornegay, 1995; Jin et al., 1997). Aspergillus oryzae and yeasts, particularly Saccharomyces cerevisiae, have been used as probiotics by many workers (Fox, 1988; Montes and Pugh, 1993; Kautz and Arens, 1998). Both Aspergillus spp. and Saccharomyces belong to the Ascomycota subdivision (Boyd, 1968), and have many industrial applications, involving brewing, distilling and baking industries (Raper et al., 1965). Until recently, information on an Aspergillus oryzae-based probiotic is lacking although its application into poultry production is on the increase. The present review will explore Aspergillus oryzae as a possible probiotic strain.

History and development of probiotics: Meчиніcоff (1906) demonstrated that consumption of fermented milk was closely related with Bugarian’s longevity. He believed that beneficial bacteria could balance the intestinal environment, prevent the growth of pathogen, and therefore improve health and prolong life. Probiotic based on Meчиніcоff’s observation is defined as a live microbial supplement which beneficially affects the host animal by balancing its intestinal microbial ecosystem (Fuller, 1989). Due to the possible hazards and risks of antibiotics in poultry production, the importance of probiotics as an alternative has increased more than ever (Fuller, 1992). The Salmonella contamination of poultry products is primarily originated from the intestinal tract of poultry, especially ceca where microbial activity is greatest (Snoeyenbos et al., 1982). To produce Salmonella-free products in poultry industry, recent research has been focused on reducing Salmonella contamination by concept of competitive exclusion (CE) first introduced by Nurmi and Rantala (1973). The frequently used microorganisms in probiotics are strains of lactic acid producing bacteria having specificity of adhering to the intestinal epithelium. Besides lactic acid bacteria, other microbial products that contain Bacillus, yeasts, Aspergillus oryzae, and other agents are also classified as probiotics (Fox, 1988).

Biological properties of Aspergillus oryzae: Although Aspergillus oryzae has many industrial applications, involving brewing, distilling and baking industries (Raper et al., 1965), until recently information with regards to an Aspergillus oryzae-based probiotic is limited in farm animal production. The roles of Aspergillus oryzae with emphasis on practical relevance are discussed with the published reported so far.

Antimicrobial effect: As Kim et al. (2003) reported, Aspergillus oryzae might act as substrates for favorable...
bacteria such as *Lactobacillus* in intestinal microbial system that subsequently affects to lower *Salmonella* or *E. coli* concentrations. In line with study of Kim et al. (2003). Han et al. (1999) also observed the Aspergillus-oryzae-mediated increase in *Lactobacillus* and concomitant decrease in *E. Coli* in layers' fecal droppings. Interestingly, *Aspergillus oryzae* was recovered from birds fed the diet containing the Aspergillus-oryzae-based probiotic, but could not be detected from those fed the control diet (Han et al., 1999). It was postulated (Han et al., 1999) that viability per se of *Aspergillus oryzae* may in part play a role by affecting microflora in intestine. Although the impact of *Aspergillus oryzae* on intestinal microflora seems indirect as suggested by Kim et al. (2003), a possible synergistic interaction between exogenous *Aspergillus oryzae* and endogenous microbials in GIT should not be excluded.

**Digestive simulation effect:** The effect of *Aspergillus oryzae* on macronutrients metabolizabilities in laying hens was observed (Han et al., 1999), of which findings might be of practical relevance. They postulated that active amylolytic and proteolytic enzymes residing in *Aspergillus oryzae* may have effect on the digested nutrients. Similarly, it was reported that an increase in the digestibility of dry matter was closely related to the enzymes released by yeast (Jonvel, 1993). At this moment, endogenous digestive enzyme activities by feeding *Aspergillus oryzae* were not measured, of which could explain the mechanisms of the probiotic with respect to digestion process.

**Cholesterol-lowering effect:** In the recent study (Kim et al., 2003). *Aspergillus oryzae* at 0.1% in diet significantly lowered serum cholesterol of broiler chickens that were fed for 5 weeks of age. However, serum cholesterol was not affected in birds that were fed probiotic-containing diet for 3 weeks of age. The reasons for age dependence of *Aspergillus oryzae* on cholesterol metabolism were not explored further. On the other hand, mechanism(s) underlying the cholesterol-lowering effect of *Aspergillus oryzae* has been recently proposed. The hypocholesterolemic effect by *Aspergillus oryzae* could be related to compounds in *Aspergillus oryzae* that is known to inhibit cholesterol biosynthesis (Hajaj et al., 2005). After all, conclusive remarks on hypocholesterolemic effect by *Aspergillus oryzae* can be made by monitoring key enzyme, i.e., 3-hydroxyl-3-methylglutaryl-coenzyme A reductase in cholesterol synthesis in poultry.

**Effect of Aspergillus Oryzae on Performance of Poultry:** Grimes et al. (1997) conducted an experiment to determine the efficacy of Fermacto® (commercially available fermentation product from *Aspergillus oryzae* and niger) as a nutritional aid in alleviating protein insufficiency caused by a decrease in protein quality in diets for laying hens. It was shown that no differences were found on egg production, egg weight, and shell weight except for the production of extra large eggs. Digestibilities of nutrients were not significantly affected by dietary treatment, though laying hens fed Fermacto® showed increase in protein and lipid digestibilities. Similarly, positive effect of Fermacto® on the performance of laying hens fed diets with different levels of methionine was also reported (Harms and Miles, 1968). Recently, the effects of feeding *Aspergillus oryzae* on fecal microflora populations, pH and moisture contents, egg quality and macronutrients metabolizabilities in laying hens have been studied (Han et al., 1999). Interestingly, fecal moisture contents tended to be reduced by the addition of *Aspergillus oryzae*, of which finding was of practical relevance in poultry production. Metabolizabilities of gross energy and dry matter were increased by the *Aspergillus oryzae* supplementation. However, metabolizabilities of crude protein and crude fat were not affected (Han et al., 1999). In study with yeast culture, Thayer et al. (1978) reported an improvement in egg production, egg weight, and egg specific gravity for turkey breeder hens fed diet containing low phosphorus level.

*Aspergillus oryzae* in broiler chickens is focused on growth performance, serum cholesterol and ammonia gas production. Kim et al. (2003) reported that feeding *Aspergillus oryzae* to broiler chickens significantly enhanced performance indices such as body weight gain, feed intake, but failed to affect feed:gain ratios. In addition, *Aspergillus oryzae* significantly lowered ammonia gas production and serum cholesterol concentration in broilers. *Aspergillus oryzae* feeding also influenced microflora population in a beneficial manner. Contrary to study by Kim et al. (2003), *Aspergillus oryzae* at 0.5, 0.7 and 1.0% in diet significantly affected on the feed:gain ratios, but not on weight gains and feed intakes, of broiler chicken (Goh and Hwang, 1999).

Multiple probiotic containing *Bacillus* sp., *Lactobacillus* sp., *Rhodobacter* sp. and *Aspergillus oryzae* did not affect growth performance, and ileal and cecal microflora, but lowered serum cholesterol and ammonia gas production of beddings in broiler chickens (Yoon et al., 2004). Thus, *Aspergillus oryzae* alone or in combination with *Lactobacillus* spp. could improve performance of poultry and favorably lower gas production in broiler house, of which remarks need to be further tested.

**Conclusions:** In conclusion, the effects of *Aspergillus oryzae* on performance of laying hens and broiler chickens are observed as seen in this review. *Aspergillus oryzae* has also effects on macronutrients.
digestion, cholesterol metabolism, modulating intestinal microflora, and lowering ammonia gas production. The optimal inclusion level can be on average 0.1% in diets.

References