



International Journal of
Dairy Science

ISSN 1811-9743



Academic
Journals Inc.

www.academicjournals.com



Research Article

Isolation and Characterization of Anaerobic Bacteria from Frozen Rumen Liquid and its Potential Characterizations

Mostafa S.A. Khattab, Ahmed M. Abd El Tawab and Mohamed T. Fouad

Department of Dairy Science, National Research Center, P.O. Box 12622, Dokki, Giza, Egypt

Abstract

Background and Objective: Anaerobic bacterial diversity in the rumen could be one of the keys of enhancing ruminant performance and productivity. The anaerobic population by its great diversity could be possible solution for some nutritional properties and enhance animal resistance to pathogenic microbes. Antimicrobial resistance for antibiotics used in animal production. The main effects of probiotics are the improved resistance to pathogenic bacteria colonization and enhanced host mucosa immunity; thus resulting in a reduced pathogen load, an improved health status of the animals and a reduced risk of food-borne pathogens in foods. This study aimed to isolate anaerobic probiotic from bovine rumen samples. **Materials and Methods:** Isolation were carried out using classical method by using selective medium then the isolates were identified using modern techniques by real time PCR and DNA sequencing techniques. **Results:** Results showed identified isolates were as *Ruminococcus flavefaciens*, *Blautia obeum* and *Clostridium butyricum*. These isolates showed a great cellulolytic activity by producing cellulase enzyme with activity degree as 6543, 8555 and 5179 IU g⁻¹ for *Ruminococcus flavefaciens*, *Blautia obeum* and *Clostridium butyricum*, respectively. Moreover, the activity of isolates for degrading tannins were 598, 1402 and 866 U g⁻¹ for *Ruminococcus flavefaciens*, *Blautia obeum* and *Clostridium butyricum*, respectively. *Clostridium butyricum* showed superiority for inhibiting pathogenic bacteria (*Yersinia enterocolitica*, *Bacillus cereus* and *Staphylococcus aureus*) while, *Blautia obeum* recorded the highest antimicrobial activity against *Salmonella typhimurium*. *Ruminococcus flavefaciens* showed the higher activity against *Listeria monocytogenes*, *Klebsiella pneumonia* and *Clostridium perfringens*. **Conclusions:** The results showed a potential properties of *Ruminococcus flavefaciens*, *Blautia obeum* and *Clostridium butyricum* to be used in as supplement to ruminant diet to enhance its performance and improve the health status through the antimicrobial activity of the isolated bacteria (*Ruminococcus flavefaciens*, *Blautia obeum* and *Clostridium butyricum*).

Key words: *Ruminococcus* spp., *Clostridium* spp., cellulase, ruminant, antimicrobial properties

Received: August 11, 2016

Accepted: October 25, 2016

Published: December 15, 2016

Citation: Mostafa S.A. Khattab, Ahmed M. Abd El Tawab and Mohamed T. Fouad, 2017. Isolation and characterization of anaerobic bacteria from frozen rumen liquid and its potential characterizations. Int. J. Dairy Sci., 12: 47-51.

Corresponding Author: Mostafa S.A. Khattab, Department of Dairy Science, National Research Centre, P.O. Box 12622, Dokki, Giza, Egypt
Tel: +201111226523 Fax: +233370931

Copyright: © 2017 Mostafa S.A. Khattab *et al.* This is an open access article distributed under the terms of the creative commons attribution License, which permits unrestricted use, distribution and reproduction in any medium, provided the original author and source are credited.

Competing Interest: The authors have declared that no competing interest exists.

Data Availability: All relevant data are within the paper and its supporting information files.

INTRODUCTION

Rumen microbes play an important role for livestock and its ability of utilization of plant nutrients especially cellulolytic feedstuffs as a source of energy. Those microbes degrade cellulosic materials and produce short chain fatty acids which are the main source of energy for ruminant. It well known that farm animals are often subjected to environmental stresses (management methods, diet, etc.) which can cause imbalance in the intestinal ecosystem and could be a risk factor for pathogen infections. Recently, probiotics play a role in maintaining intestinal health in the pre-ruminant. At the rumen level, probiotics have been shown to improve anaerobiosis, stabilize pH and supply nutrients to microbes in their microenvironment. Neonatal-calf diarrhoea, most often caused by enterotoxigenic *E. coli*, is an important cause of morbidity and mortality in young ruminants^{1,2}. Therefore, the microbes which habitat the rumen are matchless and for better understanding of rumen environment, identification and molecular characterization of microbes are highly demanded³.

Recently, many rumen bacteria have been isolated and characterized approximately one-half of the bacteria showing carboxy-methyl cellulase in the rumen are uncharacterized and/or unclassified bacteria^{3,4} and thus, many uncultured/unknown cellulolytic bacteria are presumed to be involved in cellulose degradation in the rumen. Studies including comparative sequence analysis of rumen bacterial 16S rRNA gene clone libraries have shown the dominance of two phyla in the rumen: Low GC Gram-positive bacteria and the *Bacteroides* group. Within the *Bacteroides* group, *Prevotella*-related sequences were found to be predominantly associated with the rumen⁵.

Fibrobacter succinogenes, *Ruminococcus albus* and *Ruminococcus avefaciens* are the predominant cellulolytic bacteria in the rumen^{6,7}. Moreover, some rumen bacteria including *Clostridium longisporum*, *Clostridium lochheadii*, *Butyrivibrio brosolvens*, *Prevotella ruminicola*, *Eubacterium ruminantium* and *Eubacterium cellulosolvens* are known to be brolytic bacterial species⁴. Cellulases enzymes produced by a wide range of microorganisms, including aerobes, anaerobes; cellulytic bacteria enzymes are extracellular cellulases and hemicellulases.

Anaerobic bacteria especially those habitat in rumen (*Clostridium thermocellum*, *C. cellulovorans*, *Ruminococcus albus*, *R. flavefaciens*, *Fibrobacter succinogenes* and *Acetivibrio cellulolyticus*) which could be able to degrade cellulolytic materials produce cellulase in the form of a complete cellulase enzyme system⁷⁻¹¹.

Some of the microbes or its produced enzymes (especially cellulase) have also been recommended as feed additive for improving the overall growth or production of animals. A cellulolytic enzyme system is a complex system of enzymes composed of endoglucanase, exo-glucanase and β -glucosidase that acts synergistically to degrade cellulosic substrate.

Earlier reports stated that microbial activity at temperatures below -12°C were unsubstantiated¹²⁻¹⁴. Neonatal-calf diarrhea, most often caused by enterotoxigenic pathogens especially, *E. coli* is an important cause of morbidity and mortality in young ruminants¹⁵. Different probiotic preparations, containing 6 *Lactobacillus* spp., of bovine and human origin were successful in reducing the overall mortality, incidence of diarrhea and fecal coliforms counts in veal calves¹⁶.

In our study it is aimed to isolate some anaerobic bacteria from frozen bovine liquor and characterize its ability to produce cellulase and tanninase enzymes and its antimicrobial activity.

MATERIALS AND METHODS

Isolation of anaerobic bacteria: Rumen liquor of Egyptian cattle were collected after slaughtered and anaerobically transferred to laboratory and then stored at -20°C for 12 month. Isolation procedures were carried out by classical techniques by sequent dilutions and repeating enriched microbial culture³ known aliquots of the different homogenates were sown on selective medium as described by Khattab and Ebeid³ (Table 1). The tubes were incubated at 37°C for 24-48 h under anaerobic conditions. In all cases, the incubation period was extended until visible colonies appeared. White and yellow, small, colonies were recovered and placed into MRS broth and incubated at 37°C .

Properties of isolated bacteria: The fermentation reactions of the *Clostridium* and *Enterococcus* spp., were tested by the methods given in Manual of Microbiological Methods¹⁷.

Bacterial isolates identification: Complete DNA of the isolates were carried out as described by Khattab and Ebeid³. Obtained sequences were compared and aligned with sequences from the GenBank database by using the BLAST program of the National Center for Biotechnology Information (NCBI; <http://www.ncbi.nlm.nih.gov>) network server.

Determination of cellulase activity: Pure anaerobic isolates were examined for carboxy-methylcellulase activity by

Table 1: Composition of isolation culture

Component	Quantity (L)
Yeast extract (g)	0.5
Bacto-casiton (g)	2
Mineral solution I (mL)	38
Mineral solution II (mL)	38
Hemin (mL)	10
VFA mix (mL)	3.1
Resazurin (0.1%)	0.5
Microelements (mL)	0.5
Vitamins (mL)	2
Rumen fluid (mL)	200
Water (mL)	809
Cellulose (g)	4
Cysteine hydrochloride (g)	0.5
NaHCO ₃ (g)	4
Agar (g)	14

Mineral solution (I): (6 g K₂HPO₄ L⁻¹), mineral solution (II): (12 g NaCl+12 g (NH₄)₂SO₄+6 g KHPO₄+1.2 g CaCl₂+2.5 g MgSO₄·7H₂O L⁻¹), microelements: (253 mg NiCl₂, 333 mg H₃PO₄, 500 mg Na₂MoO₄·2H₂O, 11 g FeSO₄·7H₂O, 500 mg MnSO₄·4H₂O, 500 mg ZnSO₄·7H₂O, 253 mg CuSO₄·5H₂O, 253 mg CoCl₂·6H₂O, 100 g chelaton I, 100 mg KAl(SO₄)₂·12H₂O, 253 mL 5N NaOH, vitamins: (200 mg pyridoxine, 200 mg riboflavin, 200 mg nicotinamide, 200 mg thiamine, 200 mg panthotenate B, 1 mg p-aminobenzoic acid, 0.5 mg biotin, 0.5 mg cobalamine, 5 mg folic acid were dissolved in 100 mL distilled water), VFA mix: 10 mL methylbutyric acid, 170 mL acetic acid, 60 mL propionic acid, 40 mL butyric acid, 10 mL valeric acid, 10 mL isovaleric acid, 10 mL isobutyric acid, 100 mg phenylacetic acid, 100 mg phenylpropionic acid

determination of amount of reducing sugar release from carboxy-methylcellulose. The reaction mixture contained 1.0 mL phosphate buffer (0.1 M pH 6.8), 0.5 mL of 1% carboxy-methylcellulose solution prepared in 0.1 M phosphate buffer (pH 6.8) and 0.5 mL enzyme and incubated for 60 min at 39°C. The reaction was halted and reducing sugars were determined by the addition of 3.0 mL of dinitrosalicylic acid reagent¹⁸. Glucose was used as standard for determination of reducing sugars. The enzyme activity is expressed as International Unit (IU) which is micromole of glucose released per milliliter per hour.

Determination of tannase activity: Tannase enzyme activity was determined by the method of Mondal *et al.*¹⁹. One unit of the tannase enzyme was defined as the amount of enzyme, which is able to hydrolyze 1 µmol of ester linkage of tannic acid in 1 min at specific condition (pH 5.0 and 40°C).

Determination of antibacterial activity: The antimicrobial activity of the isolates from frozen bovine rumen liquor was determined by the agar well diffusion method²⁰. Ten pathogenic indicator bacteria strains were obtained from the stock cultures of the Dairy Microbiological Lab, National Research Center: *Escherichia coli* O157: H7 ATCC 6933, *Bacillus cereus* ATCC 33018, *Staphylococcus aureus* ATCC 20231, *Salmonella typhimurium* ATCC 14028, *Pseudomonas aeruginosa* ATCC 9027, *Listeria monocytogenes* ATCC 7644,

Yersinia enterocolitica ATCC 9610, *Enterobacter sakazakii*, *Klebsiella pneumonia* and *Clostridium perfringens*. Each strain was activated in tryptone soy broth by fermentation at 37°C for 24 h except, *Clostridium Perfringens* incubated under anaerobic condition. One milliter culture of the activated indicator strain (10⁴ cells mL⁻¹) was inoculated into 20 mL of Mueller-Hinton agar (Becton Dickinson, USA) and poured in petri dishes. After solidification of the agar, wells of 5 mm in diameter were cut from the agar with a sterile borer and 50 µL of isolates delivered in each well.

The antimicrobial activity was expressed as the diameter of the zone of inhibition (ZOI); whereby a diameter >1 mm around the well was considered as a positive result and the greater the diameter of the ZOI, the higher is the antimicrobial activity. The percentage inhibition was calculated according to National committee for the Clinical Laboratory (NCCLS).

The zone diameter of wells cut in nutrient agar medium was 5.0 mm and the diameter of inhibition zone (DIZ) of negative a control for each bacterium was also 5.0 mm. If the DIZ value is 5.0 mm, that means the sample has no inhibitory activity against that bacterium.

RESULTS AND DISCUSSION

Bacterial identification and characteristics: Different types of colonies developed on the surface of agar plate after 24-48 h of incubation at 37°C, three microorganisms were purely isolated and showed biochemical characteristic anaerobic bacteria: Small, round, opaque, yellow and white colonies, sporulated rods and non-sporulated cocci, Gram-positive; the isolates were grouped into the *Enterococcus* and *Clostridium* genus. Three strains were selected due to their species-specific identifications were derived using a 16S rRNA sequence analysis. Comparison of the near complete 16S rRNA gene sequence confirmed as *Blautia obeum*, *Ruminococcus flavefaciens* and *Clostridium butyricum* with a 99% identity.

Table 2 shows that all isolates fermented arabinose, maltose, cellulose, lactose and galactose, while, only *Clostridium butyricum* fermented sucrose.

Bacterial enzymes activity: The results showed that all isolated had a noticed cellulytic activity as shown in Table 3. *Blautia obeum* recorded the highest value of cellulytic activity (8555 IU g⁻¹) followed by *Ruminococcus flavefaciens* (6543 IU g⁻¹) while *Clostridium butyricum* recorded the lowest activity value as 5179 IU g⁻¹.

Also, *Blautia obeum* recorded the higher activity on degrading tannins as 1402 U g⁻¹ followed by *Clostridium*

Table 2: Characteristics and reactions of identified bacterial isolates

Characteristics	<i>Blautia obeum</i>	<i>Ruminococcus flavefaciens</i>	<i>Clostridium butyricum</i>
Gram's reaction	+	+	+
Catalase	+	-	-
Arabinose	+	+	+
Maltose	+	+	+
Raffinose	+	-	±
Cellulose	+	+	+
Galactose	+	+	+
Lactose	+	+	+
Sucrose	-	-	+

Table 3: Cellulase and tannase activity produced from bacterial isolates

Activities	<i>Blautia obeum</i>	<i>Ruminococcus flavefaciens</i>	<i>Clostridium butyricum</i>
Carboxy-methylcellulase (IU g ⁻¹)	8555	6543	5179
Tannase (U g ⁻¹)	1402	598	866

Table 4: Antimicrobial activity of bacterial isolates (mm)

Bacterial isolates	<i>Blautia obeum</i>	<i>Ruminococcus flavefaciens</i>	<i>Clostridium butyricum</i>
<i>E. coli</i> O157:H7	19	Nil	22
<i>Pseudomonas aeruginosa</i>	Nil	Nil	Nil
<i>Salmonella typhimurium</i>	20	12	15
<i>Yersinia enterocolitica</i>	16	16	20
<i>Bacillus cereus</i>	15	15	20
<i>Listeria monocytogenes</i>	11	20	11
<i>Staphylococcus aureus</i>	10	17	20
<i>Enterobacter sakazakii</i>	Nil	Nil	Nil
<i>Klebsiella pneumonia</i>	13	20	19
<i>Clostridium perfringens</i>	18	20	18

Nil: Non detected

butyricum as 866 U g⁻¹ and the lower value were recorded for *Ruminococcus flavefaciens* (598 U g⁻¹).

Antimicrobial activity of isolates: These isolates proved to inhibit growth of one or more of the indicators bacteria. In this case, their effect was based on the action of their metabolites produced in their isolates including their proteinaceous synthesizing substances (bacteriocin) as well as a combination of antimicrobial substances such as hydrogen peroxide and organic acids.

Table 4 shows that a wide range of the reported inhibition zones ranged from 10-30 mm, for all isolates, against the various tested indicators was obtained. The biggest diameter (20 mm) was obtained using of *Clostridium butyricum* against *E. coli* O157:H7 however, the smallest diameter (11 mm) was obtained by *Blautia obeum* and *Clostridium butyricum* against *Listeria monocytogenes*.

Clostridium butyricum recorded the highest antimicrobial activity against *Yersinia enterocolitica*, *Bacillus cereus* and *Staphylococcus aureus* as inhibition zone 20 mm for each one. While, *Blautia obeum* recorded the highest antimicrobial activity against *Salmonella typhimurium* as 20 mm. *Ruminococcus flavefaciens* showed the higher activity against *Listeria monocytogenes*, *Klebsiella pneumonia* and *Clostridium perfringens* as 20 mm for each one.

Previous studies noticed that *Ruminococcus flavefaciens* had little antimicrobial effect on bacterial population in the rumen²¹. The effect of bacteriocins on ruminal ecology diversity had not clearly defined. Because either bacteriocin-producing or others bacteriocin-sensitive strains can be readily isolated from rumen, the potentiality of bacterium to produce an antimicrobial components does not confer an absolute growth advantage²². Because most ruminal bacteria are attached to feed particles, cell associated bacteriocins could be a critical factor in colonization²³.

CONCLUSION

It could be concluded that ruminal anaerobic bacteria (*Ruminococcus flavefaciens*, *Blautia obeum* and *Clostridium butyricum*) have a potential properties as safe antimicrobial treat could enhance the resistance of ruminant against pathogenic microbes could infect them, in the other hand had nutritional advantage by its cellulolytic degradation activity by cellulase and tanninase enzymes. The topic need more applicable studies to prove these findings.

ACKNOWLEDGMENT

The authors express appreciation to Prof. Dr. Nayra Mehanna for helping for carrying out this study.

REFERENCES

1. Balamurugan, T.C., P. Jayaganthan, P. Perumal, S. Namagirilakshmi and R. Anitha *et al.*, 2013. Application of Probiotics, Prebiotics and Synbiotics in Livestock. In: Probiotics in Sustainable Food Production: Current Status and Future Prospects-Probiotics in Food Production, Ramanathan, A. (Ed.). Bonfring, Tamilnadu, India, ISBN: 978-93-82338-50-5, pp: 284-289.
2. Patel, K., Y. Vaidya, S. Patel, C. Joshi and A. Kunjadia, 2015. Isolation and characterization of cellulase producing bacteria from rumen fluid. *Int. J. Adv. Res.*, 3: 1103-1112.
3. Khattab, M.S.A. and H.M. Ebeid, 2014. Isolation of *Enterococcus faecium* and *Enterococcus cecorum* from bovine rumen using modern techniques. *J. Anim. Prod. Adv.*, 4: 514-519.
4. Kong, Y., Y. Xia, R. Seviour, M. He, T. McAllister and R. Forster, 2012. *In situ* identification of carboxymethyl cellulose-digesting bacteria in the rumen of cattle fed alfalfa or triticale. *FEMS Microbiol. Ecol.*, 80: 159-167.
5. Nathani, N.M., R.K. Kothari, A.K. Patel and C.G. Joshi, 2015. Functional characterization reveals novel putative coding sequences in *Prevotella ruminicola* genome extracted from rumen metagenomic studies. *J. Mol. Microbiol. Biotechnol.*, 25: 292-299.
6. Stewart, C.S., H.J. Flint and M.P. Bryant, 1997. The Rumen Bacteria. In: The Rumen Microbial Ecosystem, Hobson, P.N. and C.S. Stewart (Eds.). Chapter 2, Blackie Academic and Professional, London, UK., ISBN: 978-94-010-7149-9, pp: 10-72.
7. Russell, J.B., R.E. Muck and P.J. Weimer, 2009. Quantitative analysis of cellulose degradation and growth of cellulolytic bacteria in the rumen. *FEMS Microbiol. Ecol.*, 67: 183-197.
8. Groleau, D. and C.W. Forsberg, 1981. Cellulolytic activity of the rumen bacterium *Bacteroides succinogenes*. *Can. J. Microbiol.*, 27: 517-530.
9. Wood, T.M., 1992. Microbial enzymes involved in the degradation of the cellulose component of plant cell walls. Rowett Research Institute Annual Report, pp: 10-24.
10. Beguin, P. and M. Lemaire, 1996. The cellulosome: An extracellular, multiprotein complex specialized in cellulose degradation. *Crit. Rev. Biochem. Mol. Biol.*, 31: 201-236.
11. Bhat, M.K. and S. Bhat, 1997. Cellulose degrading enzymes and their potential industrial applications. *Biotechnol. Adv.*, 15: 583-620.
12. Geiges, O., 1996. Microbial processes in frozen food. *Adv. Space Res.*, 18: 109-118.
13. Mazur, P., 1980. Limits to life at low temperatures and at reduced water contents and water activities. *Origins Life*, 10: 137-159.
14. Feingold, L., 1996. Molecular and biophysical aspects of adaptation of life to temperatures below the freezing point. *Adv. Space Res.*, 18: 87-95.
15. Cho, Y.I. and K.J. Yoon, 2014. An overview of calf diarrhea-infectious etiology, diagnosis and intervention. *J. Vet. Sci.*, 15: 1-17.
16. Galvao, K.N., J.E. Santos, A. Coscioni, M. Villasenor, W.M. Sischo and A.C. Berge, 2005. Effect of feeding live yeast products to calves with failure of passive transfer on performance and patterns of antibiotic resistance in fecal *Escherichia coli*. *Reprod. Nutr. Dev.*, 45: 427-440.
17. Anonymous, 1957. Manual of Microbiological Methods. McGraw-Hill Book Co. Inc., New York, Pages: 127.
18. Miller, G.L., 1959. Use of dinitrosalicylic acid reagent for determination of reducing sugar. *Anal. Chem.*, 31: 426-428.
19. Mondal, K.C., D. Banerjee, M. Jana and B.R. Pati, 2001. Colorimetric assay method for determination of the tannin acyl hydrolase (EC 3.1.1.20) activity. *Anal. Biochem.*, 295: 168-171.
20. Con, A.H., H.Y. Gokalp and M. Kaya, 2001. Antagonistic effect on *Listeria monocytogenes* and *L. innocua* of a bacteriocin-like metabolite produced by lactic acid bacteria isolated from sucuk. *Meat Sci.*, 59: 437-441.
21. Chan, W.W. and B.A. Dehority, 1999. Production of *Ruminococcus flavefaciens* growth inhibitor(s) by *Ruminococcus albus*. *Anim. Feed Sci. Technol.*, 77: 61-71.
22. Mantovani, H.C., D.K. Kam, J.K. Ha and J.B. Russell, 2001. The antibacterial activity and sensitivity of *Streptococcus bovis* strains isolated from the rumen of cattle. *FEMS Microbiol. Ecol.*, 37: 223-229.
23. Russell, J.B. and H.C. Mantovani, 2002. The bacteriocins of ruminal bacteria and their potential as an alternative to antibiotics. *J. Mol. Microb. Biotechnol.*, 4: 347-355.