

EFFECT OF SODIUM BUTYRATE ON INTESTINAL HEALTH OF POULTRY – A REVIEW

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Abstract

Health of the intestine is one of the main reasons that affects the bird's performance, and thus the economic yield in the poultry sector. Various studies have examined how to improve the intestinal health using dietary supplements, including organic acids such as sodium butyrate (SB). The efficacy of the dietary supplementation in poultry is often assessed using an important parameter such as intestinal integrity, which is often assessed as a measure of high villus height and the ratio of villus height to crypt depth, or count of goblet cell numbers. In broilers, the villus length and width were increased by the addition of dietary SB. Since, at day 21 and 42, the villus length was increased by 55 and 27%, and 39 and 18% for birds fed 0.5 and 1 g/kg, respectively, compared with the control diet. Furthermore, SB plays an important role in development of poultry intestinal epithelium. It can be employed by the intestinal epithelial cells as an energy source to stimulate their differentiation and proliferation, and to improve intestinal barrier function. SB is effective against acid intolerant species such as Salmonella, Clostridium perfringens and E. coli. In addition, use of butyric acid at 0.6% reduced the pH of gastrointestinal segments. For this, SB could be a potential alternative in maintaining the health of gastrointestinal tract and improving the productive performance of poultry. This review refers to the expanding horizons in the research on SB supplementation in poultry health and nutrition.

Key words: poultry, organic acid, mucosa, gut, antimicrobial activity

In poultry, growth and production depend upon the digestion and absorption for the diet accomplished by the intestinal health. Good intestinal health is important to reach the optimal feed efficiency and growth rates (Alagawany et al., 2018 a, b; Al-Sagheer et al., 2019). The importance of gastrointestinal tract health in poultry has been increasingly documented due to its contribution to their overall health and performance. If the intestine health and its functions are damaged, the digestion and absorption are affected (Sugiharto, 2016; Abdelnour et al., 2018). The intestinal mucosa of poultry plays a very significant role in providing an active barrier between the host internal tissues and the hostile luminal content. So, it is an important element of gut health and birds performance (Rinttila and Apajalahti, 2013). One of the most important factors affecting the functions of the intestinal mucosa is the dynamic balance among the epithelial cells, mucus layer, microbiota and immune cells in the parts of the intestine (Schenk and Mueller, 2008). Therefore, in poultry nutrition we need to use supplements that improve the bird's performance through promoting their intestine health without the use of antibiotics (Alagawany et al., 2019; Farag and Alagawany, 2019; Geetha and Chakravarthula, 2018; Saeed et al., 2019). One of these supplements is SB. It has been described that SB plays a vital role in depressing intestinal pH with the controlling harmful microbial colonization and growth, and stimulating the growth of intestinal absorptive cells, and finally, promotion of the growth performance of birds.

Several studies have shown the development of nutritional approaches to improve the performance without the use of antibiotics, such as the study of Shahir et al. (2013) who stated that sodium butyrate (SB) addition may improve intestinal health. The use of SB in poultry nutrition is well accepted due to its pH reduction effect that limits the pathogen development (Sikandar et al., 2017 a) and helps in the protein digestion (Jankowski et al., 2012).

Butyrate is the most important energy source of the colonocytes (Roediger, 1982). It regulates the differentiation and proliferation of the gastrointestinal epithelium (Gálfi and Neogrády, 2002) and boosts apoptosis in the genetically disordered cells (Leu et al., 2009). Also, it plays an extensive role in gut homeostasis, including support for the gut barrier function (Hodin, 2000). Antimicrobial agents, such as SB, are known to lessen levels of the intestinal pathogen, which in turn reduces the presence of toxins that causes alterations in morphology of the intestine (villi and the crypts). Butyrate is of special interest due to its various positive effects on the intestinal tissues and gut health. Generally, supplementation of SB augmented both crypt depth and villus height. Feeding diets containing SB through the whole growth period show positive impact on the physiological indices and intestinal health of birds (Elnesr et al., 2019). Scientific reports interested in supporting the poultry industry are always trying to show the beneficial role of any supplement can be utilized in the poultry diet as an antimicrobial agent and good for the intestine health. The purpose of this review is to describe the possible and potential action of SB in improving the intestinal health of poultry through improvement of the intestine morphometery and gut microbial ecosystem.

Sodium butyrate and its multiple effects

Sodium butyrate $(C_4H_7NaO_2)$ is a short chain fatty acid (SCFA) that has effects on the molecular, cellular, and tissue level. As shown in Figure 1 A, when butyric acid (CH₃CH₂CH₂COOH) loses its H ion it converts to butyrate ion (CH₃CH₂CH₂COO).

Sodium butyrate (SB) is the sodium salt of butyric acid (BA), which contains Na atom in place of H of -OH group. SB was used as a source of BA which is known for its beneficial impacts in the gut, since it is solid, stable and much less odorous (Jiang et al., 2015). Generally, the advantage of salt over free acids is that it is odourless and makes the feed manufacturing process easier to handle owing to their solid and less volatile character. Butyrate plays a role in stimulating the intestinal epithelium development (Hu and Guo, 2007), and lessening pathogenic bacteria (Fernández-Rubio et al., 2009). Figure 2 summarized the multiple effects of SB in the intestine of birds.

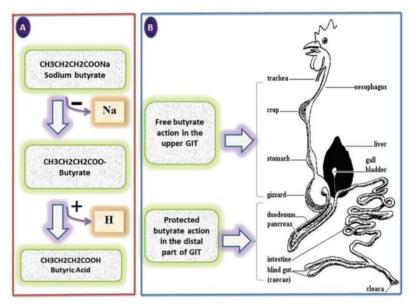


Figure 1. (A) Conversion of sodium butyrate to butyric acid; (B) Place action of butyrate in the gastrointestinal tract

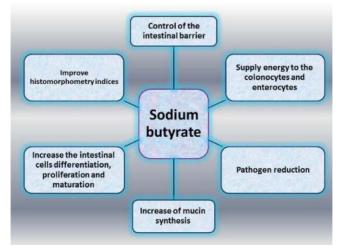


Figure 2. Multiple effects of sodium butyrate in the intestine

Many investigations have been made on how SB does improve the intestinal health of poultry. Mode of action is that once SB reaches the bird stomach, it rapidly releases the first fraction (Na ion) and due to the low pH, the other fraction (butyrate) is quickly converted to the undissociated form, termed the BA. This form (BA) is the one answer for the antimicrobial action, where it is sturdily lipophilic and can diffuse across the bacterial membrane. Adding SB to poultry diets can lower the gastric pH, accelerating the conversion of pepsinogen to pepsin, which enhances the absorption rate of nutrients such as proteins, amino acids and minerals (Youn et al., 2005). This low pH destroys pathogenic bacteria by the depletion of metabolic energy and the reduction of cell membrane metabolism, the outflow of cellular fluids, and the blockage of the nutrients use (Kirchgessner and Roth, 1982). Therefore, the main target of dietary SB supplementation is to maintain good health of poultry intestine by decreasing the level of pathogenic bacteria.

Butyrate efficacy in the gastrointestinal tract

The small intestine plays a main role in digestion and absorption of nutrients (Svihus, 2014). The cecum is the main site for unabsorbed nutrient fermentation and maintaining gut microbiota balance (Svihus et al., 2013). Investigations have revealed that earlier releasing of products such as SB in the small intestine can increase the nutrient digestibility, and stimulate the villus development, and later releasing time in the cecum has an inhibitory effect on gut pathogenic bacteria (Fernández-Rubio et al., 2009; Guilloteau et al., 2010). Liu et al. (2017 b) stated that post ingestion releasing, 30 min to 2.5 h is the suitable time for the encapsulated products that improve nutrient digestibility and stimulate epithelial cell development in the small intestine, and also, 2.5 to 4 h is an optimal range of these products that focus on hindgut bacterial control.

Butyrate is easily absorbed in the upper gastrointestinal tract (GIT) (the crop) when fed in the free salt form (Van der Wielen, 2002). The BA salt needs to be in an undissociated state before reaching the hind-gut to exert its antimicrobial effect (Warnecke and Gill, 2005). Coated BA in the chicken diet protects from cecal colonization of *Salmonella* (Van Immerseel et al., 2005). The common way to protect SB from early absorption in GIT is to use vegetable fat to encapsulate the SB and control its releasing time in GIT. The vegetable fat protection allows butyrate to reach the distal parts of the GIT (Figure 1 B). Efficacy of butyrate was improved when it is fed in a coated form such as encapsulation (Smith et al., 2012).

Effect of SB on relative organ weight or length of the intestine

BA enhanced the intestinal weight (Abdelqader and Al-Fataftah, 2016). Eshak et al. (2016) stated that there were increased intestinal diameter and length in birds fed diet containing SB compared with the control. The weight and length of the entire gut were increased in BA-supplemented birds compared with the control birds (Aghazadeh and Tahayazdi, 2012). The dietary SB supplementation significantly increased the length and weight of intestinal segments of broilers at 21 and 42 d compared with the control without SB (Wu et al., 2018). Addition of SB increased the

relative weights of the total GIT, the duodenum, and the jejunum of broiler chickens at 21 day of age (González-Ortiz et al., 2019). On the other hand, relative length of the duodenum was not influenced by SB supplementation at all ages (14, 28 and 42 days of age). But, the relative lengths of the small intestine and jejunum were longer with SB at d 14 as compared to control (Chamba et al., 2014). Also, the longer (Aghazadeh and Tahayazdi, 2012) and heavier small intestines (Adil et al., 2011) have been recorded with SB. High level of SB improved lengths of jejunum and small intestines (Mahdavi and Torki, 2009). Furthermore, Reilly et al. (1995) stated that SB increases blood flow to the small intestine that leads to better tissue growth and oxygenation.

Bird type	Age	Improvement rate (%) compared with the control (without SB)	Intestinal part	Tested level and form	Reference
1	2	3	4	5	6
Broiler chicken		7.3	Duodenum	0.2% butyrate	
	22 days	8.9	Duodenum	0.4% butyrate	Panda et al., 2009
		8.2	Duodenum	0.6% butyrate	2007
Broiler chicken	35 days	0.1	Duodenum	0.5 g butyric acid/kg	Abdelqader and
	42 days	0.9	Duodenum	Al-Fataftah, 2016	
Broiler chicken	36 days	19.0	Duodenum	2 g butyric acid/kg	Qaisrani et al., 2015
Broiler chicken		27.4	Duodenum		
	21 days	36.6	Jejunum		
		13.6	Ileum	sodium butyrate 0.5 g/kg	
	35 days	17.1	Duodenum		
		12.7	Jejunum		
		5.2	Ileum		Sikandar et al.,
Broiler chicken		27.9	Duodenum		2017 b
	21 days	41.0	Jejunum		
		18.4	Ileum	sodium butyrate 1.0 g/kg	
	35 days	33.4	Duodenum		
		21.9	Jejunum		
		7.3	Ileum		
Broiler chicken	35 days	21.7	Jejunum	SB: starter diet 1 g/kg, grower diet 0.5 g/kg and finisher diet 0.25 g/kg	Awaad et al., 2016

 Table 1. Effect of butyric acid forms supplemented at various levels in poultry diet on the improvement rate (%) in villus length (previous studies)

		Ta	ble 1 – contd.		
1	2	3	4	5	6
Japanese quail	21 days	21.9	Duodenum		
		68.2	Jejunum		Elnesr et al., 2019
		39.7	Ileum	sodium butyrate 1.0 g/kg	
Japanese quail	42 days	20.3	Duodenum	sourum outyrate 1.0 g/kg	
		70.1	Jejunum		
		29.3	Ileum		
Broiler chicken	30 days	5.8	Jejunum	300 mg SB/kg	Czerwiński et al., 2012
		7.9	Ileum		
Broiler chicken	42 days	8.2	Duodenum	2 g SB/kg	Shahir et al., 2013
		8.7	Jejunum		
		3.4	Ileum		
Broiler chicken	21 days	25.6	Duodenum	1 g SB/kg	Jiang et al., 2015
		6.1	Jejunum		
		7.3	Duodenum		
Broiler chicken	42 days	13.5	Jejunum	2% butyric acid	
		9.3	Ileum		Adil et al.,
Broiler chicken	42 days	20.9	Duodenum	3% butyric acid	2010
		14.3	Jejunum		
		29.6	Ileum		
Broiler chicken	21 days	55.2	Duodenum	0.5 g SB/kg	Mallo et al., 2012
	42 days	39.2	Duodenum		
	21 days	27.2	Duodenum	1 g SB/kg	
	42 days	18.2	Duodenum		
		6.1	Duodenum	300 g/ton	Sánchez
Laying hens	73 weeks	14.0	Duouonum	500 g/ton	Herrera et al., 2009
		14.8	Duodenum		
Broiler chicken	42 days	19.9	Ileum	0.3 g protected butyrate/ kg	Kaczmarek et al., 2016
		6.4	Duodenum		
Broiler chicken	21 days	6.8	Jejunum	500 ppm sodium butyrate	Liu et al., 2017 a
		1.0	Ileum		

Effect of SB on the intestinal morphology

The digestion and absorption of nutrients depend on the intestinal villus (Awad et al., 2015). The villus height is related with contact surface area with the nutrients. Larger villus height improves villus function, and then a better growth performance of the bird. In many previous studies, it turned out that SB improved the villus height

in the intestine parts (duodenum, jejunum and ileum) relative to the control treatment as shown in Table 1. In principle, increased villus height and decreased crypt depth in the small intestine were used as signs of intestinal health, because both are indicators for proper absorption of nutrients (Chiang et al., 2010). The villus length and width were affected by the addition of dietary SB for broilers. At day 21, the villus length was increased (P<0.001) by about 55 and 27% for birds fed 0.5 and 1 g/kg, respectively, and at 42 days, the villus length was increased (P<0.001) by about 39 and 18% for birds fed 0.5 and 1 g/kg, respectively compared with the control diet (Mallo et al., 2012). An improvement in villi height and crypt depth has been detected after butyrate supplementation in poultry diets (Leeson et al., 2005). Butyric acid has been shown to stimulate growth of intestinal villi (Guilloteau et al., 2010). Villus height and absorptive epithelial cell area were augmented in response to BA administration. The increase in the villi surface area is significant and can be correlated with an increased proliferation rate of mucosal cells (Abdelgader and Al-Fataftah, 2016). SB supplementation was linked to improved intestinal morphological measurements compared with the control (Hassanin et al., 2015). SB has been described to be useful in the maintenance of the intestinal villus structure (Leeson et al., 2005). This improvement in the epithelia structure may participate in the maintenance of intestinal epithelial integrity by diminishing breaks in the mucosal barrier, which limit luminal antigens passage to the bloodstream (Söderholm and Perdue, 2006). Sikandar et al. (2017 b) found an improvement in histomorphometry indices (height of villus having intact lamina propria and villus surface area) in the jejunum and duodenum of SB-treated groups compared to the control. Elnesr et al. (2019) found a better growth of intestinal villi in the quail fed diet with SB compared to the quail fed diet without SB (Wu et al., 2018). The SB addition to poultry diets may stimulate restitution of the intestinal epithelial cell and encourage growth of the intestinal mucosa (Hu and Guo, 2007). Elnesr et al. (2019) suggested that SB action in the improvement of intestine status may be due to that butyrate stimulates the intestinal blood flow and the gastrointestinal hormone synthesis. Also, BA leads to increase the secretion of peptides which lead to enhanced proliferation of enterocytes for improved repair of damaged mucosa and increased height of villi.

Effect of SB on intestinal bacterial populations

The intestines of bird have both beneficial bacteria (like gram-positive lactobacilli or bifidobacteria) for the health and potential pathogenic bacteria (like *Escherichia coli, Clostridium* spp. or *Salmonella*). Generally, good bacteria represent at least 85% of total bacteria (Sun and O'Riordan, 2013; Chamba et al., 2014). The bacterial balance between the number of bad bacteria and beneficial bacteria in the intestine is vital for the host, and any negative influence on intestine health of chicken often comes from the microbial imbalance in the intestine (Choct, 2009). The balance of intestinal microbiota in chicken is essential to get maximum growth performance and the healthy gut (Kabir, 2009). This balance is decisive for the intestinal homeostasis and normal functions (defense and digestive) of the gut of chicken (Sugiharto, 2016). Some dietary supplements can modify the microbial populations in the intestine of chicken, concomitant with the growth of beneficial bacteria (Adil and Magray, 2012). SB possesses antimicrobial property due to its important role in the gut of birds through controlling the population of pathogenic bacteria and inducing beneficial bacteria. The addition of SB in diet can have a favorable effect on poultry health by lessening pathogenic bacteria. BA enhanced the viable counts of *Bifidobacterium* and *Lactobacillus* (Abdelqader and Al-Fataftah, 2016). Makled et al. (2019) stated that the SB displayed beneficial impacts on gut microbiota of meat-type broiler chickens at day 21 through a relative reduction in ileal *E. coli* and an increase in ileal lactobacilli count compared to that of the control.

In birds, butyrate has a direct impact on mucin secretion, mainly for its bactericide action on enteropathogens (Gram positive such as Clostridium spp. and Gram negative such as: Salmonella spp. and E. coli) (Van Immerseel et al., 2006). Timbermont (2010) observed a beneficial effect of SB in the control of necrotic enteritis. Also, supplementing SB in the starting diet of broilers reduced Salmonella Enteritidis infections at day 27 (Fernández-Rubio et al., 2009). More investigations have revealed the antimicrobial action of butyrate towards poultry pathogens (Clostridium perfringens and Salmonella typhimurium) in both in vivo trials (Van Immerseel et al., 2005; Fernández-Rubio et al., 2009) and in vitro trials (Namkung et al., 2011) and examined its use in poultry diets as a possible alternative to antibiotic growth promoters (Leeson et al., 2005). BA reduces bacterial colonization of the intestine wall (Langhout et al., 1999) and, as a result, the pathogenic microbes produce less toxic compounds, and then cause less damage to the epithelial cells of the intestine (Antongiovanni et al., 2009). When butyrate is present in the lower intestinal tract, it can eliminate colonization of detrimental bacteria, stopping the gene expression responsible for the invasion of the epithelial cells, because its effects are induced via the activation of specific receptors in the epithelial cells (Kulkarni et al., 2007). Gantois et al. (2006) stated that butyrate down-regulates gene expression of Salmonella pathogenicity island-1, enlightening one of the mechanisms causing reduced invasion of intestinal epithelial cells. Supplementation of SB lessened intestinal DNA fragmentation prompted by necrotic enteritis (NE) infection (Eshak et al., 2016). The dietary SB supplementation of broilers significantly ameliorated the intestinal microbial community and diversity (Wu et al., 2018). Also, researchers have shown butyrate to boost disease resistance to Salmonella enteritidis in chickens by prompting synthesis of various host defense peptides (HDPs) (Sunkara et al., 2011). HDPs are antimicrobial peptides and a critical part of innate immunity (Brogden et al., 2003). Thus, butyrate helps the poultry immune system and exhibits activity against certain gut pathogenic bacteria. We recommended that most common bacteria that affect the intestinal health of birds can be controlled by SB supplementation in the diet. Finally, it turned out that SB regulates the intestinal microecological balance as shown in Figure 3.

Effect of SB on the nutrients digestibility

BA as a feed additive in poultry diets may be an approach to improve ileal protein digestibility of poorly digestible protein sources (Qaisrani et al., 2015). The use of protected butyrate increased the ileal digestibility of thrionine, serine and proline (Kaczmarek et al., 2016). SB improved the ileal digestibility energy on d 42 compared to the control (Liu et al., 2017 a). This improvement could be attributed to a good health status of GIT or larger villi surface area. Also, these positive impacts of BA supplementation may be due to improved nutrient digestion and absorption (Mansoub, 2011), as a consequence of augmented pancreatic enzyme secretion, and because of their impacts on the intestinal mucosa and their antimicrobial action (Adil et al., 2010).

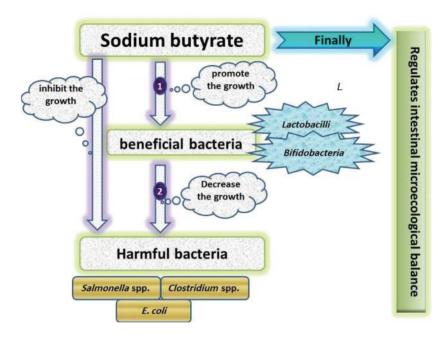


Figure 3. Role SB regulation of the intestinal microecological balance; (1) SB depresses the pH of intestine, causing growth of bacteria that produce lactic acid (LA) (*Lactobacilli* and *Bifidobacteria* spp.) (Vogt et al., 1982). (2) The LA producing bacteria compete within the intestine on nutrients and space with pathogenic bacteria (Furuse and Okumura, 1994; Rolfe, 2000). *Lactobacilli* spp. produces bacteriocins (Joerger, 2003), and *Bifidobacteria* spp. secrete some organic acids (LA and acetic acid) and bactericidal constituents (Gibson and Wang, 1994) which moderate the pathogenic bacterial count, and also causing the inhibition of pathogenic bacteria such as *Salmonella* spp. and *E. coli*

Conclusion

Thus, SB could be a potential alternative to improve intestinal health and replace antibiotics in the poultry industry. The gastrointestinal tract health contributes the overall performance and health of poultry. SB plays an important role in maintaining the integrity of the intestinal mucosa as evidenced by the improvement in the intestine histomorphometery. The SB ameliorated the intestinal microbial community. Therefore, SB is a bactericidal and a stimulant of intestinal epithelium development. Thus, we believe that this approach will help us to develop the poultry industry by producing a bird with good intestinal health.

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