The Effect of Different Methods of Giving Probiotic Lactobacillus salivarius I-11 on Broilers Performance in Starter Period

by Cahya Setya Utama

Submission date: 26-Apr-2021 10:38AM (UTC+0700) Submission ID: 1569815874 File name: 22._ProsidingseminterUGm.pdf (215.84K) Word count: 1748 Character count: 11559 **Digital Press Life Sciences** Volume 2 (2020) E-ISSN 2654-9441

PROCEEDING OF 10th ASIAN CONFERENCE OF LACTIC ACID BACTERIA

Editors I Nengah Sujaya - Endang S Rahayu - Tyas Utami



Preface

The Asian Conference for Cactic Acid Bacteria (ACLAB) is a biennale event which is one of the activities facilitated by the Asian Federation of Societies for Lactic Acid Bacteria (AFSLAB). Each of demember countries of AFSLAB takes a turn to host this event. In 2019, it's a great defaure for the Indonesian Society for Lactic Acid Bacteria and Gut Microbiota (ISLAB-GM) to host the 10th Asian Conference on Lactic Acid Bacteria (ACLAB-10).

It is the aim of this conference to gather the advanced research information and application technologies of Lactic Acid Bacteria, Gut Microbiota, and Probiotic. The conference would serve as a platform for researchers from academia and industry in Asia to obtain and exchange information on scientific progress and applications. The countries that participating at ACLAB-10 are Bangladesh, Bulgaria, Cambodia, China, German, Philipines, India, Indonesia, Iran, Japan, Malaysia, Mexico, Mongolia, Singapore, South Korea, Taiwan, and Thailand.

Table of Contents

Identification of Probiotic Potential <i>Lactobacillus</i> from <i>Mandai</i> Using Molecular Technique	
Amelia Juwana, Binardo Adi Seno, Lindayani, Laksmi Hartayanie	00001
Isolation of <i>Bifidobacterium</i> from Infant's Feces and Its Antimicrobial Activity Dyah Fitri Kusharyati, Pancrasia Maria Hendrati, Dini Ryandini, Tsani Abu Manshur, Meilany Ariati Dewi, Khusnul Khatimah, Anwar Rovik	00002
1 Isolation and Characterization of Lactic Acid Bacteria from Legume Soaking	
Water of Tempe Productions Neysa Fitri Yudianti, Rini Yanti, Muhammad Nur Cahyanto, Endang Sutriswati Rahayu, Tyas Utami	00003
Effect <mark>of</mark> lles-lles (<i>Amorphopallus oncophyllus</i>) Synbiotic Effervescent Tablet to Decrease in Blood Sugar Levels in Hyperglicemic White Mice (<i>Rattus</i> <i>norvegicus</i>)	
Ngatirah, Meidi Syaflan, Satria A.N	00004
Antioxidant Activity, Fiber, Acidity (pH), and Population of Lactic Acid Bacteria (BAL) in Green Juice as Functional Beverages Ni Wayan Nursini, Komang Lina Venti Santiani, I Gusti Ayu Wita Kusumawati	00005
Antioxidant Properties of Single Garlic (<i>Allium sativum</i>) Pickle Prima Retno Wikandari, Lenny Yuanita, Nuniek Herdyastuti, Herman Joseph Bimo K., Renita Eka Juniariani, Farindya Dwi Cahyaningtyas	00006
The Effect of Different Methods of Giving Probiotic Lactobacillus salivarius I-11 on Broilers Performance in Starter Period Sri Sumarsih, Bambang Sulistiyanto, Cahya Setya Utama	00007
1 Microbiology, Chemical and Sensory Characteristics of Cocoa Powder: The Effect of Lactobacillus plantarum hl 15 as Culture Starter and Fermentation Box Variation Titiek Farianti Djaafar, Dhea Cynthia Monika, Tri Marwati, Priyanto Triwitono,	00007
Endang Sutriswati Rahayu	00008

Viability and Antifungal Activity of Lactobacillus plantarum HL-15 Oven Dried
Bulture during Storage
Tri Marwati, Titiek F. Djaafar, Evelyn E. Setiawan, Tyas Utami, Endang S. Rahayu
2
Preparation of Indigenous Lactic Acid Bacteria Starter Cultures for Large Scale
Production of Fermented Milk
Tyas Utami, Amaralda Cindarbhumi, Marcella C. Khuangga, Endang S. Rahayu,
Muhammmad Nur Cahyanto, Sri Nurfiyani, Eni Zulaichah
Utilization of Lesser Yam (<i>Dioscorea esculenta</i> L.) Flour as Prebiotic in Yogurt
othization of hesser ram (broscorea escarence h) riour as riebiotic in rogare
to Total Lactic Acid Bacteria (LAB), Sugar Reduction, and Organoleptic
to Total Lactic Acid Bacteria (LAB), Sugar Reduction, and Organoleptic
to Total Lactic Acid Bacteria (LAB), Sugar Reduction, and Organoleptic Properties
to Total Lactic Acid Bacteria (LAB), Sugar Reduction, and Organoleptic Properties Yoyok Budi Pramono, Nurwantoro Bambang Dwiloka, Sri Mulyani, Bhakti Etza

Digital Press Life Sciences

The Effect of Different Methods of Giving Probiotic Lactobacillus salivarius I-11 on Broilers Performance in Starter Period

Sri Sumarsih, Bambang Sulistiyanto and and Cahya Setya Utama

10th Asian Conference of Lactic Acid Bacteria

I Nengah Sujaya, Endang S. Rahayu, Tyas Utami (eds)

The Effect of Different Methods of Giving Probiotic *Lactobacillus salivarius* I-11 on Broilers Performance in Starter Period

Sri Sumarsih*, Bambang Sulistiyanto, and Cahya Setya Utama

Faculty of Animal Agricultural, Diponegoro University, Semarang

*e-mail: ssumarsih71@gmail.com

Abstract

The aim of the research was to study the effect of different methods of giving probiotics *Lactobacillus salivarius I-11* on broilers' performance in the starter period. A total of 200 days old chick were reared until 14 days of age. The research was used a completely randomized design with four treatments and five replications. The treatments were T0 = Control with no probiotics, T1 = Probiotics with Force-feeding, T2 = Probiotics in Feed, T3 = Probiotics in drinking Water. The parameters were broilers performance (feed conversion ratio /FCR, bodyweight gain/ BWG and feed consumption / FC,) in the starter period with different methods of giving probiotics. The data were analyzed by ANOVA and DMRT tests. The Result showed that The FCR of (T1, T2 dan T3) were lower (p < 0.05) but the BWG of broilers were higher (p < 0.05) compared to control treatment. There are no significant results on the FC of T0 with T1, T2 and T3. The conclusion was the Broilers in starter period without given probiotics showed the worse performance compared to broilers with probiotics *Lactobacillus salivarius I-11*.

Keywords

force-feeding, probiotics, lactobacillus salivarius I-11, broilers, performance

1 Introduction

Increasing broilers production can be achieved by giving feed additives in the form of probiotics to replace antibiotics. *Lactobacillus sp* is a species of lactic acid bacteria probiotic that have useful effects on poultry health. *Lactobacillus* can be reduced colonization of pathogenic bacteria and support host performance [1,2]. Probiotics supplementation can improve the feed conversion ratio of chicken [3]. In poultry production, probiotics do not leave residues in the animal products, improve nutrient utilization and increase productivity [4]. There are some methods for giving probiotics that are force-feeding, giving in the feed and drinking water. The aim of the research was to study the effect of different methods of giving probiotics *Lactobacillus salivarius I-11* on broilers performance in the starter period.

2 Materials and Methods

The research was done on, Animal and Agricultural Sciences Faculty, Laboratory Feed Technology Diponegoro University. Two hundred day old chick (DOC) strain Cobb unsex, isolate *Lactobacillus salivarius I-11*. and complete feed. The complete feed contains crude protein 20 % and Metabolism energy 3000 MJ/Kg.

Two hundred broilers divided into 4 groups with 4 treatments, 5 replications and 10 units. Maintenance of broilers started with disinfection and fumigation cage space. For one day, DOC was given sugar water. In group T1, *Lactobacillus* Sp was given by 1 ml each day of 10⁹ cfu/ml. One group of DOC (T2) was given by 2 % *Lactobacillus* Sp on feed and T3 Groups were given by 2 % *Lactobacillus* Sp on drinking water. Maintenance of broilers for 15 days.

The research used a completely randomized design with four treatments and five replications. The treatments were T0 = Control with no probiotics, T1 = Probiotics with Force-feeding, T2 = Probiotics in



© The Author(s), published by the UGM Digital Press This work is licensed under the Creative Commons Attribution 4.0 International License Feed, T3 = Probiotics in drinking Water. The parameters were broilers performance (feed conversion ratio /FCR, body weight gain/ BWG and feed consumption / FC. The data were analyzed by ANOVA (analyzed variance) and DMRT (Duncan's Multiple Range Tests performed) to know the difference between treatments [5].

3 Results And Discussion

The effect of different methods of giving probiotics *Lactobacillus Sp.* on broilers performance in the starter period showed in **Table 1**.

 Table 1
 Average of WG, FC and FCR Broilers in starter period with different methods of giving probiotics Lactobacillus salivarius I-11

Treatments	WG (g/chicken/ week)	FC (g/chicken/ week)	FCR
Control	345.53±3.1 b	465.52±3.2	1.35±3.4 ^b
Force feeding	362.81±3.1 ª	464.56±3.2	1.28±3.4 ª
Probiotics in feed	364.41±3.1ª	464.21±3.2	1.27±3.4 ª
Probiotics in drinking water	363.22±3.1 ª	464.33±3.2	1.28±3.4ª

Note: Different superscripts showed significant (p<0.05) differences among treatmens

The ANOVA showed that *Lactobacillus salivarius I-11.* as probiotics by force-feeding, in feed and drinking water affects the BWG broilers were significantly (p<0.05) increased but FC were significantly (p<0.05) decreased. The results are agreement with the findings of MS hejad et al. who reported refinement in bo weight gain by Probiotics [6]. The probiotics stimulate the immunity of the chickens in two ways (a) antigen releases by the dead organisms are absorbed and thus stimulate the immune system or (b) probiotic migrate throughout the gut wall and multiply to a limited extent [7]. It is believed that there is some relationship between the immune system with the performance [8]. There is no significantly different effect of control treatments (without probiotics) and broilers with probiotics caused by the same quality feed. Some studies show that probiotics in feed no effect on feed consumption [9,10].

4. Conclusion

The conclusion was the Broilers in starter period without given probiotics showed the worse performance compared to broilers with probiotics *Lactobacillus salivarius I-11*.

References

- 1. Ergun, A., S. Yalcin and P. Sacakli. 2000. The usage of probiotic and zinc bacitracin in broiler rations. Ankara Universitesi Veteriner Fakultesi Dergisi, 47: 271-280
- Gordon T. D. 2002. Intestinal health through dietary fiber, prebiotics and probiotics, Food Technol. 56(4): 23-28.
- Hamid, A., Z.F. Khan, A. Munid and M.A. Qadeer. 1994. Probiotics in poultry production. Bangl. J. Sci. Ind. Res., 29: 1-12
- Havenaar, R. and S. Spanhaak. 1994. Probiotics from an immunological point of view. Curr. Opin. Biotechnol., 5: 320-325

- Kabir, S.M.L., M.M. Rahman, M. B. Rahman. 2004. The dynamics of probiotics on growth performance and immune response in broilers. International Journal of Poultry Science 3(5): 361-364
- 6. Mirnejad R, H. Jafar, A. Ardebilli, H. Babavalia. 2010. Reduction of enterotoxigenic Escherichia coli colonization by the oral administration of Lactobacillus casei as a probiotic in a murine model. Afr. J. Microbiol. Res. 4(21): 2283-2287.
- 7. Panda, A.K., M.R. Reddy, S.V.R. Rao, M.V.L.N. Raju and N. K. Praharaj. 2000. Growth, carcass characteristics, immunocompetence and response to Escherichia coli of broilers fed diets with various levels of probiotic. Archiv fur Geflugelkunde., 64: 152-156.
- 8. Steel, R. G. D. and J. H. Torrie. 1981. Principles and Procedures of Statistic. McGrow Hill Book Co. Inc., New York
- 9. Villena, J; M. Medina, E. Vintinfii. 2008. Stimulation of respiratory immunity by oral administration of *Lactobacillus lactis*. Can J. Mirobiol 54 (8): 630-638
- Wills, W. L., O. S. Isikhuemhen, S. Ibrahim, K. King, R. Minor and E. I. Ohimain. 2010. Effect of Dietary fungus Mycellated grain on broiler performance and enteric colonization with bifidobacteria and Salmonella. Int. J. of Poult. Sci. 9 (1): 48 – 52

The Effect of Different Methods of Giving Probiotic Lactobacillus salivarius I-11 on Broilers Performance in Starter Period

ORIGIN	ALITY REPORT			
SIMIL	5% ARITY INDEX	12% INTERNET SOURCES	3% PUBLICATIONS	1% STUDENT PAPERS
PRIMAR	RY SOURCES			
1	digitalpr	ress.ugm.ac.id		6%
2 sfamjournals.onlinelibrary.wiley.com				2%
3	onlinelik Internet Sour	prary.wiley.com		2%
4	4 islab.tp.ugm.ac.id Internet Source			
5	Aquacul	cial Microorganis ture and Other and Business M	Areas", Spring	er I%
6 Yusro Nuri Fawzya. "Biopreservative nisin: its application to fishery products", Squalen Bulletin of Marine and Fisheries Postharvest and Biotechnology, 2010 Publication				

Exclude quotes On Exclude bibliography On Exclude matches < 1%