

We are IntechOpen, the world's leading publisher of Open Access books Built by scientists, for scientists

4,800

Open access books available

122,000

International authors and editors

135M

Downloads

Our authors are among the

154

Countries delivered to

TOP 1%

most cited scientists

12.2%

Contributors from top 500 universities

**WEB OF SCIENCE™**Selection of our books indexed in the Book Citation Index
in Web of Science™ Core Collection (BKCI)

Interested in publishing with us?
Contact book.department@intechopen.com

Numbers displayed above are based on latest data collected.

For more information visit www.intechopen.com

Binding of Aflatoxin B₁ to Lactic Acid Bacteria and *Saccharomyces cerevisiae* in vitro: A Useful Model to Determine the Most Efficient Microorganism

Romina P. Pizzolitto, Dante J. Bueno, María R. Armando, Lilia Cavaglieri, Ana M. Dalcero and Mario A. Salvano
*Universidad Nacional de Río Cuarto
Argentina*

1. Introduction

Mycotoxins are toxic fungal metabolites found as contaminants in many agricultural products. Feeds contaminated with mycotoxins have a health risk to animals and, as a consequence, may cause big economical losses due to the low efficacy of animal husbandry (Richard, 2007). In addition, directly or indirectly (animal by-products) contaminated foods may also have a health risk to humans (CAST, 2003; Hussein & Brasel, 2001; Wild, 2007).

Aflatoxins (AFs), a group of potent mycotoxins with mutagenic, carcinogenic, teratogenic, hepatotoxic and immunosuppressive properties, are of particular importance because of their major occurrence and adverse effects on animal and human health, generalized as "aflatoxicosis" (CAST, 2003; Hussein & Brasel, 2001; Magnoli et al., 2011).

The AFs are produced by genus *Aspergillus*, mainly *A. flavus*, *A. parasiticus* and *A. nomius*, that grow on a variety of raw material during growth, harvest, storage and transportation of for example, the cereal used in the preparation of food and feed commodities (Ito et al., 2001; Kurtzman et al., 1987; Payne, 1998; Pereyra et al., 2010).

The investigation of strategies to prevent the presence of AFs in foods, as well as, to eliminate, inactivate or reduce the bio-availability of these mycotoxins in contaminated products include physical, chemical, and biological methods (Bueno et al., 2001; CAST, 2003; Kabak et al., 2006). Limitations such as the loss of nutritional and sensory qualities of the product, the expensive equipment required for these techniques and the impossibility to guarantee the desired results, have allowed us to consider the hypothesis that foods and feeds can always be potentially contaminated with aflatoxins. For instance, in the poultry industry aflatoxin B₁ (AFB₁) is almost an unavoidable feed contaminant and levels from 0-200 ng/g have been reported (Dalcero et al., 1997).

On the other hand, it is known that lactic acid bacteria (LAB) and some yeast, principally *Saccharomyces cerevisiae*, are capable to bind AFs in liquid media, apparently to cell wall components, polysaccharides and peptidoglycans of LAB (Haskard et al., 2001; Latinen et al., 2004) and glucomannans of yeast (Karaman et al., 2005; Raju & Devegowda, 2000) and

therefore could be used as potential mycotoxin decontaminating (Armando et al., 2011; El-Nezami et al., 1998; Haskard et al., 2000, 2001; Hernandez-Mendoza et al., 2009; Lee et al., 2003; Peltonen et al., 2001; Shetty et al., 2007). The inclusion of appropriate microorganisms in the contaminated diet could prevent the absorption of mycotoxins during their passage in the gastrointestinal tract and eliminated in the faeces (Bueno et al., 2007; El-Nezami et al., 2000; Gratz et al., 2004, 2007). Moreover, Kankaanpää et al. (2000) showed that the binding of AFB₁ to the surface of LAB reduced their adhesive properties, and the accumulation of aflatoxins in the intestine may therefore be reduced via the increased excretion of an aflatoxin-bacteria complex.

These considerations encouraged the recent emphasis on biological methods, but mainly focused on preventing AFs absorption in the gastrointestinal tract of the consumers, including these microorganisms in the diet and so prevent the aflatoxicosis effects.

The first step in this direction is the selection of the most efficient microorganism for AFB₁ removing and while many researchers have assayed LAB and yeast with AFB₁ binding abilities (Ciegler et al., 1966; El-Nezami et al., 1998; Gourama & Bullerman, 1995; Haskard et al., 2001; Line et al., 1994; Oatley et al., 2000) no clear mechanism for this effect has been provided. Thus, this selection frequently is performed using a single concentration of AFB₁, but we demonstrated that the microorganism efficiency may change when the mycotoxin concentration is modified (Bueno et al., 2007; Pizzolitto, 2011), therefore the microorganism selected could not be the most competent.

In this context, we investigated the nature of the interaction between different microorganisms and AFB₁ molecule, which led us to develop a model to explain the binding of AFB₁ by LAB and *Saccharomyces cerevisiae* strains. This model allows an estimation of two important parameters related to a microorganism's capacity for dietary decontamination: the number of binding sites for AFB₁ in the surface microorganism (M) and the equilibrium constant of the process involved (K_{eq}), both of them are useful in the selection of the most suitable microorganism in a wide range of AFB₁ concentration (Bueno et al., 2007).

In addition, studies of viability of the microorganisms in the salivary and gastrointestinal tract, cell adhesion, autoaggregation, coaggregation and antimicrobial activity against pathogen strains, were also evaluated as a way to research potential beneficial properties on the host (Armando et al., 2011).

Thus, in this chapter we describe the development and application of an *in vitro* methodology to evaluate the aflatoxin B₁ binding ability, gastrointestinal tolerance and potential beneficial properties of *Saccharomyces cerevisiae* strains, useful to select the more appropriated microorganism to be assayed in expensive, complicated but necessary *in vivo* studies.

2.1 Study of microorganism-aflatoxin B₁ interaction

To select accurately the most efficient microorganism to bind AFB₁, is very important so as to protect against aflatoxicosis by inclusion of microorganisms in the diet. Usually, the methodology assayed has been a selection of several candidates using a unique mycotoxin concentration (Haskard et al., 2001; Hernandez-Mendoza et al., 2009; Peltonen et al., 2001; Shetty & Jespersen, 2006). Table 1, developed in our laboratory, is a clear example of this methodology and its analysis shows that the efficiency of the microorganisms is strain dependent, so that toxin removal ranged from 13 to 42% for LAB strains and 16 to 40% for the yeast strains tested.

Microorganism	Source	% AFB ₁ bound ± SD ^a
<i>Lactobacillus acidophilus</i> Po ₂₂	Poultry cecum	42.8 ± 1.7
<i>L. acidophilus</i> Po ₇	Poultry	34.6 ± 1.6
<i>L. acidophilus</i> 24	Dairy	32.6 ± 2.0
<i>L. casei</i> 1	Dairy	27.6 ± 1.5
<i>L. fermentum</i> 23	Human	34.6 ± 3.2
<i>L. acidophilus</i> CRL 1014	ATCC collection ^b	25.4 ± 1.7
<i>L. fermentum</i> subsp. <i>cellobiosus</i> 408	Poultry	13.2 ± 9.8
<i>Saccharomyces cerevisiae</i> RC016	Pig gut	15.8 ± 3.6
<i>S. cerevisiae</i> RC012	Feedstuff	29.6 ± 2.4
<i>S. cerevisiae</i> RC008	Feedstuff	20.6 ± 2.6
<i>S. cerevisiae</i> RC009	Feedstuff	16.4 ± 1.2
<i>S. cerevisiae</i> 01	Poultry faeces	28.6 ± 3.5
<i>S. cerevisiae</i> 03	Poultry faeces	26.6 ± 2.9
<i>S. cerevisiae</i> 05	Poultry faeces	33.4 ± 1.9
<i>S. cerevisiae</i> 08	Poultry faeces	36.4 ± 2.7
<i>S. cerevisiae</i> CECT 1891	STCC collection ^c	40.0 ± 2.5

^a The percentage of AFB₁ bound to cells was calculated as the difference between the total AFB₁ (5 µg ml⁻¹) and the amount of free AFB₁ (supernatant). Values are means ± standard deviations for duplicate samples.

^bATCC, American Type Culture Collection, Manassas, VA, USA.

^c STCC, Spanish Type Culture Collection, University of Valencia, Valencia, Spain.

Table 1. Percentage of AFB₁ bound to cells upon exposure to viable microorganisms Bacteria, 2 x 10⁸ CFU ml⁻¹ and yeast 1 x 10⁷ CFU ml⁻¹ were incubated with 1 ml of AFB₁ (5 µg ml⁻¹) in PBS for 30 min at 37°C. The microorganisms were then pelleted by centrifugation, and the supernatant was collected for free AFB₁ analysis by HPLC according to Bueno et al. (2007).

The same experiment, but using three different concentrations of aflatoxin B₁, shows that the microorganism assayed to one concentration could not be the most efficient when the latter is changed (Table 2 and 3). Thus when AFB₁ concentration was 50 ng ml⁻¹, *S. cerevisiae* RC 016 was the most effective strain, but *S. cerevisiae* 08 and *S. cerevisiae* CECT 1891 were the best when AFB₁ concentration was increased at 100 ng ml⁻¹, and with 500 ng ml⁻¹ of AFB₁ *S. cerevisiae* RC 016 was again the most efficient strain. In addition, *S. cerevisiae* 01 and *S. cerevisiae* 03 removed AFB₁ with similar ability when their concentrations were 50 and 100 ng ml⁻¹; however *S. cerevisiae* 01 was more effective at 500 ng ml⁻¹ (Table 2). Lactic acid bacteria strains also showed the same behaviour, because *L. rhamnosus* I, *L. acidophilus* 24 and *L. casei* subsp. *rhamnosus* were the best at 50, 100 and 500 ng ml⁻¹ respectively (Table 3).

Strains	AFB ₁ concentration (ng ml ⁻¹)					
	50		100		500	
	AFB ₁ binding					
	(ng ml ⁻¹)	%	(ng ml ⁻¹)	%	(ng ml ⁻¹)	%
<i>S. cerevisiae</i> CECT 1891	10.0 ± 4.3	20.0	57.6 ± 8.6	57.6	255.0 ± 32.1	51.0
<i>S. cerevisiae</i> RC 008	33.8 ± 0.1	67.6	45.6 ± 7.1	45.6	197.9 ± 24.1	38.2
<i>S. cerevisiae</i> RC 012	15.3 ± 1.6	29.6	21.5 ± 3.1	21.5	103.7 ± 9.4	20.2
<i>S. cerevisiae</i> RC 009	8.4 ± 0.8	16.8	21.5 ± 0.8	21.5	159.3 ± 1.2	31.8
<i>S. cerevisiae</i> RC 016	41.6 ± 1.9	82.0	49.1 ± 1.4	49.1	328.8 ± 5.2	65.7
<i>S. cerevisiae</i> 01	19.3 ± 1.2	38.6	31.7 ± 1.2	31.7	164.0 ± 6.9	32.8
<i>S. cerevisiae</i> 03	23.3 ± 2.9	46.6	34.5 ± 1.8	34.5	128.7 ± 5.8	25.7
<i>S. cerevisiae</i> 05	16.7 ± 1.2	33.4	24.0 ± 1.7	24.0	92.0 ± 6.9	18.4
<i>S. cerevisiae</i> 08	23.2 ± 2.8	46.4	58.9 ± 2.1	58.9	187.0 ± 18.2	37.4

Cells (10⁷ CFU ml⁻¹) were suspended in PBS in the presence of AFB₁ at the indicated concentration and incubated as described in Table 1. AFB₁ analysis by HPLC was performed according to Trucksess et al. (1994). Data are means ± standard deviations from three experiments in duplicate.

Table 2. Aflatoxin B₁ remotion by *Saccharomyces cerevisiae* strains at three different mycotoxin concentrations

Strains	AFB ₁ concentration (ng ml ⁻¹)					
	50		100		500	
	AFB ₁ binding					
	(ng ml ⁻¹)	%	(ng ml ⁻¹)	%	(ng ml ⁻¹)	%
<i>Lactobacillus casei</i> subsp. <i>rhamnosus</i>	18.0 ± 3.4	36.0	56.3 ± 5.4	56.3	338.0 ± 7.2	67.6
<i>L. rhamnosus</i> I	35.8 ± 1.3	71.6	61.8 ± 3.1	61.8	254.7 ± 4.2	50.9
<i>L. fermentum</i> 23	22.3 ± 1.2	44.6	41.0 ± 2.8	41.0	225.3 ± 10.8	45.1
<i>L. acidophilus</i> 24	26.3 ± 1.9	52.6	82.5 ± 3.2	82.5	254.0 ± 25.9	50.8
<i>L. casei</i> 1	13.8 ± 0.9	27.6	27.5 ± 1.3	27.5	59.0 ± 1.7	11.8

Cells (5 × 10⁸ CFU ml⁻¹). AFB₁ binding to cells was performed as described in Table 2. Data are means ± standard deviations from three experiments in duplicate.

Table 3. Aflatoxin B₁ remotion by lactic acid bacteria strains at three different mycotoxin concentrations

Therefore, as AFB₁ concentration is highly variable in foods and feeds, the methods of selection using a unique aflatoxin B₁ concentration may lead to erroneous results. Another

very important condition to consider is how to quantify the concentration of employed microorganisms, CFU ml⁻¹ or total cells ml⁻¹, where to evaluate whether viable and nonviable cells remove AFB₁ with the same efficiency becomes necessary. Thus, the solution to these problems will be to know the mechanism involved in cell-aflatoxin interaction, and probably will also allow us to find the microorganism able to protect against aflatoxicosis in a wide range of mycotoxin concentration. In this sense, one of the objectives of the present study was to develop a theoretical model able to explain the binding of AFB₁ by LAB and *Saccharomyces cerevisiae* strains. With this purpose we studied as influences on the process involved the following conditions: microorganism-AFB₁ time contact, aflatoxin B₁ and microorganism concentration, cell viability, release of AFB₁ bound by cells and importance of the microorganism cell wall.

2.1.1 Microorganism-AFB₁ time contact

Table 4 summarizes some representative results (three LAB and three yeast strains) of the studies done in our laboratory when contact time between AFB₁ and the microorganisms were tested. By varying the incubation time, no significant difference in the amount of AFB₁ removed for LAB and yeast strains were observed. Furthermore, the process was fast, since in 1 minute the microorganism was able to bind the same amount of mycotoxin as in 6 h.

Time (min)	AFB ₁ Binding (ng ml ⁻¹)					
	<i>S. cerevisiae</i> 08	<i>S. cerevisiae</i> RC016	<i>S. cerevisiae</i> CECT 1891	<i>L. fermentum</i> subsp. <i>cellobiosus</i> 408	<i>L. casei</i> 1	<i>L. acidophilus</i> P ₂₂
1	182.8 ± 18.2	318.5 ± 5.2	258.0 ± 14.2	61.5 ± 4.3	57.5 ± 2.2	89.4 ± 4.2
5	194.0 ± 12.6	312.8 ± 6.7	245.5 ± 10.3	64.3 ± 5.1	54.3 ± 3.1	91.8 ± 3.3
60	178.9 ± 15.7	332.0 ± 10.2	252.7 ± 15.6	62.8 ± 4.6	59.0 ± 4.2	88.9 ± 5.1
360	193.2 ± 14.6	326.6 ± 12.1	267.2 ± 12.6	63.8 ± 3.5	56.8 ± 2.9	92.3 ± 4.7

Table 4. Effect of incubation time on aflatoxin B₁ binding by viable cells of yeasts and LAB AFB₁ concentration: 0.5 µg ml⁻¹. Cells number: yeasts 1 × 10⁷ CFU ml⁻¹; LAB 5 × 10⁸ CFU ml⁻¹. AFB₁ binding was performed as described in Table 1, except that the incubation time varied as indicated in column 1. Data are means ± standard deviations from three experiments in duplicate. There is not significant differences (P<0.05) in the means values of each column.

These results are in agreement with other authors (El-Nezami et al., 1998; Peltonen et al., 2001) who have found no significant differences in AFB₁ removal by *E. coli*, *Propionibacterium* and several LAB strains after 72 h of incubation with the toxin. As for yeast, our results are consistent with those reported by Shetty et al. (2007), who have not observed differences between 0.5 and 12 h of time contact.

If the process needs so little time (one minute), it could suggest that neither the entrance of AFB₁ into cell nor its metabolic conversion is necessary, therefore microorganism cell wall components may be involved in aflatoxin B₁ remotion, as was suggested by various authors (Haskard et al., 2001; Karaman et al., 2005; Lahtinen et al., 2004; Raju & Devegowda, 2000).

2.1.2 Mycotoxin and microorganisms concentration

Effects of different AFB₁ concentration on toxin removal by LAB and yeast strains are shown in figure 1. Regardless of the studied strain, mycotoxin binding was dependent of its solution concentration and was always linear at low values of AFB₁ and showed the transition to a plateau with higher toxin concentrations. The amount of toxin removed increased with increasing AFB₁ concentration, but the percentage removed decreased with increasing toxin concentration, because the saturation started. This behaviour strongly suggests that the microorganisms have a limited number of sites to bind AFB₁ either as free or occupied sites.

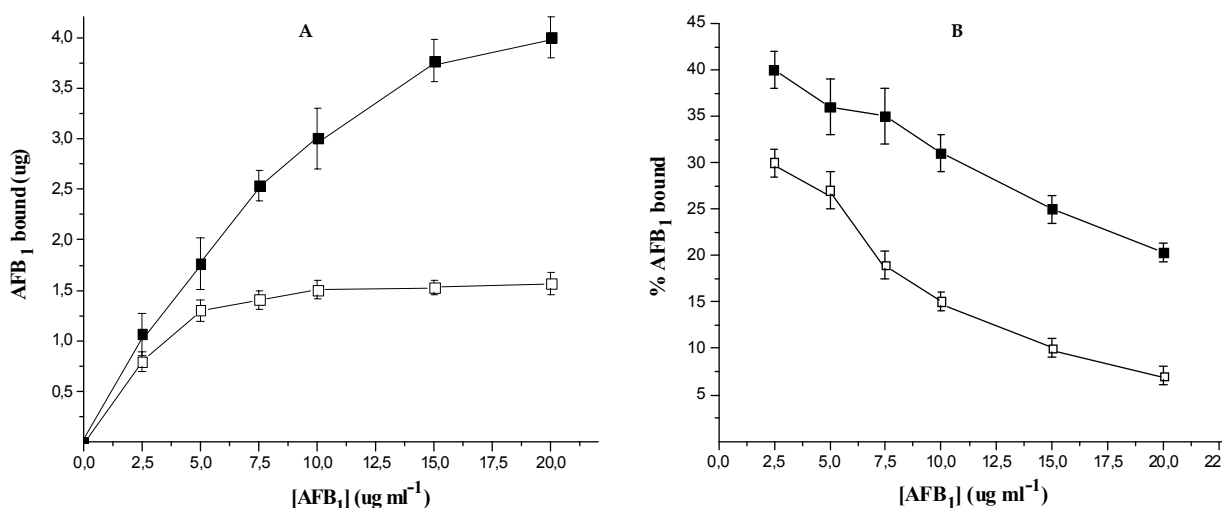
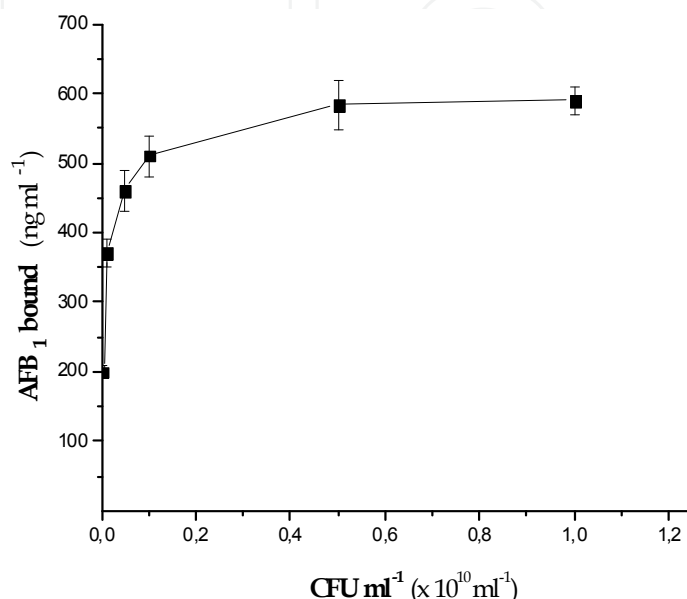


Fig. 1. (A) Adsorption isotherms of AFB₁ by *Lactobacillus acidophilus* 24 (□) and *Saccharomyces cerevisiae* 01 (■). Aliquots of 1 ml of cells (3×10^8 CFU ml⁻¹) for *L. acidophilus* 24 and (1×10^7 CFU ml⁻¹) for *S. cerevisiae* 01, were suspended in PBS in the presence of AFB₁ at the following concentrations: 2.5; 5.0; 7.5; 10.0; 15.0 and 20.0 µg ml⁻¹. AFB₁ binding to cells was performed as described in Table 1. (B) AFB₁ binding expressed as a percentage of the amount of mycotoxin present in the medium. Data are means from triplicate experiments.

Lee et al. (2003) refer to AFB₁ binding as a process of very high-affinity, linear relation with the toxin concentration used, and therefore, the amount of AFB₁ bound should be "limitless"; in other words they conclude that the bacterial surface does not have a defined number of binding sites. Our results do not support this idea. An important difference could be the number of microorganisms used in the experiments (10^{10} for Lee et al. and 10^8 for us), including more than a hundred times higher than ours for similar concentrations of AFB₁, so that the saturation phenomenon could not be observed.

When a growing number of microorganisms were suspended in PBS in the presence of a fixed AFB₁ concentration, we observed that the increase in bacterial or yeast concentration also reported an increase in AFB₁ binding, but it was never sufficient to bind all toxins present in the medium. Figure 2 shows the results with *Lactobacillus casei* subsp. *rhamnosus* which are similar to those obtained with all LAB and yeast strains we analysed.

Other authors, including El-Nezami et al. (1998), have also reported that removal of the toxin is cell number dependent and the bacterial increase was never sufficient to bind more than 90% of the toxin present in the environment. These results suggest that the process reached equilibrium between bound toxins (occupied sites) and unbound toxins (free sites) and therefore a reversible process could be involved in AFB₁ decontamination.



Cells, at the concentration indicated, were suspended in PBS in the presence of AFB₁ at a concentration of 750 ng ml⁻¹ and incubated for 30 min at 37°C. AFB₁ binding to cells was performed as described in Table 2. Data are means ± standard deviations for triplicate samples.

Fig. 2. Effect of bacterial concentration on AFB₁ removal by *Lactobacillus casei* subsp. *rhamnosus*

2.1.3 Cell viability

To further study the mechanism involved in AFB₁ removing, we examined whether cell viability affects the AFB₁ binding. Results in Table 5 did not show significant differences in removal of the toxin by viable and nonviable cells (obtained by heat treatment).

Our results are similar to those obtained by El-Nezami et al. (1998) and some of the tested strains by Haskard et al. (2001), but different from other authors as Lee et al. (2003) and Shetty et al. (2007) who reported that heat treatment of cells enhanced their binding abilities among 20-50%. However, this effect was not observed in our study with none of the microorganisms tested (seven LAB and nine yeast strains, nine of them including in table 5). Therefore, the fact that non viable and viable microorganisms are able to eliminate AFB₁ with similar efficiency, suggests that the process involved does not require metabolic conversion of the toxin by cells and on the other hand, that the total microorganism number (cells ml⁻¹) should be employed in the estimation of cellular concentration, instead of CFU ml⁻¹. Additionally, these results are indicating that the inclusion of viable or nonviable microorganisms in the diet of animals would be equally effective against aflatoxicosis. This is very important because the possibility of using nonviable cells decreases the risks of their inclusion in the diet. Although the studies to ensure that these microorganisms are innocuous for animal health are not easy they become highly necessary.

Strains	AFB ₁ binding (ng ml ⁻¹)	
	Viable	Nonviable
<i>L. fermentum</i> 23	41.8 ± 3.6	45.0 ± 1.1
<i>L. acidophilus</i> 24	83.4 ± 3.5	78.7 ± 2.9
<i>L. casei</i> subsp. <i>rhamnosus</i>	54.7 ± 6.5	56.3 ± 10.5
<i>L. rhamnosus</i> I	61.8 ± 3.1	63.0 ± 2.1
<i>L. paracasei</i> subsp. <i>paracasei</i>	72.4 ± 5.5	69.5 ± 4.5
<i>L. casei</i> 1	27.5 ± 3.8	23.5 ± 1.1
<i>S. cerevisiae</i> CECT 1891	55.2 ± 7.5	53.0 ± 5.4
<i>S. cerevisiae</i> 08	58.9 ± 2.1	55.8 ± 2.3
<i>S. cerevisiae</i> RC016	49.1 ± 1.4	52.4 ± 1.7

Cells (10⁷-10⁸ cell ml⁻¹) were suspended in PBS in the presence of AFB₁ at a concentration of 100 ng ml⁻¹ and incubated for 30 min at 37°C. AFB₁ binding to cells was performed as described in Table 2. Non viable cells were obtained by heat treatment (autoclaving for 20 min at 121°C) from the same sample of viable cells. Data are means ± standard deviations from three experiments in duplicate. There is not significant differences (P<0.05) in the means values of each row.

Table 5. Aflatoxin B₁ binding upon exposure to viable and nonviable cells

2.1.4 Aflatoxin B₁ released

The stability of the complex aflatoxin B₁-microorganism was studied by the application of repeated washings with PBS buffer (aqueous solvent) or acetonitrile (organic solvent in which AFB₁ is very soluble) of the cellular pellets that previously bound the mycotoxin, additionally the effect of the variation in the washing time was included.

Table 6 shows some representative results from all LAB and a yeast strains assayed in our laboratory. After five washings with PBS or acetonitrile, the AFB₁ released was ≥ 90% for the organic solvent treatment and close to 50% for the PBS treatment; on the other hand, the washing time did not change the release percentages when it varied from 1 to 60 minutes.

These results suggest that the process involved is fast and reversible. Moreover they confirm that metabolic conversion of the toxin by cells did not take place, because the aflatoxin B₁ was released in the same chemical form from microorganisms.

Reversibility of the process has previously been reported by other authors, for example, twelve LAB strains in both viable and non viable forms, tested by Haskard et al. (2001) exhibited reversible binding of AFB₁ after five washings too. Moreover, they also noted that the release of bound toxin was dependent on the washing solution employed, because only 6% to 11% of the bound AFB₁ was released using water, but when the complex was suspended in methanol, acetonitrile, chloroform, or benzene 83% to 99% of the bound AFB₁ was released. Similar findings have been reported by Peltonen et al. (2001) and Hernandez-Mendoza et al. (2009), the latter authors showed that employing PBS around 20-30% of AFB₁ bound was released and suggested that the aflatoxin B₁ is attached to the bacteria by weak, non covalent interactions that could be at least partially reversible.

Time (min)	AFB ₁ released (%)							
	PBS				Acetonitrile			
	<i>L. acidophilus</i> P ₂₂	<i>L. fermentum</i> subsp. <i>cellobiosus</i> 408	<i>L. casei</i> 1	<i>S. cerevisiae</i> CECT 1891	<i>L. acidophilus</i> P ₂₂	<i>L. fermentum</i> subsp. <i>cellobiosus</i> 408	<i>L. casei</i> 1	<i>S. cerevisiae</i> CECT 1891
1	57.9 ± 7.0	50.4 ± 3.5	42.3 ± 1.8	40.8 ± 2.1	98.3 ± 9.8	95.7 ± 5.6	94.4 ± 4.3	90.6 ± 4.1
10	58.7 ± 8.8	51.9 ± 2.7	43.8 ± 2.1	39.7 ± 1.2	97.0 ± 4.5	89.6 ± 8.9	91.8 ± 4.8	92.4 ± 3.9
60	61.0 ± 3.5	53.8 ± 3.9	44.1 ± 3.4	41.2 ± 1.5	98.4 ± 5.9	95.4 ± 5.8	95.9 ± 4.8	94.1 ± 4.2

For the aflatoxin release assay, cells (10⁷-10⁸ cells ml⁻¹) were incubated with AFB₁ at a concentration of 0.5 µg ml⁻¹ for 30 min at 37°C and then centrifuged. Pelleted cells with bound AFB₁ were suspended in 1 ml of PBS or acetonitrile and incubated at the indicated times at 37°C with shaking. After that the microorganisms were pelleted by centrifugation, the supernatant containing the released AFB₁ was collected by HPLC analysis as was performed in Table 2. This process was repeated five times. The AFB₁ released (total from five washing) was expressed as a percentage of the total AFB₁ bound. Data are means ± standard deviations from triplicate experiments.

Table 6. Effects of different solvents and washing time on AFB₁ released by microorganisms

2.1.5 Importance of the microorganism cell wall

Although bibliographic data suggest that structural components of the cell wall of yeasts and LAB, are responsible in AFB₁-microorganism interaction (Karaman et al., 2005; Lahtinen et al., 2004), we designed an experiment to evaluate if yeast without cell wall (spheroplasts) are able to remove AFB₁, in order to confirm this assertion.

Sample*	AFB ₁ binding			
	0.25 µg ml ⁻¹ #		2.5 µg ml ⁻¹ #	
	(µg ml ⁻¹)	(%)	(µg ml ⁻¹)	(%)
Cells control	0.14 ± 0.01 ^a	56.0	1.25 ± 0.10 ^a	50.0
Spheroplasts	0.02 ± 0.01 ^b	8.0	0.05 ± 0.01 ^b	2.0
Supernatant of spheroplasts	0.02 ± 0.00 ^b	8.0	0.08 ± 0.01 ^c	3.2

*Cells and spheroplasts: 10⁷ ml⁻¹. #AFB₁ concentration in liquid media. The samples were suspended in 1 ml PBS in the presence of AFB₁ at a concentration of 0.25 µg ml⁻¹ or 2.5 µg ml⁻¹ and incubated for 30 min at 37°C. AFB₁ binding was performed as described in Table 2. Data are means ± standard deviations from triplicate experiments. Means with different letters in the same column differ significantly (P<0.05).

Table 7. Aflatoxin B₁ binding by cells, spheroplasts and supernatant of spheroplasts of *Saccharomyces cerevisiae* CECT 1891

The spheroplasts were obtained by the treatment with Zymolyase containing a protease activity with affinity for mannoproteins, and a β1,3 glucanase activity. The actions of both enzymatic activities were required to lyse yeast cell wall (Ovalle et al., 1998) and allowed us to obtain spheroplasts and the released products of the enzymatic breakdown, separately.

Thus, to determine the AFB₁ binding with three different samples: i) whole cells of *S. cerevisiae* CECT 1891 (cells control), ii) spheroplasts from cell control and iii) a concentrate of the supernatant from spheroplasts corresponding to 10⁷ cells, was possible.

As Table 7 shows, neither spheroplasts nor its supernatant were able to remove AFB₁ from liquid medium, since very low uptake rates not even changed when the concentration of aflatoxin B₁ in the medium was increased 10 times, suggesting that these binds were nonspecific.

These results confirm that the compounds involved in AFB₁ binding to yeast, are components of the cell wall and that it must keep its structure in order to remove AFB₁ effectively. Similar results were reported by Hernandez-Mendoza et al. (2009), who demonstrated that the data obtained in binding assays with bacterial cell wall indicated that these purified fragments effectively bind AFB₁ as reported previously by Lahtinen et al. (2004). Furthermore, loss of the bacterial cell wall in response to treatments with enzymes showed a reduction in AFB₁ binding capacity relative to that of whole cells. These results demonstrate the importance of cell wall integrity in binding AFB₁ by LAB strains, and confirm the role of a cell wall-related physical phenomenon as opposed to a metabolic degradation reaction.

2.1.6 Mechanism proposed for the interaction between Aflatoxin B₁ with yeast and lactic acid bacteria strains

According to an integrated synthesis of the results reported above, it is clear that: (i) the removal and release of toxins is a fast and reversible process, (ii) this process does not involve AFB₁ chemical modification, (iii) the amount of AFB₁ removed is toxin- and cell concentration-dependent, (iv) the same result is obtained with viable and nonviable (heat-treated) cells and (v) the cell wall of the microorganism integrity is necessary for the "binding" mechanism between AFB₁ and the cells. Briefly, the process involved is, by nature, reversible and fast kinetic. Accordingly, this process can be analyzed as a **PHYSICAL ADSORPTION** (physisorption), and probably the binding forces involved are a weak Van der Waals type, hydrogen bonds, or hydrophobic interaction.

Following this an adsorption phenomenon to the external microorganism surface to explain AFB₁ binding is proposed (Figure 3). This model considers the attachment of AFB₁ molecules to the microorganism surface. The relationship between the amounts of the AFB₁ at the microorganism surface as a function of its solution concentration is described by an adsorption isotherm. The shape of the isotherm shows linearity at low values of AFB₁ and then shows the transition to a plateau (Figure 4A). This type of isotherm can be described by the following equation:

$$\text{Adsorption} = M [\text{AFB}_1]_{\text{eq}} \times K_{\text{eq}} / 1 + [\text{AFB}_1]_{\text{eq}} K_{\text{eq}} \quad (\text{Figure 3})$$

where **M** is the maximum number of adsorption sites per microorganism, and **K_{eq}** (expressed in liters per mole) is equivalent to the affinity (or cohesion force) of AFB₁ molecules for the adsorption sites. The linearized form of the isotherm is the double-reciprocal plot from the saturation curve ($1/\text{adsorption} = 1/[\text{AFB}_1]_{\text{eq}} 1/M K_{\text{eq}} + 1/M$), as shown in Figure 4B. From the slope and interception of the resulting line, factors **M** and **K_{eq}** can be determined. The most efficient microorganism would be that having maximal **M** and **K_{eq}** values. Note that this physisorption model does not discriminate between viable and nonviable cells, i.e., cell concentrations should be determined by a hemocytometer instead of CFU per milliliter.

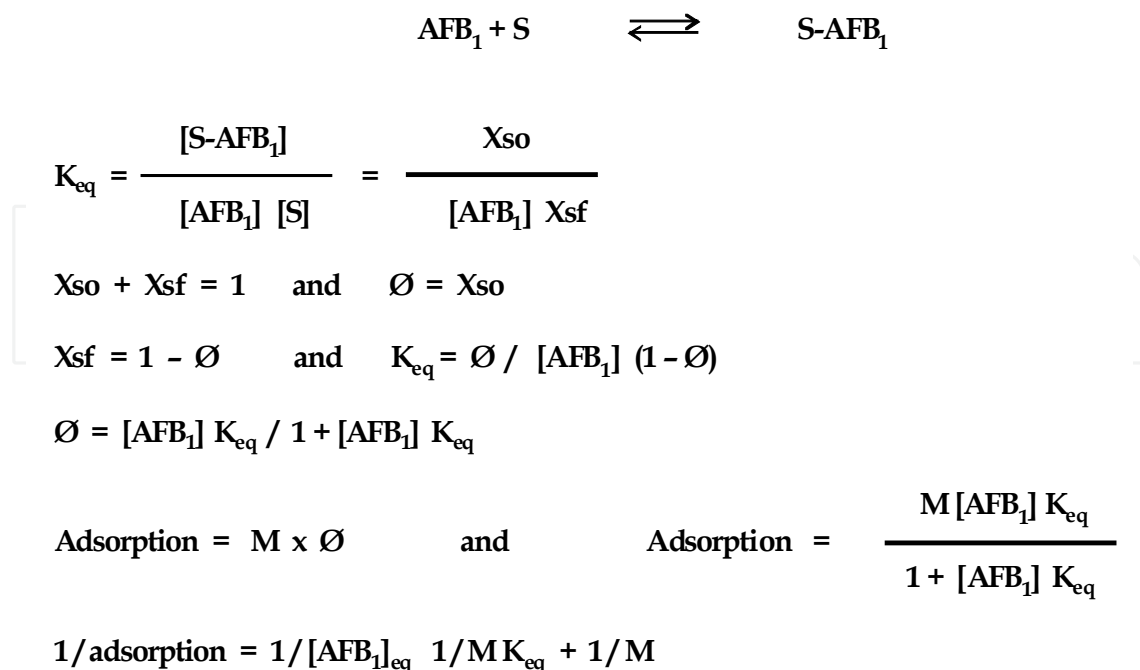


Fig. 3. Theoretical model proposed to explain the adsorption process of AFB₁ by LAB and *S. cerevisiae*. The equations permit the calculation of the total binding sites per microorganism (M) and the equilibrium constant (K_{eq}) involved in the process. Sf is the amount of free sites in the surface cellular. So represents the occupied sites in the cell surface and is equivalent to S-AFB₁, determined as the AFB₁ bound to the cell. [AFB₁] is the AFB₁ concentration in the equilibrium condition of the system, determined as the free AFB₁ in the medium. Xso (∅) is the molar fraction of occupied sites (mol So/mol total). Xsf (1 - ∅) is the molar fraction of free sites (mol Sf/mol total). Adsorption is the amount of molecules of AFB₁ bound per cell (M x ∅).

Figure 4A shows the saturation curve of *L. acidophilus* Po₂₂ and *L. fermentum* subsp. *cellobiosus* 408 when the process is considered physisorption and indicates that the two strains have similar AFB₁ binding efficiency per bacterium, particularly for low concentrations of toxin. This result is different from the ones reported in Table 1 based only on viable bacteria (CFU ml⁻¹) and assayed with a unique mycotoxin concentration, since *L. acidophilus* Po₂₂ was more efficient in AFB₁ binding (42.8%) than *L. fermentum* subsp. *cellobiosus* 408 (13.2%). However, we determined that in these assays Po₂₂ strain had more dead cells than 408 strain, consequently Po₂₂ had more total cells and showed higher percentage of AFB₁ binding. In terms of our proposed adsorption model, *L. fermentum* subsp. *cellobiosus* 408 has lower M values but higher K_{eq} values than *L. acidophilus* Po₂₂ (Table 8), and these two factors balance to give toxin adsorption efficiencies of 9.37 and 6.25 x 10¹⁰ respectively.

According to adsorption model, a larger cell surface is associated with higher total sites per cell (M). To test this possibility, we measured AFB₁ adsorption in three yeast strains and the saturation curves are shown in Figure 5.

The adsorption of AFB₁ by *S. cerevisiae* RC016 (from pig gut), *S. cerevisiae* RC008 (from feed stuff) and *S. cerevisiae* CECT 1891 (from culture collection) was dependent on the toxin concentration in the medium, which is similar to the results showed in Figure 1 by

S. cerevisiae 01 and *L. acidophilus* 24. The data from Figure 5 were employed to construct the respective adsorption isotherms to obtain the M and K_{eq} values for these systems, and they are shown in Table 8. The M values were 25- to 1,000-fold higher for the yeast strains than for the bacteria, whereas K_{eq} values were similar, as differences never exceeded 3 times. Thus, the yeast strains respect to bacterial strains, showed a ~50-300-fold higher efficiency to AFB₁ removal from the medium, mainly for their high M values.

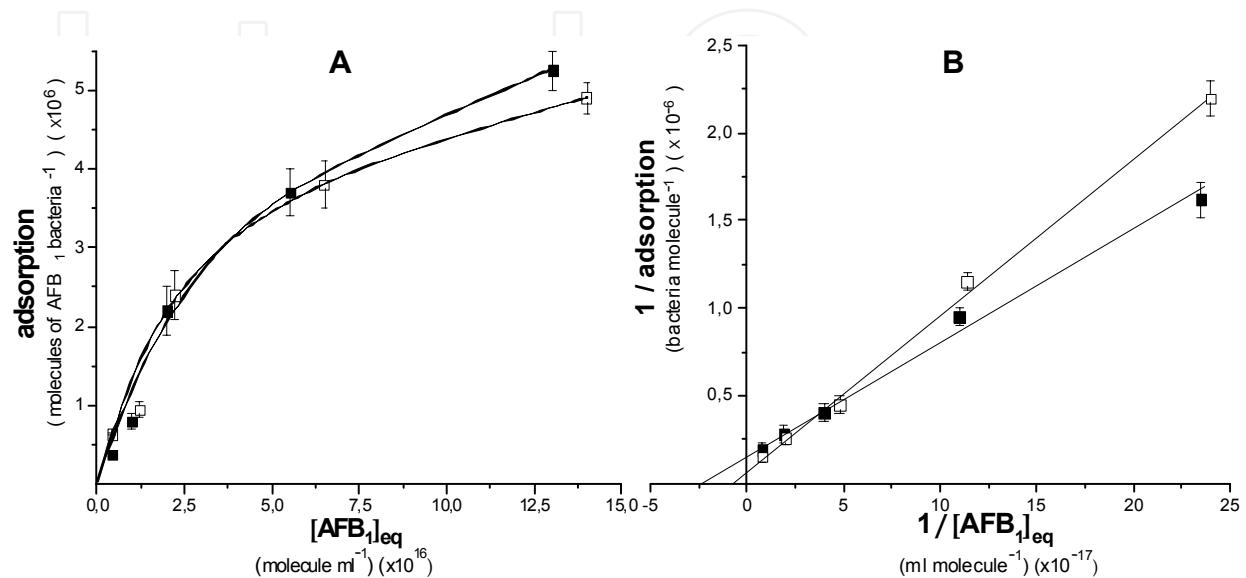
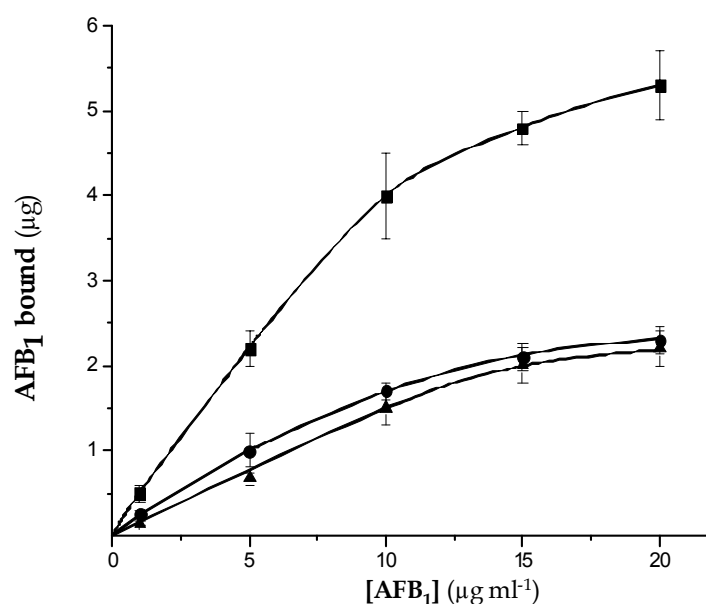


Fig. 4. Adsorption isotherms of AFB₁ by *L. fermentum* 408 (■) and *L. acidophilus* Po₂₂ (□). Aliquots of 1 ml of cells (0.89×10^9 cells for *L. fermentum* 408; 1.20×10^9 cells for *L. acidophilus* Po₂₂) were suspended in PBS in the presence of AFB₁ at the following concentrations: 0.5; 1.0; 2.5; 5.0 and 10.0 $\mu\text{g ml}^{-1}$. Then, the bacteria were incubated for 30 min at 37°C and pelleted by centrifugation. The supernatant was collected for free AFB₁ analysis by HPLC according to Bueno et al. (2007). AFB₁ bound to cells was calculated as the difference between the total AFB₁ and the amount of free AFB₁. The adsorption was calculated as the ratio between the molecules of AFB₁ bound to cells and the amount of cells in the incubation medium. The [AFB₁]_{eq} was equivalent to the free AFB₁. (A) Saturation curve. (B) Inverse plot of the same data as (A). Data are means from triplicate experiments.

Lee et al. (2003) described an adsorption process by three different bacteria strains, in viable and nonviable forms, as a function of AFB₁ concentration. For comparative purposes, we applied our theoretical model to the data of Lee et al. (Table 8, lines 3 through 5), and the M and K_{eq} values for their three LAB strains were calculated. *L. rhamnosus* LC-705 had the most efficient AFB₁ removal. However, all three strains were less efficient than P₂₂ and 408, mainly because they had smaller M values. Strain LGG-V of Lee et al. was 10-fold less efficient than 408, since its M value was 10-fold smaller as well (Table 8).

We proposed a theoretical model of adsorption applicable to microorganisms that bind AFB₁ and this model allows an estimation of the number of aflatoxin B₁ binding sites per microorganism (M), the system equilibrium constant (K_{eq}), and the efficiency of cells to remove AFB₁ from liquid medium ($M \times K_{eq}$). We analyzed three systems: two *Lactobacillus* strains (*L. acidophilus* Po₂₂ and *L. fermentum* subsp. *cellobiosus* 408) not tested before, three



Cells, at the concentration indicated, were suspended in 1 ml of PBS with different AFB₁ concentrations (1; 5; 10; 15; 20 µg ml⁻¹) and incubated for 30 min at 37°C. AFB₁ binding to cells was performed as described in Fig. 1. Data are means ± standard deviations for triplicate samples.

Fig. 5. AFB₁ binding upon exposure to *S. cerevisiae* CECT 1891 (1 × 10⁷ cells ml⁻¹) (■), *S. cerevisiae* RC008 (4.8 × 10⁷ cells ml⁻¹) (●), *S. cerevisiae* RC016 (2.5 × 10⁷ cells ml⁻¹) (▲).

Strains	M (1×10 ⁶ sites cell ⁻¹)	K _{eq} (1×10 ⁴ M ⁻¹)	Efficiency (1×10 ¹⁰)
<i>L. acidophilus</i> Po ₂₂	8.33	0.75	6.25
<i>L. fermentum</i> subsp. <i>cellobiosus</i> 408	6.25	1.50	9.37
LC705-NV	1.48	3.12	4.62
PJS-NV	1.00	2.80	2.80
LGG-V	0.64	1.40	0.89
<i>S. cerevisiae</i> RC016	580.00	0.80	460.00
<i>S. cerevisiae</i> RC008	200.00	2.20	440.00
<i>S. cerevisiae</i> CECT 1891	1,000.00	3.12	3,120.00

Table 8. Total binding sites per microorganism (M), equilibrium constant (K_{eq}) and efficiency (M × K_{eq}) for different strains. M, K_{eq} and M × K_{eq} for various microorganisms were calculated by linear regression by the following equation: 1/adsorption = (1/[AFB₁]) × 1/M × K_{eq} + 1/M, as described in Fig. 3. The data for linear regression construction were extracted from Fig. 4A for *L. acidophilus* Po₂₂ and *L. fermentum* subsp. *cellobiosus* 408 strains, from Fig. 5 for *S. cerevisiae* strains and from Fig. 1 from Lee et al. (2003) for LC705-NV (*Lactobacillus rhamnosus* strain, nonviable cells), PJS-NV (*Propionibacterium freudenreichii* subsp. *Shermanii* JS, nonviable cells), and LGG-V (*L. rhamnosus* GG, viable cells).

yeast strains (*S. cerevisiae* RC016, *S. cerevisiae* RC008 and *S. cerevisiae* CECT 1891) no studied before either, and LAB studied by another laboratory (Lee et al. 2003). The most efficient microorganism was *S. cerevisiae* CECT 1891, mainly because binds more AFB₁ per cell (Table 8). As we mentioned before, in AFB₁ binding to the yeast, the main components involved are cell wall glucomannans (Karaman et al., 2005), whereas cell wall peptidoglycans are responsible for AFB₁ removal by LAB (Lahtinen et al., 2004). Unexpectedly, bacteria and

yeast had a K_{eq} value within the same order of magnitude, varying from 0.75 to 3.12×10^4 M^{-1} ; in addition, *S. cerevisiae* CECT 1891 and LC705-NV had the same K_{eq} (Table 8). High efficiency resulted from high M value rather than from any variation in the K_{eq} value. These observations suggest that binding efficiency is a more quantitative phenomenon (large surface area) than a qualitative phenomenon (chemical structure involved in the interaction), and in this sense the analysis of the glucomannan and peptidoglycan chemical structures did not indicate major differences in the capacity to produce hydrophobic interactions or hydrogen bonds, which are presumably involved in the binding. The main application of the proposed model is its usefulness for the selection of the most efficient microorganism to remove AFB_1 . *Sacharomyces cerevisiae* CECT 1891 was clearly the most efficient microorganism in the present study because it had high values of M and K_{eq} . When the election is between microorganisms with similar efficiencies ($M \times K_{eq}$)—for example, *L. acidophilus* P₂₂ and LC705-NV or *S. cerevisiae* RC016 and *S. cerevisiae* RC008 (see Table 8)—the model suggests that the election should be the cell with the high K_{eq} factor (LC705-NV and *S. cerevisiae* RC008, respectively). In fact, when a microorganism- AFB_1 complex is exposed to consecutive washings, for example during gastrointestinal transit, the microorganism with the high value of K_{eq} will release few toxins. This is consistent with the results of Lee et al. (2003), who determined the constants of AFB_1 release for LC705-NV, PJS-NV, and LGG-V, which showed an inverse correlation with the respective K_{eq} values calculated by us (Table 8) and therefore the greatest constant of release of minor K_{eq} factors. Our results for *L. acidophilus* P₂₂ and *S. cerevisiae* CECT 1891 also show the same correlation, i.e., that *L. acidophilus* P₂₂ has a greater constant of release of minor K_{eq} factors than *S. cerevisiae* CECT 1891 (Table 8) and releases a greater percentage of AFB_1 than yeast strain does, when both are exposed to washings (Table 6). Therefore, it is clear that the microorganism with the greater K_{eq} factor has less toxin releases and this fact will be very important during passage through the gastrointestinal tract, where mainly aflatoxins are absorbed (Gratz et al., 2004).

When we analyzed the effect of mycotoxin and microorganism concentration, we remark the differences with the results obtained by Lee et al. (2003) who did not report saturability during the AFB_1 binding process, and we suggest that the high cell concentration employed by these authors was responsible of this non-saturation. For the same reason, our experiments with yeast strains were made with concentrations of 10^7 cells per ml, 100 times less than for bacteria; otherwise, the saturation was hidden.

Another important use of this adsorption model is its capacity to explain probable changes in the adsorption efficiency of the microorganisms ($M \times K_{eq}$) after physical, chemical, or genetic treatments on the microorganisms. In fact, we can determine whether such changes are induced by modifications of M , K_{eq} , or both. This knowledge will help us to select the most efficient microorganisms for protection against AFB_1 .

Although the results described come from *in vitro* experiments, some preliminary experiments in our laboratory (data not shown) suggest that the addition of *S. cerevisiae* CECT 1891 to poultry diet would help to prevent acute aflatoxicosis, chronic aflatoxicosis, or both.

In summary, when experiments *in vitro* made with a definite microorganism concentration and variable AFB_1 concentration show saturability, the adsorption model will be applicable and will allow a determination of M and K_{eq} values, both of which are useful when selecting the most efficient microorganism to remove AFB_1 in a wide range of mycotoxin concentration.

2.2 Evaluation of the gastrointestinal tolerance and anti-pathogenic bacterial influence of *Saccharomyces cerevisiae* strains

An interesting alternative to protect against aflatoxicosis, after the selection of the most efficient microorganism in AFB_1 removal is to research its potential beneficial properties on

the host. While our proposed model above includes the possibility of using dead microorganisms and with the same aflatoxin B₁ binding efficiency, the inclusion in the diet of viable cells would add other beneficial effects to the animal we want to protect.

So, if the aim is to use living microorganisms, the first study to perform is to evaluate their tolerance to the gastrointestinal conditions, because acid in the stomach and bile salts in the gut are the first biological barriers to be overcome after ingestion (Gueimonde & Salminen, 2006).

In recent years, much attention has been paid to the design of functional foods that contain probiotic microbial strains responsible for health benefits in the host (Kumura et al., 2004). Several authors have demonstrated the safety of *Saccharomyces cerevisiae* for nutritional and pharmaceutical use in animal feed in the European Economic Community and in Japan (Nitta & Kobayashi, 1999). Moreover, the Food and Drug Administration has given level of insurance or GRAS (generally regarded as safe) microorganism degree to *Saccharomyces cerevisiae* strains (<http://www.fda.gov/Food/FoodIngredientsPackaging/ucm078956.htm>). Microorganisms capable of withstanding the gastrointestinal transit ($\geq 70\%$ survival), have drawn attention to their possible use as probiotics (Lourens-Hattingh & Viljoen, 2001), and in this sense these microorganisms will be considered for further studies in order to evaluate their potential beneficial properties.

We employed this strategy to study four *Saccharomyces cerevisiae* strains isolated from pig environment, previously analyzed for their AFB₁ binding ability (Table 1 and 2), including assays for: *i*) gastrointestinal tolerance, *ii*) auto-aggregation, *iii*) cellular adhesion, *iv*) co-aggregation and *v*) antagonism to pig pathogens (Armando et al., 2011)

2.2.1 Selection of *Saccharomyces cerevisiae* strains for their tolerance to gastrointestinal conditions

The effect of simulated GI transit on viability of *S. cerevisiae* strains is presented in Table 9. All the yeast strains were able to survive under gastrointestinal conditions. In general, the strains retained viability through salivary (M₂) conditions. *Saccharomyces cerevisiae* RC009 strain showed an increase in viability during transit to gastric (M₃) and intestinal (M₄) conditions; whereas *S. cerevisiae* RC008 strain did not increase the cell density but maintained the number of viable cells throughout the gastrointestinal transit. *Saccharomyces cerevisiae* RC012 showed a small decrease in viability after passage intestinal conditions (M₄). In contrast, the RC016 strain was able to grow at these conditions.

Source	<i>S. cerevisiae</i> Strains	Viable count (log ₁₀ CFU ml ⁻¹) during simulated GI transit tolerance			
		M ₁	M ₂	M ₃	M ₄
Feedstuff	RC008	6.4 ± 0.40 ^a	6.7 ± 0.17 ^a	6.5 ± 0.06 ^a	6.8 ± 0.11 ^a
Feedstuff	RC009	6.7 ± 0.23 ^b	6.4 ± 0.11 ^b	7.2 ± 0.17 ^a	7.5 ± 0.21 ^a
Feedstuff	RC012	6.4 ± 0.26 ^b	6.9 ± 0.15 ^b	6.4 ± 0.21 ^b	6.1 ± 0.26 ^c
Pig gut	RC016	7.3 ± 0.17 ^a	7.1 ± 0.15 ^b	5.8 ± 0.17 ^c	7.5 ± 0.06 ^a

Results are shown as mean ± SD (standard deviation). M₁: cell counts prior to assaying the GI transit tolerance. M₂: salivary conditions tolerance assay. M₃: gastric conditions tolerance assay. M₄: intestinal conditions tolerance assay. Values with the same letter are not significantly different according to Fisher's protected LSD test (p<0.0001). Statistical analysis compared means obtained from each yeast strain separately.

Table 9. Effect of simulated gastrointestinal (GI) transit on viability of *Saccharomyces cerevisiae* strains

The ability to survive gastrointestinal simulated conditions is an absolute need of probiotic microorganisms, and it is generally included among the criteria used to select potential probiotic strains (Morelli, 2000). In this work, all the assayed strains were able not only to resist gastrointestinal passage but also to grow under these conditions. Other authors have reported the same results with *S. cerevisiae* strains isolated from infant faeces and feta cheese (Psomas et al., 2001) and with *S. cerevisiae* var *boulardii* strain isolated from food (van der Aa Kuhle et al., 2005). However, the use of bacteria has demonstrated a very low recovery after being subjected to these gastrointestinal *in vitro* conditions (Gusils et al., 2002). Lin et al. (2007) reported a 2 or 3 log decrease in *Lactobacillus fermentum* strains isolated from swine and poultry. In agreement with our results, Pennacchia et al. (2008) reported that more than 50% of *S. cerevisiae* strains exposed to simulated passage through the human GI tract, showed 70% survival.

2.2.2 Auto-aggregation assay

Table 10 shows the auto-aggregation ability of the tested *S. cerevisiae* strains. Results showed that RC008, RC009 and RC016 strains exhibited a strong auto-aggregation score while RC012 strain exhibited weak auto-aggregation. This ability, or formation of multicellular clumps between microorganisms of the same strain, is a measure of the adhesion ability to epithelial cells and could be related to biofilm formation. The percentages of auto-aggregation obtained ranged from 85.3 to 97.9%, indicating that all strains showed an auto-aggregative phenotype.

<i>S. cerevisiae</i> Strains	OD ₆₀₀ (t ₀) ¹	OD ₆₀₀ (t ₁) ²	[1- (OD ₆₀₀ t ₁ / OD ₆₀₀ t ₀)] x 100 %	Aggregation Score ³
RC008	1.144	0.088	92.3	++
RC009	1.173	0.025	97.9	++
RC012	0.974	0.144	85.3	+
RC016	1.099	0.079	92.9	++

¹Cells were harvested by centrifugation and suspended in PBS to optical density ~1 (O.D.) units at 600 nm. ²Optical density of the upper suspension (O.D.) units at 600 nm after incubation at 37°C for 2 h.

³ (++) strong; (+) weak; (-) negative

Table 10. Auto-aggregation ability of *Saccharomyces cerevisiae* strains

2.2.3 Adhesion assay

The number of yeast cells adhesive to 100 Vero cells at different inoculum sizes of *S. cerevisiae* is shown in Table 11.

Results indicate that the adhesion ability of yeasts varied among strains according to the density of yeast cells. At 10⁶ cells ml⁻¹ the strains showed different adhesion ability: some of them had high adhesion capability while in others it was low. At 10⁷ cells ml⁻¹ all strains showed a similar strong adhesive ability to Vero cells. Adhesion ability of probiotics to intestinal mucus and to enterocytes is an important prerequisite for transient colonization of the host intestinal tract. Adhesion to the mucosa is also considered to be an important factor for modulation of the immune system and for antagonistic activity against enteropathogens

(Ouwehand et al., 2002). Some authors reported a strong relationship between auto-aggregation and adhesiveness (Del Re et al., 2000), in line with the results obtained by us.

<i>S. cerevisiae</i> Strains	Cells ml ⁻¹	Yeast cell number / 100 Vero cells	
		Mean ± SD ¹	LSD test ²
RC008	10 ⁶	18.5 ± 0.16	g
	10 ⁷	154.0 ± 0.09	b
RC009	10 ⁶	107.3 ± 0.09	d
	10 ⁷	178.2 ± 0.02	a
RC012	10 ⁶	109.5 ± 0.13	c
	10 ⁷	154.8 ± 0.26	b
RC016	10 ⁶	48.9 ± 0.04	f
	10 ⁷	105.9 ± 0.15	e

Twenty randomized microscopic fields per coverslip were counted. Each adhesion assay was conducted in duplicate with cells from three successive passages. Adhesion was expressed as a mean of yeast adhering per 100 Vero cells. Controls without *S. cerevisiae* strains were included. ¹Mean ± Standard Deviation (SD). ²Values corresponding to the same letter are not significantly different according to Fisher’s protected LSD test (P<0.05).

Table 11. Adhesion of *Saccharomyces cerevisiae* strains to Vero cells

2.2.4 Co-aggregation assay

Co-aggregation among *S. cerevisiae* and pathogens is shown in Table 12. The results showed that the capacity of yeast to bind to a microorganism varies according to yeast strain and the microorganism involved. Some yeast strains varied from non co-aggregation to good co-aggregation ability when they interact with *E. coli*, *Salmonella sp.* or *Enterobacter sp.*. *Saccharomyces cerevisiae* RC016 strain was able to co-aggregate with all the pathogens tested, while the rest of the strains only co-aggregate with one of the pathogenic bacteria.

<i>S. cerevisiae</i> Strains	Co-aggregation score ¹		
	<i>E. coli</i>	<i>Enterobacter sp.</i>	<i>Salmonella sp.</i>
RC008	0	2	0
RC009	0	0	1
RC012	0	0	1
RC016	1	1	1

Yeast suspension (1 × 10⁷ CFU ml⁻¹ in PBS) was mixed with each pathogen strain (1 × 10⁷ CFU ml⁻¹ in PBS). Suspension was mixed and incubated for 4 h at 37°C, under agitation at 200 rpm. Suspensions were observed by optic microscopy after Gram staining. ¹The score is based upon a scale described by Mastromarino et al. (2002), from 0 for no aggregation to 3 for maximum aggregation.

Table 12. Co-aggregation assay between *Saccharomyces cerevisiae* and pathogen strains

Co-aggregation and inhibition of pathogens are some of the most important beneficial health claims of probiotics. The co-aggregation ability of probiotic strains might enable them to form a barrier that prevents colonization by pathogenic bacteria (Collado et al., 2007).

2.2.5 Antagonism to pig pathogens

The antibacterial activity of yeast strains towards potential pathogenic bacteria was assayed (Table 13). Three of the tested *S. cerevisiae* were inhibitory against the pathogens studied. The RC008 and RC016 strains had the strongest antimicrobial activity; they were able to inhibit all the pathogens tested.

Most yeast strains are able to produce diffusible antimicrobial substances that inhibit the growth of pathogens. It was reported that certain *S. cerevisiae* strains secrete a protein toxin that kills not only sensitive strains of the same species but also other yeasts (Kitamoto et al., 1999). In our study, yeasts were able to inhibit pathogenic bacteria, but the nature of the antimicrobial substance is unknown.

<i>S. cerevisiae</i> Strains	Antimicrobial activity ¹		
	<i>Escherichia coli</i>	<i>Salmonella enterica</i>	<i>Enterobacter cloacae</i>
RC008	++	++	++
RC009	-	-	-
RC012	+	+	+
RC016	++	++	++

¹ +: inhibition zone ≥ 3 mm and ≤ 9 mm;

++: inhibition zone ≥ 10 mm and ≤ 15 mm;

-: inhibition zone ≤ 3 mm.

A central streak of each yeast strain was performed on Petri dishes containing YPD agar and incubated for 48 h at 37°C. Ten millilitres (10 ml) of additional liquid YPD agar were added to each plate and each pathogenic strain was streaked (perpendicularly) across the same agar plate. After 24 h incubation, antagonistic effect was determined by the appearance of clear zones surrounding the junctions of the streak lines.

Table 13. *Saccharomyces cerevisiae* antimicrobial activity against pathogen strains

In summary, the results let us predict that *S. cerevisiae* RC016 and *S. cerevisiae* strain RC008 may be regarded as the most promising beneficial yeast candidate for functional feed product development because they both had good and similar AFB₁ remotion efficiency (Table 8), higher than *S. cerevisiae* RC009 and *S. cerevisiae* RC012 (data not shown) and the strongest capacity of pathogen inhibition. They were also able to survive under gastrointestinal conditions and adhere to intestinal cells. Other functional and technological tests should be performed for the validation of these strains as suitable probiotics for animals, and future studies should be conducted to evaluate the influence of *S. cerevisiae* strains on non-pathogenic bacteria. But evidently *S. cerevisiae* RC008 and *S. cerevisiae* RC016 are the best candidates, from the four yeast strains analyzed, for further studies *in vivo* designed to prevent aflatoxicosis.

3. Conclusions

As we have seen, the potential presence of aflatoxins in animal diet is unavoidable, therefore a protection against aflatoxicosis is necessary, and the inclusion in the diet of microorganisms able to remove AFB₁ is the most suitable alternative. Moreover, if the

microorganisms capable to avoid the aflatoxin absorption during its gastrointestinal transit have beneficial properties on the host, this way to prevent aflatoxicosis is highly promising. With the increasing interest in food safety throughout the world, the yeast and LAB cultures with high mycotoxin binding abilities and probiotic abilities are of immense value in reducing aflatoxin exposure.

The first section of this work presents *in vitro* experiments useful to the development of a model that considers the aflatoxin-microorganism interaction as a fast, reversible and strain specific process, concluding that it is a physical adsorption to the cell wall of the microorganism. The model is a tool for selecting the most efficient microorganism to remove AFB₁ in a wide range of mycotoxin concentration, since feed AFB₁ contamination is variable. Another important use of this model is its capacity to explain probable changes in the adsorption efficiency ($M \times K_{eq}$) of the microorganism after than physical, chemical or genetic treatments designed to obtain the ideal microorganism; i. e. if either the process equilibrium constant (K_{eq}) or the number of binding sites for AFB₁ in the surface microorganism (M) change, or both.

The application of the adsorption model to yeast and LAB strains showed that *Saccharomyces cerevisiae* CECT 1891 was the most efficient microorganism in AFB₁ remotion, but in general also showed that the yeasts had higher efficiencies than LAB, mainly because the M values were 20- to 1,000- fold higher for the yeasts than for the bacteria, whereas the K_{eq} values were similar.

The second part of this chapter shows the design of simple experiments *in vitro* to evaluate potential beneficial properties of the microorganisms under study, on the host. In this sense, the tolerance of gastrointestinal conditions, auto and co-aggregation, cell adhesion and antibacterial activity towards pathogenic bacteria, of four yeast strains from pig environmental, were assayed. The results showed that *Saccharomyces cerevisiae* RC016 and *Saccharomyces cerevisiae* RC008 were the best microorganisms, mainly because they showed high and similar AFB₁ remotion efficiency and the strongest antimicrobial activity against pathogen strains.

Thus, the combination of both strategies allows us to select, among all the microorganisms tested (LAB and yeasts), the best candidate for future *in vivo* studies. This selection is very important because, although *in vivo* studies are necessary, they are expensive, complicated and long lasting as well. So, in summary, this research represents an efficient *in vitro* strategy to select the correct microorganisms for future *in vivo* studies, useful to prevent aflatoxicosis in farm animals.

4. Acknowledgments

This work was carried out thanks to grants from SECYT-Universidad Nacional de Río Cuarto, Ministerio de Ciencia y Tecnología de Córdoba, ANPCYT-PICT and ANPCYT-PICT-CNPq.

5. References

Armando, M.R., Dogi, C.A., Pizzolitto, R.P., Escobar, F., Peirano, M.S., Salvano, M.A., Sabini, L.I., Combina, M., Dalcerio, A.M. & Cavaglieri, L.R. (2011). *Saccharomyces*

- cerevisiae* strains from animal environmental with aflatoxin B₁ detoxification ability and anti pathogenic bacteria influence *in vitro*. *World Mycotoxin Journal*, Vol. 4, No.1, (February 2011), pp. 59-68, ISSN 1875-0710
- Bueno, D., Salvano, M.A., Silva, J.O., González, S.N. & Oliver, G. (2001). Mycotoxins: Diagnosis and prevention in poultry. *Boletín micológico*. Vol.16, pp. 23-36 ISSN 0716-114X
- Bueno, D., Casale, C., Pizzolitto, R., Salvano, M. & Oliver, G. (2007). Physical adsorption of aflatoxin B₁ by lactic acid bacteria and *Saccharomyces cerevisiae*: A theoretical model. *Journal of Food Protection*, Vol.70, No.9, (September 2007) pp. 2148-2154, ISSN 0362-028X
- CAST (Council for Agricultural Science and Technology). (2003). Mycotoxins: Risks in Plant, Animal and Human Systems, Task Force 478 Report N°139. Ames, Iowa, USA.
- Ciegler, A., Lillehoj, E., Peterson, R. & Hall, H. (1966). Microbial detoxification of aflatoxin. *Journal of Applied Microbiology*, Vol.14, No.6, (November 1966) pp. 934-939, ISSN 1364-5072
- Collado, M.C., Meriluoto, J. & Salminen, S. (2007). Measurement of aggregation properties between probiotics and pathogens: *in vitro* evaluation of different methods. *Journal of Microbiological Methods*, Vol.71, No.1, (October 2007), pp. 71-74, ISSN 0167-7012
- Dalcero, A.M., Magnoli, C., Chiacchiera, S., Palacios, G. & Reynoso, M. (1997). Mycoflora and incidence of aflatoxin B₁, zearalenone and deoxynivalenol in poultry feeds in Argentina. *Mycopathologia*, Vol.137, No.3, (n.d.), pp. 179-184, ISSN 0301-486X
- Del Re, B., Sgorbati, B., Miglioli, M. & Palenzona, D. (2000). Adhesion, autoaggregation and hydrophobicity of 13 strains of *Bifidobacterium longum*. *Letters Applied Microbiology*, Vol.31, No.6, (December 2000), pp. 438-442, ISSN 0266-8254
- El-Nezami, H., Kankaanpää, P., Salminen, S. & Ahokas, J. (1998). Physicochemical alterations enhance the ability of dairy strains of lactic acid bacteria to remove aflatoxin from contaminated media. *Journal of Food Protection*, Vol.61, No.4, (April 1998), pp. 466-468, ISSN 0362-028X
- El-Nezami, H., Mykkänen, H., Kankaanpää, P., Suomalainen, T., Salminen, S. & Ahokas, J. (2000). Ability of a mixture of *Lactobacillus* and *Propionibacterium* to influence the faecal aflatoxins contents in healthy Egyptian volunteers: a pilot clinical study. *Bioscience Microflora*, Vol.19, No.1 (n.d.), pp. 41-45, ISSN 1342-1441
- Gourama, H. & Bullerman, L. (1995). Inhibition of growth and aflatoxin production of *Aspergillus flavus* by *Lactobacillus* species. *Journal of Food Protection*, Vol.58, No.11, (November 1995), pp. 1249-1256, ISSN 0362-028X
- Gratz, S., Mykkänen, H., Ouwehand, A., Juvonen, R., Salminen, S. & El-Nezami, H. (2004). Intestinal mucus alters the ability of probiotic bacteria to bind aflatoxin B₁ *in vitro*. *Applied and Environmental Microbiology*, Vol.70, No.10, (October 2004), pp. 6306-6308, ISSN 0099-2240

- Gratz, S., Wu, Q., El-Nezami, H., Juvonen, R., Mykkänen, H. & Turner, P.C. (2007). *Lactobacillus rhamnosus* strain GG reduces aflatoxin B₁ transport, metabolism and toxicity in caco-2 cells. *Applied and Environmental Microbiology*, Vol.73, No.12, (June 2007), pp. 3958-3964, ISSN 0099-2240
- Gueimonde, M. & Salminen, S. (2006). New method for selecting and evaluating probiotics. *Digestive and Liver Disease*, Vol.38, No.2, (December 2006) pp. 242-247, ISSN 1590-8658
- Gusils, C., Bujazha, M. & González, S. (2002). Preliminary studies to design a probiotic for use in swine feed. *Interciencia*, Vol.27, No.8, (August 2002), pp.409-413, ISSN 0378-1844
- Haskard, C., Binnion, C. & Ahokas, J. (2000). Factors affecting the sequestration of aflatoxin by *Lactobacillus rhamnosus* strain GG. *Chemico-Biological Interactions*. Vol.128, No.1, (August 2000), pp. 39-49, ISSN 0009-2797
- Haskard, C., El-Nezami, H., Kankaanpää, P., Salminen, S. & Ahokas, J. (2001). Surface binding of aflatoxin B₁ by lactic acid bacteria. *Applied and Environmental Microbiology*, Vol.67, No.7, (July 2001), pp. 3086-3091, ISSN 0099-2240
- Hernandez-Mendoza, A., Garcia, H.S. & Steele, J.L. (2009). Screening of *Lactobacillus casei* strains for their ability to bind aflatoxin B₁. *Food and Chemical Toxicology*, Vol.47, No.n.d., (February 2009), pp. 1064-1068, ISSN 0278-6915
- Hussein, H. & Brasel, J. (2001) Toxicity, metabolism, and impact on humans and animals. *Toxicology*, Vol.167, No.2, (October 2001), pp. 101-134, ISSN 0300-483X
- Ito, Y., Peterson, S., Wicklow, D. & Goto, T. (2001). *Aspergillus pseudotamarii*, a new aflatoxin producing species in *Aspergillus* section Flavi. *Mycological Research*, Vol.105, No.2, (February 2001), pp. 233-239, ISSN 0953-7562
- Kabak, B., Alan, D. & Var, I. (2006). Strategies to Prevent Mycotoxin Contamination of Food and Animal Feed: A Review. *Critical Reviews in Food Science and Nutrition*, Vol.46, No.8, (n.d.), pp. 593-619, ISSN 1040-8398
- Kankaanpää, P., Tuomola, E., El-Nezami, H., Ahokas, J. & Salminen, S. (2000). Binding of aflatoxin B₁ alters the adhesion properties of *Lactobacillus rhamnosus* strain GG in a Caco-2 model. *Journal of Food Protection*, Vol.63, No.3, (n.d.), pp. 412-414, ISSN 0362-028X
- Karaman, M., Basmacioglu, H., Ortatatli, M. & Oguz, H. (2005). Evaluation of the detoxifying effect of yeast glucomannan on aflatoxicosis in broilers as assessed by gross examination and histopathology. *British Poultry Science*, Vol.46, No.3, (June 2005), pp. 394-400, ISSN 1466-1799
- Kitamoto, H.K., Hasebe, A., Ohmomo, S., Suto, E. G., Muraki, M. & Iimura, Y. (1999). Prevention of aerobic spoilage of maize silage by a genetically modified killer yeast, *Kluyveromyces lactis*, defective in the ability to grow on lactic acid. *Applied and Environmental Microbiology*, Vol.65, No.10, (October 1999), pp. 4697-4700, ISSN 0099-2240
- Kumura, H., Tanoue, Y., Tsukahara, M., Tanaka, T. & Shimazaki, K. (2004). Screening of dairy yeast strains for probiotic applications. *Journal of Dairy Science*, Vol.87, No.12, (December 2004), pp. 4050-4056, ISSN 0022-0302

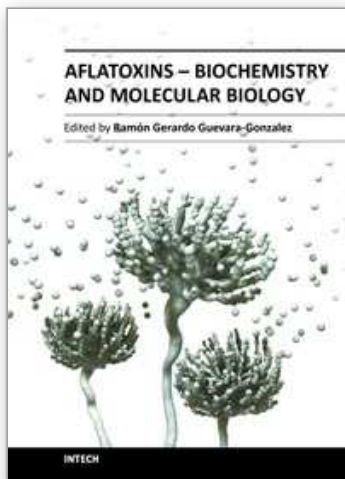
- Kurtzman, C., Horn, B. & Hesseltine, C. (1987). *Aspergillus nomius*, a new aflatoxin-producing species related to *Aspergillus flavus* and *Aspergillus tamarii*. *Antonie van Leeuwenhoek*, Vol.53, No.3, (n.d.), pp. 147-158, ISSN 0003-6072
- Lahtinen, S. J., Haskard, C. A., Ouwehand, A. C., Salminen, S. J. & Ahokas, J. T. (2004). Binding of aflatoxin B₁ to cell wall components of *Lactobacillus rhamnosus* strain GG. *Food Additives and Contaminant*, Vol.21, No.2, (February 2004), pp. 158-164, ISSN 0265-203X
- Lee, Y., El-Nezami, H., Haskard, C., Gratz, S., Puong, K., Salminen, S. & Mykkänen, H. (2003). Kinetics of adsorption and desorption of aflatoxin B₁ by viable and nonviable bacteria. *Journal of Food Protection*, Vol.66, No.3, (March 2003), pp. 426-430, ISSN 0362-028X
- Lin, W.H., Yu, B., Jang, S.H. & Tsen, H.Y. (2007). Different probiotic properties for *Lactobacillus fermentum* strains isolated from swine and poultry. *Anaerobe*, Vol.13, No.3-4, (August 2007), pp. 107-113 ISSN 1075-9964
- Line, J., Brackett R. & Wilkinson, R. (1994). Evidence for degradation of aflatoxin B₁ by *Flavobacterium aurantiacum*. *Journal of Food Protection*, Vol.57, No.9, (September 1994), pp. 788-791, ISSN 0362-028X
- Lourens-Hattingh, A. & Viljoen, B.C. (2001). Growth and survival of a yeast in dairy products. *Food Research International*, Vol.34, No.9, (November 2001), pp. 791-796, ISSN 0963-9969
- Magnoli, A.P., Texeira, M., Rosa, C.A., Miazzo, R.D., Cavaglieri, L.R., Magnoli, C.E., Dalcero, A.M. & Chiacchiera, S.M. (2001). Sodium bentonite and monensin under chronic aflatoxicosis in broiler chickens. *Poultry Science*, Vol.90, No.2, (February 2001), pp.352-357, ISSN 0032-5791
- Mastromarino, P., Brigidi, P., Macchia, S., Maggi, L., Pirovano, F., Trinchieri, V., Conte, U. & Matteuzzi, D. (2002). Characterization and selection of vaginal *Lactobacillus* strains for the preparation of vaginal tablets. *Journal Applied Microbiology*, Vol.93, No.5, (November 2002), pp.884-893, ISSN 1364-5072
- Morelli, L. (2000). *In vitro* selection of probiotic lactobacilli: a critical appraisal. *Current Issues in Intestinal Microbiology*, Vol.1, No.2, (September 2000), pp. 59-67, ISSN 1466-531X
- Nitta, K. & Kobayashi F. (1999). Brewer's yeast as health foodstuff. *New Food Industry*, Vol.41, pp. 17-23
- Oatley J., Rarick M., Ji G. & Linz J. (2000). Binding of aflatoxin B₁ to bifidobacteria *in vitro*. *Journal of Food Protection*, Vol.63, No.8, (August 2000), pp. 1133-1136, ISSN 0362-028X
- Ouwehand, A.C., Salminen, S. & Isolauri, E. (2002). Probiotics: an overview of beneficial effects. *Antonie Van Leeuwenhoek*, Vol.82, No.1-4, (August 2002), pp.279-289, ISSN 0003-6072
- Ovalle, R., Lim, S.T., Holder, B., Jue, C.K., Moore, C.W. & Lipke, P.N. (1998). A spheroplast rate assay for determination of cell wall integrity in yeast. *Yeast*, Vol. 14, No.13, (September 1998), pp. 1159-1166. ISSN 0749-503X

- Payne, G. (1998). *Process of contamination by aflatoxin-producing fungi and their impact on crops*. K. K. S. Sinha and D. Bhatnagar (Eds.). Mycotoxins in Agriculture and Food Safety Marcel Dekker, Inc., New York.
- Peltonen, K., El-Nezami, H., Haskard, C., Ahokas, J. & Salminen, S. (2001). Aflatoxin B₁ binding by dairy strains of lactic acid bacteria and bifidobacteria. *Journal of Dairy Science*, Vol.84, No.10, (October 2001), pp. 2152-2156, ISSN 0022-0302
- Pennacchia, C., Blaiotta, G., Pepe, O. & Villani, F. (2008). Isolation of *Saccharomyces cerevisiae* strains from different food matrices and their preliminary selection for a potential use as probiotic. *Journal Applied Microbiology*, Vol.105, No.6, (December 2008), pp. 1919-1928, ISSN 1364-5072
- Pereyra, C., Cavaglieri, L., Chiacchiera, S. & Dalcerro, A. (2010) Fungi and Mycotoxins in feed intended for sows at different reproductive stages in Argentina. *Veterinary Medicine International*, Vol. 2010, (June 2010), pp.1-7, ISSN 2042-0048
- Pizzolitto, R. (2011). Prevención de micotoxicosis en la industria avícola por microorganismos bioeliminadores de toxinas fúngicas. PhD. Thesis. Departamento de Biología Molecular, Universidad Nacional de Río Cuarto, Argentina
- Psomas, E., Andrighetto, C., Litopoulou-Tzanetaki, E., Lombardi, A. & Tzanetakis, N. (2001). Some probiotic properties of yeast isolates from infant faeces and Feta cheese. *International Journal of Food Microbiology*, Vol.69, No.1-2, (September 2001), pp.125-133, ISSN 0168-1605
- Raju, M. & Devegowda, G. (2000). Influence of esterified-glucomannan on performance and organ morphology, serum biochemistry and haematology in broilers exposed to individual and combined mycotoxicosis. *British Poultry Science*, Vol.41, No.5, (December 2000), pp. 640-650, ISSN 0007-1668
- Richard J.L. (2007). Some major mycotoxins and their mycotoxicoses an overview. *International Journal of Food Microbiology*, Vol.119, No.1-2, (October 2007), pp. 3-10, ISSN 0168-1605
- Shetty P., Hald B. & Jespersen L. (2007). Surface binding of aflatoxin B₁ by *Saccharomyces cerevisiae* strains with potential decontaminating abilities in indigenous fermented foods. *International Journal of Food Microbiology*, Vol.113, No.1, (January 2007), pp. 41-46, ISSN 0168-1605
- Shetty, P. & Jespersen, L. (2006). *Saccharomyces cerevisiae* and lactic acid bacteria as potential mycotoxin decontaminating agents. *Trends in Food Science and Technology*, Vol.17, No.2, (February 2006), pp. 48-55, ISSN 0924-2244
- Trucksess, M.W., Stack, M.E., Nesheim, S., Albert, R.H. & Romer, T.R. (1994). Multifunctional column coupled with liquid chromatography for determination of aflatoxins B₁, B₂, G₁ and G₂ in corn, almonds, Brazil nuts, peanuts and pistachio nuts: collaborative Study. *Journal of AOAC International*, Vol.77, No.6, (November 1994) pp. 1512-1521 ISSN 1060-3271
- van der Aa Kühle, A., Skovgaard, K. & Jespersen, L. (2005). In vitro screening of probiotic properties of *Saccharomyces cerevisiae* var. *boulardii* and food-borne *Saccharomyces cerevisiae* strains. *Internal Journal of Food Microbiology* Vol.101, No.1, (May 2005), pp. 29-39, ISSN 0168-1605

Wild, C. (2007). Aflatoxin exposure in developing countries: the critical interface of agriculture and health. *Food and Nutrition Bulletin*, Vol.28, No.2, (June 2007), pp. 5372-5380, ISSN 0379-5721

IntechOpen

IntechOpen



Aflatoxins - Biochemistry and Molecular Biology

Edited by Dr. Ramon G. Guevara-Gonzalez

ISBN 978-953-307-395-8

Hard cover, 468 pages

Publisher InTech

Published online 03, October, 2011

Published in print edition October, 2011

Aflatoxins – Biochemistry and Molecular Biology is a book that has been thought to present the most significant advances in these disciplines focused on the knowledge of such toxins. All authors, who supported the excellent work showed in every chapter of this book, are placed at the frontier of knowledge on this subject, thus, this book will be obligated reference to issue upon its publication. Finally, this book has been published in an attempt to present a written forum for researchers and teachers interested in the subject, having a current picture in this field of research about these interesting and intriguing toxins.

How to reference

In order to correctly reference this scholarly work, feel free to copy and paste the following:

Romina P. Pizzolitto, Dante J. Bueno, María R. Armando, Lilia Cavaglieri, Ana M. Dalcero and Mario A. Salvano (2011). Binding of Aflatoxin B1 to Lactic Acid Bacteria and Saccharomyces cerevisiae in vitro: A Useful Model to Determine the Most Efficient Microorganism, Aflatoxins - Biochemistry and Molecular Biology, Dr. Ramon G. Guevara-Gonzalez (Ed.), ISBN: 978-953-307-395-8, InTech, Available from: <http://www.intechopen.com/books/aflatoxins-biochemistry-and-molecular-biology/binding-of-aflatoxin-b1-to-lactic-acid-bacteria-and-saccharomyces-cerevisiae-in-vitro-a-useful-model>

INTECH
open science | open minds

InTech Europe

University Campus STeP Ri
Slavka Krautzeka 83/A
51000 Rijeka, Croatia
Phone: +385 (51) 770 447
Fax: +385 (51) 686 166
www.intechopen.com

InTech China

Unit 405, Office Block, Hotel Equatorial Shanghai
No.65, Yan An Road (West), Shanghai, 200040, China
中国上海市延安西路65号上海国际贵都大饭店办公楼405单元
Phone: +86-21-62489820
Fax: +86-21-62489821

© 2011 The Author(s). Licensee IntechOpen. This is an open access article distributed under the terms of the [Creative Commons Attribution 3.0 License](#), which permits unrestricted use, distribution, and reproduction in any medium, provided the original work is properly cited.

IntechOpen

IntechOpen