

The evaluation of protein and carbohydrate sources with an emphasis on their impact to taurine status in dogs

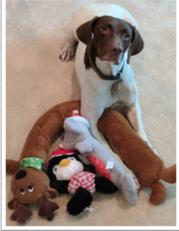
C.G. Aldrich* and J.G. Pezzali**

*Grain Science & Industry, Kansas State University, Manhattan, KS
**Animal Biosciences, University of Guelph, Guelph, ON

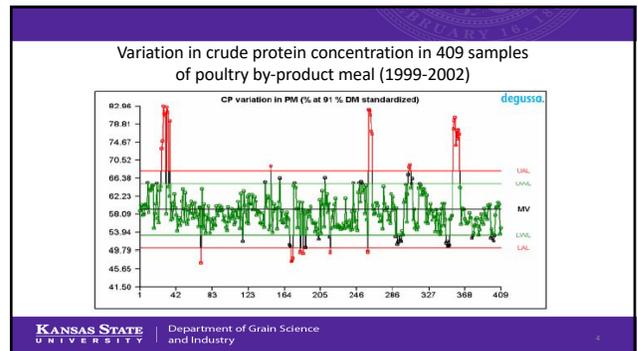
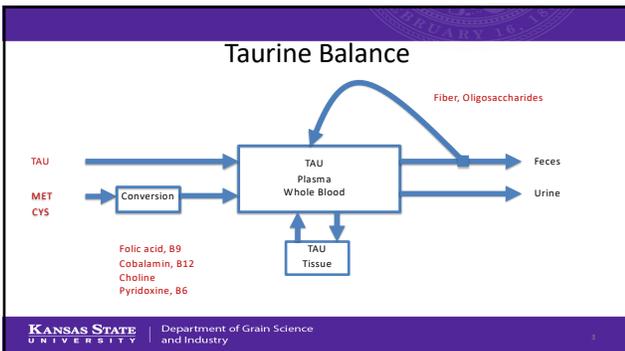
KANSAS STATE UNIVERSITY | Department of Grain Science and Industry | 29Sep2020

How do we unpack this topic?

- For a grain free diet to be a contributing factor to dilated cardiomyopathy in dogs several ingredient related factors must be demonstrated relative to lower circulating taurine.
- OUTLINE
 - Taurine in the balance
 - Amino acid availability
 - Polysaccharides and Bile Acids
 - Pathway to formulation



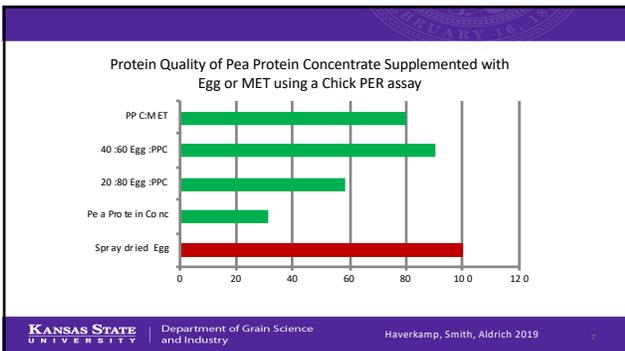
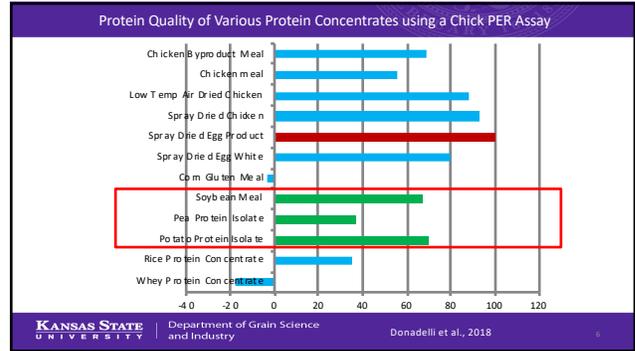
KANSAS STATE UNIVERSITY | Department of Grain Science and Industry



Amino acid (AA) concentration expressed as a % of total AA

Protein	CYS	MET	CYS+MET
Spray dried egg	2.1	3.3	5.4
Spray dried egg white	2.6	3.7	6.3
Chicken byproduct meal	1.4	2.1	3.5
Chicken meal	1.0	2.1	3.1
Low temp air dried chicken	1.1	2.8	3.9
Spray dried chicken	1.1	2.6	3.7
Whey protein concentrate	2.2	2.1	4.3
Corn gluten meal	1.6	2.4	4.0
Rice protein concentrate	2.0	2.7	4.7
Potato protein isolate	1.4	2.1	3.5
Pea protein isolate	1.0	1.1	2.1
Soybean meal	1.4	1.4	2.8

KANSAS STATE UNIVERSITY | Department of Grain Science and Industry | Donadelli et al., 2018



Canine ileal digestibility of diets containing rendered (PBPM) or fresh poultry (FP)

	PBPM	FP	P =
Organic Matter, %	78.9	85.4	.05
Crude Fat, %	88.3	92.7	.03
Protein, %	73.9	82.8	.03
TAA, %	77.3	86.4	.07
Lysine, %	80.1	89.5	.02
Methionine, %	84.7	93.4	.01
Cystine, %	60.8	73.4	NS

KANSAS STATE UNIVERSITY | Department of Grain Science and Industry | Murray et al., 1997

Soybean meal ileal digestibility in the dog

	Yamka '03	Clapper '01	Zou '96
Soy in diet, %	46.1	44.0	37.1
Ileal CP	51.1	85.3	77.4
TT CP	65.5	83.9	84.6
Ileal Lys	71.4	89.3	85.6
Ileal Met	63.5	85.7	72.6
Ileal Cys	30.0	70.8	29.7

KANSAS STATE UNIVERSITY | Department of Grain Science and Industry

Effects of extrusion cooking and soaking on nutritionally active factors^a in faba and kidney beans^b

Treatment	TI	CTI	α -AI	HgA	PA	CT	Pph
<i>Vicia faba</i>							
Raw seeds	4.47	3.56	18.9	49.3	21.7	1.95	3.92
Soaking	4.27	3.41	16.1	49.3	14.6	1.02	3.73
Extrusion	0.05	1.68	0.0	0.2	15.9	0.89	2.80
<i>Phaseolus vulgaris</i>							
Raw seeds	3.10	3.97	248	74.5	15.9	3.59	2.07
Soaking	2.93	3.37	220	74.5	15.0	2.72	1.64
Extrusion	0.43	0.00	0.0	0.2	12.6	0.58	1.12

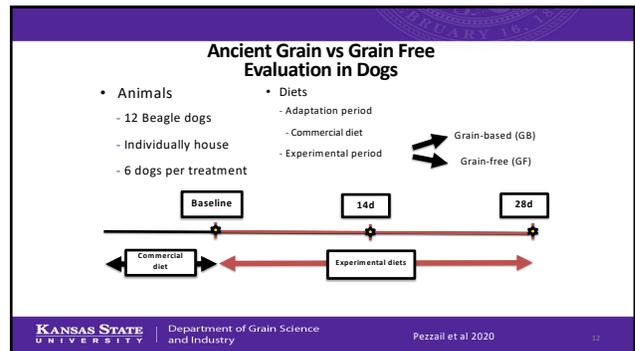
^a TI, trypsin inhibitors (IU mg⁻¹ DM); CTI, chymotrypsin inhibitors (IU mg⁻¹ DM); α -AI, α -amylase inhibitors (IU mg⁻¹ DM); HgA, haemagglutinating activity (HU mg⁻¹ DM); PA, phytic acid (g kg⁻¹ DM); CT, condensed tannins (g equivalent catechin kg⁻¹ DM); Pph, polyphenols (g kg⁻¹ DM).

KANSAS STATE UNIVERSITY | Department of Grain Science and Industry | Alonso et al., 2000 except from Tran 2008

Short chain oligosaccharides measured in diets containing increasing levels of faba beans, and ingredients brewers rice

Item, ug/g	Brewers Rice	Dehulled Faba Beans	FB0	FB10	FB20	FB30
Sucrose	1,711	33,468	3,098	5,744	9,088	10,920
Raffinose	81.42	2,621	108	321.34	546.51	786.83
Stachyose	0.00	6,967	23.4	672.56	1423.21	2037.05
Verbascose	0.00	25,268	0.00	2,459.24	4968.29	7430.38

KANSAS STATE UNIVERSITY | Department of Grain Science and Industry



MATERIAL AND METHODS

Ingredient composition of experimental diets

Item, %	Experimental treatment	
	Grain-based	Grain-free
Hydrolyzed pork protein	41.46	41.46
Spelt	16.57	-
Millet	16.57	-
Sorghum	16.58	-
Potato, white	-	16.57
Peas, green	-	25.91
Tapioca starch	-	7.23
Additives ^a	0.51	0.51
Chicken fat	4.00	4.00
Taurine	0.12	0.12
Titanium dioxide	0.40	0.40

^aAdditives = salt, potassium chloride, choline chloride (60% dry), vitamin premix, dicalcium phosphate, calcium carbonate, trace mineral premix, fish oil (methionine), natural antioxidants, dry digest

KANSAS STATE UNIVERSITY | Department of Grain Science and Industry | Pezzall et al 2020 | 15

MATERIAL AND METHODS

Chemical composition of commercial diet and experimental diets

Item	Commercial Diet	Experimental diets	
		Grain-based	Grain-free
Moisture, % DM	7.4	6.51	7.43
Crude Protein, % DM	32.1	37.3	37.7
Crude Fat, % DM	18.5	12.1	10.4
Ash, % DM	-	4.24	4.33
Total dietary fiber, % DM	10.17	10.39	12.57
Insoluble fiber	8.47	8.30	8.65
Soluble fiber	1.70	2.09	3.92
Oligosaccharides, ug/g DM			
Raffinose	1,586	746	2,379
Stachyose	2,393	1,509	6,334
Verbascose	1,068	458	4,464
Total	5,047	2,713	13,178

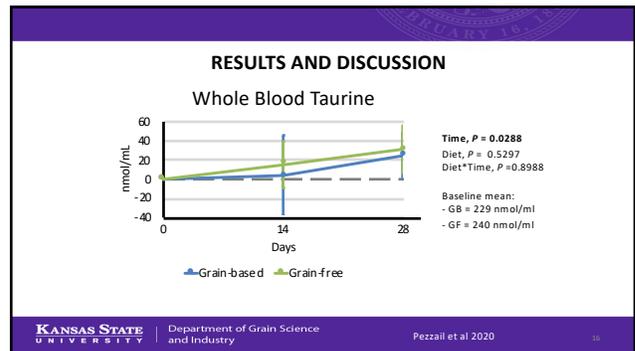
KANSAS STATE UNIVERSITY | Department of Grain Science and Industry | Pezzall et al 2020 | 16

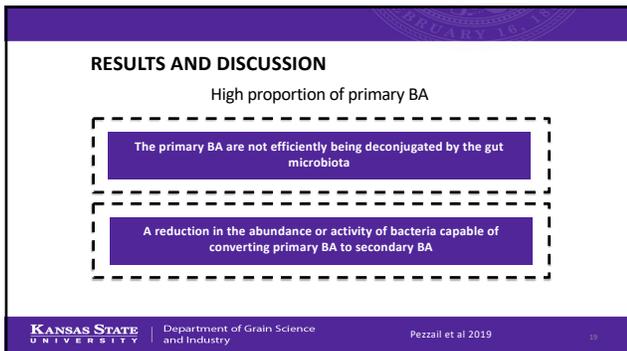
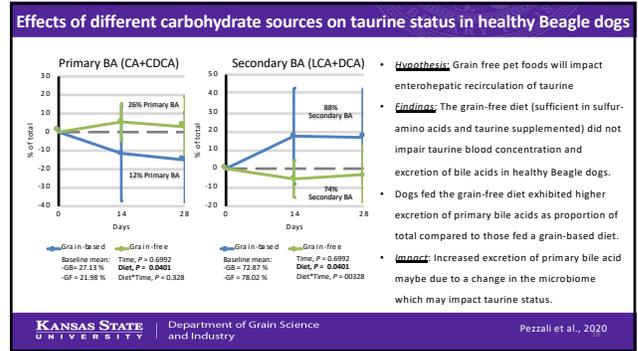
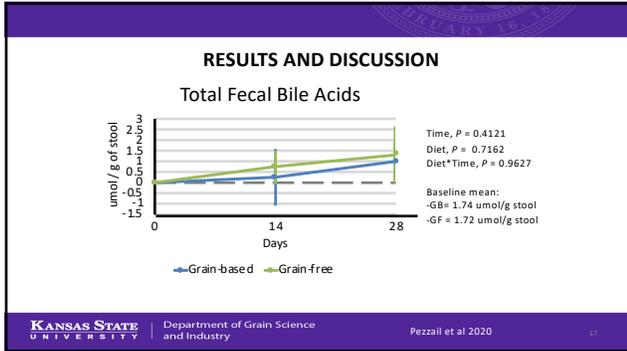
MATERIAL AND METHODS

Essential amino acid composition of commercial diet and experimental diets

Item, % on as-DM basis	Commercial Diet	Experimental Diets	
		Grain-based	Grain-free
Arginine	1.55	2.17	2.4
Histidine	0.67	0.75	0.77
Isoleucine	1.14	1.54	1.59
Leucine	3.02	3.14	3.03
Lysine	2.21	1.99	2.31
Methionine	0.64	0.64	0.57
Methionine + Cysteine	1.04	1.28	1.18
Phenylalanine	1.43	1.79	1.80
Threonine	1.08	1.44	1.49
Tryptophan	0.20	0.35	0.36
Valine	1.36	2.03	2.10
Taurine	0.25	0.33	0.35

KANSAS STATE UNIVERSITY | Department of Grain Science and Industry | Pezzall et al 2020 | 15





- ### What can we do about it?
- Eight factors to consider in formulation
 1. Assure high quality protein (bioavailable)
 2. Supportive levels of DL-Methionine (ratio of Met:Cys, 2:1)
 3. Supplement taurine?
 4. Assure adequate methyl donors: choline, betaine, Vitamin B6, Folic acid, Vitamin B12
 5. Judicious quantities of fermentable fibers and limit oligosaccharides
 6. Supplement L-carnitine (spare Met)
 7. Assure adequate omega 3 fatty acids (anti-inflammatory)
 8. Assure sufficient Selenium & Vitamin E (antioxidants)
- KANSAS STATE UNIVERSITY | Department of Grain Science and Industry | 20

Thank you

