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#### Prebiotics & Probiotics : Is there any difference ?

	Probiotics	Prebiotics
Nature of the Prep	Microorganism	Food supplement (eg: FOS)
Prime Fn	To kill harmful pathogen	To supply nutrition (Killing the pathogen is an additional effect)

# Probiotics

- The term Probiotic is derived from the Greek words, Pro (favour) and Bios (life). So, in purely literary terms probiotics can be defined as organisms/ substances that favour life.
- At the start of the 20th century, Russian noble prize winner and father of modern immunology, Elie Metchnikoff, a scientist at the Pasteur institute, was the first conceptualize "probiotics".
- Probiotic term coined in 1965 by Lilly and Stillwell.

# Probiotics

- Live microbial feed supplements that have beneficial effects on the host by improving its intestinal microbial balance.
- A Probiotic is proven to survive the passage through the gastro-intestinal tract, intestinal tract(where it exerts its effects on digestive system).

#### **Prebiotics**

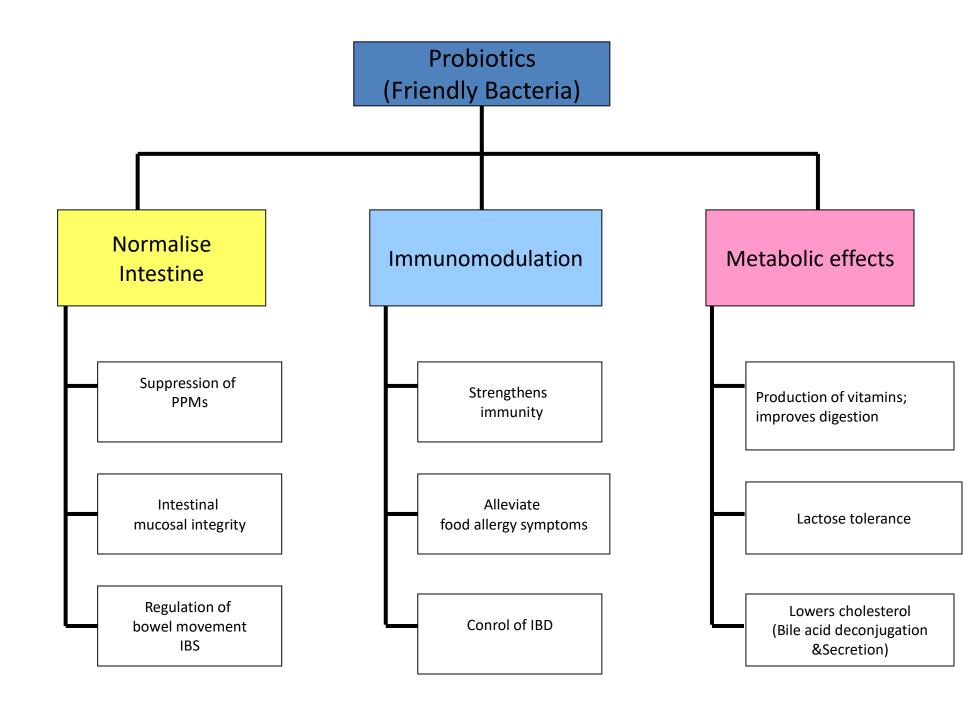
- A prebiotic is a nondigestible component which beneficially affects the host by selectively stimulating the growth and/or activity of one or a limited number of colonic bacteria, thereby improving the health of the host.
- Examples- insulin, garlic, onions, chicory root, Asparagus, whole wheat, rye, barley.

#### **Characteristics of Prebiotics**

- Should not be hydrolysed or absorbed in the upper part of G.I tract.
- Should be a selective substrate for one or a limited number of potentially bacterial commercial to the colon culture protagonist.
- Should be able to alter the colonic microflora towards a healthier composition or selectively stimulates the growth and or activity of intestinal bacteria associated with health and well being.
- Should help increase the absorption of certain minerals such as calcium and magnesium.
- Favourable effect on the immune system and provide improved resistance against infection.

#### **Synbiotics**

- PROBIOTICS + PREBIOTICS
- A probiotic organism in combination with its prebiotic food.
- Providing both the organism and substrate at the time of ingestion may offer improved chance of survival in GI tract.
- Foods containing the combination of probiotics and prebiotics are referred to as sybiotics.
- Improved survival in upper GIT and more efficient implantation.



#### **Ideal properties of a Probiotic**

- 1. Be nonpathogenic and nontoxic to the host
- 2. Be antagonistic to pathogens
- 3. Exert a beneficial effect on the host
- 4. Capable of surviving, colonizing and proliferating in the gut (should not be killed by gastric juice / bile acids)
- 5. Able to inhabit in the S & L intestine
- 6. Must be of human origin
- 7. Contain a large number of viable cells and remain viable during storage and use

#### **Characteristics of Effective Probiotics**

- Able to survive the passage through the digestive system.
- Able to attach to the intestinal epithelia and colonise.
- Able to maintain good viability.
- Able to utilise the nutrients and substrates in a normal diet.
- non pathogenic and non toxic.
- Capable of exerting a benificial effect on the host.
- Stability of desired characteristics during processing, storage and transportation.
- Anti-inflammatory, antimutagenic, immunostimulatory.

#### **Probiotic strains**

#### Lactobacillus species

- L. acidophilus
- L. plantarum
- L. casei subspecies rhamnosus
- L. brevis
- L. delbreuckii subspecies bulgaricus

#### **Bifidobacterium** species

- B. adolescentis
- B. bifidum
- B. longum
- B. infantis
- B. breve





#### Others

- Streptococcus salivarius ssp. thermophilus
- Lactococcus lactis ssp. lactis
- Lactococcus lactis s ssp. cremoris
- Enterococcus faecium
- Leuconostoc mesenteroides ssp. dextranicum
- Propionibacterium freudenreichii
- Pediococcus acidilactici
- Saccharomyces boulardii

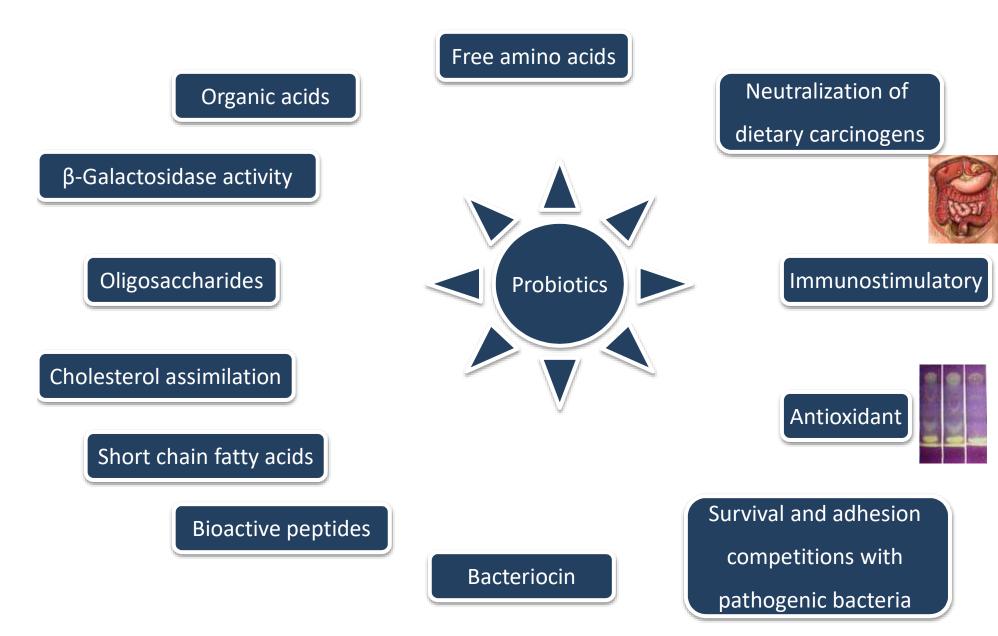




# List of microorganism authorized as probiotics in feedstuffs under Council Directive 70/524/EEC

- Bacillus cereus var. toyoi
- Bacillus licheniformis
- Bacillus subtilis
- Enterococcus faecium
- Lactobacillus casei
- Lactobacillus farciminis
- Lactobacillus plantarum
- Lactobacillus rhamnosus
- Pediococcus acidilactici
- Saccharomyces cerevisiae
- Streptococcus infantarius

#### **Mechanisms of action**



#### **Mechanism of Action**

Inhibit Potentially Pathogenic Microorganisms (PPMs)

• Reduction in Intestinal pH (through production of SCFAs)

• Production of bacteriocins

• Competitive blocking of adhesion sites

• Competition for nutrients

#### **MOA of Probiotics**

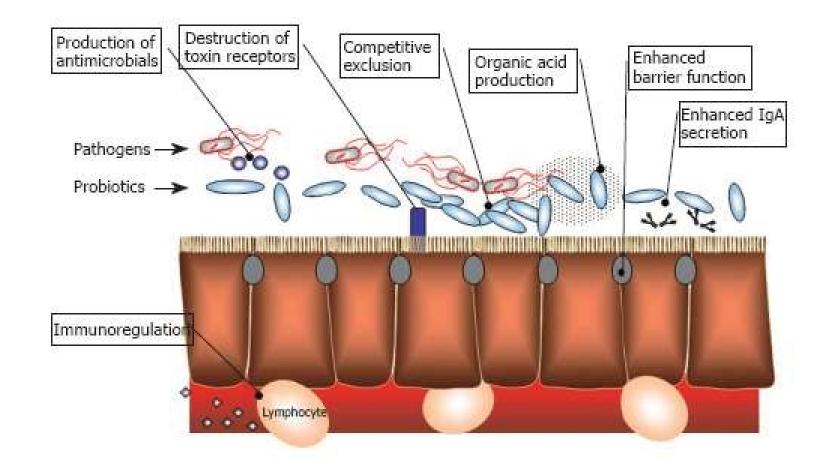


Figure 3 Mechanisms of probiotic activity.

# modes of action of the probiotic bacteria in the aquaculture

- Production of Inhibitory Compounds:
  - Probiotic bacteria release a variety of chemical compounds that are inhibitory to both Gram-positive and Gram-negative bacteria. These include bacteriocins, sideropheres,lysozymes, proteases, hydrogen peroxides etc.
- Competition for Adhesion Sites:
  - Probiotic organisms compete with the pathogens for the adhesion sites and food in the gut epithelial surface and finally prevent their colonization(Vanbelle et al, 1990). Adhesion capacity and growth on or in intestinal or external mucous has been demonstrated in vitro for fish pathogens like *Vibrio* anguillarum and Aeromonas hydrophila (Krovacek, 1987).

- Competition for Nutrients:
  - Probiotics utilizes nutrients otherwise consumed by pathogenic microbes. Competition for nutrients can play an important role in the composition of the microbiota of the intestinal tract or ambient environment of the cultured aquatic organisms(Ringo and Gatesoupe,1998). Hence successful application of the principle of competition to natural situation is not easy and this remains as a major task far microbial ecologists.
- Enhancement of Immune Response:
  - Probiotics stimulate the host's specific and non-specific immunity. Some of the bacteria like Lactic acid bacteria (LAB) increase the resistance to enteric infection(Holzapfet et al., 1998).

- Improvement of Water Quality:
  - It has been reported that gram-positive bacteria especially Bacillus sp., improve the water quality by converting the organic matter back to carbon dioxide in the environment.
- Interaction with Phytoplankton:
  - Probiotic bacteria have a significant algicidal effect on many species of microalgae, particularly of red tide plankton (Fukami et al., 1997). Bacteria antagonistic towards algae would be undesirable in green water larval rearing technique in hatchery where unicellular algae are cultured and added, but would be advantageous when undesired algae species developed in the culture pond.

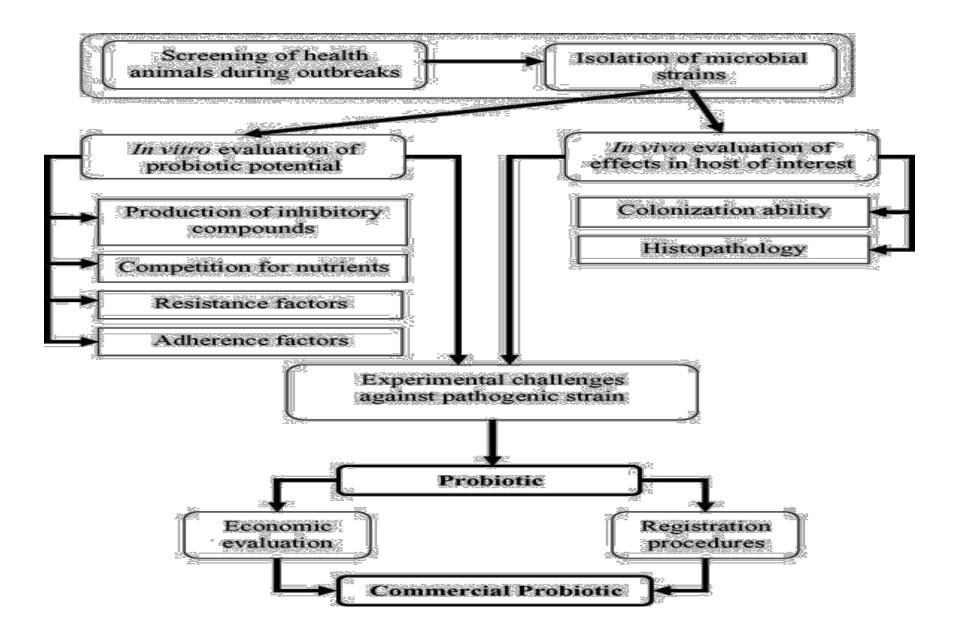
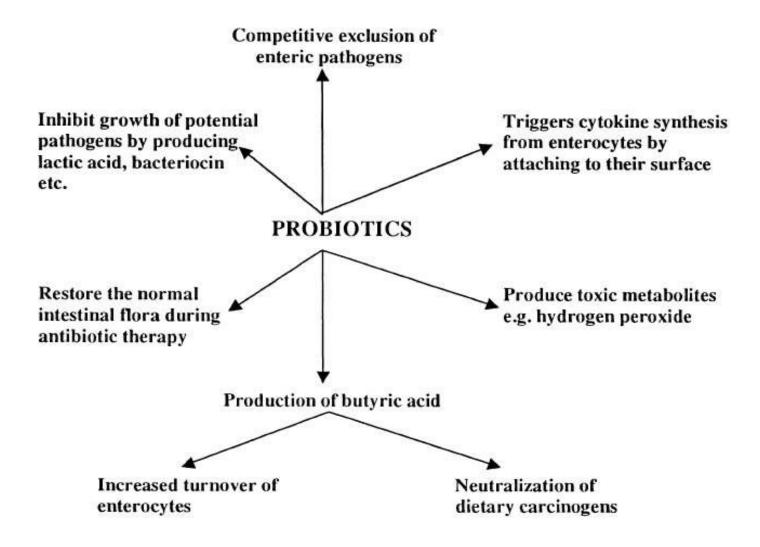


Fig. : Diagram for selection of probiotics as biocontrol agents in aquaculture.

#### **MECHANISM OF ACTION OF PROBIOTICS**



#### Probiotics should have the following attributes

#### 1)GRAS (Generally Regarded As Safe) status.

- 2) Capacity to establish well and eventually colonize the gut environment(resistant to low pH and organic acids).
- 3) Non-pathogenic and non-toxic to the hosts.
- 4) Maintain a healthy gut during stress period;
- 5) Remaining viable at higher temperature and for longer duration.
- 6) It should not undergo any genetic modification due to change in the environmental parameters.
- 7) Its action should be multifarious i.e. improvement of nutritional status, feed conversion efficiency, growth and antagonizing effect over a large number of pathogens.
- 8) It should be cheap, efficient and easily available.

# Methods to select probiotic bacteria for use in culture system

- Collection of Background Information:
  - Before the start of research on development of probiotics, the activities about culture practices and economics of the development should be studied. A close knowledge of the rearing practices used in an aquaculture farm is necessary to determine whether a probiotic application would be feasible or not.
- Acquisition of Putative Probiotics:
  - The acquisition of a good pool of candidate probiotics is of major importance in this process. It is vital in this phase that the choice of the strain is made as a function of the possible role of the probiotics to be developed. There is no unequivocal indication that putative probiotics isolated from the host or from their ambient environment perform better than isolates completely alien to the cultured species or those that originate from a very different habitat.

- Screening of Putative Probiotics:
  - A common way to screen the candidate probiotics is to perform in vitro antagonism tests, in which pathogens are exposed to the candidate probiotics in liquid or solid medium. Candidate probiotics can be selected based on production of inhibitory compounds like bacteriocines, siderophores or when in competition for nutrients (Dopazo et al., 1988).

#### • Evaluation of Pathogenicity of Selected Strains:

- Probiotics should not be pathogenic to the hosts and this should be confirmed prior to acceptance. Therefore, the host must be challenged under stressed and non-stressed conditions. This can be accomplished by adding probiotic to the culture water. When probiotics are selected for larval rearing by green water technique, their possible interaction with algae should be considered.
- In vivo Evaluation:
  - The effect of candidate probiotics should be tested in vivo as well. It involves introducing candidate species to the host under culture and then monitoring the growth, survival and physico-chemical parameters.

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#### TARGET EVALUATION

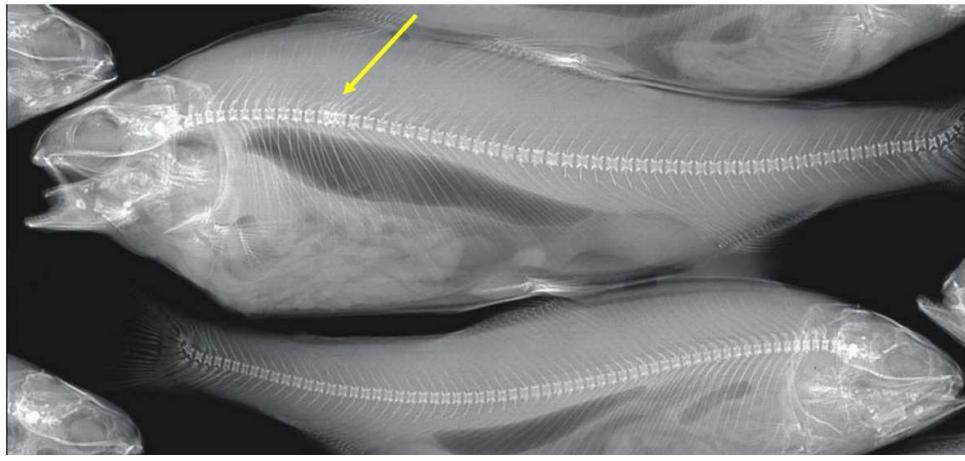
Choose most promising ins *I* speciesl ccmblnatlcns for intervention studies

Aquaculture: microbiota irregularity identification as basis for selecting & characterizing pnpbliotics

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Focus on str' ains, target DrC.DQrti4!S and end use.combinations



Probiotics may replace antibiotics in some cases. For instance, it was possible to reduce the incidence of vertebral compression in rainbow trout (arrow) by introducing in the diet either *florfenicol for the first ten days of feeding, or Pediococcus acidilactici* for five months post start feeding (*Aubin et al. 2005*). Trial of probiotics to prevent the vertebral column compression syndrome in rainbow trout (*Oncorhynchus mykiss*) Walbaum). Aquac. Res. 36, 758-767).

Probiotic strain	Source	Used on	Method of application	Reference
Streptococcus lactis and	?	Turbot larvae	Enrichment of	Garda de la Banda
Lactobacillus bulgaricus		tScoplnhatmus lIlaximus)	live food	et al. (1992)
Lactobacillus sp, and	Roo fers tBradiionus	Turbot larvae	Enrichment	Gatesoupe (1994)
Camobacterium sp.	plicatilis)		of rotifers	
Vibrio atginotyticus	Commercial shrimp	Atlantic salmon	Bathing in bacterial	Austin er al. (1995)
	hatchery	<i>iSalmo solar</i> L.)	suspension	
Camobacterium divergens	Intestines of	Atlant ic cod fry	Addition to diet	Gildberg and Mikkelsen
	Atlantic salmon			(1998)
Bacillus megaterium,	Commercial product	Channel catfish	Addition to	Queiroz and Boyd (1998)
B, subtilis. B. polymyxa. B. Iicheniformis	(BiOSt3t)		pond water	
Vibrio pelagi <sub>t</sub> s	Turbot larvae	Turbot	Addition to	Ringa and Vadsteln (1998)
			culture water	
G-probiotic	Commercial product	Oreochromis niloticus	Addition to diet	Naik et al. (1999)
Pseudomonas fluorescens	Iced freshwater fish	Rainbow trout	Addition to	Gram et al, (J 999)
	(Lares lliloricus)	(011corhynchus IIIykiss)	culture water	
Camobacterium sp.	Intestines of	Atlantic salmon	Addition to diet	Robertson et al. (2000)
	Atlantic salmon			
Lactobacillus r110111110511\$ ATCC 53103	Culture collection	Rainbow trout	Addition to diet	Nikoskelainen et al. (2001)
Ael'OIIIOllaSiydrophila,	Digestive tract of	Rainbow trout	Addition to diet	Irianto and Austin (2002)
Vibri()jllIVialis.	rainbow trout			
Cornobacterium sp., Micrococcus II/TelIS	Probiotics conside	red as biological co	ntrol agents in aq	uaculture of fishes
Enterococcus faecium SF68	Commercial product (Cernivet)	Anguilla anguilla	Addition to diet	Chang and Liu (2002)
L r/UnlIIIOSItSCM I 136	Culture collection	Rainbow trout	Addition to diet	Panigrahi et at (2004)
Roseobacter sp. strain 27-4	Turbot larvae, <i>Tetraselmis</i> copepod-fcd larvae	Turbot larvae	Addition 10 culture water	Hjelm et al. (2004)
Bacillus circulans	Intestines of Labeo rohita	L rohita	Addition to diet	Ghosh et at (2004)

Probioticsr.ra.in	Source	Used on	Method of application	Reference
Crustaceaus Bacillus sp, SII BacUlussp.	Penaeus nlQJ'tJdi'H, Commercial	<b>p.</b> nW'JnhdJJl1 <b>P.</b> monodon	Addition to diet Addition to	Rengpi p31 er al. (1998) Moriarty (1m)
LacJobtu.ilblS spp.	product (OMS) Digestive tract	<b>P</b> _ monodon	culture W31et Addi NOU LO diet	Phi311phak ec aI. (1999)
SaccJUJII)V')'C1!S cerevisiae .• S. exiguus,	<b>of chicken</b> Commercial product	Penaeus \wutanre;	Additiotl LO diet	Scholz et al. (1999)
PhalJia rhodozyma \fibril) hepasarius, vibrio sp Bosilluo an			Addition Lo diet	Balclzar (2003)
Bacillus sp. I-fbrio P62, Vibrio P63. Bacillus P64		<b>P.</b> vannamei	Addition to culture "Taler	Gulli"" et al, (2004)
PSeJuWntOnJ\$ sp., vibrio j'uvialis			Addition to culture W31eJ'	Alavaad ial. (2004)
Mollu\$cs	5	C	Addition to	<b>Cibeen</b> (1008)
<i>MrontOLUU media</i> strain <i>Al99</i>	,	C <i>rassos:</i> nod <b>gigas</b>	Additioo [0 culture water	Gibson et al. (1998)
Roseobacrer <p. bsi07<="" td=""><td>Scallop larval cultures</td><td>Pecten ,n.axinJUS</td><td>il.<b>ddiUofi</b> LO <b>culture</b> water</td><td>Ruiz-I\)n.I" er aJ. (1999)</td></p.>	Scallop larval cultures	Pecten ,n.axinJUS	il. <b>ddiUofi</b> LO <b>culture</b> water	Ruiz-I\)n.I" er aJ. (1999)
Alseromona I.aloplanktis		Argop«:lcn purpuraius	Addition to culture "Taler	Riquelme et al. (2000)
Live food Flavobacterium sp.	Chaetoce ros gracilis culwte	<b>C. gracilis</b> . <b>I.</b> galvona, <b>P.</b> lutberi	Additioo LO culture W31eJ'	Sumiruo aod lliroyama (1997)
LAcJ()COCCJLt /acti.f AR21	Roofer culture	ROOfers	Additiotl LO	1iat7.evili er al, (1998)
V.algillOlytiou C7b	Seawater	Chaesoceros muelleri	culture <sub>water</sub> i\. <b>ddiUofi</b> Lo <b>culture</b> water	Gomez-Gil et aJ. (2002)
Pl:dioc мс us add ita eli d	ComIuetCial product	Artemia	Addi 0011 ∟o culture WaJet	Gatesou pe (2002)
Lacsobaciltus easel. <b>L brevis,</b> L helvesicus. IJu:IIX'0CCUS lactic	Culture collecuon	Artemia nauplii	Addition to culture "Tater	Villamil et al. (2003)
<pre>spp. tactis: Leuconostoc, 1~1~senlell)ide\$spp. meM'!nJeroidt!~</pre>	Pediococcus acid	iloaici		

Probiotics considered as biological control agents in aquaculture of crustaceans, molluscs, and live food

Vater	Prole~in' probiotic range (Benefits)	Lower@ 100 em depth	Upper @ 150 em depth
Salinity	G-40 ppt	10 ppt	35 ppt
рН	6.5-9.0	7.5	8.5
Temperature	25°C-35°C	28°C	32°C
Alkalinity	>80 ppm		
Transparency	(Balances)	30cm	45 em
Colour	(Balances)	Light green	Brownish green
DO	(Improves)	> 3.5 ppm	
Total ammonia	(Reduces)	< 1.0 ppm	
Nitrate	(Reduces)	<0.2 ppm	
P as Orthophosphate	(Balances)	> 0.5 ppm	> 1.0 ppm
Total bacteria and Vibrio spp.	Onhibits)	10 <sup>3</sup> -1 ()4 CFU/ml	
TOlalluminous bacteria	Onhibits)	<]()1	
(pathogenic nbrio)			
Beneficial algae	600/1r90%	60%	90%
Lower and upper pond parameters recommended combined with details on efficiency range			

# Probiotics applied in aquaculture (after Irianto & Austin, 2002)

Probiotic identity	Source	Used on	Method of application
Gram-positive bacteria Bacillus sp. S11 Bacillus sp. Bacillus sp. Lactobacillus lactis	Penaeus monodon Commercial product Water	Penaeus monodon Penaeids Water Added to water	Premix with feed
AR21 Mixed culture,	Mass culture	Brachionus plicatilis	Feed additive
mostly Bacillus spp.	Commercial product	Brachionus plicatilis	Mixed in water
<i>Gram-negative bacteria</i> Vibrio alginolyticus	Beach sand	Penaeids, salmomids	Feed, bath for 10 min
Yeast Saccharomyces cerevisiae, S. exiguous, Phaffia rhodozoma	Commercial product	Litopenaeus vannamei	Premix with feed
<i>Microalgae</i> Tetraselmis suecica	Commercial product	Penaeids, Salmo salar	Feed

#### **Advantages**

- **Produce lactic acid** lowers the pH of intestines and inhibiting bacterial villains such as *Clostridium, Salmonella, Shigella, E. coli,* etc.
- Lead to improved appetite and/or growth performance.
- Decreases the production of a variety of toxic or carcinogenic metabolites.
- Aid absorption of minerals, especially calcium, due to increased intestinal acidity.
- Production of  $\beta$  D- galactosidase enzymes that break down lactose.
- Produce a wide range of antimicrobial substances -acidophilin and bacteriocin etc. help to control pathogenic bacteria .
- Produce vitamins (especially Vitamin B and vitamin K)
- Act as barriers to prevent harmful bacteria from colonizing the intestines

# Disadvantages

- There is still no consensus on the most effective dose of a probiotic.
- Probiotic products manufactured by established pharmaceutical companies typically have the stated concentration and bacterial or fungal strain listed on the label.

### Probiotics benefit vs Antibiotics

Probiotic use eliminates need for antibiotics Probiotics create no illegal residue A Bacteria cannot develop resistance to probiotics but can to antibiotics Antibiotics lead to slow growth rate of larvae Probiotics boost immune system of shrimp Probiotics also digest pollutants Probiotics promote high survival so are costefficient to use Cheaper to use probiotics than antibiotics

# Benefits of pond prebiotics

- Better water quality
  - Less toxic environment for culturing animals
    - Higher stocking densities
  - Reduced animal stress
  - Better growth & survival
    - Larger animals or shorter cycles
    - Higher yield
  - Probiotic, beneficial microbial environment
    - Better growth & survival
  - Reduced water exchange
    - Greater biosecurity
  - Less pollution output

Lower fertilizer costs in older ponds

