Tannin concentration and nutritive value of a Swiss collection of sainfoin (Onobrychis viciifolia) accessions as influenced by harvest time and growth location.

B.N. Azuhnwi^{1,2}, B. Boller³, S. Ampuero¹, F. Dohme¹, M. Kreuzer², H.D. Hess¹

- 1 Agroscope Liebelfeld-Posieux Research Station ALP, Posieux, Switzerland
- 2 ETH Zurich, Institute of Animal Sciences, Switzerland
- 3 Agroscope Reckenholz Tanikon Research Station ART, Zurich, Switzerland

Introduction

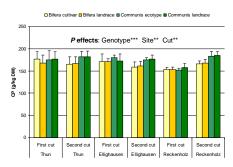
Condensed tannin (CT) are a highly diverse group of plant secondary metabolites with promising nutritional, animal health and environmental effects. Sainfoin is a perennial temperate legume with moderate CT concentration, attracting renewed interest in forage and nutritional research. Trials with this legume have produced equivocal results and intraspecific differences in tannin concentration and structure being advanced to explain this. We hypothesis here that different accessions of sainfoin differ in concentration of CT and that harvest time and growth location also influence this variation and consequently the nutritive value of sainfoin forage.

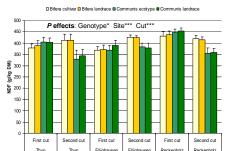
Materials and Methods

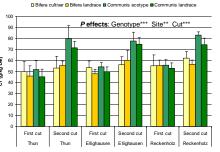
- Sainfoin genotypes and accessions: Bifera cultiva: Visnovsky, Perly, OV0505
- Bifera landrace: Echandens, La Rippe,
- Middes, Perly 66
- Communis ecotype: Wiedlisbach, Allmend
- Communis landrace: Moiry, Cuarnens, Pompaples, Premier, Sarzens, Vinzel
- Sites and altitude: Thun (559 m), Ellighausen (520 m), Reckenholz (440 m).
- Plant material established in spring 2007 on subplots using a complete randomised block design. 1st cut carried out in late May 2008 while 2nd cut 6 weeks after.
- · Sampes were lyophilised and grind to pass a 1 mm screen
- Crude protein (CP), neutral detergent fibre (NDF) of samples were measured using standard protocols.
- HCl/butanol method was employed to measure CT concentration with Visnovsky variety as standard.
- · Samples were incubated with and without polyethyleneglycol (PEG), in the Hohenheim gas test to determine tannin effect.
- In vitro organic matter digestibility (IVOMD) was determined by Tilley & Terry (1963).
- Data were evaluated by analysis of variance based on three factorial design. Pearson correlation was used to examine relationship between various parameters.

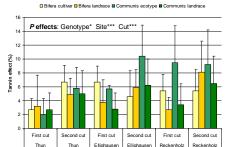
Results

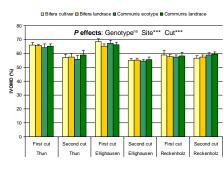
* P<0.05; ** P<0.01; *** P<0.001; ns not significant













Pearson's correlation between chemical composition and in vitro parameters

	CT	CP	NDF	Tannin effect	IVOMD	
СТ	1.00					
CP	0.45***	1.00				
NDF	-0.50***	-0.79***	1.00			
Tannin effect	0.34***	0.08 ^{ns}	-0.01 ^{ns}	1.00		
IVOMD	-0.55***	0.21*	0.27**	-0.30**	1.00	

Conclusion

Significant effect of genotype, site and cut on CT, chemical composition nutritive value of sainfoin. Significant correlations between CT and role in predicting the nutritive value of this legume.



