

1 **Sainfoin can be included up to 40% in the concentrate of finishing lambs without**
2 **impairing their performance, rumen fermentation, and carcass quality.**

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11 **Sainfoin can be included up to 40% in the concentrate of finishing lambs without**
12 **impairing their performance, rumen fermentation, and carcass quality.**

13 Sainfoin (*Onobrychis viciifolia*) is an excellent forage legume to be included in sheep
14 diets as fresh forage, but its inclusion in concentrates fed to indoor lambs reared has been
15 scarcely studied. This study evaluated the effects of including different levels of
16 dehydrated sainfoin in the concentrates fed to light lambs during the finishing period on
17 animal performance, ruminal fermentation, and carcass traits. Twenty-six weaned male
18 Rasa Aragonesa lambs (14.0 ± 0.49 kg body weight) were randomly grouped and
19 individually fed *ad libitum* with isoproteic and isoenergetic pelleted concentrates
20 containing 0% (0SF; $n=9$), 20% (20SF; $n=9$) or 40% sainfoin (40SF; $n=8$) for 40 days,
21 from weaning to slaughter. In addition, an *in vitro* assay was carried out to evaluate the
22 concentrates. The 40SF lambs had a higher dry matter intake ($P < 0.01$) and tended to
23 show an improvement in average daily gain ($P < 0.10$). The diet had no effect on carcass
24 weight, dressing percentage, *rectus abdominis* color or subcutaneous caudal fat color (P
25 > 0.05). Regarding the rumen study, the diet did not affect most ruminal fermentation
26 parameters ($P > 0.05$), except for pH, which was greater in 40SF lambs than in 20SF
27 lambs ($P < 0.05$), and the proportion of acetic acid and the acetic:propionic ratio, both of
28 which were higher in 40SF and 20SF lambs than in 0SF lambs ($P < 0.01$). The results
29 from the *in vitro* assay showed that the 40SF diet decreased the *in vitro* dry matter
30 degradability, increased propionic, and decreased butyric proportion compared to 0SF
31 concentrate ($P < 0.05$), but no effect on gas, methane, total volatile fatty acids, and
32 ammonia formation among diets ($P > 0.05$). The lack of detrimental effects on lamb
33 performance and carcass traits suggests that the inclusion of up to 40% sainfoin in the
34 concentrate of light lambs reared indoors would be advisable to promote the use of local
35 forages.

36 **Key words:** *Onobrychis viciifolia*; *in vitro*; sheep; growth; metabolites; rumen.

37 **Abbreviations:** *A*, potential gas production; ABTS, 2,2-azinobis-(3-
38 ethylbenzothiazoline)-6-sulfonic acid; ADFom, acid detergent fiber exclusive of residual
39 ash; ADG, average daily gain; BW, body weight; *c*, rate of gas production; C₂:C₃,
40 acetic/propionic; acid ratio; CCW, cold carcass weight; CH₄, methane; DM, dry matter;
41 DMI, dry matter intake; FID, flame ionization detector; HCW, hot carcass weight;
42 IVDMD, *in vitro* dry matter digestibility; lignin (sa), lignin determined by solubilization
43 of cellulose with sulfuric acid; MDA, malondialdehyde; NEFA, nonesterified fatty acids;
44 NDFom, neutral detergent fiber exclusive of residual ash; NH₃-N, ammonia; OM, organic
45 matter; *P*, cumulative gas production; PAC, proanthocyanidins; s.e.m., standard error of
46 the mean; VFA, volatile fatty acids.

47 **1. Introduction**

48 Lamb production in Mediterranean regions, particularly Southern Europe, is
49 predominantly based on intensive systems. Light lambs, weighing between 22-28 kg at
50 slaughter, are reared indoors without grazing and fed *ad libitum* on cereal-based
51 concentrate plus straw. This is done to ensure a uniform product and lamb size growth.
52 However, this intensive system is facing some socio-economic challenges which are
53 pushing towards some changes in production models. Global economic instability is
54 forcing farmers to advocate for a system of local sourcing that provides greater self-
55 sufficiency and less environmental impact, making it a good alternative to the growing
56 concern about the contribution of livestock farming to climate change (IPCC, 2022).
57 Besides, there is also an increasing demand for healthier products by consumers, which
58 is one of the most important current goals in animal production.

59 The inclusion of locally-produced forages has been widely studied as one of the
60 strategies to simultaneously achieve greater sustainability and self-sufficiency and
61 provide added value and higher quality to edible ruminant products (Buccioni et al., 2015;
62 Huyen et al., 2020; Moorby and Fraser, 2021; Santos-Silva et al., 2023). In this sense,
63 sainfoin (*Onobrichis viciifolia*) is a rustic forage legume, well adapted to cold and water
64 scarcity, with high yields and quality in the first spring cut. All these characteristics along
65 with the need to preserve the excess of production made this crop an attractive ingredient
66 to be introduced in the concentrate of lambs reared under intensive systems.

67 Compared to lambs fed cereal-concentrate, it is known that the inclusion of forages in
68 lamb diets can reduce the carcass fatness, which could be detrimental to meat quality
69 (Priolo et al., 2002). In addition, meat and carcass color can also be affected by some
70 secondary compounds found in forages at different extent depending on the tissue and the
71 type of forage (Ponnampalam et al., 2017), which could lead to rejection by consumers.
72 However, when the forage is preserved, the content of those secondary compounds can
73 be reduced (Rufino-Moya et al., 2022), decreasing their potential effect on carcass color.
74 In view of the above, we hypothesize that the dehydrated sainfoin could be a good
75 alternative for intensive light lamb production. Therefore, the objective of the present
76 study was to evaluate the effects of the inclusion of dehydrated sainfoin in the pelleted
77 concentrate (0%, 20%, and 40% of sainfoin) fed to light lambs during the finishing period
78 on ruminal fermentation, performance, metabolic, antioxidant and blood status, and
79 carcass traits of light lambs.

80 **2. Material and methods**

81 All the experimental procedures were accomplished according to the international
82 guidelines of the Directive 2010/63/EU of the European Parliament and of the Council of

83 22 September 2010 on the protection of animals used for experimental purposes and were
84 supervised and approved by the Animal Ethics Committee of the Centro de Investigación
85 y Tecnología Agroalimentaria (CITA) de Aragón (CEEA, 2017–07).

86 2.1. *Animal management and experimental design*

87 The studies were carried out at the facilities of the CITA in Zaragoza (Spain, 41°43'
88 N, 0°47' W; 216 m above sea level). Concentrates with different inclusion of sainfoin: a
89 commercial cereal-based concentrate without sainfoin (0SF), concentrate with 20%
90 sainfoin (20SF), and with 40% sainfoin (40SF) were evaluated by *in vivo* and *in vitro*
91 assays. The sainfoin used was cut at flowering stage in the spring and pelleted. The
92 chemical composition of sainfoin dehydrated pellets included in the concentrate can be
93 found in Table 1. All the ingredients of the concentrates were mixed and pelleted (3.5–
94 mm diameter) to avoid selection and were formulated to be isoenergetic and isoproteic
95 (Table 2). The increased level of sainfoin inclusion was counterbalanced by decreases in
96 barley contents and increases in wheat and gluten feed to meet the condition of isoproteic
97 and isoenergetic among the three concentrates.

98 Twenty-six male lambs were selected from the experimental flock of Rasa Aragonesa
99 breed, reared with their dams and managed identically until weaning. After, the lambs
100 were randomly distributed into three groups balanced for age (30.0 ± 1.99 d) and body
101 weight (14.0 ± 0.49 kg BW). The lambs were individually housed indoors with free access
102 to concentrate, water, and mineral blocks. Each group received for 40 days one of the
103 three concentrates (0SF, 20SF, and 40SF). Concentrates were offered at +15% of the
104 previous day's refusal to allow *ad libitum* feeding. The concentrate offered and refused
105 was recorded daily per lamb to calculate the individual DMI. Samples were taken daily
106 from each concentrate to obtain a weekly composite sample for chemical composition.
107 Lambs were weighed once a week at 8:00 am using an electronic scale (0.1 kg precision)

108 and the average daily gain (ADG) was calculated. Blood samples from jugular vein were
109 obtained fortnightly (weeks 0, 2, 4, and 6) into heparin tubes (Vaccuette, Madrid, Spain),
110 immediately centrifuged (3000 g for 15 min at 4 °C) and stored at -20 °C until metabolite
111 analysis.

112 2.2. Slaughter procedures

113 After 40 days, lambs were slaughtered without prior fasting in the experimental
114 abattoir of the CITA Research Centre, in accordance with Council Regulation (EC) N°
115 1099/2009. The ruminal contents were extracted and filtered through a double
116 cheesecloth before being stored in sterile jars. Immediately, the pH of the ruminal liquid
117 was measured using a micropH 2002 pH meter (Crison Instruments S.A., Barcelona,
118 Spain). Then, 2.5 mL of the ruminal liquid was mixed with 2.5 mL HCl 0.1 N to analyze
119 the ammonia (NH₃-N) and 0.5 mL of the liquid was added to 0.5 mL of deproteinizing
120 solution and 1 mL of distilled water to analyze volatile fatty acids (VFA). Both dilutions
121 were stored at -20 °C until NH₃-N and VFA determinations. The rumens were then
122 thoroughly cleaned and the color was measured on the inner side (in contact with the
123 ruminal papillae) of the ventral sac using a Minolta CM-2006d spectrophotometer
124 (Konica Minolta Holdings, Inc., Osaka, Japan).

125 Carcasses were weighed without head and offal to obtain the hot carcass weight (HCW)
126 and, after chilling at 4 °C for 24h, the cold carcass weight (CCW) was recorded. These
127 data were used to calculate the dressing percentage ($HCW \times 100/\text{slaughter weight}$) and
128 the carcass shrinkage [$(HCW-CCW) \times 100/HCW$]. The fatness degree of the carcasses
129 was then scored following the Community Scale for the Classification of Carcasses of
130 Ovine Animals (EC, 1249/2008): from 1 (low) to 5 (very high). Carcass color was
131 measured at the subcutaneous caudal fat at the tail root and at the *rectus abdominis* muscle
132 using a Minolta CM-2006d spectrophotometer (Konica Minolta Holdings, Inc., Osaka,

133 Japan). The absolute value of the sum of the translated spectrum (SUM), used as an
134 estimator of carotenoid content, was calculated following an equation based on
135 reflectance values, as explained in Prache and Theriez (1999). Finally, the perirenal fat
136 deposits were extracted and weighed with an electronic scale (0.1 g precision).

137 2.3. *In vitro* fermentation assay

138 To evaluate the ruminal degradability and fermentation, four Rasa Aragonesa wethers
139 ($65 \pm 2,1$ kg BW), used as donors of rumen inoculum, were individually fed twice a day
140 with 700 g of alfalfa hay and 300 g of barley, resulting in an average concentrate to forage
141 proportion in the diet of 70:30. For three consecutive weeks, rumen fluid was collected
142 from wethers before morning feeding into a pre-warmed (39 °C) insulated thermos and
143 transported to the laboratory, which was located next to the animal facilities. Rumen
144 digesta was individually strained through four layers of cheesecloth and homogenized.
145 Rumen fluid was mixed, and a buffer solution was added based on the protocol of Menke
146 and Steingass (1988) in a proportion of 1:2 (v/v) as detailly reported in Rufino-Moya et
147 al. (2019). The concentrates evaluated were incubated in triplicate in each of the three
148 runs conducted. Gas production was determined with the Ankom system (Ankom
149 Technology, Macedon, NY, USA), and at 48 h of incubation, the bottles were placed for
150 5–10 min in ice to stop fermentation and then tempered at room temperature (10–15 min).
151 A sample of gas was collected from each bottle at atmospheric pressure with a syringe
152 attached to a manometer and introduced to a Vacutainer® tube and conserved at 4°C until
153 CH₄ determination. The pH of the fermentation liquid was measured with a micropH 2002
154 pH meter (Crison Instruments S.A, Barcelona, Spain). The entire bottle content was
155 filtered through a preweighed bag (50 µm; Ankom Technology, Macedon, NY, USA) to
156 estimate the *in vitro* dry matter degradability (IVDMD).

157 2.4. Chemical analyses

158 2.4.1. *Feedstuffs*

159 All analyses of the chemical composition of the concentrates were performed in
160 duplicate. Dry matter (DM) and ash contents were analyzed in oven-dried samples, and
161 crude protein content was determined by the Dumas Procedure using a nitrogen analyzer
162 (Model NA 2100, CE Instruments, Thermoquest SA, Barcelona, Spain) according to the
163 AOAC methods (AOAC, 2000). The total starch of the concentrates was measured using
164 the commercial kit K-TSTA-100A (Neogen Corporation, Lansing, MI, USA) following
165 the amyloglucosidase/ α -amylase method (AOAC, 2000). Neutral detergent fiber
166 (NDFom), acid detergent fiber (ADFom), and lignin contents of concentrates were
167 analyzed following the sequential procedure of Mertens (2002) using the Ankom 200/220
168 fiber analyzer (Ankom Technology Corporation, Fairport, NY, USA). The NDFom was
169 assayed with a heat stable amylase, while lignin was analyzed in ADFom residues by
170 solubilization of cellulose with sulfuric acid (lignin (sa)). All values were corrected for
171 ash-free content. Ether extract was determined using an Ankom XT10 extractor (Ankom
172 Technology Corporation, Fairport, NY, USA) following the Ankom procedure (AOCS,
173 2005). The gross energy content was calculated through the combustion-specific heat
174 obtained with a calorimetric bomb (Model Parr 1341 Plain Jacket Bomb Calorimeter, Parr
175 Instrument Company, IL, USA). The total carotenoid content of the concentrates was
176 analyzed as described in Blanco et al. (2019). The detailed procedure for the analysis of
177 total polyphenols and extractable, protein-bound, and fiber-bound PAC of the
178 concentrates can be found in Baila et al. (2022).

179 2.4.2. *Plasma*

180 Plasma concentrations of glucose and urea were analyzed by a kinetic method using
181 an automatic analyzer (GernonStar, RAL/TRANSASIA, Dabhel, India), whereas non-
182 esterified fatty acids (NEFA) concentrations were determined by an enzymatic method

183 using a commercial kit (Radox Laboratories Ltd., Crumlin Co., Antrim, UK). The
184 concentration of polyphenols was obtained using a 1:25 (plasma: milli-Q water) dilution
185 and following the method of Leal et al. (2019). Plasma 2,2-azinobis-(3-
186 ethylbenzothiazoline)-6-sulfonic acid (ABTS) was studied as indicator of antioxidant
187 activity, while lipid oxidation was determined through the determination of
188 malondialdehyde (MDA). The method followed to analyze ABTS was based on Jiménez-
189 Escrig et al. (2003) and the total MDA was determined as described in Bertolín et al.
190 (2019).

191 2.4.3. Parameters and end products of fermentation

192 To study the *in vitro* kinetics of fermentation, gas production was recorded hourly for
193 48 h using the Ankom system. The gas produced in batch cultures was adjusted to the
194 model described by France et al. (1993): $P = A(1 - e^{-ct})$, where P is the cumulative gas
195 production (mL) at time (h), A is the potential of gas production (mL), and c is the rate
196 of gas production (h^{-1}).

197 The CH_4 was determined through an Agilent 7890B gas chromatograph (Agilent
198 Technology, California-USA) with PAL3 autosampler, flame ionization detector (FID),
199 and equipped with HPPlot Q column ($15\text{ m} \times 320\text{ }\mu\text{m} \times 20\text{ }\mu\text{m}$) (Agilent Technology,
200 California-USA), using the helium as carrier gas (5.6 ml min^{-1}). The temperature was set
201 at 40°C for the injector and oven and 350°C for the detector. The injection volume was
202 $300\text{ }\mu\text{l}$. Methane identification was based on the retention time relative to the standard
203 and methane production was calculated by the model proposed by Cattani et al. (2016)
204 for the Ankom Gas Production System:

$$205 \quad CH_4 = -0.0064 \times [CH_4 \text{ in the head space} \times (\text{head space volume} + \text{Gas Production})]^2 \\ + 0.9835 \times [CH_4 \text{ in the head space} \times (\text{head space volume} + \text{Gas Production})]$$

206 The content of NH₃-N in the ruminal fluid was assessed using the Berthelot reaction
207 (Chaney and Marbach, 1962) and its determination was performed with a colorimetric
208 method at 625 nm in an Epoch Microplate Spectrophotometer (BioTek Instruments, Inc.,
209 Winooski, VT, USA). The concentrations of VFA were determined using a Bruker Scion
210 460 gas chromatograph (Bruker, Billerica, MA, USA) equipped with a CP-8400
211 autosampler, flame ionization detection, and a BR-SWax capillary column (30 m × 0.25
212 mm ID × 0.25 μm film thickness, Bruker, Billerica, MA, USA).

213 2.5. Statistical analyses

214 Data were analyzed using SAS statistical software (v.9.3, SAS Inst. Inc., Cary, NC,
215 USA).

216 The lamb was considered as the experimental unit. The DMI, BW, ADG, carcass traits,
217 and rumen fermentation parameters were analyzed by a general linear model (GLM
218 procedure) variance analysis with the diet (0SF, 20SF, and 40SF) as fixed effect. Plasma
219 parameters were analyzed with mixed models (MIXED procedure) for repeated measures
220 with the diet, week (0, 2, 4, and 6), and their interaction as fixed effects and the lamb as
221 random effect.

222 The statistical analyses made for the parameters and end products of fermentation are
223 extensively described in Lobón et al. (2022). All data obtained from the *in vitro* assay
224 were analyzed using mixed models (MIXED procedure) considering the diet (0SF, 20SF,
225 and 40SF) as fixed effect and the run as random effect. The parameters of the kinetics of
226 gas production (*A* and *c*) were estimated with non-linear regression models using the
227 NLIN programme.

228 Degrees of freedom were adjusted using the Kenward–Rodger correction. Data were
229 reported as least squares means and their associated standard errors of the mean (SEM).

230 Tukey's correction was used for pairwise comparisons. Effects were considered
231 significant at $P < 0.05$ and trends were discussed when $0.05 \leq P < 0.10$.

232 **3. Results**

233 The results concerning the acid profile of diets and plasma, rumen and meat of lambs
234 have been previously published in Baila et al. (2023).

235 *3.1. Lamb performance and plasma metabolites*

236 The effect of the diet on performance is presented in Table 3. Lambs were slaughtered
237 at 70.6 (± 1.95) days of age and at 25.0 (± 0.71) kg BW as average. The DMI of the lambs
238 was affected by the diet ($P < 0.001$) with higher intake in lambs fed 40SF than their
239 counterparts. However, there was no effect of the diet on ADG ($P > 0.05$), despite 40SF
240 lambs had a numerically higher weight at slaughter ($P = 0.10$).

241 Plasma concentrations of metabolites, polyphenols, antioxidant activity, and lipid
242 oxidation are shown in Fig. 1. There was an interaction between the diet and the week on
243 glucose ($P < 0.001$), NEFA ($P < 0.001$), and urea ($P < 0.05$) concentrations. Plasma
244 glucose concentrations kept steady until week 4, but from this moment to the slaughter
245 (week 6) it decreased in both diets with sainfoin, with lower glucose in 20SF compared
246 to values of 0SF lambs ($P < 0.05$). Plasma concentrations of NEFA at the beginning of
247 the experiment were lower in 0SF lambs than their counterparts ($P < 0.05$) but were
248 similar among diets thereafter. The NEFA concentrations remained constant in 0SF lambs
249 during the period studied ($P > 0.05$), whereas in 20SF and 40SF decreased from week 0
250 to 2 ($P < 0.05$), remaining steady the rest of period. Regarding plasma urea concentration,
251 all diets showed a decrease from week 0 to week 2 ($P > 0.01$), and thereafter 20SF and
252 40SF lambs remained steady, while 0SF lambs increased until the end of the study.

253 Despite these differences, no significant effect was observed due to the diet within each
254 week ($P > 0.05$).

255 Regarding polyphenols content, antioxidant capacity (ABTS), and lipid oxidation, any
256 interaction was observed between diet and week ($P > 0.05$). The plasma polyphenols
257 content and the antioxidant activity were affected only by the week ($P < 0.001$),
258 increasing as the period studied advanced. Lipid oxidation was affected by the diet ($P <$
259 0.05) and the week ($P < 0.001$). Although no effect was observed due to the diet in the
260 different weeks studied, the average lipid oxidation was greater in 0SF than in 40SF lambs
261 ($P < 0.05$) while 20SF lambs presented intermedium values (5.86 ± 0.096 , 5.54 ± 0.102 ,
262 and 5.46 ± 0.096 , for 0SF, 20SF, and 40SF, respectively). Plasma lipid oxidation
263 increased over time ($P < 0.001$).

264 3.2. Carcass traits

265 The diet did not affect any carcass traits and carcass color ($P > 0.05$; Table 4), except
266 for a trend towards a greater deposition of perirenal fat in 40SF than in 0SF lambs ($P <$
267 0.10).

268 3.3. Rumen and fermentation parameters

269 The color of the rumen and the fermentation parameters at slaughter are shown in
270 Table 5. The diet only affected the rumen redness ($P < 0.01$), ruminal pH ($P < 0.05$),
271 proportion of acetic acid ($P < 0.01$), and acetic:propionic ratio ($P < 0.01$). The 40SF lambs
272 presented higher redness of ruminal epithelium than their counterparts ($P < 0.05$) and
273 greater pH values than 20SF lambs ($P < 0.05$), with intermediate values in 0SF lambs (P
274 > 0.05). The proportion of acetic acid and acetic:propionic ratio were lower in 0SF than
275 in both diets with sainfoin ($P < 0.05$), regardless of inclusion level. No effect of the diet
276 was observed on $\text{NH}_3\text{-N}$, total VFA content, or individual proportions of VFA ($P > 0.05$).

277 The results concerning the *in vitro* fermentation assay are presented in Table 6, and
278 the fermentation kinetics during the incubation is represented in Fig. 2. The diet did not
279 have effect on the final pH, kinetic of gas production, NH₃-N, and total VFA production
280 ($P > 0.05$). The CH₄ production showed a tendency to be lower in the diet 40SF and
281 greater in 20SF diet ($P < 0.10$). The IVDMD decreased with the inclusion of sainfoin,
282 being lower in 40SF than 0SF ($P < 0.05$) and intermediate in 20SF diets. Regarding the
283 individual VFA proportion, it was observed that 40SF presented greater propionic and
284 lower butyric acids percentages than 0SF ($P < 0.05$), having intermediate proportions the
285 20SF diet.

286 4. Discussion

287 4.1. Lamb performance and plasma metabolites

288 The ADG of lambs was greater than 280 g in all diets, which is in concordance with
289 the expected growth for male lambs of this breed (Ripoll et al., 2012; Lobón et al., 2020).
290 Therefore, it can be stated that the lambs performed satisfactorily regardless of the diet.

291 The greater DMI recorded in the 40SF lambs was only reflected in trend towards a
292 greater ADG of these lambs. One possible explanation lies in the higher presence of PAC
293 in 40SF diet, which increased with the inclusion of sainfoin in the concentrates, although
294 the PAC content of sainfoin pellets was much lower than that of fresh sainfoin (Baila et
295 al., 2022). In this line, some authors (Dey et al., 2008, Bonanno et al., 2011) have recorded
296 higher intake and an improvement in the lambs' growth when lambs were fed diets
297 including moderate to low concentrations of PAC (15 g/kg DM in and 20 g/kg DM,
298 respectively), similar to those obtained in the present study. Therefore, we suggest that
299 the absence of greater differences in the ADG values of 40SF compared to its counterparts
300 must be due to the lower IVDMD observed in this diet in the *in vitro* assay caused by a

301 higher fiber content in the diet, which can be explained by the lower degradability of the
302 ration when the fibre content increases (Fimbres et al., 2002).

303 Regarding plasma metabolites, differences among treatments were found in plasma
304 NEFA concentrations at the beginning of the study. Those lipids act as an alternative
305 pathway to glucose to provide energy when blood glucose decreases, but also can be
306 raised under adrenaline releasing in response to stress (Stewart et al., 2007). Lambs
307 belonging to 0SF diet were the first bled at week 0 and the elapsed time may be too short
308 to cause an increase of NEFA as an answer to stress. In contrast 20SF and 40SF lambs
309 were bled after 0SF animals, spending longer time under stress condition, which could
310 cause the differences in NEFA concentration between 0SF and the rest of diets. The type
311 of diet did not have effect on glucose concentration during the study except at
312 slaughtering, with differences between the 0SF and 20SF diets, and intermedium values
313 40SF. At this sampling time, both diets with sainfoin showed low glucose concentration,
314 outside of the normal range considered for Rasa Aragonesa lambs (87-122 mg/dl),
315 according to Ramos et al. (1994). The 0SF diet was richer in starch whereas 20SF and
316 40SF had greater NDFom content. While the starch is efficiently and rapidly transformed
317 into glucose, fiber needs to be transformed to VFA (Kaneko et al., 2008), which need to
318 be converted to glucose, leading sometimes to a decrease in blood glucose levels (Farrer
319 et al., 1995). It is known that glucose is an indicator of the liver's response to adrenaline
320 during stress (Martin et al., 2011). Therefore, differences in glucose levels at slaughter
321 could be the result of different stress responses among diets due to variations in starch
322 and fiber contents among concentrates. Blood urea concentration was unaffected by the
323 type of diet, which is related to compliance with the condition of isoproteic diets. A
324 reduction in plasma urea has been reported in fresh sainfoin-fed ewes compared to those
325 receiving sainfoin + PEG (a blocker of PAC), suggesting a reduced protein degradation

326 due to the effect of PAC (Baila et al., 2022). The lack of effect in the current study,
327 indicates that the PAC intake from sainfoin included in the concentrate was not enough
328 to produce an effect on the protein metabolism.

329 In the same line, the plasma polyphenol concentration and antioxidant activity
330 parameters were similar among diets, which is unexpected as sainfoin is known for its
331 content of antioxidant compounds, including polyphenols, which should improve the
332 antioxidant activity in lambs (Leal et al., 2019). This find could be related to the low
333 content of antioxidant compounds in the pelleted sainfoin in this study, caused by its
334 deterioration at high temperatures (Maillard and Berset, 1995) during the dehydration and
335 pelleting processes.

336 4.2. Carcass traits

337 Forage diets are related to greater digestive development than rich–concentrate diets
338 (Borton et al., 2005; Joy et al., 2008), therefore a decrease in dressing percentage would
339 have been expected due to the sainfoin inclusion in the diet. However, the size of the fiber
340 could be too small to be considered “physically effective fiber” (Banakar et al., 2018) and
341 no effect was observed.

342 Carcass characteristics were similar among the diets, with no differences in carcass
343 fatness degree, which is one of the major concerns of consumers (Bernués et al., 2012).
344 Carcass color, measured in the *rectus abdominis* muscle and in the subcutaneous caudal
345 fat, either was not affected by the diet. Grazing systems leads to increase redness and
346 chroma in *rectus abdominis* color (Carrasco et al., 2009; Ripoll et al., 2012) and
347 yellowness values in subcutaneous caudal fat (Joy et al., 2008; Ripoll et al., 2008)
348 compared to lambs concentrate–fed. These color changes are related to the deposition of
349 carotenoids present in fresh forages but, when forages are preserved, the carotenoid
350 content decreases considerably (Rufino-Moya et al., 2022). In the present study, sainfoin

351 was dehydrated and, despite the differences in carotenoid concentration among the diets,
352 their presence was insufficient to induce significant changes on fat color. Besides, the
353 color can also be affected by the presence of PAC in the diet, due to a delay in
354 metmyoglobin formation leading to a lighter meat with an increase in color stability
355 (Priolo et al., 2005; Luciano et al., 2011; Lobón et al., 2017). Nevertheless, herein, no
356 effect on heme pigments formation in *rectus abdominis* was observed among diets. It is
357 important to highlight that meat and fat color are one of the major characteristics that
358 determine the purchase and, so, the lack of differences in these parameters in the present
359 study confirms that the effect of the inclusion of sainfoin in the concentrate made it
360 possible to produce homogeneous carcasses, as demanded by consumers.

361 4.3. Rumen and fermentation parameters

362 Previous research with Rasa Aragonesa lambs indicated that those grazing alfalfa had
363 light brown rumen epithelium while concentrate-fed lambs had dark and grey epithelium
364 (Álvarez-Rodríguez et al., 2012). Although the decrease in pH has been associated with
365 darker rumen color (Álvarez-Rodríguez et al., 2012; Blanco et al., 2015), in the present
366 study only a higher redness value in the epithelium was observed in 40SF compared to
367 20SF and 0SF, suggesting that differences in the proportion of fiber or secondary
368 compounds among concentrates may have been sufficient to cause this effect, but not on
369 the rest of color parameters. In that sense, Blanco et al. (2015) observed higher redness
370 value in rumen epithelium of lambs fed alfalfa hay, compared to lambs concentrate-fed
371 with barley straw up to 25%. This suggests that the effect on rumen redness may be due
372 to the deposition of some forage compounds (such as carotenoids) in the rumen wall,
373 which were more abundant in the 40SF concentrate in the current experiment.

374 The values observed in ruminal pH agree with those recorded by Álvarez-Rodríguez
375 et al. (2010), ranging from 5.5 in lambs fed concentrate (close to those obtained in 0SF

376 and 20SF lambs) to 6.5 in lambs grazing alfalfa plus concentrate (similar to the pH of
377 40SF lambs). Higher values of pH improve the growth conditions for cellulolytic bacteria
378 that need a ruminal pH range of 6.2–7.2 (Van Soest, 1994). The increase in ruminal pH,
379 in turn, is related to the fiber content which is in line with the pH value of 40SF lambs,
380 however, this result was not reflected in 20SF lambs, as they had lower fiber contents in
381 the diet.

382 In ruminants, VFA are the main source of energy, and $\text{NH}_3\text{-N}$ reflects protein intake
383 (Hatfield et al., 1998). In the present study no effect was observed in the total VFA and
384 $\text{NH}_3\text{-N}$ contents, reflecting similar energy and protein utilization, which is consistent
385 with the results observed for plasma metabolites. The diet affected the proportion of acetic
386 acid, which was increased with the inclusion of sainfoin in the concentrate, consequently
387 increasing the acetic:propionic ratio. However, it must be taken into account that the
388 inclusion of sainfoin in the concentrates led to some changes among the chemical
389 composition of the diets, decreasing the starch content and increasing fiber fractions.
390 Therefore, the differences found in acetic acid proportion could be explained by the
391 greater NDFom and lower starch content in the 40SF and 20SF diets, which favor the
392 development of cellulolytic bacteria, responsible for the acetic acid production. The lack
393 of effect of the diet on the ruminal $\text{NH}_3\text{-N}$ content reflected the similar CP content of all
394 diets, rather to the presence of sainfoin. Moreover, the presence of PAC can reduce
395 ruminal $\text{NH}_3\text{-N}$ concentrations by decreasing protein degradability (Frutos et al., 2004).
396 In this line, a reduction in ruminal $\text{NH}_3\text{-N}$ was observed in animals fed diets containing
397 20% pelleted sainfoin with 223 g of PAC/kg DM (Grosse Brinkhaus et al., 2016), contents
398 10 and 7 times greater than those recorded in the 20SF and 40SF diets of the present
399 study, respectively. Thus the lack of effect of PAC in the present study might be related
400 to the low content of PAC in sainfoin concentrates which was not sufficient to modify

401 NH₃-N concentrations, as confirmed by the similar plasma urea concentrations observed
402 among diets.

403 4.4. *In vitro* fermentation trial

404 A high proportion of fiber in the diet increases gas production (Russell, 1998), while
405 PAC is associated with a reduction in gas production (Waghorn, 2008). In the present
406 study, the combination of both factors could counteract gas production, which would
407 explain the lack of effect among diets. In this regard, previous studies have demonstrated
408 the efficacy of sainfoin PAC in reducing *in vitro* gas production (Toral et al., 2016), which
409 is desirable from an environmental standpoint and a growing concern within the industry.
410 The trend towards lower CH₄ production from the diet with 40% sainfoin may be due to
411 the fact that moderate CT content may have beneficial effects reducing rumen CH₄
412 emission production (Bodas et al., 2012).

413 As previously discussed, the 40SF diet led to a lower IVDMD, however, the reduction
414 in IVDMD was not reflected in a decrease in VFA production, suggesting similar
415 efficiency of the process on producing energy substrates. In the present study no effect
416 was observed on NH₃-N contents, in agreement with the results observed in ruminal fluid
417 of lambs, reflecting similar energy and protein utilization, which is consistent with the
418 results observed for plasma metabolites.

419 The finding in the *in vitro* assay of higher propionic acid proportions and the absence
420 of an increase in the acetic acid in the 40SF diet was unexpected, since this diet presented
421 lower starch content and higher fiber content than the 0SF, so it would be expected to obtain
422 the opposite result (Russell, 1998). Nevertheless, the absence of an increase in the
423 proportion of acetic acid in the 40SF diet is consistent with the trend toward lower CH₄
424 production (Beauchemin et al., 2009). Besides, the proportions of VFA recorded in the
425 ruminal fluid of lambs and *in vitro* assay did not follow the same pattern. However, this

426 discrepancy was only observed in the proportions and not in the total and individual
427 production of VFA, thus the effect on acetic and propionic between *in vitro* and ruminal
428 fluid was diluted when the amount was studied.

429

430 **5. Conclusions**

431 Performance of finishing lambs fed 20% or 40% sainfoin included in pelleted
432 concentrates was comparable to that of commercial concentrates without affecting carcass
433 characteristics. Therefore, the inclusion of up to 40% sainfoin in the concentrate of light
434 lambs can be used without affecting their performance, ruminal fermentation, and carcass
435 characteristics. However, to better understand the implications of the present study, it
436 would be advisable to carry out a test under commercial conditions and to evaluate the
437 effects of the diets on meat quality.

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624

625 **Table 1**

626 Chemical composition, proanthocyanidins (PAC) and their fractions of the sainfoin
627 pellets.

	mean \pm SD
Crude protein (g/kg DM)	121 \pm 3.8
Ash (g/kg DM)	117 \pm 8.6
NDFom (g/kg DM)	429 \pm 3.0
ADFom (g/kg DM)	292 \pm 4.5
Lignin (sa) (g/kg DM)	53.7 \pm 0.42
Gross energy (MJ/kg DM)	18.1 \pm 0.02
Proanthocyanidins (PAC) ¹	
Total PAC	17.4 \pm 1.80
Extractable PAC	10.1 \pm 1.83
Protein-bound PAC	4.81 \pm 0.444
Fibre-bound PAC	2.45 \pm 0.343

628 ¹ g eq. sainfoin PAC/kg DM

629 **Table 2**

630 Ingredients, chemical composition, total carotenoids, polyphenols, proanthocyanidins
 631 (PAC) and their fractions of the diets¹

	0SF	20SF	40SF
<i>n</i>	18	18	18
Dry matter (DM) (g/kg)	905	904	903
Ingredients (g/kg DM)			
Barley	310	252	50
Corn	250	189	250
Wheat	50	50	102
Gluten feed	60	60	130
Soybean meal 47%	173	138	159
Bran	25	81	0
Palm oil	10	10	15
Calcium carbonate	15	13	4
Sodium chloride	5	5	5
Premix vitamin 0.2%	2	2	2
Sainfoin pellet	0	200	400
Straw	100	0	0
Chemical composition ²			
Crude protein (g/kg DM)	174 ± 4.3	175 ± 6.5	173 ± 5.2
Ether extract (g/kg DM)	32.6 ± 3.25	35.7 ± 3.60	38.0 ± 3.44
Ash (g/kg DM)	75.2 ± 2.51	70.5 ± 2.06	78.5 ± 5.48
Starch (g/kg DM)	426 ± 6.9	360 ± 13.8	296 ± 9.6
Neutral detergent fiber (g/kg DM)	263 ± 20.9	292 ± 12.1	355 ± 16.4
Acid detergent fiber (g/kg DM)	129 ± 9.1	168 ± 6.5	249 ± 10.4
Lignin (sa) (g/kg DM)	17.0 ± 3.25	34.2 ± 3.17	59.6 ± 4.37
Gross energy (MJ/kg DM)	18.1 ± 1.37	18.4 ± 1.25	18.4 ± 0.94
Carotenoids (mg/kg DM)	7.72 ± 1.044	17.3 ± 1.355	29.9 ± 3.355
Polyphenols ³	7.85 ± 0.710	12.07 ± 0.586	16.83 ± 0.960
Proanthocyanidins (PAC) ⁴			
Total PAC	1.32 ± 0.527	3.04 ± 0.448	5.23 ± 0.550
Extractable PAC	0.41 ± 0.152	0.50 ± 0.169	0.75 ± 0.132
Protein-bound PAC	0.77 ± 0.529	2.07 ± 0.373	3.67 ± 0.508
Fiber-bound PAC	0.15 ± 0.115	0.47 ± 0.138	0.80 ± 0.118

632 ¹ 0SF- 0% sainfoin; 20SF- 20% sainfoin; 40SF- 40% sainfoin in the diet.

633 ² mean ± standard deviation

634 ³ g eq. tannic acid/kg DM

635 ⁴ g eq. sainfoin PAC/kg DM

636 **Table 3**

637 Effect of the diet¹ on the performance of the finishing lambs.

	0SF	20SF	40SF	s.e.m. ²	<i>P</i> -value
<i>n</i>	9	8	9		
Dry matter intake (g/d)	741 ^b	745 ^b	895 ^a	17.8	<0.001
Average daily gain (g/d)	281	281	333	11.3	0.09
Slaughter age (d)	70.0	70.8	71.0	1.95	0.54
Slaughter weight (kg)	24.9	23.9	26.2	0.71	0.10

638 Means with a or b letter differ at $P < 0.05$.

639 ¹ 0SF- 0% sainfoin; 20SF- 20% sainfoin; 40SF- 40% sainfoin in the diet.

640 ² Standard error of the mean

641

642 **Table 4**643 Effect of the diet¹ on the carcass traits and color of the finishing lambs.

	0SF	20SF	40SF	s.e.m. ²	P-value
<i>Carcass traits</i>					
HCW ³ (kg)	12.3	12.0	13.3	0.46	0.16
CCW ⁴ (kg)	12.0	11.6	12.9	0.44	0.13
Dressing percentage ⁵ (%)	49.4	50.1	50.5	0.75	0.61
Carcass shrinkage ⁶ (%)	2.64	3.19	2.60	0.257	0.23
Fatness score ⁷	2.11	2.29	2.22	0.092	0.39
Perirenal fat weight (g)	91	115	139	15.0	0.09
<i>Rectus abdominis muscle</i>					
Lightness	50.4	50.4	50.0	0.68	0.87
Redness	9.81	9.54	9.85	0.478	0.88
Yellowness	11.3	11.7	11.2	0.40	0.62
Hue angle	49.0	50.8	48.6	1.84	0.69
Chroma	15.0	15.2	15.1	0.40	0.91
Metmyoglobin	15.4	17.1	16.3	0.62	0.19
Oxymyoglobin	12.4	11.8	9.6	3.02	0.79
Deoxymyoglobin	72.2	71.1	75.1	2.91	0.60
<i>Subcutaneous caudal fat</i>					
Lightness	69.1	69.4	68.1	0.77	0.47
Redness	3.15	3.27	3.15	0.285	0.95
Yellowness	10.4	10.6	11.6	0.54	0.24
Hue angle	73.1	75.0	74.8	1.42	0.56
Chroma	10.9	11.1	12.1	0.57	0.29
SUM ⁸	81.9	97.4	109.7	9.32	0.12

644 ¹ 0SF- 0% sainfoin; 20SF- 20% sainfoin; 40SF- 40% sainfoin in the diet.645 ² Standard error of the mean646 ³ HCW: Hot carcass weight647 ⁴ CCW: Cold carcass weight648 ⁵ HCW × 100/Slaughter weight649 ⁶ (HCW – CCW) × 100/HCW650 ⁷ Scale 1 (low) to 5 (high)651 ⁸ Estimator of carotenoids as calculated in Prache and Theriez (1999).

652 **Table 5**

653 Effect of the diet¹ on the color of the ruminal epithelium, pH, ammonia (NH₃-N), and
 654 volatile fatty acids (VFA) of the rumen of the finishing lambs.

	0SF	20SF	40SF	s.e.m. ²	<i>P</i> -value
Ruminal epithelium color					
Lightness	48	46	46	1.7	0.44
Redness	2.5 ^b	2.6	3.4 ^a	0.19	0.005
Yellowness	7.0	6.7	7.5	0.72	0.71
Hue angle	69	67	65	2.4	0.52
Chroma	7.4	7.2	8.3	0.69	0.51
Ruminal fermentation parameters					
pH	5.9 ^{ab}	5.7 ^b	6.3 ^a	0.16	0.03
NH ₃ -N (mg/L)	46	69	66	16.1	0.53
Total VFA (mmol/L)	95	96	96	13.3	0.99
Acetic acid (C ₂) (mmol/mol)	492 ^b	606 ^a	585 ^a	2.2	0.003
Propionic acid (C ₃) (mmol/mol)	305	250	265	1.8	0.23
Butyric acid (mmol/mol)	154	102	109	2.1	0.49
Valeric acid (mmol/mol)	7.6	27	27	0.44	0.06
Iso-butyric acid (mmol/mol)	4.8	6.1	6.2	0.09	0.47
Iso-valeric acid (mmol/mol)	0.6	8.8	6.9	0.13	0.35
C ₂ :C ₃ ratio (mmol/mol)	1.7 ^b	2.6 ^a	2.2 ^a	0.18	0.002

655 Means with a or b letter differ at *P* < 0.05.

656 ¹ 0SF- 0% sainfoin; 20SF- 20% sainfoin; 40SF- 40% sainfoin in the diet.

657 ² Standard error of the mean

658

659 **Table 6**

660 Effect of the diet¹ on gas production, *in vitro* dry matter digestibility (IVDMD), ammonia
 661 (NH₃-N), methane (CH₄), and volatile fatty acids (VFA) after 48 h of incubation.

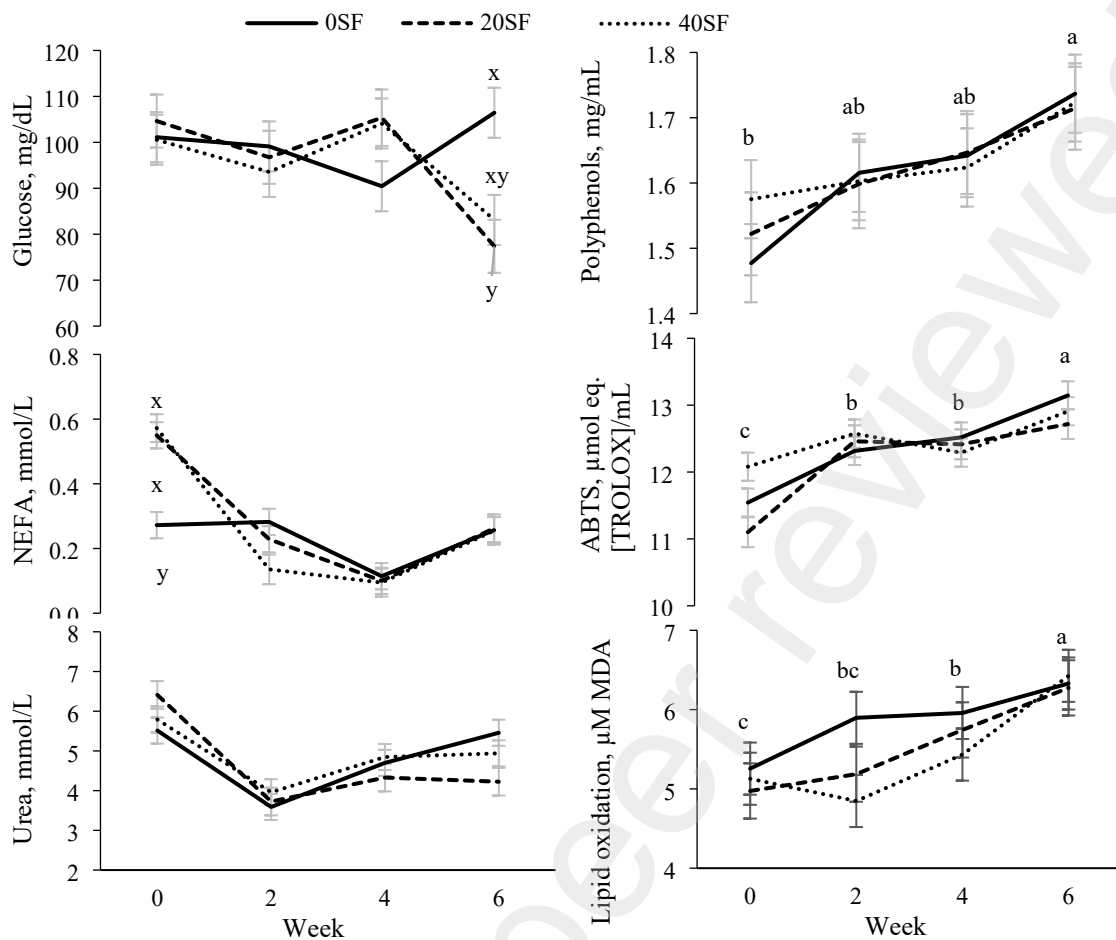
	0SF	20SF	40SF	s.e.m. ²	<i>P</i> -value
Final pH	6.2	6.2	6.2	0.01	0.28
Gas production (mL/g DM)	312	336	311	11.2	0.30
Potential gas production (<i>A</i>) (mL)	141.3	148.9	137.3	5.85	0.44
Rate of gas production (<i>c</i>) (h ⁻¹)	0.10	0.10	0.10	0.007	0.73
Total CH ₄ production (mL/g DM)	92.0	95.8	87.7	1.66	0.06
IVDMD (g/kg)	918 ^a	882 ^{ab}	857 ^b	0.86	0.020
NH ₃ -N (mg/L)	518	524	555	26.8	0.61
Total VFA (mmol/L)	105	109	102	2.89	0.32
Acetic acid (C ₂) (mmol/mol)	603	604	607	0.2	0.49
Propionic acid (C ₃) (mmol/mol)	130 ^b	131 ^{ab}	136 ^a	0.1	0.049
Butyric acid (mmol/mol)	187 ^a	183 ^{ab}	174 ^b	0.2	0.04
Valeric acid (mmol/mol)	23	23	22	0.01	0.19
Iso-butyric acid (mmol/mol)	19	19	20	0.03	0.17
Iso-valeric acid (mmol/mol)	39	40	41	0.1	0.19
C ₂ :C ₃ ratio (mmol/mol)	4.7	4.6	4.5	0.10	0.50

662 Means with a or b letter differ at *P* < 0.05.

663 ¹ 0SF- 0% sainfoin; 20SF- 20% sainfoin; 40SF- 40% sainfoin in the concentrate.

664 ² Standard error of the mean

665

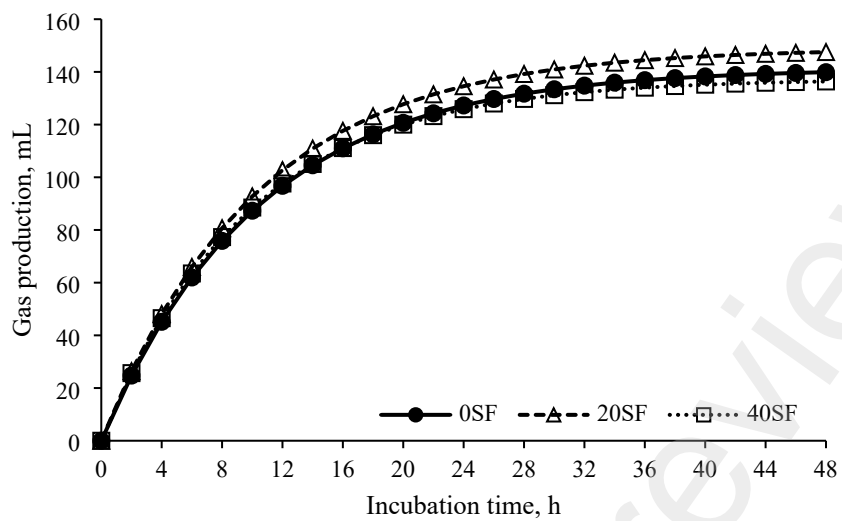


666 **Fig. 1.** Effect of the diet¹ and the week on the concentrations on glucose, urea, and non-
 667 esterified fatty acid (NEFA), polyphenols, antioxidant activity [ABST: 2,2-azinobis-(3-
 668 ethylbenzothiazoline)-6-sulfonic acid], and lipid oxidation, measured as
 669 malondialdehyde (MDA) in the plasma of the lambs.

670 Means with a, b, or c letter differ at $P < 0.05$ among weeks.

671 Means with x or y letter differ at $P < 0.05$ among diets.

672 ¹ 0SF- 0% sainfoin; 20SF- 20% sainfoin; 40SF- 40% sainfoin in the concentrate.



674 **Fig 2.** Effect of the diet¹ on the fermentation kinetics during 48 h of *in vitro* incubation.

675 ¹ 0SF- 0% sainfoin; 20SF- 20% sainfoin; 40SF- 40% sainfoin in the concentrate.

676