



## Algbiotics and Fungbiotics: New Groups of Nutraceutical Additives

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### INTRODUCTION

Currently, due to the high intensity of livestock production, changes in bacterial populations, dysbiosis, digestive diseases, immunosuppression, and decreased productive efficiency of animals are frequent (Abdelli *et al.*, 2021). Due to these common problems, many producers and companies use growth-promoting antibiotics (GPA) in the diet or drinking water, either during critical stages or throughout the productive life of the animals (Dumont *et al.*, 2020).

The European Union and other countries have banned the use of GPAs (Vidovic and Vidovic, 2020). Several studies demonstrate that the indiscriminate use of GPAs increases the antimicrobial resistance of pathogenic strains, cross-resistance of other microorganisms, and causes microbial imbalance in the gastrointestinal tract of animals. Additionally, they can leave traces of chemical residues in animal products (Treiber and Beranek-Knauer, 2021; Glajzner *et al.*, 2023).

However, after the ban on GPAs, there were several outbreaks of salmonella, colibacillosis, and necrotic enteritis in several countries of the European Union (McDevitt *et al.*, 2006), which opened the debate on the use of other products to replace GPAs, preferably natural ones. The scientific community classifies natural products with a direct impact on animal production (especially in apparently healthy animals) into several groups, primarily those that can partially or completely replace GPAs. The most representative are probiotics, prebiotics, and phytobiotics (Wickramasuriya *et al.*, 2024).

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From the review of scientific literature and previous studies conducted by the research team, other less-studied natural products rich in secondary metabolites and beneficial chemical compounds that do not belong to the plant kingdom were detected. These products, such as fungi and algae, have shown positive effects on animal production even in small concentrations (Abdel-Wareth *et al.*, 2024; Suberu *et al.*, 2024). However, they are not yet classified into any specific group.

The purpose of this work is to define new nutraceutical groups, called "Algbiotics" and "Fungbiotics," as alternatives for the partial or total replacement of additives for animal production (GPA), with a positive impact on the well-being, prevention, and health of the host.

## DEVELOPMENT

Since the 1950s, GPAs have been recommended in animal production, with greater emphasis on poultry and swine and, to a lesser extent, rabbits, ruminants, fish, and shrimp. The objective of using these subtherapeutic antibiotics was to reduce the proliferation of intestinal enterobacteria in young animals under different stressful conditions (El-Fateh *et al.*, 2024). The results showed greater bacterial competitive exclusion and better feed efficiency, although whether there is a more marked anti-inflammatory impact of these synthetic products (GPA) is still debated due to the low concentration used, lower than the minimum inhibitory concentration to eliminate the most common enterobacteria (Nielwold, 2007).

Nutraceuticals are defined as active chemical or biological substances found as natural components in food ingredients (usually additives) or can be added to them. They are presented in a non-food matrix (pills, capsules, powder, among others) and, when administered in doses higher than those present in these foods, they exert a favorable effect on the health and well-being of the host. Therefore, nutraceutical products can prevent diseases and improve health conditions (Maskur *et al.*, 2024).

In fact, probiotics are live microorganisms that can colonize and modify the intestinal microflora and/or cause microbial eubiosis, providing a benefit for the health and physiology of the host (Jiang *et al.*, 2024). Probiotics also modulate the anti-inflammatory response, antioxidant capacity, intestinal histomorphometry, gene expression of binding proteins, and intestinal protection. The most widely used are *Pediococcus pentosaceus*, *Lactobacillus casei*, *Enterococcus faecalis*, *Lactobacillus helveticus*, *Lactobacillus lactis*, *Lactobacillus salivarius*, *Lactobacillus plantarum*, *Enterococcus faecium*, and *Lactobacillus acidophilus* (Krysiak *et al.*, 2021).

Moreover, sporulated bacteria of the division Firmicutes and the genus *Bacillus*, which are Gram-positive, have been frequently used in animal production as probiotics (Lee *et al.*, 2019). Although these bacteria do not colonize the gastrointestinal tract, they produce enzymes and vitamins and have a positive response in animal production. The most commonly used strains are

*B. cereus*, *B. subtilis*, *B. coagulans*, *B. polyfermenticus*, *B. licheniformis*, *B. pumilus*, and *B. clausii* (Florido *et al.* 2017). Additionally, some live yeasts like *Saccharomyces boulardii* and *Saccharomyces cerevisiae* can induce microbial eubiosis and improve intestinal health, as well as produce vitamins and enzymes (Garcia-Mazcorro *et al.*, 2020).

Thus, prebiotics are chemical compounds that selectively stimulate the growth of certain beneficial bacteria in the large intestine, mainly *Bifidobacteria* and *Lactobacilli*. Prebiotics improve the host's intestinal health by increasing the population of beneficial bacteria in the large intestine, which enhances the production of volatile fatty acids and the absorption of nutrients (Wlazło *et al.*, 2021).

The most commonly used prebiotics are rich in fructo-oligosaccharides,  $\alpha$ -galacto-oligosaccharides, transgalacto-oligosaccharides,  $\beta$ -glucans, mannan-oligosaccharides, and xylo-oligosaccharides. Thus, the use of prebiotics in the diet can prevent or reduce the incidence of colibacillosis, salmonellosis, or other digestive diseases. Additionally, they can modulate the immune system, anti-inflammatory response, antioxidant capacity, glucose levels, intestinal pH, and lipid metabolism (Zhu *et al.*, 2021).

Phytobiotics, on the other hand, are plant-derived products used as additives in animal feed and as natural medicines. They encompass a wide range of plant-derived products such as flours, extracts, oleoresins, and essential oils that are added to animal feed to promote productive performance and improve the quality of products derived from these animals (Chodkowska *et al.*, 2024). They are rich in secondary metabolites synthesized by plants that serve non-essential functions.

These compounds participate in ecological interactions between plants and their environment. Unlike primary metabolites, secondary metabolites have a restricted distribution in the plant kingdom, sometimes to a single species or a group of them, depending on the edaphoclimatic conditions of the plants (Ivanova *et al.*, 2024). The most common secondary metabolites include alkaloids, non-protein amino acids, steroids, phenols, flavonoids, glycosides, coumarins, quinones, tannins, and terpenoids, which have defensive functions against insects, bacteria, fungi, and others.

The highest concentrations of these chemical complexes are found in flowers, leaves, and seeds (Hafeez *et al.*, 2024). Some phytobiotics used in small concentrations have bacteriostatic or bactericidal action, or inhibit the adhesion of pathogenic bacteria to the intestinal and urinary mucosa, as well as antioxidant effects by reducing reactive oxygen species (ROS) to free radicals, and anti-inflammatory, antifungal, and immune effects against pathogenic microorganisms or inflammatory processes (Cross *et al.*, 2007; Rozbeh *et al.*, 2013).

Algae are unicellular organisms that contain chlorophyll and perform photosynthesis, either forming colonies or presenting as multicellular organisms. They are found in various habitats on

Earth, including oceans, rivers, lakes, soils, and on the surface of plants and animals (Trentacoste *et al.*, 2015). They are rich in nutrients such as amino acids, vitamins, fatty acids, phytosterols, minerals, dietary fiber, and secondary metabolites, including alkaloids, flavonoids, tannins, terpenoids, anthocyanins, and phenolic and cinnamic acids (Farvin and Sakulpong *et al.*, 2015).

Studies indicate that algae act as bio-stimulants in animal response due to their chemical compounds (Bederska-Łojewska *et al.*, 2017). Several companies, such as Olmix in France, have been producing natural products derived from algae for over 20 years for use in animals and humans. Martínez *et al.* (2019) showed that the inclusion of *Chondrus crispus* (red algae) in poultry diets reduced feed consumption and improved feed conversion, as well as increased carcass and breast yield and decreased abdominal fat, positively affecting the relative weight of immune organs.

Other studies have reported that the use of algae such as *Spirulina platensis* and *Ascophyllum nodosum*, which are rich in secondary metabolites and cell wall-associated compounds, increase the population of lactic acid bacteria due to their antimicrobial properties. These algae also modulate both cellular and humoral immunity in monogastric animals (Shanmugam *et al.*, 2014). Considering all these benefits, the name for this new group of products has been suggested as “Algbiotics.” This category is defined as derivatives from whole algae and/or their extracts rich in secondary metabolites or other beneficial chemical compounds. Their use as nutraceutical additives can have a positive effect on the well-being, prevention, and health of the host.

Fungi have been used in traditional Chinese medicine for their therapeutic properties, including antimicrobial, antitumor, anti-inflammatory, and antioxidant effects. Among the most notable fungi are *Lentinula spp.*, *Agaricus spp.*, *Hericium spp.*, *Pleurotus spp.*, *Fomitella spp.*, *Flammulina spp.*, *Cordyceps spp.*, and *Ganoderma spp.* (Bederska-Łojewska *et al.*, 2017). These fungi are highly adaptable and are cultivated in greenhouses with specific substrates in China (Wang *et al.*, 2012).

Due to their saprophytic nature, fungi are a rich source of secondary metabolites such as polysaccharides, triterpenes, and  $\beta$ -glucans (Ogbe and Affiku, 2012). Research has shown that *Ganoderma lucidum* improves growth and feed efficiency in rapidly growing poultry by increasing lactic acid bacteria in the cecum and modulating immunity (Martínez *et al.*, 2022). Additionally, other studies indicate that fungi can reduce the number of fecal oocysts of *Eimeria tenella* and mitigate the effects of foods rich in aflatoxin B1 (Ogbe *et al.*, 2009; Liu *et al.*, 2020).

Based on these findings, the term "Fungbiotics" is proposed to refer to products derived from whole fungi or their extracts, which are rich in secondary metabolites and have positive effects as nutraceutical additives on the well-being and health of the host.

## CONCLUSIONS

The classification of new groups of natural products rich in secondary metabolites, such as "Fungbiotics" and "Algbiotics," will contribute to the knowledge and funding of new projects. These groups focus on the nutraceutical effect of these products on animals of zotechnical interest, as well as on the discovery of new chemical compounds and biological functions in apparently healthy animals, even under stressful conditions. Additionally, their implementation could have a direct impact on consumer perception, allowing for the total or partial replacement of growth-promoting antibiotics with products derived from algae and medicinal fungi in animal feed.

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#### **AUTHOR CONTRIBUTION STATEMENT**

Research conception and design: LFC, JABV; data analysis and interpretation: JABV, LFC, HJFB; redaction of the manuscript: LFC, JABV, HJFB.

#### **CONFLICT OF INTEREST STATEMENT**

The authors state there are no conflicts of interest whatsoever.