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藜麦副产物常规养分与抗营养因子的 检测及饲用价值评价

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摘要: 为评价藜麦(*Chenopodium quinoa*)副产物秕谷、麸皮、糠和秸秆的饲用价值, 测定其常规养分和抗营养因子及含量, 并与苜蓿(*Medicago sativa*)干草、青贮玉米(*Zea mays*)进行比较。结果表明: 1) 秕谷中粗蛋白(CP)和粗脂肪(EE)含量极显著高于糠、麸皮及秸秆($P < 0.01$), 且秕谷中CP含量高于苜蓿干草和青贮玉米, 糠、麸皮中CP含量高于青贮玉米, 藜麦各副产物中EE含量均高于苜蓿干草和青贮玉米; 秸秆中性洗涤纤维(NDF)和酸性洗涤纤维(ADF)含量极显著高于秕谷、糠和麸皮($P < 0.01$), 而在秕谷、糠、麸皮均低于苜蓿干草和玉米青贮; 藜麦秕谷、糠和麸皮中总可消化养分(TDN)和相对饲用价值(RFV)均高于藜麦秸秆、苜蓿干草和青贮玉米。2) 糠和秕谷中常春藤型和齐墩果酸型皂苷均极显著高于麸皮和秸秆($P < 0.01$), 且秸秆中两种皂苷含量最低; 秸秆NSP中葡萄糖、半乳糖和木糖3种单糖的含量均极显著高于秕谷、麸皮和糠($P < 0.01$)。3) 糠、麸皮和秸秆中植酸含量极显著高于秕谷($P < 0.01$), 而糠中单宁含量极显著高于麸皮、秸秆和秕谷($P < 0.01$)。灰色关联度综合评价结果显示, 藜麦不同副产物的关联值排序为秕谷>麸皮>糠>秸秆。综上, 藜麦副产物秕谷、麸皮、糠和秸秆饲用优势明显, 且饲用价值表现为秕谷>麸皮>糠>秸秆。

关键词: 干物质采食量; 总可消化养分; 粗饲料相对值; 高效液相色谱; 皂苷; 非淀粉多糖; 灰色关联度

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Detection of conventional nutrients and anti-nutritional factors in *quinoa* byproducts, and evaluation of their feeding value

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Abstract: To evaluate the feeding value of *Chenopodium quinoa* byproducts, such as blighted grain, chaff, bran, and straw, conventional nutrients contents and anti-nutritional factors in the byproducts were measured and compared with the data of alfalfa hay and corn silage. The results showed the following: 1) The crude protein and crude fat contents of blighted grain were significantly higher than those of chaff, bran, and straw ($P < 0.01$); the crude protein content of the blighted grain was

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higher than that of alfalfa hay and corn silage; the crude protein content of chaff and bran was higher than that of corn silage; and the ether extract content of the byproducts of quinoa was higher than that of alfalfa hay and corn silage. The neutral detergent fibers and acid detergent fibers contents of straw were significantly higher than those of blighted grain, chaff, and bran ($P < 0.01$) and those of blighted grain, chaff, and bran were lower than those of alfalfa hay and corn silage. The total digestible nutrients and relative feed value of *quinoa* blighted grain, chaff, and bran were higher than those of *quinoa* straw, alfalfa hay, and corn silage. 2) Ivy and oleanolic acid saponins contents of blighted grains and chaff were significantly higher than those of bran and straw ($P < 0.01$), and the contents of the two types of saponins of straw were the lowest. The glucose, galactose, and xylose contents of straw were significantly higher than those of blighted grains, bran, and chaff ($P < 0.01$). 3) The phytic acid content of chaff, bran, and straw was significantly higher than that of blighted grains ($P < 0.01$), and the tannin content of chaff was significantly higher than that of bran, straw, and blighted grains ($P < 0.01$). According to the comprehensive evaluation of the gray correlation degree, the correlation values of different *quinoa* byproducts were listed as chaff > bran > bran > straw. In summary, the feeding advantage of *quinoa* byproducts, such as blighted grain, bran, chaff, and straw, is obvious, and the order is blighted grain > bran > chaff > straw.

Keywords: dry matter intake; total digestible nutrients; relative feed value; high performance liquid chromatography; saponins; non-starch polysaccharides; grey correlation degree

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随着人口数量持续上涨和全球范围内气候异常现象频发,粮食安全问题日益凸显。联合国2030年可持续发展议程强调,需要设计可持续的粮食系统,为日益增长的人口提供健康的饮食^[1]。藜麦(*Chenopodium quinoa*)因其优异的营养特性、对极端恶劣环境较强的适应性以及在无谷蛋白饮食中的适用性和可持续性^[2-3],受到世界各国的广泛关注。

藜麦是一年生草本植物,最初长于南美洲安第斯山脉一带,长期作为印加人的传统主食来源^[2-4]。藜麦籽粒中含有优质的蛋白质和丰富的膳食纤维,且各种氨基酸占比合理,搭配平衡^[5-6];另外各种矿物质在藜麦籽实中的分布也较为充裕,如钙(874 mg·kg⁻¹)和铁(81 mg·kg⁻¹)的含量与一些平常所见的谷类相比更加丰富^[2, 7],因此被评为营养价值最高的粮食产品,有“营养黄金”之称^[8-9]。近些年来,由于科学家们针对藜麦展开了大量的研究,人们对藜麦的认识不断提高。然而,对于藜麦的探究主要聚集在如何提高其产量和品质以及将它作为人类食物的开发利用方面上,对于藜麦副产物饲料化的研究并不多见。由于其丰富的纤维成分和生物活性物质,藜麦可产生较高的产品附加值^[10]。有研究显示,藜麦籽实可以有效调节动物饲料中氨基酸的配比,其茎秆营养也很丰富,可作为畜禽饲料^[11]。在仔猪日粮中添加适量的藜麦麸皮对仔猪的生长速

度以及饲料采食量无不良影响^[12],藜麦秸秆对绵羊的饲喂效果超越了大麦(*Hordeum vulgare*)和燕麦(*Avena sativa*)^[13-14]。藜麦籽实及副产物饲用优势明显,但是其营养价值的高效利用受到抗营养因子等因素的影响。目前对藜麦抗营养因子的研究多数集中在皂苷,而对抗营养因子系统的研究相对较少。本研究拟通过对藜麦秕谷、麸皮、糠和秸秆中常规养分、抗营养因子进行检测以及灰色关联度分析,对其饲用价值作出评价,以期为藜麦副产物在畜禽饲料中的高效利用提供数据支撑和技术保障。

1 材料与方法

1.1 试验材料

选取藜麦秕谷、麸皮、糠和秸秆进行常规养分以及皂苷、非淀粉多糖(non-starch polysaccharides, NSP)、植酸和单宁含量的检测,藜麦为2020年10月份收获的台湾红藜,由甘肃省农业科学院天祝藜麦高寒试验站(103°39'72.79" E, 39°40'12.05" N)提供。

试剂: 常春藤皂苷元,齐墩果酸标准品(源叶,纯度≥98%),HPLC级甲醇,乙腈(OCEANPAK,纯度≥99.9%),乙酸乙酯(国药集团化学试剂有限公司,分析纯,纯度≥99.5%),磷酸(国药集团化学试剂有限公司,优级纯,纯度≥85.0%),盐酸(国药集

团化学试剂有限公司, 优级纯, 36.0%~38.0%), 氢氧化钠(国药集团化学试剂有限公司, 优级纯, 纯度≥99%), 乙醇, 甘露糖、葡萄糖、半乳糖和木糖标准品, α -淀粉酶, α -葡萄糖苷酶(源叶, 纯度≥98%), 1-苯基-3-甲基-5-吡唑啉酮(PMP)(国药集团, 纯度≥98%), 三氟乙酸, 氢氧化钠, 磷酸, 三氯甲烷均购自国药集团, HPLC 级乙腈(J&K CHEMICAL LTD, 纯度≥99.9%), HPLC 级甲醇(J&K CHEMICAL LTD, 纯度≥99.9%), 植酸钠, 没食子酸标准品(源叶, 纯度≥98%), Na_2SO_4 溶液, TCA 溶液, 磷酸缓冲液, 碘基水杨酸-氯化铁溶液, 试剂一(钨酸钠, 磷钼酸, 磷酸溶液), 试剂二(Na_2CO_3 溶液), 超纯水, 蒸馏水。

试验仪器: Agilent1100 高效液相色谱仪, Compass C18(2) 反相色谱柱(250 mm × 4.6 mm, 5 μm), 氮吹仪, KQ2200DE 型数控超声波清洗器, 赛默飞 Thermo Micro CL 17R 高速冷冻离心机, 旋涡混合器, 烘箱, 酶标仪, 水浴锅, 可调式移液器, 金属震荡仪, 96 孔板, 天平, 全自动球磨仪。

1.2 试验方法

藜麦副产物常规养分的检测参考袁缨^[15]的方法进行。

饲喂价值通过干物质消化率(digestible dry matter, DDM)、干物质采食量(dry matter intake, DMI)、总可消化养分(total digestible nutrients, TDN)、粗饲料相对值(relative feed value, RFV)等指标来衡量。计算方法参考熊乙等^[16]的方法。

1.2.1 皂苷含量检测

样品前处理: 称取约 1.0 g 样本, 加入 8.0 mL 70% 乙醇, 在超声条件下反应 1 h。以 8 000 $\text{r}\cdot\text{min}^{-1}$ 的转速离心 10 min, 留取上清液①, 再加入 2.0 mL 70% 乙醇复提, 留取上清液②, 将①和②混匀并定容至 10 mL, 随后吸取 2 mL 混合液置于 15 mL 离心管中, 加入 2 mL 6 $\text{mol}\cdot\text{L}^{-1}$ HCl 在 110 °C 下水解 2 h, 冷却后用 NaOH 溶液中和, 乙酸乙酯萃取 3 次, N_2 吹干, 0.2 mL 甲醇复溶, 针头式过滤器过滤后待测。

液相色谱条件: 使用 Agilent1100 高效液相色谱仪, Compass C18(2) 反相色谱柱(250 mm × 4.6 mm, 5 μm), 柱温 35 °C, 以 1 $\text{mL}\cdot\text{min}^{-1}$ 的速度进样 10 μL , 流动相 0.2% 磷酸水溶液: 乙腈为 20:80。

称量常春藤皂苷元和齐墩果酸标准品, 溶于甲醇, 配置的 5~6 个标准溶液(0.5~200 $\mu\text{g}\cdot\text{mL}^{-1}$), 并

检测标准液的峰面积, 横坐标为浓度, 纵坐标为峰面积, 计算得出标准曲线。

1.2.2 非淀粉多糖含量检测

样品前处理参考 Fan B 等^[17]的方法, 并略作调整。

液相色谱条件: Agilent1100 高效液相色谱仪, Compass C18(2) 反相色谱柱(250 mm × 4.6 mm, 5 μm), 柱温 30 °C, 流速 1 $\text{mL}\cdot\text{min}^{-1}$, 检测 40 min, 进样体积 10 μL , 检测波长 250 nm, 流动相 0.1 $\text{mol}\cdot\text{L}^{-1}$ 的磷酸盐溶液($\text{pH}=6.5$): 乙腈 = 80:20。

标准曲线绘制: 精确称量甘露糖、葡萄糖、半乳糖、木糖标准品, 用水溶解, 配置成 5~6 个标准溶液(5~200 $\mu\text{g}\cdot\text{mL}^{-1}$), 按上述色谱条件分别检测标准液的峰面积, 横坐标为浓度, 纵坐标为峰面积, 计算得出甘露糖、葡萄糖、半乳糖、木糖的标准曲线, 相关系数与线性范围。

1.2.3 植酸含量检测

植酸含量采用植酸(Phytic acid)含量试剂盒(苏州梦犀生物医药科技有限公司)进行测定。

1.2.4 单宁含量检测

参照 NY-T 1600-2008《水果、蔬菜及其制品中单宁含量的测定》的方法测定单宁的含量。

1.3 灰色关联度分析

参照路平乐等^[18]的方法, 根据灰色系统理论, 将常规养分与抗营养因子含量不同的藜麦副产物作为灰色系统的一个因素, 采用灰色关联度法对藜麦秕谷、麸皮、糠和秸秆的饲用价值进行总体判定。首先, 确定参考数列; 其次, 指标的无量纲化; 最后, 计算等权关联度、加权关联度。关联度越大, 则表明比较数列越趋于参考数列, 则该藜麦副产物饲用价值越高。

1.4 数据处理

运用 Excel 2010 对所有数据进行统计, 采用 SPSS 26.0 进行单因素方差分析和多重比较, 结果以“平均值±标准差”表示, $P < 0.05$ 表示差异显著, $P < 0.01$ 表示差异极显著。

2 结果与分析

2.1 藜麦副产物中常规养分及饲用价值评估

秕谷中粗蛋白和粗脂肪含量极显著高于糠、麸皮及秸秆($P < 0.01$) (表 1), 且秕谷中粗蛋白含量高

于苜蓿干草和青贮玉米, 糠、麸皮粗蛋白含量高于青贮玉米; 糠和麸皮中粗灰分含量极显著高于秕谷和秸秆 ($P < 0.01$); 秸秆中中性洗涤纤维和酸性洗涤纤维含量极显著高于秕谷、糠和麸皮 ($P < 0.01$), 且酸性洗涤纤维低于苜蓿干草, 中性洗涤纤维低于玉米青贮。藜麦秕谷、糠和麸皮中总可消化养分和粗饲料相对值均高于藜麦秸秆、苜蓿干草和青贮玉米(表2)。

2.2 藜麦副产物抗营养因子

2.2.1 藜麦副产物中皂苷的检测

常春藤和齐墩果酸型皂苷标准曲线分别为 $y = 2.6948x - 0.1867$ 和 $y = 3.034x - 0.0064$ (图1), 相关系数均在0.9996以上, 说明具有较理想的线性拟合度, 且线性关系较强, 得出的结果真实可信。藜麦糠中常春藤型和齐墩果酸型皂苷含量极显著高于

藜麦秕谷、麸皮和秸秆 ($P < 0.01$), 其中藜麦秸秆中两种皂苷含量最低(表3)。

2.2.2 藜麦副产物中非淀粉多糖的含量

甘露糖和葡萄糖含量在5~100 $\mu\text{g}\cdot\text{mL}^{-1}$, 半乳糖和木糖含量在12.5~200 $\mu\text{g}\cdot\text{mL}^{-1}$, 各单糖质量浓度和峰面积具有理想的线性关系, 相关系数在0.9991~0.9999(表4)。藜麦秸秆中总NSP及葡萄糖、半乳糖和木糖3种单糖的含量极显著高于藜麦秕谷、麸皮和糠 ($P < 0.01$)(表5)。

2.2.3 藜麦副产物中植酸和单宁的检测

植酸和单宁的标准曲线分别为 $y = 2.0284x + 0.0096$, $R^2 = 0.993$; $y = 1.2434x - 0.0422$, $R^2 = 0.9980$; x 为植酸钠、没食子酸标准品浓度($\text{mg}\cdot\text{mL}^{-1}$), y 为吸光值 $\Delta A(A_2 - A_1)$ (图2)。藜麦糠、麸皮和秸秆中植酸含量极显著高于秕谷 ($P < 0.01$), 糠中单宁含量极显著高于麸皮、秸秆和秕谷 ($P < 0.01$)(表6)。

表1 藜麦副产物常规营养成分
Table 1 Routine nutrients in *Chenopodium quinoa* byproducts

类项 Item	干物质 Dry matter/%	粗蛋白 Crude protein/%	粗脂肪 Ether extract/%	粗灰分 Ash/%	中性洗涤纤维 Neutral detergent fibers/%	酸性洗涤纤维 Acid detergent fibers/%
秕谷 Blighted grain	89.99 ± 0.14Aa	17.53 ± 0.03Aa	5.84 ± 0.27Aa	3.49 ± 0.16Cd	23.77 ± 3.36Bb	17.16 ± 1.91Bb
糠 Chaff	91.11 ± 0.80Aa	10.51 ± 0.18Cc	3.86 ± 0.78Bb	15.46 ± 0.37Ab	27.68 ± 7.18Bb	11.77 ± 2.01Cc
麸皮 Bran	83.47 ± 4.54Bb	12.42 ± 0.17Bb	3.53 ± 0.81Bb	16.32 ± 0.03Aa	25.53 ± 2.64Bb	17.54 ± 3.16Bb
秸秆 Straw	87.20 ± 0.41ABab	6.96 ± 0.06Dd	3.25 ± 0.73Bb	8.75 ± 0.67Bc	51.03 ± 1.30Aa	33.95 ± 2.96Aa
苜蓿干草 Alfalfa hay ^[18]	94.19	15.10	0.15	10.45	46.24	38.51
玉米青贮 Corn silage ^[19]	89.58	8.68	2.72	5.32	57.84	33.94

同列不同小写字母表示差异显著($P < 0.05$), 不同大写字母表示极显著($P < 0.01$); 下表同。

Different lowercase and capital letters within the same column indicate significant differences at 0.05 and 0.01 levels. This is applicable for the following tables as well.

表2 藜麦副产物饲用价值评估
Table 2 Feeding value evaluation of *Chenopodium quinoa* byproducts

类项 Item	总可消化养分 Total digestible nutrients	干物质消化率 Digestible dry matter	干物质采食量 Dry matter intake	粗饲料相对值 Relative feed value
秕谷 Blighted grain	69.48	75.53	5.05	295.59
糠 Chaff	73.53	79.73	4.34	268.05
麸皮 Bran	69.20	75.24	4.70	274.13
秸秆 Straw	56.87	62.45	2.35	113.85
苜蓿干草 Alfalfa hay ^[16]	53.43	58.90	2.59	118.26
玉米青贮 Corn silage ^[20]	56.87	62.46	2.07	100.45

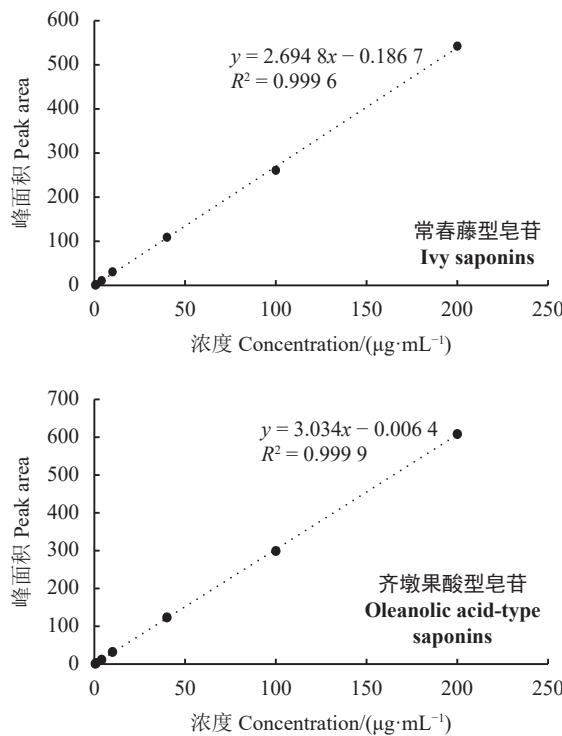


图 1 常春藤和齐墩果酸型皂苷标准曲线

Figure 1 Standard curves of ivy and oleanolic acid-type saponins

2.3 灰色关联度综合评价

通过灰色关联度综合评价可知,不同藜麦副产物的关联值排序为秕谷>麸皮>糠>秸秆,且不同藜麦副产物的加权关联度具有与等权关联度相同

表 3 藜麦副产物皂苷的含量
Table 3 Saponin contents of *Chenopodium quinoa* byproducts

类项 Item	常春藤型皂苷 Ivy saponins/ (μg·g⁻¹)	齐墩果酸型皂苷 Oleanolic acid-type saponins/(μg·g⁻¹)
秕谷 Blighted grain	806.52 ± 29.90Bb	1 995.55 ± 31.44Bb
糠 Chaff	4 158.71 ± 25.68Aa	8 292.30 ± 48.93Aa
麸皮 Bran	401.23 ± 11.46Cc	636.56 ± 16.66Cc
秸秆 Straw	9.91 ± 0.39Dd	1.03 ± 0.09Dd

的排序(表 7)。

3 讨论

3.1 藜麦副产物中常规养分含量分析

研究发现,不但藜麦籽粒有丰富的营养价值,其副产物中也含有多种营养成分,且蛋白质含量较高。本研究中秕谷、麸皮和糠中粗蛋白含量分别达到 17.53%、12.42% 和 10.51%,均显著高于秸秆($P < 0.05$),远高于青贮玉米(8.68%),尤其是秕谷,其蛋白含量高于优质进口苜蓿干草(15.10%),藜麦副产物较高的蛋白含量使其具备作为优质饲料的潜力。RFV 可综合反映 NDF 和 ADF 对饲草料品质的影响,一般认为饲草中 NDF 和 ADF 的含量与 RFV 呈负相关关系,其含量越高,RFV 越低。本研究中,藜麦秸秆的 RFV 低于藜麦秕谷、糠和麸皮,但高于青

表 4 各单糖标准溶液的线性方程、线性范围及相关系数
Table 4 Simple linear equations of standard curve, linear range, and correlation coefficient

单糖 Simple sugar	标准曲线 Standard curve	相关系数 Correlation coefficient	线性范围 Linear range/(μg·mL⁻¹)
甘露糖 Mannose	$y = 0.0588x + 0.6836$	$R^2 = 0.9991$	5~100
葡萄糖 Glucose	$y = 2.1018x - 3.1059$	$R^2 = 0.9991$	5~100
半乳糖 Galactose	$y = 2.0330x - 7.0265$	$R^2 = 0.9996$	12.5~200
木糖 Xylose	$y = 3.2376x - 10.493$	$R^2 = 0.9999$	12.5~200

表 5 藜麦副产物非淀粉多糖的含量
Table 5 Non-starch polysaccharides content of *Chenopodium quinoa* byproducts

类项 Item	甘露糖 Mannose/(mg·g⁻¹)	葡萄糖 Glucose/(mg·g⁻¹)	半乳糖 Galactose/(mg·g⁻¹)	木糖 Xylose/(mg·g⁻¹)	总非淀粉多糖 Total non-starch polysaccharides/(mg·g⁻¹)
秕谷 Blighted grain	1.30 ± 0.28Cc	12.82 ± 0.24Bb	5.83 ± 0.02Cc	2.06 ± 0.01Dd	22.01 ± 0.22Dd
糠 Chaff	2.20 ± 0.19Bb	9.89 ± 0.28Dd	19.83 ± 0.85Bb	5.20 ± 0.23Cc	37.12 ± 1.38Cc
麸皮 Bran	3.03 ± 0.47Aa	11.93 ± 0.16Cc	21.01 ± 0.29Bb	8.47 ± 0.13Bb	44.45 ± 0.13Bb
秸秆 Straw	2.86 ± 0.11ABa	22.07 ± 0.32Aa	22.86 ± 0.16Aa	62.06 ± 0.31Aa	109.85 ± 0.81Aa

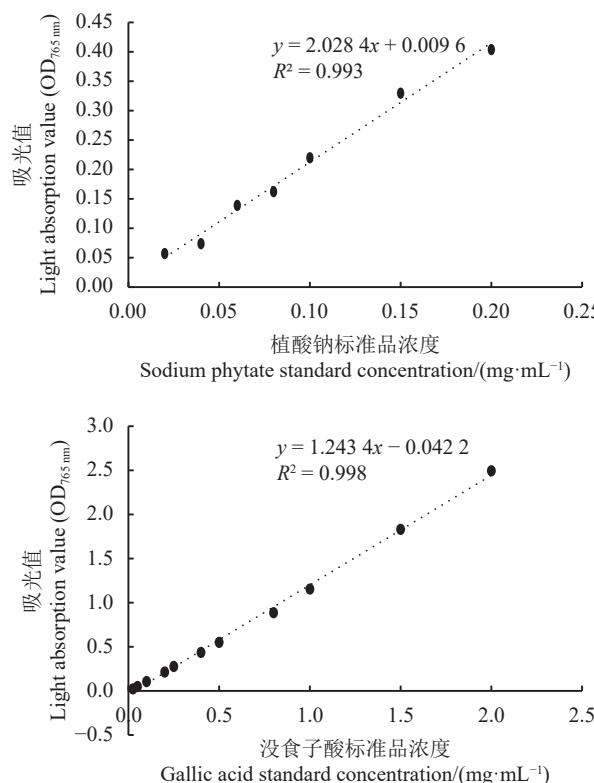


图 2 植酸和单宁标准曲线

Figure 2 Phytic acid and tannin standard curves

表 6 藜麦副产物植酸和单宁的含量

Table 6 Phytic acid and tannin contents of *Chenopodium quinoa* byproducts

类项 Item	植酸 Phytic acid/(mg·g⁻¹)	单宁 Tannins/(mg·g⁻¹)
秕谷 Blighted grain	14.32 ± 2.58Cc	1.52 ± 0.09Cc
糠 Chaff	30.27 ± 1.03Aa	4.98 ± 0.29Aa
麸皮 Bran	28.67 ± 1.52ABb	3.12 ± 0.17Bb
秸秆 Straw	25.38 ± 1.49Bb	1.73 ± 0.05Cc

贮玉米饲料。而且本研究中所测得的藜麦秸秆中蛋白含量(6.96%)也与玉米秸秆相近(6.14%)^[10], 所

以, 藜麦秸秆作为饲料比玉米秸秆的饲用优势更加明显。

通常可用 TDN 来评价机体的消化性能和饲草料的消化率, 一般认为 TDN 与蛋白含量成正比, 与纤维含量成反比^[21], 由表 2 可知, 秕谷、麸皮和糠的 TDN 高于青贮玉米饲料和苜蓿干草。也有报道显示^[19], 与玉米秸秆相比, 以藜麦秸秆制成的全价颗粒饲料, 其饲料消化率和消化性能更好。综上所述, 从营养价值的角度来分析, 藜麦副产物秕谷、麸皮、糠和秸秆均具有良好的饲用价值。

3.2 藜麦副产物中抗营养因子含量分析

虽然藜麦副产物作为畜禽饲料具有较大的潜力和优势, 但是其营养价值的高效利用仍然受到多种因素的制约, 尤其是抗营养因子。皂苷、单宁和植酸是藜麦中主要的抗营养因子^[22]。研究得出, 三萜类皂苷在藜麦的花、果实、叶片、种皮和种子中均有发现, 且主要的三萜皂苷是齐墩果酸和常春藤型皂苷^[23-24]。本研究通过 HPLC 测得藜麦副产物中上述两种类型皂苷, 且发现藜麦糠中两种皂苷含量极显著高于其他组($P < 0.01$), 秕谷次之, 秸秆最低。皂苷会产生苦味物质, 降低饲料的适口性, 从而对动物的采食量、消化能力和生产性能产生负面影响^[25]。在鸡日粮中加入 100~400 g·kg⁻¹ 不同水平的藜麦, 发现鸡的增重速率随着其含量的增加而下降, 说明日粮中添加过量未去皂苷的藜麦籽粒对鸡的增重产生影响^[26], 故在畜禽饲料中添加藜麦时, 首先应消除或减少皂苷的含量。藜麦籽粒及副产物用来饲喂非反刍动物时, 其量应超过日粮的 30%, 从而避免对畜禽的摄食行为和生产性能带来不利影响^[27]。对于反刍动物而言, 适量的皂苷有助于增强其消化机能, 可与微生物细胞膜上所含的胆固醇发生作用, 使得细胞凋亡, 从而有效减少瘤胃中产甲烷古

表 7 藜麦副产物的关联度及排序
Table 7 Correlation degree and order of *Chenopodium quinoa* byproduct

类项 Item	等权关联度 Equal weight correlation		权重系数 Weight coefficient	加权关联度 Weighted correlation	
	关联值 Associated value	排序 Rank		关联值 Associated value	排序 Rank
秕谷 Blighted grain	0.767 8	I	0.211 3	0.037 8	I
糠 Chaff	0.620 3	III	0.170 7	0.030 6	III
麸皮 Bran	0.627 4	II	0.172 7	0.030 9	II
秸秆 Straw	0.586 6	IV	0.161 4	0.028 9	IV

菌和原生动物的数量,进而使温室气体,如甲烷等的产生量下降^[28-31]。有研究表明,20%的藜麦麸皮可以有效改善畜禽的生产性能^[32]。Jacobsen 等在鸡日粮中添加 150 g·kg⁻¹去皮藜麦,饲喂 39 d,鸡的死亡率显著高于添加同等水平生藜麦组。这可能是由于藜麦皮中所含皂苷是一种具有广泛生理活性的功能物质,如抗菌消炎、缓解疼痛、降低氧化速度等,还可增强机体免疫力^[33-34]。NSP 在动物肠道内可产生粘性胶体物质,这种胶体物质会阻断底物与酶结合的途径,使得已被消化的物质无法向肠壁运送,而影响谷物的消化和营养物质的吸收。本研究通过 HPLC 测得藜麦副产物中 NSP 中的 4 种单糖即甘露糖、葡萄糖、半乳糖和木糖,且藜麦秸秆中葡萄糖、半乳糖和木糖 3 种单糖及总 NSP 的含量极显著高于藜麦秕谷、麸皮和糠($P < 0.01$)。

与玉米及其副产物中总 NSP 相比,藜麦秕谷、麸皮和糠中的含量均低于玉米及其副产物,而藜麦秸秆中的含量与喷浆玉米皮接近^[35]。单宁会产生较强的苦涩味,能与蛋白质发生反应形成高分子沉淀使得机体难以消化吸收^[36]。谷类和豆类中的磷大多以植酸的形式存在,可与不同的矿物质,如 Zn²⁺、Fe²⁺、Ca²⁺等作用产生不易被机体吸收的植酸盐络合物;还可通过与蛋白质结合,降低其生理功能和

生物活性^[37-38]。有研究显示,皂苷极性较大易溶于水,一般可通过水洗、浸泡等方法去除;采用干处理技术可显著降低皂苷、植酸和单宁的含量,饲料中添加酶制剂也可降低植酸和非淀粉多糖,另外用微生物发酵饲料也可有效地减少抗营养成分和增加氨基酸含量^[39-41]。

3.3 灰色关联度分析

藜麦不同副产物中常规养分和抗营养因子的含量具有显著性差异,故不能只凭借某个指标作出评价。因此有必要对每个指标进一步做标准化处理,若关联度越大,则表明该藜麦副产物越趋于参考数列,综合营养价值越好。通过灰色关联度综合评价可知,不同藜麦副产物的关联值排序为秕谷>麸皮>糠>秸秆,且不同藜麦副产物的加权关联度具有与等权关联度相同的排序。

4 结论

本研究对藜麦副产物的常规养分和抗营养因子的检测与分析以及与苜蓿干草、玉米青贮等粗饲料比较得出,藜麦秕谷、麸皮、糠和秸秆均具有饲用优势和潜力,饲用价值表现为秕谷>麸皮>糠>秸秆。

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