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F. Boyen, F. Haesebrouck, A. Vanparys, J. Volf, M. Mahu, F. van Immerseel,

I. Rychlik, J. Dewulf, R. Ducatelle, F. Pasmans

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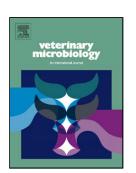
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Authors: F. Boyen, F. Haesebrouck, A. Vanparys, J. Volf, M. Mahu, F. Van Immerseel, I. Rychlik, J. Dewulf, R. Ducatelle, F. Pasmans



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2	decrease intestinal colonization of pigs
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7	Boyen F. ^a , Haesebrouck F. ^a , Vanparys A. ^a , Volf J. ^b , Mahu M. ^a , Van Immerseel F. ^a ,
8	Rychlik I. ^b , Dewulf J. ^c , Ducatelle R. ^a , Pasmans F. ^a
9	
10	
11	
12	
13	^a Department of Pathology, Bacteriology and Avian Diseases, Faculty of Veterinary
14	Medicine, Ghent University, Salisburylaan 133, B-9820 Merelbeke, Belgium.
15	^b Veterinary Research Institute, 621 32 Brno, Czech Republic
16	^c Department of Reproduction, Obstetrics and Herd Health, Faculty of
17	Veterinary Medicine, Ghent University, Salisburylaan 133, B-9820 Merelbeke, Belgium.
18	
19	
20	* Corresponding author: Tel. +32 9 2647359; Fax +32 9 2647494;
21	E-mail address: filip.boyen@UGent.be (F. Boyen)

22 ABSTRACT

23 Salmonella Typhimurium infections in pigs are a major source of human 24 foodborne salmonellosis. To reduce the number of infected pigs, acidification of feed or 25 drinking water is a common practice. The aim of the present study was to determine whether some frequently used short- (SCFA) and medium-chain fatty acids (MCFA) are 26 27 able to alter virulence gene expression and to decrease Salmonella Typhimurium 28 colonization and shedding in pigs using well established and controlled in vitro and in 29 vivo assays. Minimal inhibitory concentrations (MIC) of 4 SCFA (formic acid, acetic 30 acid, propionic acid, butyric acid) and 2 MCFA (caproic and caprylic acid) were 31 determined using 54 porcine Salmonella Typhimurium field strains. MIC values 32 increased at increasing pH values and were 2-8 times lower for MCFA than for SCFA. 33 Expression of virulence gene *fimA* was significantly lower when bacteria were grown in LB-broth supplemented with sub-MIC concentrations of caproic or caprylic acid (2mM). 34 35 Expression of *hilA* and invasion in porcine intestinal epithelial cells was significantly 36 lower when bacteria were grown in LB-broth containing sub-MIC concentrations of 37 butyric acid or propionic acid (10mM) and caproic or caprylic acid (2mM). When given 38 as feed supplement to pigs experimentally infected with Salmonella Typhimurium, coated 39 butyric acid decreased the levels of faecal shedding and intestinal colonization, but had 40 no influence on the colonization of tonsils, spleen and liver. Uncoated fatty acids, 41 however, did not influence fecal shedding, intestinal or tonsillar colonization in pigs. In 42 conclusion, supplementing feed with certain coated fatty acids, such as butyric acid, may 43 help to reduce the Salmonella load in pigs.

44 **K**

Key words: Salmonella Typhimurium - pig - SCFA - MCFA - butyric acid

45 1. INTRODUCTION

46

In Europe, *Salmonella* Typhimurium is by far the dominant serovar isolated from pigs (EFSA, 2006). In most cases, *Salmonella* Typhimurium will subclinically colonize the pigs, without causing obvious symptoms. These carrier pigs are a vast reservoir of *Salmonella* and pose a major threat to animal and human health (Boyen et al., 2008a).

51 The battle against nontyphoidal Salmonella infections in pigs requires a strategic 52 implementation of different approaches across the pork production and processing chains 53 (Ojha and Kostrzynska, 2007). In addition to general hygiene and biosecurity measures, 54 the supplementation of feed with acidic compounds has been proposed as a possible tool 55 to combat Salmonella in pigs (Creus et al., 2007). Currently, short-chain fatty acids 56 (SCFA) and medium-chain fatty acids (MCFA) are commonly used in the poultry industry for this purpose (Van Immerseel et al., 2006). Apart from their antimicrobial 57 58 actions at high concentrations, even low concentrations of SCFA and MCFA can 59 decrease intestinal colonization by Salmonella Enteritidis in poultry, mediated by their 60 influence on virulence gene expression (Van Immerseel et al., 2004; 2005).

It was the aim of the present study to evaluate the usefulness of SCFA and MCFA in controlling *Salmonella* infections in pigs. Minimal inhibitory concentrations (MIC) of 4 SCFA and 2 MCFA for 54 *Salmonella* Typhimurium strains were determined. The influence of sub-MIC concentrations of these acids on virulence gene expression and invasive capacities of *Salmonella* Typhimurium was evaluated. Finally, the efficacy of coated as well as uncoated fatty acids in reducing the early colonization of piglets inoculated with *Salmonella* Typhimurium was assessed in two *in vivo* trials.

68 2. MATERIALS AND METHODS

69

70 **2.1. Bacterial strains**

Salmonella Typhimurium strain 112910a (DT 120/ad) was used in all *in vitro* experiments and its invasive nalidixic acid resistant derivative was used in the *in vivo* trial. Strain 112910a was isolated from a pig stool sample and persists in tonsils, intestines and gut-associated lymphoid tissue (GALT) of experimentally infected pigs during at least 28 days (Boyen et al., 2008b).

Fifty-four independent *Salmonella* Typhimurium strains, isolated from pigs in Belgian slaughterhouses and farms, were used to perform minimal inhibitory concentration assays.

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80 2.2. Minimal inhibitory concentrations (MIC) of fatty acids

81 Minimal inhibitory concentrations (MIC) were determined for SCFA and MCFA 82 at pH 4, 5 and 6, using HCl or NaOH to obtain the different pH values. Formic acid (C_1) , 83 acetic acid (C_2) , propionic acid (C_3) , butyric acid (C_4) , caproic acid (C_6) and caprylic acid 84 (C_8) (all products from Sigma, St. Louis, Mo.) were tested after serial twofold dilutions in 85 96-well microplate in LB broth ranging from 0.0391 mM to 2560 mM. Bacteria were 86 grown for 18 h in 5 ml Luria-Bertani broth (LB) at 37°C. Five µl of this suspension was 87 inoculated in 195 µl medium in each microwell plate. These suspensions were incubated 88 for 20 h at 37°C after which bacterial growth was assessed.

89

90 **2.3. Construction of the transcriptional fusions**

91 The pCS26 plasmid was used for the construction of transcriptional fusions 92 between the promoter region of *fimA* and the *luxCDABE* operon as described before for 93 the *hilA* promotor region (Van Immerseel et al., 2004). In short, the predicted promoter 94 sequence of *fimA* was amplified by PCR and cloned into the pCS26 plasmid. Primers 95 for amplifying of *fimA* used the promoter sequence were 96 NNNNCTCGAGTGGCTATGGTTACCGTAATC primer) (forward and 97 NNNNGGATCCAGGCTGCATTAACCAGTTTACC (reverse primer). Both the pCS26 98 plasmid and the amplification product containing the promoter sequence were digested 99 and ligated. The ligation mixture was used for electroporation of Salmonella 100 Typhimurium strain 112910a and kanamycin-resistant colonies (selection marker of 101 pCS26) were tested for the promoter-plasmid junction by PCR. The sequence of the 102 promoter-plasmid junction was confirmed by DNA sequencing.

103

104 2.4. Measurement of *hilA* and *fimA* expression

105 Virulence expression was measured using the *luxCDABE* operon in a growing 106 bacterial culture. Since the amount of emitted light depends on the number of plasmids 107 carrying the *luxCDABE* operon (and therefore the number of bacteria present in the well) 108 on one hand and on the actual magnitude of virulence expression on the other hand, it is 109 crucial to use concentrations of fatty acids that do not interfere with bacterial growth. 110 These concentrations were defined earlier in Salmonella Enteritidis (Van Immerseel et 111 al., 2004). The absence of antimicrobial effects of the concentrations used in the 112 virulence expression assays on *Salmonella* Typhimurium strain 112910a was evaluated as 113 described before (Van Immerseel et al., 2004). Tested concentration for formic acid (C_1) ,

acetic acid (C₂), propionic acid (C₃) and butyric acid (C₄) was 10 mM and for caproic (C₆), caprylic (C₈), or capric acid (C₁₀) 2 mM was tested at pH 6.

116 A FluoroScan Ascent fluorometer (Labsystems, Helsinki, Finland) was used to quantify light production (luminescence) by Salmonella Typhimurium strain 112910a 117 118 carrying the plasmids containing the *hilA-luxCDABE* or *fimA-luxCDABE* transcriptional 119 fusions. Bacterial cultures were grown in microplates in 200 µl of LB medium, 120 supplemented with SCFA or MCFA and in nonsupplemented LB medium at 37°C. Light 121 production was measured automatically every 2 min for 20 hours. Total light production 122 (area under the curve) was calculated and was used for statistical analysis. The results of 123 each experiment were divided by the calculated mean value of all results of that experiment to reduce inter-experimental variations. Statistical analysis was performed by 124 125 an analysis of variance using SPSS version 11.5 software.

126

127 **2.5. Invasion assays**

The porcine intestinal epithelial IPI-2I cell line was used (Kaeffer et al., 1993). 128 Cells were seeded in 24 well plates at a density of approximately 10^5 cells per well and 129 130 were allowed to grow to confluency for 48 h. Bacteria were grown for 6 h in LB medium, 131 after which the suspension was diluted 1:1,000 in Dulbecco's modified Eagle's medium 132 with 10% fetal calf serum, supplemented with 10 mM of the individual SCFA or 2 mM of 133 the individual MCFA. After 4 h of incubation at 37°C, the suspensions were centrifuged 134 and resuspended in Dulbecco's modified Eagle's medium with 10% fetal calf serum. The 135 number of CFU/ml was determined by plating six 20-µl samples of a dilution series of the suspensions on brilliant green agar (BGA) plates, after which the plates were incubated 136

137 for 20 h at 37°C. The suspensions were kept at 4°C until they were used in the assay. The bacterial suspensions were diluted to a density of 5 \times 10⁶ CFU/ml. From these diluted 138 139 suspensions, 200 µl was transferred to the cells. To synchronize the infection, the 140 inoculated multiwell plates were centrifuged at 365 x g for 5 min. After 25 min incubation at 37 °C under 5% CO₂, the wells were washed and fresh medium 141 142 supplemented with 50 µg/ml gentamicin (Gibco, Life Technologies, Paisley, Scotland) 143 was added. After an additional 60 min incubation at 37 °C under 5% CO₂, the wells were washed three times. A previously described non-invasive isogenic deletion mutant in hilA 144 145 was used as a control for invasion (Boyen et al., 2006a).

To assess invasion, the cells were lysed with 0.25% deoxycholate (Sigma-Aldrich, Steinheim, Germany) 90 min after inoculation and 10-fold dilutions were plated on BGA plates. The results of each experiment were divided by the calculated mean value of all results of that experiment to reduce inter-experimental variations. Statistical analysis was performed by an analysis of variance using SPSS version 11.5 software.

151

- 152 **2.6.** *In vivo* trial with supplementation of coated fatty acids
- 153

Based on the data obtained from the *in vitro* trials, an *in vivo* experiment using coated butyric acid and caprylic acid was performed. Six-week-old piglets (commercial closed line based on Landrace) were obtained from a serologically negative breeding herd and were negative for *Salmonella* at faecal sampling. They arrived at the facility 14 days before they were inoculated and were divided at random into four groups: three groups of 6 inoculated pigs and one negative control group of 3 pigs. Throughout the experiment,

160 group 1 and the control group received unsupplemented feed, group 2 feed supplemented 161 with coated butyrate (Greencab, Sanluc International, 2 g/kg feed) and group 3 received 162 feed supplemented with coated caprylic acid (Sanluc International, 3.1 g/kg feed), 163 according to the suppliers recommendations. The piglets were housed in pairs in separate isolation units at 25 °C under natural day-night rhythm with ad libitum access to feed and 164 water. Twelve days after the piglets were given the different feeds, the animals were 165 orally inoculated with approximately 7 x 10^7 CFU of *Salmonella* Typhimurium in 1 ml 166 Hank's Balanced Salt Solution (HBSS). The inocula for the oral infection models were 167 168 prepared as described previously (Boyen et al., 2006b).

For 3 consecutive days post-inoculation (pi), the clinical condition of the pigs was monitored (anorexia, lethargy, diarrhoea) and fresh faecal samples were taken from each pig for bacteriological analysis.

On day 4 pi, all piglets of each Salmonella inoculated group and 3 control pigs 172 173 were euthanized. Samples of tonsils, liver, spleen, mesenterial lymph nodes, ileocaecal 174 lymph nodes, colonic lymph nodes, jejunum, ileum, caecum, colon and contents of 175 jejunum, ileum, caecum and colon were taken for bacteriological analysis and were 176 stored at -70 °C until use. The samples were thawed and weighed, 10 % (w/v) 177 suspensions were made in buffered peptone water (BPW; Oxoid, Basingstoke, UK) after 178 which the material was homogenized with a stomacher. The homogenized samples were 179 examined for the presence of the Salmonella strain by plating tenfold dilutions on BGA with addition of 20 µg ml⁻¹ nalidixic acid (BGA_{nal}). If negative at direct plating, the 180 samples were pre-enriched overnight in BPW at 37 °C, enriched overnight at 37 °C in 181 tetrathionate broth and then plated on BGA_{nal}. Samples that were negative after direct 182

183	plating but positive after enrichment, were presumed to contain 83 CFU g^{-1} (detection
184	limit for direct plating). Samples that remained negative were presumed to have 0 CFU g
185	1.
186	The data were analysed using a linear mixed effect regression model with animal
187	as random factor using S-Plus 7.0. Differences with a P value ≤ 0.05 were considered as
188	significant. Differences with a P value ≤ 0.1 were considered as a trend.
189	The experiments were approved by the ethical committee of the Faculty of Veterinary
190	Medicine, Ghent University (EC 2006/15).
191	
192	2.7. In vivo trial with supplementation of uncoated fatty acids
193	
193 194	An in vivo experiment with uncoated fatty acids was performed analogous to the
	An <i>in vivo</i> experiment with uncoated fatty acids was performed analogous to the trial with coated fatty acids, except for the addition of the feed supplements. Group 1 and
194	
194 195	trial with coated fatty acids, except for the addition of the feed supplements. Group 1 and
194 195 196	trial with coated fatty acids, except for the addition of the feed supplements. Group 1 and the control group received unsupplemented feed, group 2 feed supplemented with
194 195 196 197	trial with coated fatty acids, except for the addition of the feed supplements. Group 1 and the control group received unsupplemented feed, group 2 feed supplemented with uncoated butyric acid (Sanluc International, 1 g/kg feed) and group 3 received feed
194 195 196 197 198	trial with coated fatty acids, except for the addition of the feed supplements. Group 1 and the control group received unsupplemented feed, group 2 feed supplemented with uncoated butyric acid (Sanluc International, 1 g/kg feed) and group 3 received feed supplemented with uncoated caproic acid (Sanluc International, 1.7 g/kg feed), according
194 195 196 197 198 199	trial with coated fatty acids, except for the addition of the feed supplements. Group 1 and the control group received unsupplemented feed, group 2 feed supplemented with uncoated butyric acid (Sanluc International, 1 g/kg feed) and group 3 received feed supplemented with uncoated caproic acid (Sanluc International, 1.7 g/kg feed), according to the suppliers recommendations.
194 195 196 197 198 199 200	trial with coated fatty acids, except for the addition of the feed supplements. Group 1 and the control group received unsupplemented feed, group 2 feed supplemented with uncoated butyric acid (Sanluc International, 1 g/kg feed) and group 3 received feed supplemented with uncoated caproic acid (Sanluc International, 1.7 g/kg feed), according to the suppliers recommendations. The data were analysed as described in 2.6. The experiments were approved by the

203 **3. RESULTS**

204

205 **3.1.** Minimal inhibitory concentrations (MIC) of fatty acids

The results of the determination of the MIC values of SCFA and MCFA are summarized in Table 1. The MIC of all fatty acids increased at increasing pH-values of the medium and were comparable between the different SCFA and MCFA respectively.

209 In comparison with the MIC of SCFA, MIC values of MCFA were 2 to 8 times lower.

210

3.2. Sub-MIC concentrations of fatty acids modify *hilA* and *fimA* expression of *Salmonella* Typhimurium

Using growth curves it was demonstrated that the MCFA did not influence the growth of *Salmonella* Typhimurium strain 112910a at a concentration of 2 mM, while for the SCFA a concentration of 10 mM was not bacteriostatic at pH 6 (data not shown).

216 Salmonella Typhimurium grown in LB-broth containing sub-MIC concentrations 217 of butyric acid, propionic acid, caproic or caprylic acid showed a significantly ($p \le 0.05$) 218 lower expression of *hilA* compared to *Salmonella* Typhimurium grown in LB-broth 219 without acid supplementation. The expression of *fimA* was significantly ($p \le 0.05$) lower 220 when Salmonella Typhimurium was grown in LB-broth containing caproic or caprylic 221 acid compared to Salmonella Typhimurium grown in LB-broth without acid 222 supplementation (Figure 1). The expression of *fimA* was significantly ($p \le 0.05$) higher 223 when Salmonella Typhimurium was grown in LB-broth containing acetic acid.

224

3.3. Sub-MIC concentrations of fatty acids influence invasive capacities of Salmonella Typhimurium

In the gentamicin protection assay, *Salmonella* Typhimurium grown in LB-broth containing sub-MIC concentrations of propionic acid, butyric acid, caprylic acid or caproic acid, invaded significantly ($p \le 0.05$) less compared to *Salmonella* Typhimurium grown in LB-broth not containing acids. Formic acid, acetic acid and capric acid did not decrease invasion efficiency (p > 0.05) at sub-MIC concentrations (Figure 2).

232

3.4. Feed supplementation with coated fatty acids reduces *Salmonella* Typhimurium

234 excretion and colonization in pigs

The group receiving coated butyric acid showed a strong trend (p = 0.082), of decreased *Salmonella* shedding at the first 3 days after inoculation. At 2 and 3 days p.i. faecal shedding was approximately 100 times lower in the group fed coated butyric acid compared to the control group. Coated caprylic acid did not significantly (p = 0.89) reduce fecal shedding of *Salmonella* Typhimurium (Figure 3).

The *Salmonella* Typhimurium colonization of the internal organs was determined on day 4 pi. Supplementation of coated butyric acid and coated caprylic acid resulted in a similar colonization of the tonsils, spleen and liver compared to the control group. In both groups the gut samples were colonized to a lower extent, however, the group receiving coated butyric acid showed a trend (p = 0.095) towards lower colonization of the intestines and the associated lymph nodes, while this was not statistically significant in the group receiving coated caprylic acid (p = 0.495) (Figure 4).

Neither uncoated butyric acid nor uncoated caproic acid influenced the Salmonella excretion until 3 days pi compared to the control group. Supplementation of uncoated butyric acid and uncoated caproic acid did not reduce the Salmonella colonization of the internal organs (data not shown).

251 4. DISCUSSION

252

253 SCFA and MCFA have a direct antimicrobial activity against Salmonella 254 Typhimurium, even at moderate concentrations. Our results demonstrate increasing MIC-255 values as the pH-level increases for both SCFA and MCFA. This is in agreement with the 256 findings in propionic acid made by Kwon et al. (1998) and in anaerobic digester 257 conditions for several SCFA (Salsali et al., 2006). Even though the MIC values were 258 comparable between the different SCFA and MCFA respectively, subtle differences can 259 be noted. The MIC values of formic acid for example are highly dependent on pH, 260 showing a large range between the MIC values at pH 4 and pH 6. In contrast, the MIC 261 values of propionic acid are less influenced by changes in pH. When using these acids to 262 inhibit growth of Salmonella in feed or drinking water, the correct combination of acid 263 concentration and pH should be chosen.

264 Despite the relatively low MIC values at low pH, a direct antimicrobial effect of these 265 acids in the intestines is not expected. In order to achieve a direct antimicrobial effect in 266 the porcine gut to combat *Salmonella* Typhimurium, guite high concentrations of SCFA (> 160 mM at pH 6) and MCFA (≥ 40 mM at pH 6) are needed. Depending on the used 267 268 feed, concentrations of butyric acid in the porcine caecum contents vary around 10 269 mmol/kg (≈ 10 mM) (Mikkelson et al., 2004). Therefore, fatty acid concentrations 270 currently used in supplemented feed (10-30 mmol/kg feed) will not be able to increase 271 the intraluminal concentrations to antimicrobial concentrations (\geq 160 mM at pH 6).

272 SCFA and MCFA were shown to have an indirect effect on *Salmonella* pathogenicity. 273 Even nonbacteriostatic concentrations as low as 2 mM for caproic or caprylic acid and 10 274 mM for butyric and propionic acid considerably decreased virulence gene expression and

epithelial cell invasion by *Salmonella* Typhimurium. This means that an increase of only a few mM butyric acid in the gut contents could result in reaching the threshold concentration for activation of the indirect effect of the SCFA. Since it has been shown that invasion is important for intestinal colonization and induction of inflammation in pigs (Boyen et al., 2006c; Volf et al., 2007), one could expect that any measure that interferes with this invasion step will decrease the bacterial load in the gut.

281 Because SCFA and MCFA are usually rapidly metabolised by the microbiota of the 282 gut and absorbed by epithelial cells along the gastro-intestinal tract (Van Immerseel et al., 283 2006; Louis et al., 2007), the supplemented fatty acids should be protected from the 284 intestinal environment until they reach the major sites of colonization by Salmonella, 285 namely the ileum, caecum and colon. In this report, a trend for decreased intestinal 286 Salmonella load and bacterial shedding in pigs was shown using supplemented coated butyric acid, but not using supplemented uncoated butyric acid, as also previously 287 288 described in poultry (Van Immerseel et al., 2006). Even though caprylic acid showed a 289 stronger effect on invasion in vitro, this positive effect was not reproduced in vivo. This 290 may partially be explained by the fact that the coated butyric acid supplement was an 291 extensively characterized and optimized commercial product, while the caprylic acid supplement was not. 292

It has been shown recently that at pH 7 butyric acid is of nearly no influence on *hilA* expression (Papezova et al. 2007). In weaned piglets, the pH of caecum and colon, and to a lesser extent the ileum, is readily below 7 (Castillo et al., 2007). This means that theoretically, butyric acid should be able to excert its influence on *hilA* expression at these sites. Reduced colonization of the distal parts of the intestinal tract may in turn

298 correlate with the reduced faecal shedding. Under field conditions, a lot of animals are 299 negative for Salmonella, while carrier pigs are colonized by small numbers of 300 Salmonella, often only detectable after enrichment (Malorny and Hoorfar, 2005). In such 301 conditions, reduction of faecal shedding by one or two logs may have considerable 302 epidemiological consequences on the Salmonella status of the uninfected animals in the 303 herd. The obvious effects of these products could have been statistically more significant 304 if larger numbers of animals were used. However, this was practically impossible due to 305 strict biosafety requirements and animal ethics regulations.

In conclusion, to our knowledge, this is the first report demonstrating the effect of SCFA and MCFA on *Salmonella* Typhimurium infections in swine under controlled and well established *in vitro* and *in vivo* conditions. Certain short-chain fatty acids and medium-chain fatty acids decrease virulence gene expression and inhibit invasion in porcine intestinal epithelial cells. Coated butyric acid was effective in decreasing the levels of shedding and colonization of internal organs when given as a feed supplement to pigs.

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1 Tables and figures

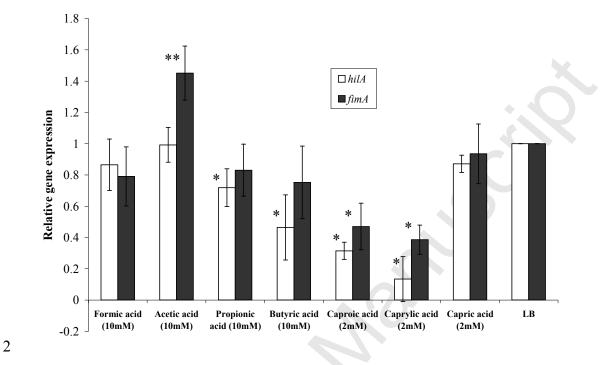
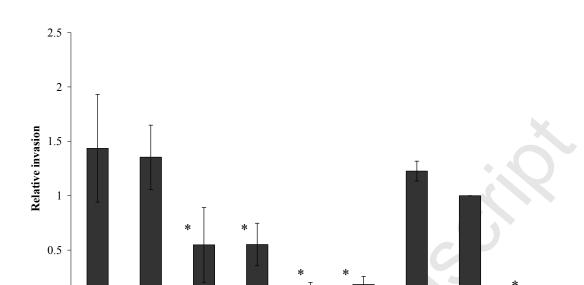


Figure 1: Relative gene expression (average +/- SD) of *fimA* and *hilA* of *Salmonella* Typhimurium strain 112910a grown in LB broth with sub-MIC concentrations of different fatty acids relative to *Salmonella* Typhimurium strain 112910a grown in unsupplemented LB broth at 37°C for 20 hours, using *hilA-luxCDABE* or *fimAluxCDABE* transcriptional fusions. One or 2 asterisks refer to significantly lower or respectively higher gene expression relative to that of the *Salmonella* Typhimurium strain 112910a grown in unsupplemented LB broth ($p \le 0.05$).

- 10
- 11



0 Formic acid Acetic acid Propionic Butyric acid Caproic acid Caprylic Capric acid LB hilA mutant (10mM) (10mM) acid (10mM) (10mM) (2mM) acid (2mM) (2mM)

Figure 2: Relative invasion (average +/- SD) in IPI-2I cells of *Salmonella* Typhimurium grown in LB broth, supplemented with sub-MIC concentrations of different fatty acids for 4 h at 37°C in relation to *Salmonella* Typhimurium grown in unsupplemented LB broth. A *hilA* mutant strain was used as internal control. An asterisk refers to significantly lower invasion relative to the *Salmonella* Typhimurium strain 112910a grown in unsupplemented LB broth ($p \le 0.05$).

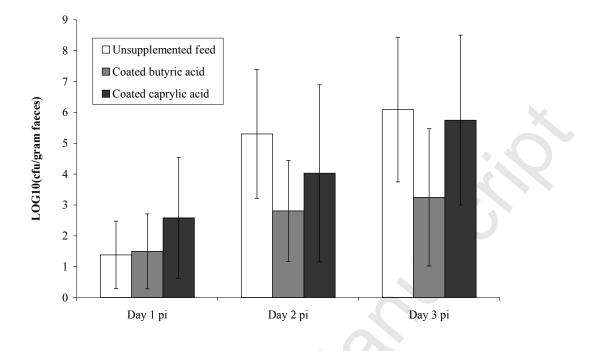


Figure 3: The mean (+/- SD) $\log(10)$ cfu gram⁻¹ faeces *Salmonella* of piglets fed on a diet supplemented with either coated butyric or caprylic acid or unsupplemented after oral inoculation with 10^7 cfu of *Salmonella* Typhimurium strain 112910a.

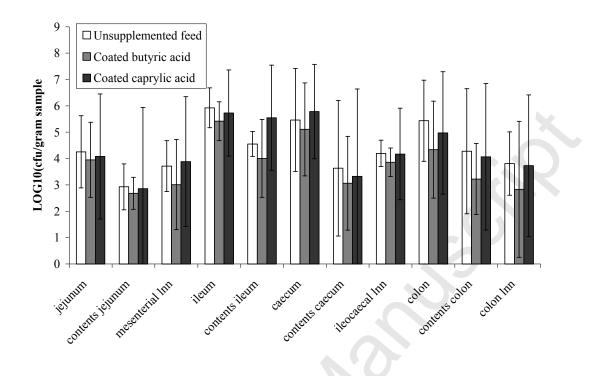


Fig. 4: The mean (+/- SD) $\log(10)$ cfu gram⁻¹ sample *Salmonella* of piglets fed on a diet supplemented with either coated butyric or caprylic acid or unsupplemented 4 days after oral inoculation with 10^7 cfu of *Salmonella* Typhimurium strain 112910a.

Table 1: Overview of the MIC values of formic acid, acetic acid, propionic acid, butyric acid, caproic acid and caprylic acid tested at pH 4, 5 and 6, using 54 porcine *Salmonella* Typhimurium strains.

	1	1	number	of strai		a MIC o	f (mM)	1	1		
	0.625	1.25	2.5	5	10	20	40	80	160	320	640
Formic acid											
pH4	-	9	45	-	-	-	-	-	-	-	-
pH5	-	-	-	-	-	-	54	-	-	- 1	-
pH6	-	-	-	-	-	-	-	-	-	54	-
Acetic acid											
pH4	-	-	-	54	-	-	-	-	-	-	-
pH5	-	-	-	-	-	3	51	-	- /	-	-
pH6	-	-	-	-	-	-	-	-	1	48	5
Propionic acid											
pH4	-	-	-	22	32	-	-	-	-	-	-
pH5	-	-	-	-	-	20	34	-	-	-	-
pH6	-	-	-	-	-	-		1	49	4	-
1											
Butyric acid											
pH4	1	3	1	49	-	-	_	-	-	-	-
pH5	_	_	-	-	8	46	_	-	-	-	_
pH6	-	-	-	-	-	-	-	-	53	1	-
Caproic acid											
pH4	-	3	51	-	-	-	-	-	-	_	-
pH5	_	-	-	-	54	_	-	-	-	-	_
pH6	_	-	_	-	-	-	7	47	-	_	-
piio							,	.,			
Caprylic acid											
pH4	-	51	2	1	-	-	-	-	_	_	-
pH5	_	-		1	43	10	-	-	-	_	-
pH6	_	-			-	-	47	7	-	_	-
pilo							• • •	,			