**IX SYMPOSIUM OF VETERINARY MEDICINE AND ZOOTECHNICS**

**Evaluación de las capacidades probióticas de una mezcla microbiana a utilizar como aditivo alimenticio en la crianza cunícola**

***Evaluation of the probiotic capacities of a microbial mixture to be used as a food additive in breeding of rabbits***

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**Resumen:**

Se evaluaron las capacidades probióticas de una mezcla microbiana a utilizar como aditivo alimenticio en la crianza cunícola mediante dos experimentos, uno *in vitro* donde se caracterizó, física, química y microbiológicamente el producto, se evaluó el crecimiento del *Lactobacillus acidophilus* Moroa medios hostiles similares a los del tracto gastrointestinal del conejo a pH (2; 3; 4; 5; 6 y 7) y niveles de concentración de sales biliares (0,05%; 0,1%; 0,15%; 0,3%; 0,4% y 0,5%) donde mostró mejores resultados de crecimiento a pH 3 y hasta una concentración de sales biliares de 0,5%. Se valoró la patogenicidad de las cepas utilizadas mediante test para determinar factores de virulencia (actividad gelatinasa y producción de hemolisinas) y se realizó un análisis de estabilidad acelerada para el producto, el cual reveló que tiene la capacidad de mantener sus características físico-químicas y microbiológicas estables por un período de tiempo de tres a seis meses a una temperatura de 30 ºC. Luego de realizar los exámenes *in vitro* se valoró *in vivo* el efecto probiótico del Yogurt de Soya Acidificado en conejas gestantes con continuación en su descendencia hasta el período de ceba con los que se demostró que se incrementan los indicadores bioproductivos de esta especie, por lo que se recomienda su uso permanente tanto en sistemas de crianza intensivas como semiintensivas.

**Palabras Clave:** Yogurt de Soya Acidificado, probiótico, conejos, gazapos

***Abstract:***

*The assay was carry out to evaluate the probiotic capacities of a microbial mixture to be used as a food additive in rabbit breeding, for they were carried out it two experiments, one in vitro where the mixture was physically, chemically and microbiologically characterized, was evaluated the growth of the Lactobacillus acidophillus Moro to similar hostile means to those of the gastrointestinal tract of the rabbit at pH concentrations (2; 3; 4; 5; 6; and 7) and bile salts (0,05%; 0,1 %; 0,15%; 0,3%; 0,4% and 0,5%), where it showed better growth results at pH 3 and concentration of bile salts of 0,5%.The pathogenicity of the stumps as valued used by means of test to determine virulence factors (gelatinase activity and production of hemolysis), and was carried out an analysis of quick stability for the product, which revealed that it can maintain their physical, chemical an microbiological characteristics stable for a period of time of three at six months at temperature of 30 ºC. After to realize the in vitro test it was valued in vivo the probiotic effect of Acidified Soybean yogurt in pregnant rabbits with continuation to his descendant until the feed, with what was demonstrated that they are increased in the bioproductives indicators of this specie, for what is recommended their permanent use in intensive and semi-intensive breeding systems.The assay was carry out to evaluate the probiotic capacities of a microbial mixture to be used as a food additive in rabbit breeding, for they were carried out it two experiments, one in vitro where the mixture was physically, chemically and microbiologically characterized, was evaluated the growth of the Lactobacillus acidophillus Moro to similar hostile means to those of the gastrointestinal tract of the rabbit at pH concentrations (2; 3; 4; 5; 6; and 7) and bile salts (0,05%; 0,1 %; 0,15%; 0,3%; 0,4% and 0,5%), where it showed better growth results at pH 3 and concentration of bile salts of 0,5%.The pathogenicity of the stumps as valued used by means of test to determine virulence factors (gelatinase activity and production of hemolysis), and was carried out an analysis of quick stability for the product, which revealed that it can maintain their physical, chemical an microbiological characteristics stable for a period of time of three at six months at temperature of 30 ºC. After to realize the in vitro test it was valued in vivo the probiotic effect of Acidified Soybean yogurt in pregnant rabbits with continuation to his descendant until the feed, with what was demonstrated that they are increased in the bioproductives indicators of this specie, for what is recommended their permanent use in intensive and semi-intensive breeding systems.*

***Keywords:*** *Acidified Soybean yogurt, probiotic, rabbits, blunder.*