



JAVIER ALEXANDER BETHANCOURT GARCIA

**DESEMPENHO, QUALIDADE DA CARNE E EXPRESSÃO DE
GENES ENVOLVIDOS NO METABOLISMO LIPÍDICO DE
NOVILHOS NELORE RECEBENDO MONENSINA E/OU
ÓXIDO DE MAGNÉSIO**

LAVRAS-MG

2024

JAVIER ALEXANDER BETHANCOURT GARCIA

**DESEMPENHO, QUALIDADE DA CARNE E EXPRESSÃO DE GENES
ENVOLVIDOS NO METABOLISMO LIPÍDICO DE NOVILHOS NELORE
RECEBENDO MONENSINA E/OU ÓXIDO DE MAGNÉSIO**

Tese apresentada à Universidade Federal de Lavras, como parte das exigências do Programa de Pós-Graduação em Zootecnia, área de concentração em Produção e Nutrição de Ruminantes, para a obtenção do título de Doutor.

Prof. Dr. Marcio Machado Ladeira

Orientador

Prof. Dr. Mateus Pies Gionbelli

Co-orientador

LAVRAS-MG

2024

**Ficha catalográfica elaborada pelo Sistema de Geração de Ficha Catalográfica da Biblioteca
Universitária da UFLA, com dados informados pelo(a) próprio(a) autor(a).**

Bethancourt Garcia, Javier Alexander.

Desempenho, qualidade da carne e expressão de genes
envolvidos no metabolismo lipídico de novilhos Nelore recebendo
monensina e /ou óxido de magnésio / Javier Alexander Bethancourt
Garcia. - 2024.

137 p.

Orientador(a): Marcio Machado Ladeira.

Coorientador(a): Mateus Pies Gionbelli.

Tese (doutorado) - Universidade Federal de Lavras, 2024.

Bibliografia.

1. Óxido de magnésio. 2. Alternativas antibióticas. 3.
Expressão gênica. I. Ladeira, Marcio Machado. II. Gionbelli,
Mateus Pies. III. Título.

JAVIER ALEXANDER BETHANCOURT GARCIA

**DESEMPENHO, QUALIDADE DA CARNE E EXPRESSÃO DE GENES
ENVOLVIDOS NO METABOLISMO LIPÍDICO DE NOVILHOS NELORE
RECEBENDO MONENSINA E/OU ÓXIDO DE MAGNÉSIO**

**PERFORMANCE, MEAT QUALITY AND EXPRESSION OF GENES INVOLVED IN
LIPID METABOLISM OF NELORE STEERS RECEIVING MONENSIN AND/OR
MAGNESIUM OXIDE**

Tese apresentada à Universidade Federal de Lavras, como parte das exigências do Programa de Pós-Graduação em Zootecnia, área de concentração em Produção e Nutrição de Ruminantes, para a obtenção do título de Doutor.

APROVADA em 28 de fevereiro de 2024.

Dr. Erick Batista – DZO/UFLA

Dr. Daniel Rume Casagrande – DZO/UFLA

Dr. Otavio Rodrigues Machado Neto – FMVZ/UNESP/Botucatu

Dr. Mario Chizzotti – DZO/UFV

Prof. Dr. Marcio Machado Ladeira

Orientador

LAVRAS-MG

2024

A Meus pais, por me ensinarem os valores da vida, por sempre acreditarem em mim e me apoiarem em meu crescimento profissional...

À minha irmã e meus sobrinhos, por serem as pessoas que sempre me deram energia para continuar...

Aos meus padrinhos Franki Ivan Garcia e Tilsaura Quintero Carrasco (in memoriam).

DEDICO

AGRADECIMENTOS

Primeiramente agradeço a Deus, grande maestro da orquestra da vida, cuja imensa sabedoria ilumina meu caminho e organiza cada elemento de maneira a criar harmonia em minha vida.

Agradeço a todos os integrantes de minha família pela compreensão, paciência e por serem meus maiores incentivadores ao longo dessa jornada.

Agradeço ao meu orientador Prof. Dr. Marcio Machado Ladeira, pelo apoio e por dedicar seu tempo a minha orientação.

Agradeço ao meu coorientador Prof. Dr. Mateus Pies Gionbelli, por confiar a grande responsabilidade deste projeto a mim e por dedicar seu tempo a minha orientação.

Agradeço à Universidade Federal de Lavras e ao Programa de Pós-Graduação em Zootecnia, por possibilitar meu desenvolvimento científico e pessoal.

Agradeço aos professores do Programa de Pós-Graduação em Zootecnia pelo apoio e ensinamentos, em especial ao Prof. Dr. Thiago Bernardes e ao Prof. Dr. Erick Batista, pelos ensinamentos paralelos e auxílio nas atividades do experimento.

Agradeço a todos os membros do NEPEC pela amizade, companheirismo e por me auxiliarem durante a execução do experimento.

Agradeço aos laboratoristas do DZO, em especial ao Marcio e a Estefânia pela colaboração nas análises laboratoriais contempladas neste projeto.

Agradeço aos membros da defesa por dedicarem seu tempo e pelas contribuições realizadas ao trabalho.

Agradeço ao Programa de Pós-Graduação em Zootecnia, ao Conselho Nacional de Desenvolvimento Científico e Tecnológico (CNPq), e ao Grupo de Cooperação Internacional de Universidades Brasileiras (GCUB) pela oportunidade da bolsa de estudos fornecida, a qual foi fundamental para realização do doutorado.

Agradeço à empresa Timac Agro Brasil por fornecer a matéria prima utilizada no projeto, em especial ao Dr. Carlos Eduardo Oltramari.

Agradeço a MS Pecuária por disponibilizar os animais para as avaliações durante o estudo.

Por fim, agradeço a todos os que de forma direta ou indireta contribuíram para tornar tudo possível.

“El científico encuentra su recompensa en lo que Henri Poincaré llama el placer de la comprensión, y no en las posibilidades de aplicación que cualquier descubrimiento pueda conllevar”

(Albert Einstein)

RESUMO

A inclusão de aditivos nas dietas de confinamento de bovinos tem sido uma estratégia para melhorar o desempenho através de mecanismos relacionados ao controle de acidose ruminal. Uma fonte de MgO foi desenvolvida para ter alta ação sobre o pH ruminal. Este experimento avaliou o efeito de um blend de diferentes fontes de óxido de magnésio associado ou não à monensina sobre o desempenho, características de carcaça, qualidade da carne, expressão de genes envolvidos na regulação do turnover proteico e no metabolismo lipídico. Oitenta e quatro novilhos Nelore castrados com $367,3 \pm 37,9$ kg de peso corporal inicial foram distribuídos em um delineamento inteiramente casualizado em esquema fatorial 2×2 com os seguintes tratamentos: CON – sem aditivos; MG - pHix-Up® a 0,50% de matéria seca (MS) e 0% de monensina sódica; MON - monensina até 20 mg/kg e 0% pHix-Up®; e MON+MG - combinação de monensina \times pHix-Up®. Os animais receberam durante o período experimental (100 dias) uma dieta basal contendo 20% fibra insolúvel em detergente neutro (FDN) e 52,5% amido. O peso corporal foi registrado nos dias 0, 13, 39, 70 e 100 para medidas de desempenho. Amostras de sangue foram coletadas nos dias 0, 13 e 70 para análise de D-Lactato. No dia 70 foram realizadas biópsias de fígado e de músculo (*Longissimus thoracis*) de um animal por baía para análise de expressão gênica. Os bovinos abatidos em frigorífico comercial e amostras de músculo e do epitélio ruminal foram coletadas para análise de expressão gênica e histologia, respectivamente. Além disso, foram coletadas amostras de carne (*Longissimus thoracis*) para análises qualitativas. Não houve efeito do tratamento MON+MG foi detectado ($P \geq 0,22$) para desempenho, características de carcaça, comportamento alimentar, pH, cor e perdas por cocção. Contudo este tratamento aumentou as concentrações de C18:1c9 e ácidos graxos monoinsaturados e tendeu a aumentar a maciez da carne. O MG aumentou ($P < 0,01$) o consumo de MS (CMS), o ganho médio diário (GMD), a expressão do gene *Propionyl-CoA Carboxylase Alpha Subunit (PCCA)*, a concentração de D-lactato e tendeu a aumentar o peso da carcaça quente assim como as perdas por descongelamento. Não houve efeitos dos tratamentos ($P \geq 0,10$) sobre o epitélio ruminal. A MON aumentou a eficiência alimentar e seleção de partículas longas, mas sem efeito no CMS, GMD e a qualidade da carne. Em conclusão, a inclusão de MG melhora o desempenho dos novilhos em dietas de confinamento com alto teor de amido, mas o MG associado ao MON tende a melhorar as características qualitativas da carne dos novilhos.

Palavras-chave: alcalinização; alternativas antibióticas; amido; confinamento; óxido de magnésio.

ABSTRACT

The inclusion of additives in cattle confinement diets has been a strategy to improve performance through mechanisms related to the control of rumen acidosis. A source of MgO was developed to have a high effect on ruminal pH. This experiment evaluated the effect of a blend of different sources of magnesium oxide associated or not with monensin on performance, carcass characteristics, meat quality, expression of genes involved in the regulation of protein turnover and lipid metabolism. Eighty-four castrated Nelore steers with 367.3 ± 37.9 kg of initial body weight were distributed in a completely randomized design in a 2×2 factorial scheme with the following treatments: CON – without additives; MG - pHix-Up® at 0.50% dry matter (DM) and 0% sodium monensin; MON - monensin up to 20 mg/kg and 0% pHix-Up®; and MON+MG - the combination of monensin \times pHix-Up®. During the experimental period (100 days), the animals received a basal diet containing 20% neutral detergent insoluble fiber (NDF) and 52.5% starch. Body weight was recorded on days 0, 13, 39, 70 and 100 for performance measures. Blood samples were collected on days 0, 13 and 70 for D-Lactate analysis. On day 70, liver and muscle biopsies (*Longissimus thoracis*) were performed from one animal per pen for gene expression analysis. Cattle slaughtered in a commercial slaughterhouse and muscle and rumen epithelium samples were collected for gene expression and histology analysis, respectively. In addition, meat samples (*Longissimus thoracis*) were collected for qualitative analysis. No effect of the MON+MG treatment was detected ($P \geq 0.22$) for performance, carcass characteristics, feeding behavior, pH, color and cooking losses. However, this treatment increased the concentrations of C18:1c9 and monounsaturated fatty acids and tended to increase the tenderness of the meat. MG increased ($P < 0.01$) DM intake (CMS), average daily gain (ADG), expression of the *Propionyl-CoA Carboxylase Alpha Subunit (PCCA)* gene, D-lactate concentration and tended to increase hot carcass weight as well as thawing losses. There were no effects of treatments ($P \geq 0.10$) on the ruminal epithelium. MON increased feed efficiency and selection of long particles, but without effect on DMI, ADG and meat quality. In conclusion, the inclusion of MG improves the performance of steers in feedlot diets with high starch content, but MG associated with MON tends to improve the qualitative characteristics of the steers' meat.

Key-words: alkalizing; antibiotic alternatives; starch; feedlot; magnesium oxide.

IMPACTOS SOCIAIS, TECNOLÓGICOS, ECONÔMICOS E CULTURAIS

A alta inclusão de carboidratos de rápida fermentação, principalmente amido, em dietas de confinamento pode levar ao aumento da fermentação ruminal e ao acúmulo de ácidos orgânicos. Isto pode posteriormente reduzir o pH ruminal e alterar a microbiota ruminal, impactando negativamente os padrões de ingestão e ruminação e, conseqüentemente, o desempenho animal. O objetivo desta investigação foi avaliar o impacto de uma mistura de óxido de magnésio associada ou não à monensina no desempenho, no consumo de ração, no comportamento alimentar, nas características da carcaça, na morfometria do epitélio ruminal, na expressão de genes envolvidos na regulação do turnover protéico no músculo *Longissimus dorsi* (LD) e a expressão de genes envolvidos na lipogênese em machos Nelore alimentados com dietas ricas em amido. Este estudo confirmou que não existe interação substancial entre o óxido de magnésio e a monensina em termos dos seus efeitos combinados nos parâmetros estudados. Os resultados indicam que a incorporação de uma mistura de óxido de magnésio produz resultados positivos em termos de consumo de ração (0,6 kg a mais de matéria seca por dia do que aqueles alimentados com dietas sem este aditivo), o que poderia estar potencialmente ligado a uma melhoria no ambiente ruminal. Isto, por sua vez, se traduz em aumento do peso corporal final (13,5 kg a mais para novilhos alimentados com dietas com mistura de óxido de magnésio), maior ganho médio diário (~9,4% em confinamento total) e maior acúmulo de nutrientes. Por outro lado, a inclusão de óxido de magnésio na dieta não teve impacto no comportamento alimentar ou na morfologia da papila. A inclusão de monensina na dieta não melhorou o desempenho nem o mérito de carcaça dos novilhos. No entanto, impactou o comportamento alimentar e levou a uma melhor eficiência alimentar. Assim, este estudo destaca a importância da mistura de óxido de magnésio como uma alternativa segura e interessante à monensina para ser utilizada em dietas ricas em energia.

SOCIAL, TECHNOLOGICAL, ECONOMIC AND CULTURAL IMPACTS

The high inclusion of rapidly fermenting carbohydrates, mainly starch, in confinement diets can lead to increased ruminal fermentation and the accumulation of organic acids. This can subsequently reduce rumen pH and alter the rumen microbiota, negatively impacting intake and rumination patterns and, consequently, animal performance. The objective of this investigation was to evaluate the impact of a mixture of magnesium oxide associated or not with monensin on performance, feed consumption, feeding behavior, carcass characteristics, morphometry of the ruminal epithelium, the expression of genes involved in the regulation of

protein turnover in the *Longissimus dorsi* muscle and the expression of genes involved in lipogenesis in Nelore males fed starch-rich diets. This study confirmed that there is no substantial interaction between magnesium oxide and monensin in terms of their combined effects on the parameters studied. The results indicate that the incorporation of a mixture of magnesium oxide produces positive results in terms of feed intake (0.6 kg more dry matter per day than those fed diets without this additive), which could potentially be linked to an improvement in the ruminal environment. This, in turn, translates into increased final body weight (13.5 kg more for steers fed magnesium oxide blend diets), greater average daily gain (~9.4% in total confinement) and greater nutrient accumulation. On the other hand, the inclusion of magnesium oxide in the diet had no impact on eating behavior or papilla morphology. The inclusion of monensin in the diet did not improve the performance or carcass merit of the steers. However, it impacted feeding behavior, led to better feed efficiency and supplemented animals. Thus, this study highlights the importance of the magnesium oxide mixture as a safe and interesting alternative to monensin to be used in energy-rich diets.

INTRODUÇÃO



Dietas com alto amido maximizam o **desempenho** e a **eficiência alimentar**. No entanto, reduzem o pH ruminal e aumentam o risco potencial de distúrbios como a **acidose**. Neste sentido, o uso de **aditivos** é de imensa importância para manter um ambiente ruminal estável, prevenir **distúrbios digestivos**, melhorar a utilização de nutrientes e também o **desempenho animal**

DIETAS COM ALTO AMIDO

OBJETIVO

Avaliar o efeito de uma mistura de diferentes fontes de óxido de magnésio associada ou não à monensina, sobre o desempenho, características de carcaça, qualidade da carne e expressão de genes envolvidos no metabolismo lipídico



Oitenta e quatro (367,3 kg)

Dieta basal contendo 52.5% de amido

TRATAMENTOS

Controle (CON)

Monensina (MON)

pHix-up (MG)

MON + MG

RESULTADOS com MG

1 + 5% de consumo de MS



2 + 9.3% de ganho médio diário

3 + 8 kg de peso de carcaça quente



8 Aumento da expressão do mRNA para o gene PCCA – que possui papel chave na gliconeogênese

4 + 10.4% de área muscular do *Longissimus thoracis*



5 + 7.2% de área muscular do *longissimus Thoracis* por kg de peso de carcaça



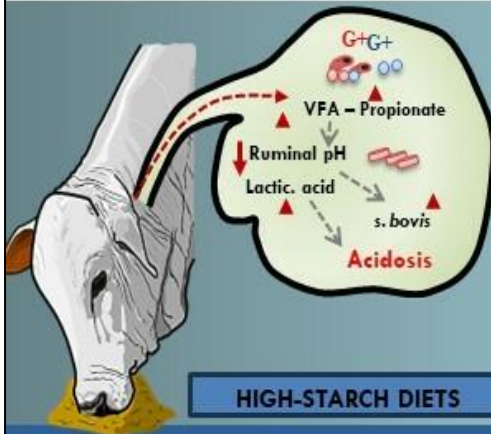
6 + 21.5% de espessura de gordura

7 A associação de aditivos melhorou a maciez da carne



CONCLUSÃO

A inclusão de MG em dietas de terminação com alta densidade energética **melhora o desempenho** e as **características da carcaça**, além de aumentar a expressão do gene que **PCCA**, envolvido na gliconeogênese. A associação entre MON + MG melhora a **maciez da carne**.



HIGH-STARCH DIETS

INTRODUCTION

High-starch diets maximize **performance** and **feed efficiency**. However, these diets reduce ruminal pH and increase the potential risk of disorders such as **acidosis**. In this sense, the use of additives is of immense importance to maintain a stable ruminal environment, prevent **digestive disorders**, improve nutrient utilization, and also **animal performance**

OBJECTIVES

Evaluate the effect of a mixture of different sources of magnesium oxide associated or not with monensin on performance, carcass characteristics, meat quality, and expression of genes involved in lipid metabolism



Eighty-four (367.3 kg)

Basal diet containing 52.5% starch

TREATMENTS

Control (CON)

Monensin (MON)

pHix-up (MG)

MON + MG

RESULTS WITH MG

- + 5% Dry matter intake
- + 9.3% average daily gain
- + 8 kg of hot carcass weight
- + 10.4% of *Longissimus thoracis* muscle area
- + 7.2% of *Longissimus thoracis* muscle area per kilogram of carcass weight
- + 21.5% of fat thickness
- The associated use of additives improved meat tenderness
- Increased expression of mRNA for the PCCA gene - which plays a key role in gluconeogenesis

CONCLUSION

The inclusion of MG in high-energy-density finishing diets improves **performance** and **carcass characteristics**, as well as increases the expression of the **PCCA gene** involved in gluconeogenesis. The association between MON + MG enhances **meat tenderness**

LISTA DE FIGURAS

PRIMEIRO CAPÍTULO

- Figura 1. Consequências metabólicas do consumo de ração de bovinos em terminação em confinamento sobre o pH ruminal e as populações microbianas do rúmen24
- Figura 2. Vias de absorção de AGCC através da membrana apical do epitélio ruminal.....28
- Figura 3. Diagrama esquemático mostrando os efeitos hipotéticos da monensina sobre o fluxo de íons em bactérias gram-positivas *Streptococcus bovis*32
- Figura 4. Efeito da dieta sobre pH ruminal e expressão de genes envolvidos no metabolismo lipídico.40

SEGUNDO CAPÍTULO – ARTIGO 1

- Figura 1. Plasma D-lactate concentration in the adaptation (day 13) and finishing (day 70) periods of steers fed with high energy density diets using or not different ruminal pH modulators.....97

LISTA DE TABELAS

PRIMEIRO CAPÍTULO

Tabela 1. Efeitos de óxido de magnésio no pH ruminal e fecal.....	37
---	----

SEGUNDO CAPÍTULO – ARTIGO 1

Table 1. Ingredients and chemical composition of the feedstuffs used in the experiment.....	90
---	----

Table 2. List of primers sets used to quantify mRNA expression of bovine genes by quantitative real-time PCR (RT- qPCR).....	91
--	----

Table 3. Effects of monensin (MON) and magnesium oxide blend (MG) on performance, nutrient accretion and carcass traits of steers fed high-energy diets.....	92
--	----

Table 4. Effects of monensin (MON) and magnesium oxide blend (MG) on relative gene expression in the <i>longissimus thoracis</i> muscles of steers fed high-energy diets.....	93
---	----

Table 5. Effects of monensin (MON) and magnesium oxide blend (MG) on feeding intake and behavior and particle sorting of steers fed high-energy diets.....	94
--	----

Table 6. Effects of monensin (MON) and magnesium oxide blend (MG) on starch concentration in feces and fecal pH of steers fed high-energy diets.....	95
--	----

Table 7. Effects of monensin (MON) and magnesium oxide blend (MG) on ruminal papilla morphometric measurements of steers fed high-energy diets.....	96
---	----

TERCEIRO CAPÍTULO – ARTIGO 2

Table 1. Composition of experimental diets and constituent components.....	131
--	-----

Table 2. List of primer sets used to quantify mRNA expression of bovine genes by quantitative real-time PCR (RT-qPCR).....	132
--	-----

Table 3. Effects of monensin (MON) and magnesium oxide blend (MG) on performance, and feed intake of steers fed high-energy diets.....133

Table 4. Effects of monensin (MON) and magnesium oxide blend (MG) on gene relative expression in the skeletal muscle and liver tissues of steers fed high-energy diet.....134

Table 5. Effects of monensin (MON) and magnesium oxide blend (MG) on the chemical composition of beef (%) of steers fed high-energy diets.....135

Table 6. Effects of monensin (MON) and magnesium oxide blend (MG) on thawing and cooking losses, pH, color parameters, and tenderness of beef from steers fed high-energy diets.....136

Table 7. Effects of monensin (MON) and magnesium oxide blend (MG) on the fatty acids profile (% of total FA) in the beef of steers fed high-energy diets.....137

SUMÁRIO

PRIMEIRO CAPÍTULO.....	18
1.INTRODUÇÃO GERAL... ..	18
2.REFERENCIAL TEÓRICO.....	19
2.1. Dietas com alto teor de amido	19
2.2. Acidose ruminal.....	22
2.2.1.Absorção de AGCC pelo epitélio ruminal	26
2.3. Aditivos	29
2.3.1. Ionóforos	31
2.3.2.Modos de ação da monensina	31
2.3.3.Impacto da monensina nas dietas de confinamento	33
2.4. Caracterização do óxido de magnésio	41
2.4.1.O óxido de magnésio como aditivo alcalinizante	34
2.5. Expressão gênica envolvidos no metabolismo lipídico.....	44
3. REFERÊNCIAS	41
SEGUNDO CAPÍTULO – ARTIGO	54
Effects of monensin and a blend of magnesium oxide on performance, feeding behavior, and rumen morphometrics of beef cattle fed high-starch diets	54
Abstract	56
Introduction	59
Materials and Methods	61
Results	71
Discussion	73
Conclusions	80
References	81
TERCEIRO CAPÍTULO – ARTIGO	98
Beef quality, fatty acid profile, liver gluconeogenesis, and lipid metabolism of nellore steers fed a magnesium oxide blend combined or not with monensin	98
Abstract	99
Introduction	100
Material and Methods	102
Results	109
Discussion	111
Conclusions	118
References	120

PRIMEIRO CAPÍTULO

1. INTRODUÇÃO GERAL

Com o aumento da demanda por produtos de origem animal, os sistemas intensivos como os confinamentos têm se destacado como uma alternativa estratégica cada vez mais adotada na pecuária. O número de animais abatidos provenientes de sistemas de confinamento tem crescido significativamente, passando de 9,00% em 2010 para 18,20% em 2023, representando um aumento considerável na composição do abate nacional (ABIEC, 2023).

O sucesso dos confinamentos está atrelado a capacidade de maximizar o consumo de energia líquida para ganho e, conseqüentemente, reduzir o tempo de engorda. Porém, para atender tais resultados torna-se necessário a inclusão de ingredientes na dieta capazes de aumentar a densidade energética (OWENS & SODERLUND, 2006; CAETANO et al., 2015). Nesse sentido, as dietas de terminação dos confinamentos brasileiros têm passado por diferentes ajustes, especialmente em características físico-químicas, como a redução da proporção de alimentos volumosos e o aumento da proporção de concentrados, contendo carboidratos de fermentação mais rápida, como o amido. Além disso, há uma maior utilização de subprodutos, como DDG, WDG, entre outros (SILVESTRE & MILLEN, 2021).

No entanto, quando a inclusão de carboidratos de rápida fermentação na dieta é abrupta e sem um período prévio de adaptação, os animais se tornam mais susceptíveis a distúrbios digestivos, como acidose (OWENS et al., 1998; LADEIRA et al., 2014). A acidose se caracteriza pela depressão do pH ruminal que, conseqüentemente, pode ter impactos negativos na síntese de ácidos graxos na carne, devido a mudanças na rota da biohidrogenação, produzindo isômeros do ácido linoleico conjugado que interferem na expressão de genes lipogênicos no músculo esquelético (TEIXEIRA et al., 2017). Nesse sentido, uma forma de diminuir os riscos de acidose ruminal e ao mesmo tempo facilitar a utilização de dietas ricas em energia consiste no uso de aditivos dietéticos incorporados à dieta (BROWN et al., 2006). Estudos com a inclusão de aditivos em dietas com alta densidade energética tem apresentados efeitos positivos, tais como o tamponamento do pH ruminal e melhora da digestibilidade da fibra, bem como aumento do desempenho animal e de características de carcaça (SCHELLING, 1984; ERICKSON

et al., 2003; COLOMBO et al., 2021; CECONI et al., 2022; NASCIMENTO et al., 2024).

A monensina sódica é um aditivo antibiótico amplamente utilizado nas dietas de confinamento brasileiro bem como nos Estados Unidos (SAMUELSON et al., 2016; SILVESTRE & MILLEN, 2021). Contudo, por ser um antibiótico, diversas opiniões públicas se opõem dessa classe de aditivos na alimentação animal, motivadas pelo princípio de precaução (RUSSELL & HOULIHAN, 2003; CAMERON & MCALLISTER, 2016; THOMAS et al., 2017). Nesse sentido, a exploração de alternativas viáveis e mais seguras para os consumidores em alternativa aos antibióticos exploraram a inclusão de agentes neutralizantes, como o óxido de magnésio nas dietas ricas em amido, que tem se mostrado efetivo em controlar os efeitos negativos da acidose ruminal (BACH et al., 2018; COLOMBO et al., 2021; BACH et al., 2023; NASCIMENTO et al., 2024).

Diante disso, o presente trabalho teve como objetivo avaliar a utilização de um blend de diferentes fontes de óxido de magnésio como um aditivo natural com ou sem adição de monensina sobre o desempenho, as características de carcaça, e a expressão de genes envolvidos na lipogênese em bovinos alimentados com dietas ricas em amido.

2. REFERENCIAL TEÓRICO

2.1. Dietas com alto teor de amido

O rebanho bovino Brasileiro é estimado em 202,78 milhões de cabeças (ABIEC, 2023), tornando o Brasil o segundo maior produtor de bovinos do mundo. Nos últimos anos, o número de animais confinados no país aumentou, com uma estimativa de 7,62 milhões de cabeças (ABIEC, 2023), representando 18,02% dos abates totais. Em comparação com 2010, em que representava apenas 9% dos abates totais, houve um crescimento significativo. No Brasil, a raça Nelore é a predominante nos sistemas de produção por sua capacidade para se adaptar as condições climáticas com sucesso em comparação com raças Europeias.

Com base em uma pesquisa realizada com nutricionistas de confinamentos brasileiros, SILVESTRE & MILLEN (2021) observaram uma redução na inclusão de alimentos volumosos nas dietas de confinamento nos últimos dois anos, passando de

20,6% para 16,8%. Além disso, quase 97% dos consultores relataram o uso de dietas compostas por mais de 70% de concentrado.

O uso frequente de grãos de cereais para aumentar a densidade energética da dieta é fundamental para melhorar a fermentação ruminal, a digestibilidade da matéria orgânica e consequentemente melhorar o desempenho animal, sendo o milho (*Zea mays*) e o sorgo (*Sorghum bicolor*) as principais fontes utilizadas nas dietas ao redor do mundo (OWENS et al., 1998; SILVESTRE & MILLEN (2021). O milho e o sorgo são compostos por aproximadamente 72% de amido (HUNTINGTON, 1997), porém apresentam diferentes taxa de degradação do amido, sendo esta maior para o milho (ROONEY & PFLUGFELDER, 1986; OWENS & SODERLUND, 2006).

Quimicamente, o amido é constituído por dois tipos de polímero de glicose, a amilose e amilopectina (FRENCH, 1972). A amilose é um polímero linear com ligações glicosídicas $\alpha - 1,4$ entre as moléculas de glicose, enquanto que a amilopectina é um polímero mais longo e altamente ramificado com ligações $\alpha - 1-4$ e $\alpha - 1-6$ no ponto de ramificação a cada 20-25 moléculas de glicose (ROONEY & PFLUGFELDER, 1986). As moléculas de amilose e amilopectina representam de 98% a 99% de um grânulo de amido e seus pesos moleculares dependem do estágio de maturidade e origem botânica da planta (TESTER et al., 2004).

As moléculas amilose e amilopectina são mantidas unidas por ligações de hidrogênio, resultando em grânulos de amido com estrutura altamente organizada (ROONEY & PFLUGFELDER, 1986). Os grânulos de amido estão interligados e envolvidos por uma camada ou matriz proteica, cujas características são atribuídas à baixa degradabilidade ruminal (OWENS & SODERLUND, 2006). Essa matriz proteica é classificada como prolamina, a qual contém quatro subclasses (α , β , γ , δ), que apresentam ligações por pontes de hidrogênio dentro dos grânulos, precisando serem quebradas para melhorar a sua capacidade de hidratação, deixando o amido disponível para digestão enzimática (ROONEY & PFLUGFELDER, 1986).

Inicialmente, o alimento ingerido pelos ruminantes passa pelos pré-estômagos. O rúmen é o principal local de degradação do amido, sendo apresentadas taxas de digestão entre 70% a 80% (OWENS & SODERLUND, 2006). O processo de degradação ruminal é realizado a partir de diferentes enzimas microbianas, tais como as α -amilases, as isoamilases, glucoamilases e as β – amilases (Maltase) (HARMON et al., 2004). No entanto, trabalhos pontuais na literatura demonstram que a taxa de digestão do amido

dependente de fatores como o método de processamento, vitreosidade, entre outros (OWENS & SODERLUND, 2006).

Embora o rúmen seja o local principal de degradação do alimento, quando são fornecidas dietas altamente concentradas à base de grãos de cereais, de 4% a 60% do amido da dieta consegue escapar da fermentação ruminal para o intestino delgado, onde aproximadamente 35 a 60% da quantidade que chega pode ser digerida (HARMON et al., 2004). Entretanto, trabalhos na literatura reportaram que a digestão e absorção do amido no intestino delgado parece ser limitado pelas secreções de α -glicosidase (OWENS et al., 1986; HUNTINGTON, 1997; BRAKE & SWANSON, 2018). Por outro lado, um dos indicadores frequentemente utilizado para determinar a digestibilidade do amido no trato gastrointestinal total é a concentração de amido nas fezes, uma vez que este parâmetro possui alta correlação com a digestibilidade, podendo demonstrar que existe uma alteração no local da digestão (OWENS et al., 2016; ZINN et al., 2007).

Após a degradação da molécula de amido, ocorre o processo de fermentação ruminal que é realizado por bactérias, tendo como resultado principal a maltose e glicose. Os microrganismos fermentam rapidamente a glicose até piruvato através da via da glicólise, o qual posteriormente é convertido em ácidos graxos voláteis (AGCC) os quais são utilizados como fonte de energia pelo hospedeiro. No caso dos carboidratos não fibrosos (CNF), esse processo é realizado por bactérias amilolíticas, sendo as principais as *Streptococcus bovis*, *Ruminobacter fibrisolvens*, *Prevotella ruminicola*, *Butirivibrio fibrisolvens*, *Succinomonas amylolytica*, *Selenomonas ruminantion*, *Eubacterium ruminantion* e *Clostridium spp* (PETRI et al., 2013; RUSSELL & RYCHLIK, 2001).

Os AGCC produzidos durante a fermentação diferem de acordo com o tipo de dieta fornecida ao animal. No caso de dietas com maior inclusão de amido, as bactérias amilolíticas são as mais ativas e conseqüentemente, a digestão e fermentação por essas comunidades de bactérias resultam em maior produção de propionato. O propionato é o precursor primário da glicose e é mais eficiente energeticamente em função da produção e utilização de todos os hidrogênios produzidos no metabolismo ruminal em comparação com os outros AGCC (HUNTINGTON, 1997).

Ao longo dos anos, as pesquisas têm explorado estratégias para melhorar a disponibilidade de amido dos cereais utilizados nas dietas de bovinos. Uma dessas estratégias envolve a utilização de métodos de processamento para quebrar a matriz

proteica, o que aumenta a área exposta à ação das enzimas dos microrganismos. Isso possibilita uma maior digestão do amido e melhora a capacidade fermentativa do rúmen, resultando em uma maior síntese proteica e produção de AGCC (ALLEN et al., 2009). Nesse sentido, a escolha de um método de processamento adequado aumenta a disponibilidade do amido no rúmen (OWENS & SODERLUND, 2006).

O método de processamento mais utilizado no Brasil é a moagem fina (SILVESTRE & MILLEN, 2021), em virtude do interesse dos nutricionistas em melhorar a digestibilidade do amido e o desempenho de bovinos de corte (PASSINI et al., 2004). Por outro lado, ZINN et al. (2002) reportam que a adequada flocculação dos grãos de milho incrementa em aproximadamente 15% o teor de energia líquida de manutenção e 18% o teor de energia líquida de ganho, quando comparada com a moagem grosseira do milho ou a laminação a seco. Além disso, trabalhos realizados no Brasil, verificaram que o uso de silagem de milho reidratado aumenta em 13,9% a eficiência alimentar em bovinos confinados em comparação com o milho moído (CAETANO et al., 2015)

A classe de milho e suas características também influenciam na digestibilidade e aproveitamento do amido. Entre as classes de milho destacam-se o dentado, o duro, os farináceos, o pipoca e o doce (CORREA et al., 2002; ZINN et al., 2002). No Brasil, mais de 78% do milho produzido é do tipo duro (Flint -*Zea mays ssp.*) (CORREA et al., 2002), caracterizado por um endosperma vítreo que ocupa quase todo o seu volume, com uma baixa proporção de endosperma farináceo, tornando-o menos suscetível à degradação ruminal e exigindo métodos de processamento (PINTO & MILLEN, 2019).

2.2. Acidose ruminal

O interesse na utilização de dietas com limitada inclusão de volumoso vem crescendo nos últimos anos. Estudos realizados por SILVESTRE & MILLEN (2021) relatam que a inclusão de volumoso nas dietas de engorda nos confinamentos brasileiros é inferior a 16% e tem sido substituída por CNF de rápida fermentação, principalmente amido. Essa substituição tem um efeito positivo no desempenho devido à maior produção de AGCC, que são uma fonte de energia importante. No entanto, a inclusão elevada de CNF na dieta pode ter efeitos negativos na digestibilidade da fibra, resultando na diminuição do pH e aumento da pressão parcial de hidrogênio (H₂) no rúmen, o que pode levar a distúrbios digestivos como acidose metabólica, timpanismo, dentre outros (Enemark, 2008; NASEM, 2016).

No caso da acidose, STEDMAN (1982) a definiu como a diminuição das bases no fluido corporal em relação ao grau de acidez (íons de hidrogênio), processo que está relacionado diretamente com o pH ruminal. No ambiente anaeróbico do rúmen e no ceco, a digestão microbiana transforma os carboidratos da dieta em glicose, e posteriormente, ocorre a fermentação dessa glicose em AGCC. O lactato é absorvido pela parede do rúmen e do ceco e metabolizado no fígado, fornecendo energia ao ruminante (OWENS & SODERLUND, 2006; ZINN et al., 2002).

Se os produtos finais da fermentação ruminal (ácidos graxos orgânicos), que basicamente são determinados pelo tipo de dieta fornecida, não excedem a capacidade de absorção, o pH ruminal é próximo da neutralidade (6,2 – 6,5). Nesse sentido, um pH ruminal próximo da neutralidade é característico de dietas com elevada inclusão de volumoso com níveis adequados de fibra fisicamente efetiva na dieta, permitindo estimular a atividade de ruminação resultando em maior secreção de saliva, sendo essa uma das maiores fontes de tamponamento no rúmen (HOLTSHAUSEN et al., 2013; PETRI et al., 2013).

Por outro lado, quando os ruminantes consomem grandes quantidades de carboidratos rapidamente fermentáveis, a hidrólise do amido provoca aumento de populações de microrganismos produtores de lactado, especialmente o *Streptococcus bovis*. Tal fato, em conjunto com a baixa absorção de AGCC via parede ruminal, causada pelo aumento da osmolaridade, diminui a capacidade tamponamento do bicarbonato, provocando redução drástica do pH ruminal, e conseqüente um quadro de acidose ruminal. Além da acidose, podem ocorrer lesões na parede do rúmen, causando ruminite, devido a invasão e colonização de microrganismos ruminais oportunistas como *Actinomyces pyogenes* ou *Fusobacterium necrophorum* (RUSSELL & HINO, 1985). A partir do quadro de ruminite, bactérias do gênero *F. necrophorum* podem atravessar o epitélio, atingindo à corrente sanguínea e posteriormente alojando-se no fígado, o que leva a presença de abscesso hepático (BROWN et al., 2006). A acidose clínica é caracterizada por valores de pH abaixo de 5,0 ou 5,2, enquanto que valores de 5,2 ou 5,5 é característica de acidose subclínica (Figura 1) (SCHWARTZKOPF-GENSWEIN et al., 2003). Apesar da acidose subclínica ocorrer de forma mais frequente, essa se caracteriza pela ausência de sintomas clínicos da doença pelos animais.

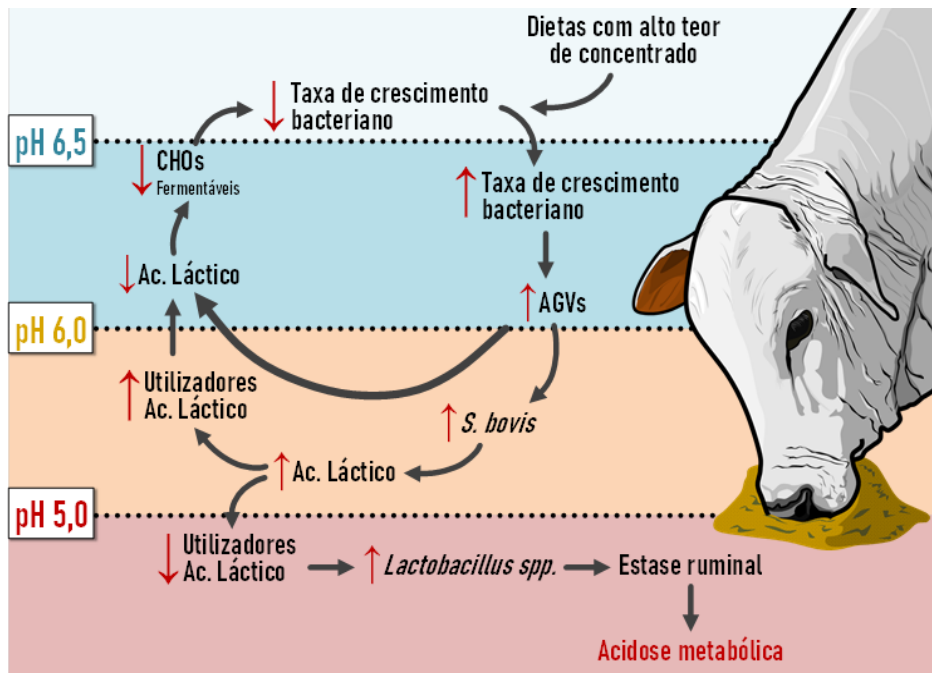


Figura 1. Consequências metabólicas do consumo de ração de bovinos em terminação em confinamento sobre o pH ruminal e as populações microbianas do rúmen (SCHWARTZKOPF-GENSWEIN et al., 2003). Imagem elaborada por Germán Darío Ramírez Zamudio.

Embora existam bactérias como *Megasphaera elsdenii* e *Selenomonas ruminantium* que utilizam lactato, as mesmas são sensíveis a valores de pH < 5,5 (OWENS et al., 1998). Por outro lado, a redução de pH abaixo de 5,2 inibe o crescimento das bactérias *S. bovis*, porém é um ambiente favorável para que bactérias do gênero *Lactobacillus* se proliferem e continuem produzindo ácido láctico (RUSSELL & HINO, 1985). Diversos eventos estão associados à queda no pH ruminal, tais como: a redução da motilidade ruminal, aumento na variação no CMS, diminuição das refeições, redução na ruminação e presença de fezes com consistência líquida, sendo essas situações associadas com a acidose clínica e subclínica (OWENS et al., 1998; SCHWARTZKOPF-GENSWEIN et al., 2003). Nesse sentido, para evitar a ocorrência dessa desordem metabólica é necessário um período de adaptação a uma dieta com pouca fibra e grande quantidade de amido, a qual permite que a população microbiana se adapte ao novo substrato e aumente de forma menos drástica a população de *S. bovis* no rúmen reduzindo o acúmulo de ácido láctico (RUSSELL & HINO, 1985).

Atualmente, no sistema de confinamento de bovinos de corte o desafio é equilibrar os níveis de CNF com FDN vindo da forragem, sendo uma estratégia para

minimizar os distúrbios metabólicos. Nesse sentido, a FDN da forragem é historicamente considerada a principal contribuinte para manter o pH ruminal adequado (ALLEN, 1997), aumentar a atividade mastigatória (GALYEAN & HUBBERT, 2014) e melhorar a secreção de saliva (ZEBELI et al., 2012). Tal fato auxilia o tamponamento ruminal, auxiliando na manutenção da saúde da microbiota ruminal (YANG & BEAUCHEMIN, 2009), e contribuindo para maximizar a ingestão de energia. Em geral, a concentração de FDN da forragem mostra uma associação negativa com a concentração de CNF e o conteúdo energético da dieta (MERTENS, 1997). Dessa forma, informações precisas sobre a eficácia da alimentação das fontes de forragem utilizadas nas dietas é um aspecto chave da nutrição de bovinos de corte (GOULART et al., 2020).

Um conceito relevante para formulação de dietas com alta concentração de carboidratos de rápida fermentação é o de FDN fisicamente efetiva (FDNfe). Tal conceito foi introduzido por Mertens (1997), e refere-se ao tamanho das partículas da dieta necessário para manter a fisiologia normal do ruminante, ou seja, a fração capaz de estimular a atividade mastigatória, e manter um ambiente ruminal saudável (ALLEN, 1997). O conceito de FDNfe integra aspectos físicos dos alimentos da dieta, relacionados principalmente com o tamanho de partícula. O FDNfe consiste em multiplicar o teor de FDN no alimento pelo pef, o qual pode variar entre de 0 a 1, sendo que 0 corresponde a FDN que não é capaz de estimular a atividade mastigatória e 1 a FDN que possui grande capacidade de estimular a atividade mastigatória. As recomendações para estimativa do fator de efetividade foram baseadas em um conjunto de três peneiras denominado “*Pen State Particle Separator*” (PSPS), com os crivos de 19,0; 8,0 e 1,18 mm, embora existam diferentes propostas para se obter a efetividade da FDN (LAMMERS et al., 1996; KONONOFF et al., 2003; ZEBELI et al., 2012). Por ser mais prática e de menor custo, a metodologia proposta por KONONOFF et al. (2003) tem sido adotada nos modelos nutricionais (NRC, 2001; NASEM, 2016) que recomendaram a proporção do alimento retido acima do crivo de 1,18 mm. Esse tamanho foi considerando como o tamanho mínimo para que um alimento passasse do rúmen-retículo para o omaso, sendo assim uma medida para predição da resposta em pH ruminal. Nesse caso, foi assumido um FDN constante em cada peneira. No entanto, o NASEM (2016) sugeriu realizar uma correção com a substituição da peneira de 1,18 mm pela de 4 mm de crivo, pois estudos mostram que algumas partículas de maior tamanho estavam presentes nas digestas omasais, ou seja, o orifício retículo omasal

pode variar de tamanho entre diferentes categorias animal. Uma alternativa descrita na literatura como medida da efetividade da fibra é a distribuição de partículas do alimento com base na matéria natural (NRC, 2001), assumindo-se que tanto o teor de MS quanto o de FDN são constantes nas peneiras.

No entanto, os dados na literatura são controversos ao comparar o CMS, com os parâmetros de FDN total, FDN dos volumosos (FDN_v) e da FDN_{fe}. Estudos realizados por Defoor et al. (2002) demonstram que os parâmetros de FDN_v e FDN_{fe} podem ser utilizados na tomada de decisão sobre o tipo de volumoso utilizado na dieta, ao conseguir explicar o CMS em 69,9%, enquanto que a FDN_v e FDN_{fe} explicaram 92% e 93,1%, respectivamente. Trabalhos realizados por Fox & Tedeschi (2002) recomendaram o uso de 7 a 10% de FDN_{fe} para dietas com alto teor de concentrado para manter o pH do rúmen acima de 5,7. Alhadas et al. (2021), sugerem no mínimo de 6,14 a 10,2% FDN_{fe} na MS.

2.2.1. Absorção de AGCC pelo epitélio ruminal

Os ruminantes possuem a capacidade de obter energia de carboidratos complexos como os carboidratos rapidamente fermentáveis, produzindo AGCC, sendo esses os ácidos acético, propiônico e butírico. Esses AGCC representam 95% de todos os ácidos de fermentação, variando de 45 a 70%, 15 a 40% e 5 a 20%, respectivamente (PENNER et al., 2009; UDÉN, 2011). Estima-se que os AGCC forneçam até 75% da energia metabolizável total para os bovinos (BERGMAN, 1990). Considerando esses resultados, não é surpreendente que as dietas com elevadas concentrações de CNF (principalmente amido), promovam melhores resultados produtivos em períodos curtos de tempo (OBA & ALLEN, 2003). No entanto, Steele et al. (2011) manifestam que dietas com grandes quantidades de CNF está, de fato, associado ao diferencial na expressão de genes envolvidos no crescimento epitelial e estrutural, pois podem comprometer a integridade estrutural do epitélio ruminal e intestinal. Estudos recentes mostram que níveis crescentes de amido na dieta (> 45%) aumentam a expressão da proteína inibidora da *elastase leucocitária*, associada à resposta inflamatória, a qual pode ocasionar efeitos significativos no epitélio cecal (ROCHA et al., 2022).

Os ácidos graxos voláteis mencionados anteriormente são ácidos fracos, pois apresentam um pKa de ~ 4.8 (LEONHARD-MAREK et al., 2010). No caso do fluido ruminal com pH variando de 5,8 a 6,8, entre 90 a 99% desses ácidos se dissociarão no rúmen sendo liberado um próton (H⁺), o qual será tamponado ou eliminado. A

concentração de ácido de fermentação no fluido ruminal varia entre 60 e 150 mmol/L (BERGMAN, 1990), sendo essa quantidade influenciada pelas características da dieta.

Embora, a ingestão de energia determine a quantidade absoluta de AGCC para suprir as exigências de energia do animal, não há relação entre a ingestão de energia (PENNER et al., 2009), ou as taxas de produção de AGCC (PETERS et al., 1990) e a passagem fracionada de AGCC para o omaso. Por essas razões que absorção de AGCC para a homeostase do pH ruminal não pode ser reduzida a uma única consideração quantitativa das taxas de absorção de AGCC (ASCHENBACH et al., 2009). Um exemplo evidente é quando a taxa de produção de AGCC ultrapassa a capacidade de neutralizar prótons, resultando em alterações no pH ruminal e podendo levar a distúrbios metabólicos (ALLEN, 1997; ASCHENBACH et al., 2009), o que compromete a produtividade do animal.

A maior parte da produção de AGCC ocorre principalmente no rúmen, o qual é um ambiente com baixo pH e de grande volume (STORM & KRISTENSEN, 2010). ASCHENBACH et al. (2009) reportam que entre 50% a 85% dos AGCC produzidos a partir da fermentação ruminal são absorvidos diretamente através da parede reticulo-ruminal, sendo que apenas 15 a 50% passam para o pós-rúmen. Porém, essa capacidade de absorção está relacionada à área de superfície das papilas, fato que se apresenta como um desafio o qual é exposto ao epitélio ruminal (DIJKSTRA et al., 1993). Assim, destaca-se a importância do epitélio ruminal como um componente-chave, com uma contribuição significativa na redução dos ácidos ruminais e da carga de prótons (PETERS et al., 1990).

No rúmen não há nenhuma área sem papilas, sendo que as partes mais densas estão localizadas nas regiões ventrais dos sacos ruminais. No entanto, para compreender a absorção de AGCC, é importante considerar o arranjo histológico do epitélio ruminal. O tecido do epitélio ruminal é complexo e consiste em quatro estratos, formados por várias camadas de células estruturais altamente vascularizadas, cuja função é proteger esses estratos da abrasão física. Além disso, essas camadas possuem atividade metabólica, permitindo a absorção e metabolismo dos ácidos graxos de cadeia curta (STEVEN & MARSHALL, 1970).

A camada mais externa do epitélio ruminal é o estrato córneo, composto por células cuja função é proteger os estratos subjacentes da abrasão física. No entanto, sua contribuição como barreira ou fator de promoção para a absorção de AGCC é limitada (STEVEN & MARSHALL, 1970). A próxima camada é o estrato granuloso,

caracterizado por células cada vez mais queratinizadas e com poucas organelas intracelulares. Embora o estrato granuloso seja o principal local para as junções de células fechadas, ele também atua como barreira física para garantir a absorção de AGCC, enquanto impede a passagem de moléculas indesejadas. A camada seguinte é o estrato espinhoso, composto por células metabolicamente ativas com junções comunicantes que facilitam a comunicação célula-célula e a troca de íons. Por fim, a camada mais interna é o estrato basal, caracterizado por células altamente ativas. Esta é a camada onde ocorre a divisão celular, sendo necessária para a produção de novas células que amadurecem e se diferenciam enquanto migram em direção ao estrato córneo (ASCHENBACH et al., 2009; PENNER et al., 2009).

Estudos prévios se concentram em dois mecanismos pelos quais os AGCC são absorvidos através da parede ruminal: (1) absorção de AGCC não dissociados, que podem ser absorvidos por difusão passiva através do epitélio ruminal (ALLEN, 1997; GÄBEL et al., 2002); ou (2) absorção por difusão passiva dependente de bicarbonato (ASCHENBACH et al., 2009) (Figura 2). O primeiro mecanismo, em baixo pH, envolve a captação por via difusiva com AGCC acoplado a um próton. O influxo é regulado por um microclima apical de pH dentro do estrato córneo. A transferência transepitelial passiva, ou seja, sem gasto de energia, dos AGV não dissociados para o sangue contribui diretamente para a estabilização do pH intraruminal, pois os prótons são eliminados junto com os AGCC (ASCHENBACH et al., 2011). Assim é importante reconhecer que à medida que o pH diminui, a proporção de AGCC no estado não dissociado aumenta e que apenas os AGCC não dissociados são permeáveis para atravessar a bicamada lipídica das células (GÄBEL et al., 2002).

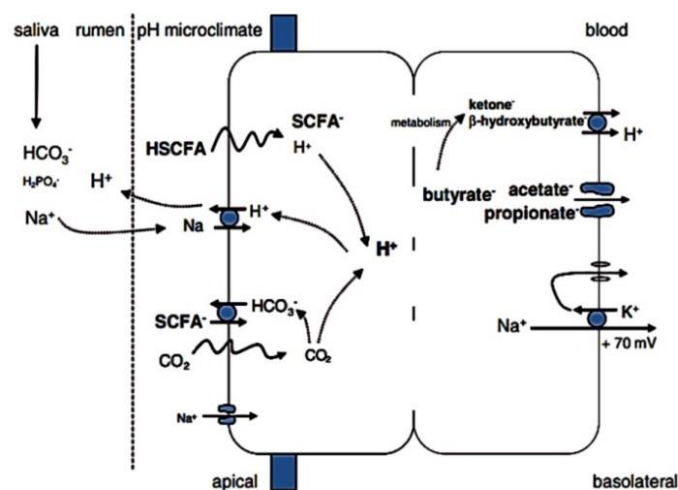


Figura 2. Vias de absorção de AGCC através da membrana apical do epitélio ruminal.

O segundo mecanismo requer proteínas de transporte e se aplica aos ânions dissociados, sendo que absorção do acetato principalmente, dependente em maior parte de bicarbonato. Uma vez que o ânion do ácido é absorvido, é necessário para a manutenção do equilíbrio de cargas (cátions / ânions), um processo que é realizado através do cotransporte com bicarbonato (ASCHENBACH et al., 2009; PENNER et al., 2009). Esse bicarbonato é secretado pela parede do rúmen e pode ser proveniente do sangue ou formado novamente pelas células do epitélio ruminal através da conversão de CO_2 , um processo catalisado pela enzima citoplasmática anidrase carbônica (GÄBEL et al., 2002).

Ambas as vias são eletroneutras e transferem um próton para o citosol, o qual é removido em troca da captação apical de Na via troca Na^+ / H^+ . Como o AGCC se dissocia rapidamente no pH quase neutro do citosol (pKE4,8), o efluxo basolateral não pode ocorrer por meio da difusão de AGCC, mas deve envolver proteínas de transporte específicas (LEONHARD-MAREK et al., 2010). No caso do CO_2 , a solubilidade de equilíbrio é determinada a partir da pressão parcial de CO_2 na fase gasosa que pode ser eructado ou absorvido, e assim essa remoção de CO_2 aumenta a eficiência do tampão de bicarbonato (KOHN & DUNLAP, 1998).

Os mecanismos de absorção desempenham papel fundamental na estabilização do pH ruminal. Curiosamente, estudos realizados por PENNER et al. (2009) relatam diferenças nas vias de absorção de AGCC com base no tipo de AGCC e, portanto, a contribuição relativa para a estabilização do pH ruminal também pode diferir. Um exemplo seria a secreção de bicarbonato e a absorção de acetato que estão acopladas, porém o acetato não é tão lipofílico quanto o butirato e, portanto, as vias mediadas por proteínas contribuem substancialmente para sua absorção (ASCHENBACH et al., 2009).

2.3. Aditivos

A manipulação da microbiota ruminal é considerada ferramenta fundamental para melhorar a eficiência da produção animal (RUSSEL & STROBEL, 1989). Diversos produtos têm sido utilizados visando auxiliar a digestibilidade da fibra, diminuir o risco de distúrbios metabólicos, melhorar a eficiência e diminuir as perdas energéticas. A perda de energia metabolizável na forma de metano representa em média 12%, podendo essas perdas serem diminuídas pelo uso de aditivos (BROWN et al.,

2006). Por essa razão, a utilização de aditivos nas dietas tem sido cada vez mais estudada.

Durante anos, os antibióticos têm sido utilizados para a prevenção de doenças como a acidose e lesões persistentes, como paraqueratose ou ruminite (BROWN et al., 2006), além de melhorar o desempenho animal. Isso é possível através da exclusão de microrganismos que competem no trato gastrointestinal. Embora os resultados fossem anteriormente positivos para os produtores, devido ao uso descontrolado dos antibióticos nos sistemas de produção, verificou-se que tanto os patógenos como os microrganismos favoráveis para o animal eram eliminados. Isso causou resistência bacteriana aos antibióticos e possíveis problemas na saúde humana e no bem-estar animal (RUSSELL & HOULIHAN, 2003).

Conforme definido pela legislação brasileira, um aditivo é uma substância, microrganismo ou produto formulado, adicionado intencionalmente aos produtos que normalmente não são utilizados como ingredientes, tenham ou não valor nutritivo. Seu propósito é melhorar as características dos produtos destinados à alimentação animal ou dos produtos animais, melhorar o desempenho dos animais saudáveis ou atender às necessidades nutricionais. Esses aditivos são classificados como tecnológicos, sensoriais, nutricionais e zootécnicos. Por outro lado, a Autoridade Europeia de Segurança Alimentar (EFSA) define os aditivos como substâncias, microrganismos ou preparados, que não sejam matérias para a alimentação animal ou pré-misturas, que sejam intencionalmente acrescentados aos alimentos para animais ou à água, nomeadamente a fim de desempenharem pelo menos uma das funções mencionadas na legislação vigente, sendo classificados em cinco grupos: (1) Aditivos tecnológicos: que inclui conservantes, antioxidantes, emulsificantes, estabilizantes, reguladores da acidez, entre outros; (2) Aditivos sensoriais, que ao incluí-los aos alimentos melhoram ou modificam as propriedades organolépticas ou as características visuais, tais como corantes e palatabilizantes; (3) Aditivos nutricionais, referindo-se as vitaminas, microminerais, aminoácidos e ureia; (4) Aditivos zootécnicos: qualquer implemento utilizado para favorecimento do desempenho animal, tais como enzimas, equilibradores da flora intestinal (probióticos, prebióticos, simbióticos, ácidos orgânicos e nutracêuticos) e promotores de crescimento e/ou eficiência alimentar (ionóforos e os hormônios, principalmente); e (5) Aditivos anticoccidianos.

2.3.1. Ionóforos

Os ionóforos são um grupo distinto de antibióticos produzidos principalmente por bactérias do gênero *Streptomyces spp.* (BERGEN & BATES, 1984; ROCHA et al., 2022). Eles têm sido amplamente utilizados como complemento na alimentação dos bovinos desde 1975 (GOODRICH et al., 1984). Devido à preocupação dos consumidores sobre o uso de antibióticos e também aos possíveis níveis de resistência nos produtos de origem animal (RUSSELL & HOULIHAN, 2003) a União Europeia, que representa mais de 27 países, em 2006 proibiu o uso de antibióticos na alimentação dos bovinos, levando a indústria da carne a buscar novas alternativas.

A monensina é o ionóforo mais utilizado no mundo, sendo comercializada por várias indústrias. A principal função da monensina é aumentar a energia metabolizável da dieta, melhorar a eficiência alimentar e prevenir e controlar a coccidiose (FDA, 2006; NASEM, 2016). Já no Brasil, estudos mostram que 86% dos especialistas encarregados do manejo nutricional de bovinos em confinamentos, utilizam a monensina sódica como aditivo alimentar primário, com nível de inclusão recomendado de 24,6 mg por kg (base MS) (SILVESTRE & MILLEN, 2021).

2.3.2. Modo de ação da monensina

A monensina é um composto ionóforo de poliéter carboxílico que altera o movimento dos íons através das membranas microbianas do rúmen (ELLIS et al., 2012; DUFFIELD; MERRILL; BAGG, 2012). Através de um mecanismo transportador de membrana, a monensina inibe a hidrólise de ATP e a oxidação de substratos seletivos (RUSSEL & STROBEL, 1989), alterando conseqüentemente as proporções de ácidos graxos voláteis (RICHARDSON et al., 1976).

Essa alteração do movimento de íons inibe o crescimento das bactérias gram-positivas no rúmen, pois os ionóforos inserem canais iônicos na membrana plasmática da célula, permitindo que as moléculas penetrem na bicamada lipídica que protege a bactéria. Isso interrompe o gradiente de concentração de íons. Apesar das concentrações de K no meio extracelular serem maiores do que no interior celular (RUSSEL & STROBEL, 1989), a molécula de monensina provoca a formação do complexo monensina-catión, resultando em um rápido efluxo de K⁺ para fora da célula, o que leva ao acúmulo de H⁺ dentro da célula e à rápida diminuição do pH intracelular (CALLAWAY et al., 1999; RUSSEL & STROBEL, 1989).

Como um mecanismo a célula se defende para tal situação e mantém os níveis de pH normal, exportando H^+ via bomba de prótons.

No entanto, esse mecanismo requer a utilização de ATP, resultando em um gasto de energia, porém sem potencial para aumentar o pH. Neste momento, o metabolismo celular provoca a expulsão de H^+ , permitindo o influxo de Na^+ , o que eventualmente leva à incapacidade do microrganismo se multiplicar e à degradação da célula, resultando em morte (RUSSEL & STROBEL, 1989) (Figura 3). Tal processo impacta diretamente o metabolismo energético, devido à competição entre bactérias gram-positivas e gram-negativas. Isso favorece as últimas, pois possuem uma camada lipídica externa na membrana celular que impede a penetração dos ionóforos (SCHELLING, 1984).

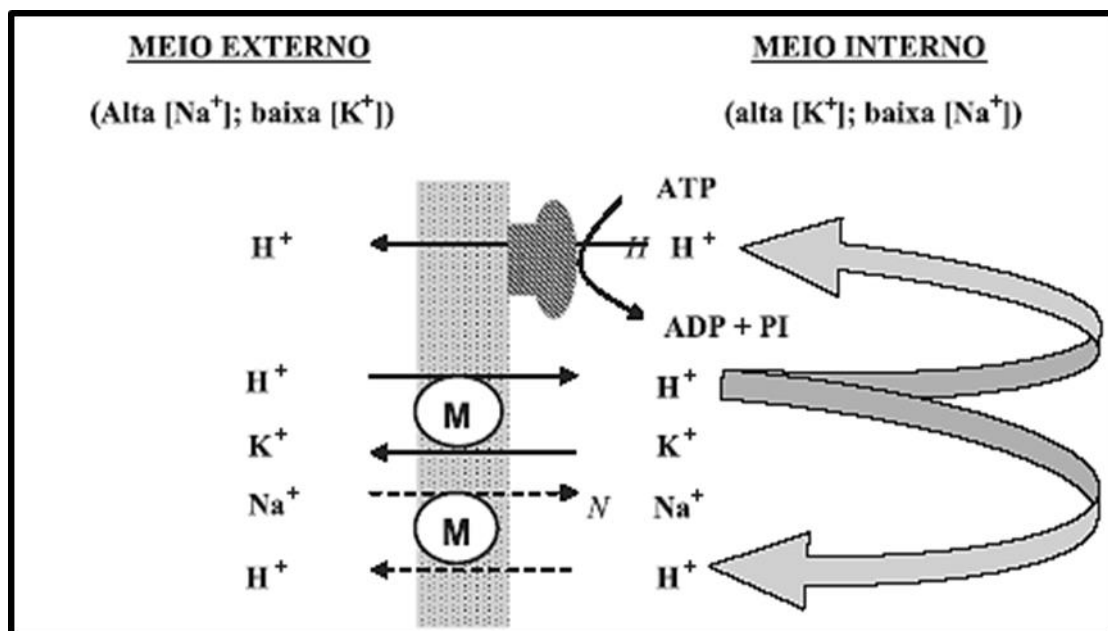


Figura 3. Diagrama esquemático mostrando os efeitos hipotéticos da monensina sobre o fluxo de íons em bactérias gram-positivas *Streptococcus bovis* (RUSSEL & STROBEL, 1989).

A diminuição das bactérias gram-positivas permite mudanças na proporção de AGVs produzidos, como de propionato e succinato em comparação com o acetato e lactato (BERGEN & BATES, 1984; RICHARDSON et al., 1976). Por outro lado, a produção de acetato leva à produção de compostos secundários, que são substratos para a metanogênese. O propionato é mais eficiente que o acetato, pois entra no ciclo do ácido tricarboxílico como succinil-CoA (4C) sem ter perdas de carbono por mol de

glicose, enquanto que o acetato entra no ciclo como acetil-CoA resultando em perdas de dois carbonos por mol de glicose.

2.3.3. Impacto da monensina em dietas de confinamento

Os efeitos verificados da monensina nas dietas com alta densidade energética e baixa inclusão de fibras consistem em mudanças na microbiota ruminal e nas rotas de fermentação. É importante destacar que 75 a 85% da energia dos alimentos é convertida em AGVs. A energia disponível a partir do metabolismo dos componentes dietéticos é utilizada pelo animal para funções fisiológicas, tais como crescimento, manutenção e ganho, sendo o restante perdida na forma de metano e calor (JOHNSON & JOHNSON, 1995; WOLIN et al., 1997).

O NASEM (2016) sugere redução no consumo predito em 3% quando a monensina é utilizada na dieta. Esse conceito corrobora com evidências disponíveis na meta-análise realizada por Duffield et al. (2012), em que os autores avaliaram o uso de monensina em dietas de terminação disponíveis em 64 estudos. Os autores relataram que o uso da monensina diminuiu o CMS em 3,1%, aumentou o GMD em 2,5% e melhorou a eficiência alimentar em 1,3%. Consistente com esse resultado, CECONI et al. (2022) avaliando o uso da monensina, observaram uma diminuição de 4,3% no CMS e uma melhoria de 9,4% na eficiência alimentar quando foi utilizada uma combinação de monensina e virginiamicina. Erickson et al. (2003) relataram que o uso da monensina em dietas de alta densidade energética ajudou a controlar variações no CMS, a qual é a principal condição verificada em quadros de acidose subclínica. Esses resultados verificados em relação aos efeitos da monensina sobre o consumo, e consequente sobre o desempenho, podem estar relacionados à diminuição da degradação de proteínas e aminoácidos no rúmen (TEDESCHI et al., 2003). A monensina inibe o crescimento de bactérias gram-positiva *Peptostreptococcus* e *Clostridium*, as quais são produtoras de nitrogênio e amônio (YANG & RUSSELL, 1993), assim como de microrganismos que utilizam o amônio produzido como fonte de energia (RUSSELL & HOULIHAN, 2003). Assim, o NASEM (2016) sugere um aumento mais moderado de 2,3% no valor de energia metabolizável da dieta quando a monensina é fornecida. Consequentemente, maior fluxo de proteínas e aminoácidos passa para o intestino, sítio em que estes são mais eficientemente aproveitados pelo animal.

2.4. Caracterização do óxido de magnésio

O óxido de magnésio produzido a partir da magnesita deve ser aquecido (calcinado) para oxidar o carbonato de Mg ($MgCO_3$) em óxido de Mg (JITTAKHOT et al., 2004). Devido a sua alta biodisponibilidade, que varia de 28 a 50%, o óxido de magnésio é uma das fontes mais utilizada na alimentação animal (TSIPLAKOU et al., 2017; MARTENS et al., 2018). Porém, a sua disponibilidade depende de características físicas e químicas como o tamanho da partícula (TSIPLAKOU et al., 2017), fonte de origem, temperatura de calcinação (magnesitas calcinadas a temperaturas abaixo de $650^\circ C$ estão pouco disponíveis para ruminantes, enquanto que aquelas calcinadas a temperaturas iguais ou maiores que $800^\circ C$ são altamente disponíveis (VAN RAVENSWAAY et al., 1992; TSIPLAKOU et al., 2017).

Estima-se que MgO de boa qualidade, para ser utilizado como suplemento dietético animal, deve ter biodisponibilidade próxima a 50% (MARTENS et al., 2018). Por isso, recomenda-se avaliar sua qualidade antes do uso prático. Nesse sentido, Goff et al. (2018), indicam que um teste simples seria colocar 3 g de uma fonte de MgO em um recipiente, adicionando lentamente 40 mL de ácido acético a 5% (vinagre branco). Posteriormente, os autores recomendam tampar o recipiente e agitar por 15 segundos, deixando posteriormente a mistura descansar. Posteriormente, a mistura deve ser novamente agitada por 15 minutos e o pH aferido aos 30 minutos. O vinagre sozinho tem um pH de 2,6 a 2,8. As melhores fontes de MgO elevarão o pH até 8,2 e as piores para apenas 3,8. No entanto, dada a variabilidade entre as fontes de óxido de magnésio disponíveis no mercado e o fato de que uma única fonte de óxido de magnésio pode não ser suficiente para induzir efeitos significativos no pH ruminal, torna-se imperativo empregar um processo industrial específico e escolher meticulosamente as fontes mais adequadas de óxido de magnésio (MARTENS et al., 2018).

2.4.1. O óxido de magnésio como aditivo alcalinizante

De acordo com STAPLES & LOUGH (1989) um agente alcalinizante é qualquer substância que em solução aquosa aumenta o pH da solução.

O principal alcalinizante utilizado na nutrição de ruminantes é o óxido de magnésio, que tem a capacidade de aumentar o pH ruminal e cecal (resultados

compilados publicados na Tabela 1), promovendo uma maior produção de AGCC na forma não protonada. Isso facilita a absorção dos ácidos graxos voláteis (AGVs), uma vez que um próton é removido juntamente com o AGV. Entretanto, como o pH do rúmen é normalmente maior que o pKa dos AGVs, a grande maioria dos AGVs se encontram na forma dissociada, necessitando de proteínas transportadoras. Nesse sentido, o possível benefício do uso de óxido de magnésio na absorção de AGVs dissociados é o seu maior aporte de cátions para a absorção através da parede ruminal do que os ânions dos AGV. Como descrito anteriormente, para manter o equilíbrio de cargas, é necessária uma maior absorção de cátions ou uma maior excreção de ânions para dentro do rúmen (GÄBEL et al., 2002; ASCHENBACH et al., 2009).

Para demonstrar os efeitos do óxido de magnésio sobre o pH ruminal e as concentrações de AGCC, exemplos relevantes podem ser os seguintes: ao incluir óxido de magnésio como alcalinizante, o pH está em 6,0, enquanto sem a presença de algum agente neutralizante, o pH ruminal está em torno de 5,6. Sabendo que o pKa é o $-\log$ da constante de acidez de determinado ácido, e que o valor para o ácido propiônico é de 4,88, logo, nesse pH, metade do ácido propiônico estaria na sua forma protonada e metade na sua forma não protonada (propionato). Utilizando a fórmula da equação de Henderson-Hasselbach, $\text{pH} = \text{pKa} + \log ([\text{A}^-] / [\text{HA}])$ temos que na primeira situação a concentração de ácido na sua forma não protonada é 13,2 vezes maior que da sua forma protonada, e na segunda situação essa relação cai para apenas 5,2 vezes.

Outra teoria que pode explicar a capacidade do produto de neutralizar os ácidos produzidos na fermentação ruminal é o aumento da taxa de passagem. De acordo com RUSSELL & CHOW (1993) os agentes neutralizantes possuem efeito na taxa de renovação da fase líquida, o que contribui para maior lavagem de pequenas partículas de amido, reduzindo a produção de ácidos orgânicos no rúmen. HARRISON et al. (1975) ao infundirem tampões no rúmen verificaram aumentos nas taxas de diluição da fase líquida, sendo acompanhado pelo aumento no fluxo de amido e diminuição na proporção de propionato de acetato no rúmen. Esses resultados são semelhantes aos indicados por HU & MURPHY (2005) que notaram também mudança na relação entre acetato e propionato. De forma consistente, em um estudo realizado por RAZZAGHI et al. (2021) os autores reportaram aumento da proporção de acetato para propionato ruminal com inclusão dietética de 8 g / kg de uma mistura tampão à base de magnésio e cálcio.

Os resultados mencionados acima evidenciam um efeito sobre a taxa de renovação da fase líquida, o que pode estar associado ao consumo de água, produção de saliva e a melhora nos ambientes ruminal e intestinal (RUSSELL & CHOW, 1993). Estudos realizados por ROGERS et al. (1979) e TEBBE et al. (2018) relataram um aumento do consumo de água, o que pode influenciar positivamente o CMS e aumentar a taxa de passagem da fase líquida, o que diminuiria a concentração ruminal de propionato e melhoraria a absorção de nutrientes no intestino. WHEELER & NOLLER (1977) defendem o poder da adição de agentes neutralizantes para criar um ambiente intestinal e um pH mais favorável para a digestão de amido no intestino delgado. O pH ideal de ação para a amilase pancreática é por volta de 6,9, enquanto para a maltase intestinal é de 5,8 (RUSSELL & CHOW, 1993). No entanto, o trabalho de OWEN et al. (1986) demonstrou que não existe limitação na digestão de amido no intestino delgado quando são utilizados aditivos neutralizantes. Embora estudos demonstrem o efeito da capacidade de neutralização de ácidos através do aumento da taxa de passagem, é preciso ressaltar que esse fluxo de amido do rúmen para o duodeno depende do tipo de processamento utilizado, tamanho de partícula e tipo de amido.

Dados recentes de um estudo que avaliou os efeitos da suplementação com um blend de óxido de magnésio, indicaram que seu uso promoveu melhorias na manutenção de um pH ruminal consistente sob um desafio nutricional em vacas leiteiras (BACH et al., 2022; BACH et al., 2018). Isto, por sua vez, estava ligado à prevenção da queda do consumo de MS e da produção de leite. Em outro estudo (Colombo et al., 2021), em que se avaliou a inclusão do mesmo blend de óxido de magnésio em diferentes níveis (0%, 0,25%, 0,50% ou 0,75% da dieta) para bovinos confinados alimentados com dieta de terminação à base de milho, foi verificado que a adição do blend de óxido de magnésio na dieta levou a um aumento linear no pH ruminal. Porém não foram observados efeitos sobre o desempenho animal. Nascimento et al., 2024, também relataram que o pH ruminal aumentou linearmente com o nível de inclusão do óxido de magnésio na dieta (0%, 0,25%, 0,50% da dieta) em touros canulados no rúmen e alimentados com dietas de alta energia. Assim, o impacto consistente do uso de óxido de magnésio no pH ruminal foi confirmado.

Tabela 1. Efeitos de óxido de magnésio sobre o pH ruminal e fecal.

Categoria	Relação V:C	Dose %	pH ruminal	pH Fecal	Fonte
Vacas	10:90	0.4	6.22	----	EMERY et al. (1965)
Vacas	40:60	0.8%	6.46	----	ERDMAN et al. (1982)
Novilhos	15:85	0.5	6.3	6.8	PEIRCE et al. (1983)
Vacas	25:75	0.5	6.75	6.36	THOMAS et al. (1984)
Vacas	50:50	0.4, 0.8	6.23; 6.47	6.14; 6.34	TEH et al., (1985)
Vacas	40:60	0.4	6.38	-----	XIN et al., (1989)
Novilhas Angus	20:80	0.50	----	7.18	CHRISTIANSEN & WEBB, (1990)
Vacas	34:66	0.4	5.93	----	BACH et al. (2018)
Vacas	40:60	0.4	5.79	-----	RAZZAGHI et al., (2021)
Novilhos	6:94	0.25, 0.50, 0.75	5.1; 5.2; 5.4	-----	COLOMBO et al., (2022)
Vacas	40:60	0.25	6.61	6.50	BACH et al., (2023)

2.5. Expressão de genes envolvidos no metabolismo lipídico

As características da carcaça, como a gordura intramuscular e o marmoreio, estão principalmente ligadas a fatores complexos como os ambientais, a alimentação e também estão sujeitas a alterações genéticas que, em conjunto com outros fatores, ocasionam mudanças fisiológicas (LADEIRA et al., 2018). Animais em confinamento recebem um grande enfoque para aumentar o teor de gordura na carcaça, tanto a gordura subcutânea quanto o marmoreio. De acordo com OWENS et al. (1995), o processo de deposição de gordura ocorre quando o consumo de energia líquida é superior às

exigências, principalmente após a maturidade, quando a taxa de crescimento muscular diminui e a taxa de deposição de tecido adiposo aumenta.

De acordo com LADEIRA et al. (2018), o conteúdo de gordura intramuscular é resultado da síntese, captação e degradação muscular, e os resultados da expressão gênica mostram que esses mecanismos atuam de forma semelhante. A síntese de gordura depende da incorporação de triglicérides aos adipócitos, que podem ser oriundos da absorção de ácidos graxos da dieta ou da síntese *de novo*. A síntese *de novo* depende do acetil-CoA, proveniente do acetato gerado na fermentação ruminal, ou da glicose oriunda da gliconeogênese (PETHICK et al., 2004).

A expressão de genes envolvidos no metabolismo lipídico é regulada principalmente por dois fatores de transcrição mestres, que são o Proliferador de Peroxissomas (*PPAR*) (LEMAY & HWANG, 2006) e os reguladores de esterol ligados a proteínas (*SREBP*) (LADEIRA et al., 2016; XU et al., 2001). O *PPAR*, possui três isoformas - α , γ e β . O *PPAR- α* , é um regulador do metabolismo lipídico e da homeostase energética, e está relacionado diretamente na oxidação de ácidos graxos via β -oxidação, estando relacionado a genes como a *carnitina palmitoiltransferase 1A (CPT1A)* e *carnitina palmitoiltransferase 2 (CPT2)* (BIONAZ et al., 2013). Por outro lado, o *PPAR- γ* é considerado um regulador transcricional chave de genes que controlam o metabolismo energético, adipogênese no músculo, manutenção do estado diferenciado e sensibilidade à insulina (ROSEN & MACDOUGALD, 2006). Por sua vez, o *PPAR- β* , menos estudado, tem função no catabolismo de ácidos graxos no músculo esquelético e regula a captação de glicose, assim como a proliferação de células satélites musculares e a regeneração muscular pós-natal (ANGIONE et al., 2011; OSORIO & MOISA, 2019).

Outro fator de transcrição importante é o *SREBP* que também está associado com a regulação de genes que promovem a lipogênese e adipogênese (XU et al., 2001; LADEIRA et al., 2018), atuando de forma específica na síntese de ácidos graxos, principalmente os que codificam as enzimas acetil-CoA carboxilase (*ACC*) e ácido graxo sintetase (*FAS*). Assim como o *PPAR*, o *SREBP* possui três isoformas (1a, 1c e 2). O *SREBP-1c*, codificado pelo gene *SREBF1*, atua principalmente na regulação da expressão de genes lipogênicos nos animais, incluindo *ACACA*, *FASN* e *SCD1* (SHIMANO et al., 1997). Por outro lado, a isoforma *SREBP-2* possui mais influência nos genes colesterogênicos (EBERLÉ et al., 2004).

De maneira geral, independentemente do substrato utilizado (acetato ou glicose) a síntese de *novo* de ácidos graxos inicia-se pela presença de acetil-CoA no citosol. A enzima acetil-CoA carboxilase catalisa a transformação da molécula de acetil-CoA em malonil-CoA. Imediatamente, um complexo multienzimático chamado de ácido graxo sintetase (codificado pelo gene *FASN*) adiciona moléculas de acetil-CoA à molécula de malonil-CoA sintetizada, em um processo de múltiplas reações em série. Isso resulta na formação de um ácido graxo saturado de cadeia longa, como o ácido palmítico (C16:0) (WARD et al., 2010; LADEIRA et al., 2016). Após a formação do ácido palmítico, sua estrutura pode sofrer alongamento ou instauração pela ação da enzima estearoil-CoA dessaturase (SCD1), codificada pelo gene *SCD1* (DUCKETT et al., 2009; LADEIRA et al., 2016).

No caso de dietas com elevadas concentrações de amido, que fornecem grandes quantidades de propionato e, portanto, de glicose, isso favorece a deposição de gordura intramuscular (SMITH et al., 1984). No entanto, elevados teores de carboidratos de rápida fermentação tornam os animais mais susceptíveis a distúrbios digestivos, principalmente a acidose ruminal, causando uma queda no pH ruminal. Assim, a redução do pH ruminal tem um impacto negativo na síntese de gordura no músculo, devido a alterações nas vias de biohidrogenação ruminal que interferem a expressão de genes lipogênicos no músculo esquelético (BAUMAN & GRIINARI, 2003; TEIXEIRA et al., 2017; LADEIRA et al., 2018).

Durante o processo normal de biohidrogenação, o ácido linoleico (C18:2, cis-9, cis-12) é primeiro isomerizado para a forma ácido linoleico conjugado (CLA) (C18:2, cis-9, trans-11). Esse ácido graxo é rapidamente hidrogenado, formando ácido vacênico (C18:1, trans-11), que, conseqüentemente, leva à formação de ácido esteárico (C18:0), em uma etapa que requer hidrogenação (BAUMAN & GRIINARI, 2003; QIU et al., 2004).

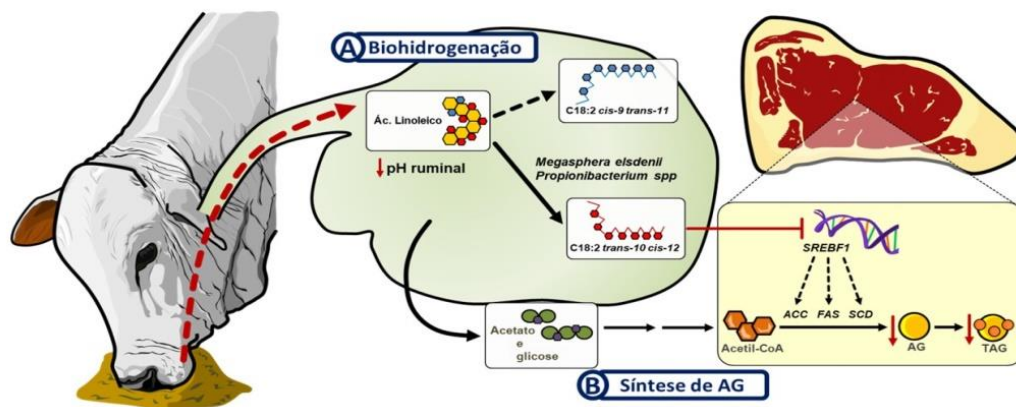


Figura 4. Efeito da dieta sobre pH ruminal e expressão de genes envolvidos no metabolismo lipídico. Adaptado de Ladeira et al. (2018). Imagem elaborada por Germán Darío Ramírez Zamudio.

Embora o pH ruminal seja uma variável de extrema importância devido a seu efeito na biohidrogenação de ácidos graxos insaturados, ao se avaliar a efetividade dos aditivos como a monensina e um agente neutralizante em dietas de terminação, parece não existir um consenso na literatura. OLIVEIRA et al. (2014), relataram que a inclusão de monensina em dietas de terminação não mostrou efeito na expressão de genes lipogênicos, como *PPARA*, proteína de ligação ao elemento regulador de esteroide (*SREBP-1C*), *ACACA* e *SCD* no músculo *longissimus thoracis* de touros jovens Red North. Em um estudo realizado por OGUNADE et al. (2018), que integrou análises metagenômicas e metabolômicas, os autores demonstraram um aumento da abundância de genes funcionais envolvidos no metabolismo lipídico e uma regulação positiva da via do metabolismo do ácido linoleico em novilhos alimentados com monensina. LADEIRA et al. (2014) avaliando o perfil de ácidos graxos e as características qualitativas da carne de tourinhos alimentados com grão de soja moído ou gordura ruminal protegida de óleo de soja, com ou sem monensina não observaram efeito no perfil de ácidos graxos ou nos aspectos qualitativos do músculo *longissimus dorsi*.

Infelizmente, há poucos trabalhos na literatura avaliando o uso de agentes neutralizantes em bovinos de corte alimentados com dietas de alta densidade energética. No entanto, um possível efeito do óxido de magnésio como agente neutralizante em dietas de terminação, caracterizadas pelo alto teor de amido e alta degradação ruminal, é o aumento do pH ruminal. Isso reduz o acúmulo e a absorção de AG intermediários da

biohidrogenação de lipídeos insaturados, principalmente C18:2, trans-10, cis-12, capaz de inibir a síntese *de novo*.

REFERÊNCIAS

ASSOCIAÇÃO BRASILEIRA DAS INDÚSTRIAS EXPORTADORAS DE CARNE – ABIEC. Beef Report 2023. Disponível em: <https://www.abiec.com.br/publicacoes/beefreport-2023-capitulo-02/>.

ALHADAS, H. M.; VALADARES FILHO, S. C.; SILVA, F. F.; SILVA, F. A. S.; PUCETTI, P.; PACHECO, M. V. C.; SILVA, B. C.; TEDESCHI, L. O. Effects of including physically effective fiber from sugarcane in whole corn grain diets on the ingestive, digestive, and ruminal parameters of growing beef bulls. **Livestock Science**, v. 248, p. 104508, 2021.

ALLEN, M. S. in the Rumen and the Requirement for Physically Effective Fiber. **Journal of Dairy Science**, v. 80, n. 7, p. 1447–1462, 1997.

ALLEN, M. S.; BRADFORD, B. J.; OBA, M. Board-invited review: The hepatic oxidation theory of the control of feed intake and its application to ruminants. **Journal of Animal Science**, v. 87, n. 10, p. 3317–3334, 2009.

ANGIONE, A. R.; JIANG, C.; PAN, D.; WANG, Y. X.; KUANG, S. PPAR δ regulates satellite cell proliferation and skeletal muscle regeneration. **Skeletal muscle**, v. 1, n. 1, p. 33, 2011.

ASCHENBACH, J. R.; BILK, S.; TADESSE, G.; STUMPF, F.; GÄBEL, G. Bicarbonate-dependent and bicarbonate-independent mechanisms contribute to nondiffusive uptake of acetate in the ruminal epithelium of sheep. **American Journal of Physiology - Gastrointestinal and Liver Physiology**, v. 296, n. 5, p. 1098–1107, 2009.

ASCHENBACH, J. R.; PENNER, G. B.; STUMPF, F.; GÄBEL, G. Ruminant nutrition symposium: Role of fermentation acid absorption in the regulation of ruminal pH. **Journal of Animal Science**, v. 89, n. 4, p. 1092–1107, 2011.

BACH, A.; GUASCH, I.; ELCOSO, G.; DUCLOS, J.; KHELIL-ARFA, H. Modulation of rumen pH by sodium bicarbonate and a blend of different sources of magnesium

oxide in lactating dairy cows submitted to a concentrate challenge. **Journal of Dairy Science**, v. 101, n. 11, p. 9777–9788, 2018.

BACH, A.; BAUDON, M.; ELCOSO, G.; VIEJO, J.; COURILLON, A. Effects on rumen pH and feed intake of a dietary concentrate challenge in cows fed rations containing pH modulators with different neutralizing capacity. **Journal of Dairy Science**, v. 106, n. 7, p. 4580–4598, 2023.

BAUMAN, D. E.; GRIINARI, J. M. Nutritional regulation of milk fat synthesis. **Annual Review of Nutrition**, v. 23, p. 203–227, 2003.

BERGEN, W. G.; BATES, D. B. Ionophores: their effect on production efficiency and mode of action. **Journal of animal science**, v. 58, n. 6, p. 1465–1483, 1984.

BERGMAN, E. N. Energy contributions of volatile fatty acids from the gastrointestinal tract in various species. **Physiological Reviews**, v. 70, n. 2, p. 567–590, 1990.

BIONAZ, M.; CHEN, S.; KHAN, M. J.; LOOR, J. J. Functional role of PPARs in ruminants: Potential targets for fine-tuning metabolism during growth and lactation. **PPAR Research**, v. 2013, 2013.

BRAKE, D. W.; SWANSON, K. C. Ruminant nutrition symposium: Effects of postruminal flows of protein and amino acids on small intestinal starch digestion in beef cattle. **Journal of Animal Science**, v. 96, n. 2, p. 739–750, 2018.

BROWN, M. S.; PONCE, C. H.; PULIKANTI, R. Adaptation of beef cattle to high-concentrate diets: performance and ruminal metabolism. **Journal of animal science**, v. 84 Suppl, n. April, p. 25–33, 2006.

CAETANO, M.; GOULART, R. S.; SILVA, S. L.; DROUILLARD, J. S.; LEME, P. R.; LANNA, D. P. D. Effect of flint corn processing method and roughage level on finishing performance of Nelore-based cattle¹. **Journal of Animal Science**, v. 93, n. 8, p. 4023–4033, 2015.

CALLAWAY, T. R.; ADAMS, K. A.; RUSSELL, J. B. The ability of “low G + C Gram-positive” ruminal bacteria to resist monensin and counteract potassium depletion. **Current Microbiology**, v. 39, n. 4, p. 226–230, 1999.

CAMERON, A.; AND MCALLISTER, T. A. 2016. Antimicrobial usage and resistance in beef production. **Journal of Animal Science and Biotechnology**, v. 7, p. 1–22, 2016.

CECONI, I.; VIANO, S.; MÉNDEZ, D.; GONZÁLEZ, L.; DAVIES, P.; ELIZALDE, J.; BRESSAN, E.; GRANDINI, D.; NAGARAJA, T. G.; Tedeschi, L. Combined use of monensin and virginiamycin to improve rumen and liver health and performance of feedlot-finished steers. **Translational Animal Science**, v. 6, n. 4, p. 154, 2022.

CHRISTIANSEN, M. L.; WEBB, K. E. Intestinal acid flow, dry matter, starch and protein digestibility and amino acid absorption in beef cattle fed a high-concentrate diet with defluorinated rock phosphate, limestone or magnesium oxide. **Journal of Animal Science**, v. 68, n. 7, p. 2105, 1990.

COLOMBO, E. A.; COOKE, R. F.; ARAÚJO, A. C. R.; HARVEY, K. M.; POHLER, Ky G.; BRANDÃO, A. P. Supplementing a blend of magnesium oxide to feedlot cattle: effects on ruminal, physiological, and productive responses. **Journal of Animal Science**, p. 1–10, 2021.

CORREA, C. E. S.; SHAVER, R. D.; PEREIRA, M. N.; LAUER, J. G.; KOHN, K. Relationship between corn vitreousness and ruminal in situ starch degradability. **Journal of Dairy Science**, v. 85, n. 11, p. 3008–3012, 2002.

DEFOOR, P. J.; GALYEAN, M. L.; SALYER, G. B.; NUNNERY, G. A.; PARSONS, C. H. Effects of roughage source and concentration on intake and performance by finishing heifers 1. v. 80, p. 1395–1404, 2002.

DIJKSTRA, J.; BOER, H.; VAN BRUCHEM, J.; BRUINING, M.; TAMMINGA, S. Absorption of volatile fatty acids from the rumen of lactating dairy cows as influenced by volatile fatty acid concentration, pH and rumen liquid volume. **British Journal of Nutrition**, v. 69, n. 2, p. 385–396, 1993.

DUFFIELD, T. F.; MERRILL, J. K.; BAGG, R. N. Meta-analysis of the effects of monensin in beef cattle on feed efficiency, body weight gain, and dry matter intake. **Journal of Animal Science**, v. 90, n. 12, p. 4583–4592, 2012.

DUCKETT, S.; PRATT, S.; PAVAN, E. Corn oil or corn grain supplementation to steers grazing endophyte-free tall fescue. II. Effects on subcutaneous fatty acid content and lipogenic gene expression. **Journal of Animal Science**, 87, n. 3, p. 1120-1128, 2009.

EBERLÉ, D.; HEGARTY, B.; BOSSARD, P.; FERRÉ, P.; FOUFELLE, F. S. transcription factors: Master regulators of lipid homeostasis. **Biochimie**, v. 86, n. 11, p.

839–848, 2004.

ELLIS, J. L.; DIJKSTRA, J.; BANNINK, A.; KEBREAB, E.; HOOK, S. E.; ARCHIBEQUE, S.; FRANCE, J. Quantifying the effect of monensin dose on the rumen volatile fatty acid profile in high-grain-fed beef cattle. **Journal of Animal Science**, v. 90, n. 8, p. 2717–2726, 2012.

EMERY, R. S.; BROWN, L. D.; BELL, J. W. Correlation of Milk Fat with Dietary and Metabolic Factors in Cows Fed Restricted-Roughage Rations Supplemented with Magnesium Oxide or Sodium Bicarbonate. **Journal of Dairy Science**, v. 48, n. 12, p. 1647–1651, 1965.

ENEMARK, J. M. D. The monitoring, prevention and treatment of sub-acute ruminal acidosis (SARA): A review. **Veterinary Journal**, v. 176, n. 1, p. 32–43, 2008.

ERDMAN, R. A.; HEMKEN, R. W.; BULL, L. S. Dietary Sodium Bicarbonate and Magnesium Oxide for Early Postpartum Lactating Dairy Cows: Effects of Production, Acid-Based Metabolism, and Digestion. **Journal of Dairy Science**, v. 65, n. 5, p. 712–731, 1982.

ERICKSON, G. E.; MILTON, C. T.; FANNING, K. C.; COOPER, R. J.; SWINGLE, R. S.; PARROTT, J. C.; VOGEL, G.; KLOPFENSTEIN, T. J. Interaction between bunk management and monensin concentration on finishing performance, feeding behavior, and ruminal metabolism during an acidosis challenge with feedlot cattle. **Journal of Animal Science**, v. 81, n. 11, p. 2869–2879, 2003.

FOX, D. G.; TEDESCHI, L. O. Application of physically effective fiber in diets for feedlot cattle. In: Proceedings of the plains nutrition conference. p. 67-81, 2002.

FRENCH, D. Iowa State University , Ames Starch Chain Structure ; Amylose . Chemical Branching in Starch ; Amylopectin . It is well. **Journal of Animal Science**, v. 37, n. 4, p. 1048–1061, 1972.

GÄBEL, G.; ASCHENBACH, J. R.; MÜLLER, F. Transfer of energy substrates across the ruminal epithelium: implications and limitations. **Animal Health Research Reviews**, v. 3, n. 1, p. 15–30, 2002.

GALYEAN, M. L.; HUBBERT, M. E. R alternative : Traditional and sources of fiber — Roughage values , effectiveness , and levels in starting and finishing diets 1. v. 30, n.

2007, p. 571–584, 2014.

GOFF, J. P. Invited review: Mineral absorption mechanisms, mineral interactions that affect acid–base and antioxidant status, and diet considerations to improve mineral status. **Journal of Dairy Science**, v. 101, n. 4, p. 2763–2813, 2018.

GOODRICH, R. D.; GARRETT, J. E.; GAST, D. R.; KIRICK, M. A.; LARSON, D. A.; MEISKE, J. C. Influence of Monensin on the Performance of Cattle. **Journal of Animal Science**, v. 58, n. 6, p. 1484–1498, 1984.

GOULART, R. S.; VIEIRA, R. A. M.; DANIEL, J. L. P.; AMARAL, R. C.; SANTOS, V. P.; FILHO, S. G. Toledo; CABEZAS-GARCIA, E. H.; TEDESCHI, Lu. O.; NUSSIO, L. G. Effects of source and concentration of neutral detergent fiber from roughage in beef cattle diets on feed intake , ingestive behavior , and ruminal kinetics.n. **Journal of Animal Science**, v. 98, n. 5, p. skaa108, 2020.

HARMON, D. L.; YAMKA, R. M.; ELAM, N. A. Factors affecting intestinal starch digestion in ruminants: A review. **Canadian Journal of Animal Science**, v. 84, n. 3, p. 309–318, 2004.

HARRISON, F. A.; KEYNES, R. D.; RANKIN, J. C.; ZURICH, L. The effect of ouabain on ion transport across isolated sheep rumen epithelium. **The Journal of Physiology**, v. 249, n. 3, p. 669–677, 1975.

HOLTSHAUSEN, L.; SCHWARTZKOPF-GENSWEIN, K. S.; BEAUCHEMIN, K. A. Ruminal pH profile and feeding behaviour of feedlot cattle transitioning from a high-forage to a high-concentrate diet. **Canadian Journal of Animal Science**, v. 93, n. 4, p. 529–533, 2013.

HU, W.; MURPHY, M. R. Statistical evaluation of early- and mid-lactation dairy cow responses to dietary sodium bicarbonate addition. **Animal Feed Science and Technology**, v. 119, n. 1–2, p. 43–54, 2005.

HUNTINGTON, G. B. Effects of Processing on Grain Utilization. **Journal of Animal Science**, v. 75, n. 3, p. 852–867, 1997.

JITTAKHOT, S.; SCHONEWILLE, J. T.; WOUTERSE, H.; YUANGKLANG, C.; BEYNEN, A. C. Apparent Magnesium Absorption in Dry Cows Fed at 3 Levels of Potassium and 2 Levels of Magnesium Intake. **Journal of Dairy Science**, v. 87, n. 2, p.

379–385, 2004.

JOHNSON, K. A.; JOHNSON, D. E. Methane emissions from cattle. **Journal of animal science**, v. 73, n. 8, p. 2483–2492, 1995.

KOHN, R. A.; DUNLAP, T. F. Calculation of the Buffering Capacity of Bicarbonate in the Rumen and In Vitro. **Journal of Animal Science**, v. 76, n. 6, p. 1702–1709, 1998.

KONONOFF, P. J.; HEINRICHS, A. J.; BUCKMASTER, D. R. Modification of the Penn State Forage and total mixed ration particle separator and the effects of moisture content on its measurements. **Journal of Dairy Science**, v. 86, n. 5, p. 1858–1863, 2003.

LADEIRA, M.; SANTAROSA, L.; CHIZZOTTI, M.; RAMOS, E. et al. Fatty acid profile, color and lipid oxidation of meat from young bulls fed ground soybean or rumen protected fat with or without monensin. **Meat Science**, v. 96, n. 1, p. 597-605, 2014.

LADEIRA, M. M.; SCHOONMAKER, J. P.; GIONBELLI, M. P.; DIAS, J. C. O.; GIONBELLI, T. R. S.; CARVALHO, J. R. R.; TEIXEIRA, P. D. Nutrigenomics and beef quality: A review about lipogenesis. **International Journal of Molecular Sciences**, v. 17, n. 6, p. 1–21, 2016.

LADEIRA, M. M.; SCHOONMAKER, J. P.; SWANSON, K. C.; DUCKETT, S. K.; GIONBELLI, M. P.; Rodrigues, L. M.; TEIXEIRA, P. D. Review: Nutrigenomics of marbling and fatty acid profile in ruminant meat. **Animal**, p. 1-13, 2018.

LAMMERS, B. P.; BUCKMASTER, D. R.; HEINRICHS, A. J. A Simple Method for the Analysis of Particle Sizes of Forage and Total Mixed Rations. **Journal of Dairy Science**, v. 79, n. 5, p. 922–928, 1996.

LEMAY, D. G.; HWANG, D. H. Genome-wide identification of peroxisome proliferator response elements using integrated computational genomics. **Journal of Lipid Research**, v. 47, n. 7, p. 1583–1587, 2006.

LEONHARD-MAREK, S.; STUMPF, F.; MARTENS, H. Transport of cations and anions across forestomach epithelia: Conclusions from in vitro studies. **Animal**, v. 4, n. 7, p. 1037–1056, 2010.

MERTENS, D. R. Creating a System for Meeting the Fiber Requirements of Dairy

Cows. **Journal of Dairy Science**, v. 80, n. 7, p. 1463–1481, 1997.

MARTENS, H.; LEONHARD-MAREK, S.; RÖNTGEN, M.; STUMPF, F. Magnesium homeostasis in cattle: absorption and excretion. **Nutrition Research Reviews**, v. 31, n. 1, p. 114–130, 2018.

NASCIMENTO, K. B.; RAMIREZ D. A. Z.; MENESES J. A. M.; BETHANCOURT-GARCIA J. A.; HUANG L. K.; SOUZA J. M. C.; LINO R. A.; NASCIMENTO K. G.; BATISTA E. D.; GIONBELLI M. P. Nutritional, ruminal, and metabolic parameters of beef bulls fed high-energy diets as a function of dietary addition of a magnesium oxide blend associated or not with monensin. **Animal Feed Science and Technology** (unpublished). 2024.

NATIONAL ACADEMIES OF SCIENCES, ENGINEERING, AND MEDICINE (NASEM). 2016. Nutrient requirements of beef cattle. 8th ed. Animal Nutrition series. Washington, DC: National Academy Press.

NATIONAL RESEARCH COUNCIL (NRC), 2001. Nutrient requirements of dairy cattle: seventh revised edition, 2001.

OBA, M.; ALLEN, M. S. Effects of corn grain conservation method on feeding behavior and productivity of lactating dairy cows at two dietary starch concentrations. **Journal of Dairy Science**, v. 86, n. 1, p. 174–183, 2003.

OGUNADE, I.; SCHWEICKART, H.; ANDRIES, K.; LAY, J.; ADEYEMI, J. Monensin alters the functional and metabolomic profile of rumen microbiota in beef cattle. **Animals**, v. 8, p. 211. 2018.

OLIVEIRA, D. M.; CHALFUN, A.; CHIZZOTTI, M. L.; BARRETO, H. G.; COELHO, T. C.; PAIVA, L. V.; COELHO, C. P.; TEIXEIRA, P. D.; SCHOONMAKER, J. P.; LADEIRA M. M. Expression of genes involved in lipid metabolism in the muscle of beef cattle fed soybean or rumen-protected fat, with or without monensin supplementation. **Journal of Animal Science**, v. 92, p. 5426–5436, 2014.

OSORIO, J. S.; MOISA, S. J. Gene Regulation in Ruminants: A Nutritional Perspective. In: (Ed.). **Gene Expression and Control**: IntechOpen, 2019.

OWENS, F. N.; ZINN, R. A.; KIM, Y. K. Limits to starch digestion in the ruminant

small intestine. **Journal of animal science**, v. 63, n. 5, p. 1634–1648, 1986.

OWENS, F. N.; GILL, D. R.; SECRIST, D. S.; COLEMAN, S. W. Review of some aspects of growth and development of feedlot cattle. **Journal of Animal Science**, v. 73, n. 10, p. 3152-3172, 1995.

OWENS, F.; SECRIST, D.; HILL, W.; GILL, D. Acidosis in cattle : a review The online version of this article , along with updated information and services , is located on the World Wide Web at: Acidosis in Cattle : A Review 1. **Journal of animal science**, p. 275–286, 1998.

OWENS, F.; SODERLUND, S. Oklahoma State University Cattle Grain Processing Symposium. **Processing effects on management: type, form, and level of roughage**, p. 150–154, 2006.

OWENS, C. E.; ZINN, R. A.; HASSEN, A.; OWENS, F. N. Mathematical linkage of total-tract digestion of starch and neutral detergent fiber to their fecal concentrations and the effect of site of starch digestion on extent of digestion and energetic efficiency of cattle. **Professional Animal Scientist**, v. 32, n. 5, p. 531–549, 2016.

PASSINI, R.; MARIA, L.; BORGATTI, O.; FERREIRA, F. A. Degradabilidade no rúmen bovino de grãos de milho processados de diferentes formas Degradability of differently processed corn grain in bovine rumen, n. 1, p. 271–276, 2004.

PETHICK, D.; HARPER, G.; ODDY, V. Growth, development and nutritional manipulation of marbling in cattle: a review. **Australian Journal of Experimental Agriculture**, v. 44, n. 7, p. 705-715, 2004.

PEIRCE, S. B.; MULLER, L. D.; HARPSTER, H. W. Influence of sodium bicarbonate and magnesium oxide on digestion and metabolism in yearling beef steers abruptly changed from high forage to high energy diets. **Journal of animal science**, v. 57, n. 6, p. 1561–1567, 1983.

PENNER, G. B.; ASCHENBACH, J. R.; GÄBEL, G.; RACKWITZ, R.; OBA, M. Epithelial Capacity for Apical Uptake of Short Chain Fatty Acids Is a Key Determinant for Intraruminal pH and the Susceptibility to Subacute Ruminant Acidosis in Sheep. **The Journal of Nutrition**, v. 139, n. 9, p. 1714–1720, 2009.

PETERS, J. P.; SHEN, R. Y.; CHESTER, S. T. Propionic acid disappearance from the

foregut and small intestine of the beef steer. **Journal of animal science**, v. 68, n. 11, p. 3905–3913, 1990.

PETRI, R. M.; SCHWAIGER, T.; PENNER, G. B.; BEAUCHEMIN, K. A.; FORSTER, R. J.; MCKINNON, J. J.; MCALLISTER, T. A. Characterization of the core rumen microbiome in cattle during transition from forage to concentrate as well as during and after an acidotic challenge. **PLoS ONE**, v. 8, n. 12, 2013.

PINTO, A. C. J.; MILLEN, D. D. Nutritional recommendations and management practices adopted by feedlot cattle nutritionists : the 2016 Brazilian survey. **Canadian Journal of Animal Science**, v. 407, p. 392–407, 2019.

QIU, X.; EASTRIDGE, M. L.; GRISWOLD, K. E.; FIRKINS, J. L. Effects of substrate, passage rate, and pH in continuous culture on flows of conjugated linoleic acid and trans C18:1. **Journal of Dairy Science**, v. 87, n. 10, p. 3473-3479, 2004.

RAZZAGHI, A.; MALEKKHAHI, M.; VALIZADEH, R.; PARAND, E.; BAYAT, A. R. Modulation of ruminal pH, milk fat secretion, and biohydrogenation intermediates by alkalizing agents in dairy cows fed starch-rich diets. **Livestock Science**, v. 248, n. 3, p. 104485, 2021.

RICHARDSON, L. F.; RAUN, A. P.; POTTER, E. L.; COOLEY, C. O.; RATHMACHER, R. P. Effect of Monensin on Rumen Fermentation in Vitro and in Vivo. **Journal of Animal Science**, v. 43, n. 3, p. 657–664, 1976.

ROCHA, L. C.; ASSUNÇÃO, A. S. D. A.; MARTINS, R. A.; DE CARVALHO, V. V.; PERDIGÃO, A.; BUZALAF, M. A. R.; ADAMEC, J.; CAMILA PEREIRA BRAGA, C. P.; MILLEN, D. D.; VIEIRA, J. C. S.; PADILHA, P. D. M. Feedlot diets containing different starch levels and additives change the cecal proteome involved in cattle's energy metabolism and inflammatory response. **Scientific Reports**, v. 12, n. 1, p. 1–11, 2022.

ROGERS, J. A.; MARKS, B. C.; DAVIS, C. L.; CLARK, J. H. Alteration of rumen fermentation in steers by increasing rumen fluid dilution rate with mineral salts. **Journal of Dairy Science**, v. 62, n. 10, p. 1599-1605, 1979.

ROONEY, L. W.; PFLUGFELDER, R. L. Factors Affecting Starch Digestibility with Special Emphasis on Sorghum and Corn¹. **Journal of Animal Science**, v. 63, n. 5, p.

1607–1623, 1986.

ROSEN, Evan D.; MACDOUGALD, Ormond A. Adipocyte differentiation from the inside out. **Nature Reviews Molecular Cell Biology**, v. 7, n. 12, p. 885–896, 2006.

RUSSEL, J. B.; STROBEL, H. J. Effect of Ionophores on ruminal fermentation. **Applied and Environmental Microbiology**, v. 55, n. 1, p. 1–6, 1989.

RUSSELL, J. B.; CHOW, J. M. Another Theory for the Action of Ruminant Buffer Salts: Decreased Starch Fermentation and Propionate Production. **Journal of Dairy Science**, v. 76, n. 3, p. 826–830, 1993.

RUSSELL, J. B.; HINO, T. Regulation of Lactate Production in *Streptococcus bovis*: A Spiraling Effect That Contributes to Rumen Acidosis. **Journal of Dairy Science**, v. 68, n. 7, p. 1712–1721, 1985.

RUSSELL, J. B.; HOULIHAN, A. J. Ionophore resistance of ruminal bacteria and its potential impact on human health. **FEMS Microbiology Reviews**, v. 27, n. 1, p. 65–74, 2003.

RUSSELL, J. B.; RYCHLIK, J. L. Factors that alter rumen microbial ecology. **Science**, v. 292, n. 5519, p. 1119–1122, 2001.

SAMUELSON, K. L.; HUBBERT M. E.; GALYEAN, M. L.; LÖEST, C. A. Nutritional recommendations of feedlot consulting nutritionists: The 2015 New Mexico state and Texas tech university survey. **Journal of Animal Science**. v. 94, p. 2648–2663, 2016.

SCHELLING, G. T. Monensin Mode of Action in the Rumen. **Journal of Animal Science**, v. 58, n. 6, p. 1518, 1984.

SCHWARTZKOPF-GENSWEIN, K.; BEAUCHEMIN, K. A.; STREETER, M. Effect of bunk management on feeding behavior, ruminal acidosis and performance of feedlot cattle: A review. **Journal of Animal Science**, v. 81, n. 1, p. E149-158, 2003.

SHIMANO, H.; HORTON, J. D.; SHIMOMURA, I.; HAMMER, R. E.; BROWN, M. S.; GOLDSTEIN, J. L. Isoform 1c of sterol regulatory element binding protein is less active than isoform 1a in livers of transgenic mice and in cultured cells. **Journal of Clinical Investigation**, v. 99, n. 5, p. 846–854, 1997.

SILVESTRE, A. M.; MILLEN, D. D. The 2019 Brazilian Survey On Nutritional

Practices Provided By Feedlot Cattle Consulting Nutritionists. **Revista Brasileira de Zootecnia**, v. 50, n. 2019, p. 1–25, 2021.

SMITH, S. B.; CROUSE, J. D. Relative Contributions of Acetate, Lactate and Glucose to Lipogenesis in Bovine Intramuscular and Subcutaneous Adipose Tissue. **The Journal of Nutrition**, 114, n. 4, p. 792-800, 1984.

STAPLES, C. R.; LOUGH, D. S. Efficacy of supplemental dietary neutralizing agents for lactating dairy cows. A review. **Animal Science and Technology**, v. 23, p. 277-303, 1989.

STEDMAN, T. Stedman's Medical Dictionary. Williams and Wilkins, Baltimore, MD. 1982.

STEVEN, D. H.; MARSHALL, A. B. Absorption. Organization of the rumen epithelium. In: International symposium on physiology of digestion and metabolism in the ruminant., 3., 1969, Cambridge. Proceedings. **Cambridge**: Oriel Press, p. 80-100, 1970.

STORM, A. C.; KRISTENSEN, N. B. Effects of particle size and dry matter content of a total mixed ration on intraruminal equilibration and net portal flux of volatile fatty acids in lactating dairy cows. **Journal of Dairy Science**, v. 93, n. 9, p. 4223–4238, 2010.

TEBBE, A. W.; WYATT, D. J.; WEISS, W. P. Effects of magnesium source and monensin on nutrient digestibility and mineral balance in lactating dairy cows. **Journal of Dairy Science**, v. 101, n. 2, p. 1152–1163, 2018.

TEDESCHI, L. O.; FOX, D. G.; TYLUTKI, T. P. Potential Environmental Benefits of Ionophores in Ruminant Diets. **Journal of Environmental Quality**, v. 32, n. 5, p. 1591–1602, 2003.

TEH, T. H.; HEMKEN, R. W.; HARMON, R. J. Dietary Magnesium Oxide Interactions with Sodium Bicarbonate on Cows in Early Lactation. **Journal of Dairy Science**, v. 68, n. 4, p. 881–890, 1985.

TESTER, R. F.; KARKALAS, J.; QI, X. Starch — composition , fine structure and architecture. v. 39, p. 151–165, 2004.

THOMAS, J. W.; EMERY, R. S.; BREAUX, J. K.; LIESMAN, J. S. Response of

Milking Cows Fed a High Concentrate, Low Roughage Diet Plus Sodium Bicarbonate, Magnesium Oxide, or Magnesium Hydroxide. **Journal of Dairy Science**, v. 67, n. 11, p. 2532–2545, 1984.

THOMAS, M.; WEBB, M.; GHIMIRE, S.; BLAIR, A.; OLSON, K.; FENSKE, J. G.; FONDE T. A.; CHRISTOPHER-HENNINGS, J.; BRAKE, D.; SCARIA, J. Metagenomic characterization of the effect of feed additives on the gut microbiome and antibiotic resistome of feedlot cattle. *Scientific reports*, v. 7, n. 1, p. 12257, 2017.

TSIPLAKOU, E.; PAPPAS, A. C.; MITSIOPOULOU, C.; GEORGIADOU, M.; GEORGIIOU, C. A.; ZERVAS, G. Evaluation of different types of calcined magnesites as feed supplement in small ruminant. **Small Ruminant Research**, v. 149, p. 188–195, 2017.

UDÉN, P. Using a novel macro in vitro technique to estimate differences in absorption rates of volatile fatty acids in the rumen. v. 95, p. 27–33, 2011.

VAN RAVENSWAAY, R. O.; HENRY, P. R.; AMMERMAN, C. B.; LITTELL, R. C. Relative bioavailability of magnesium sources for ruminants as measured by urinary magnesium excretion. **Animal Feed Science and Technology**, v. 39, n. 1–2, p. 13–26, 1992.

WARD, R.; WOODWARD, B.; OTTER, N.; DORAN, O. Relationship between the expression of key lipogenic enzymes, fatty acid composition, and intramuscular fat content of Limousin and Aberdeen Angus cattle. **Livestock Science**, v. 127, n. 1, p. 22–29, 2010.

WHEELER, W. E.; NOLLER, C. H. Gastrointestinal Tract pH and Starch in Feces of Ruminants. **Journal of Animal Science**, v. 44, n. 1, p. 131–135, 1977.

WOLIN, M. J.; MILLER, T. L.; STEWART, C. S. Microbe-microbe interactions. *In: The Rumen Microbial Ecosystem*. Dordrecht: Springer Netherlands, p. 467–491, 1997.

XIN, Z.; TUCKER, W. B.; HEMKEN, R. W. Effect of Reactivity Rate and Particle Size of Magnesium Oxide on Magnesium Availability, Acid-Base Balance, Mineral Metabolism, and Milking Performance of Dairy Cows. **Journal of Dairy Science**, v. 72, n. 2, p. 462–470, 1989.

XU, J.; TERAN-GARCIA, M.; PARK, J. H. Y.; NAKAMURA, M. T.; CLARKE, STEVEN D. Polyunsaturated Fatty Acids Suppress Hepatic Sterol Regulatory Element-binding Protein-1 Expression by Accelerating Transcript Decay. **Journal of Biological Chemistry**, v. 276, n. 13, p. 9800–9807, 2001.

YANG, C. M.; RUSSELL, J. B. Effect of monensin on the specific activity of ammonia production by ruminal bacteria and disappearance of amino nitrogen from the rumen. **Applied and Environmental Microbiology**, v. 59, n. 10, p. 3250–3254, 1993.

YANG, W. Z.; BEAUCHEMIN, K. A. Increasing physically effective fiber content of dairy cow diets through forage proportion versus forage chop length: Chewing and ruminal pH. **Journal of Dairy Science**, v. 92, n. 4, p. 1603–1615, 2009.

ZEBELI, Q.; ASCHENBACH, J. R.; TAJAJ, M.; BOGUHN, J.; AMETAJ, B. N.; DROCHNER, W. Invited review: Role of physically effective fiber and estimation of dietary fiber adequacy in high-producing dairy cattle. **Journal of Dairy Science**, v. 95, n. 3, p. 1041–1056, 2012.

ZINN, R. A.; OWENS, F. N.; WARE, R. A. Flaking corn: processing mechanics, quality standards, and impacts on energy availability and performance of feedlot cattle. The online version of this article, along with updated information and services, is located on the World Wide Web at: Flaking. **Journal of Animal Science**, v. 80, n. August, p. 1145–1156, 2002.

ZINN, R. A.; BARRERAS, A.; CORONA, L.; OWENS, F. N.; WARE, R. A. Starch digestion by feedlot cattle: Predictions from analysis of feed and fecal starch and nitrogen. **Journal of Animal Science**, p. 1727–1730, 2007.

SEGUNDO CAPÍTULO – ARTIGO

1

2

3

4

5

6

7

8

9 **Effects of monensin and a blend of magnesium oxide on performance, feeding**10 **behavior, and rumen morphometrics of beef cattle fed high-starch diets**

11

12

13

14

15

16

17

18

19

20

21

22 Manuscript formatted according to the guidelines of the Translational Animal Science

23 Lay Summary: The high inclusion of rapidly fermenting carbohydrates, primarily
24 starch, in feedlot diets can lead to an increase in rumen fermentation and the
25 accumulation of organic acids. This can subsequently reduce rumen pH and alter the
26 rumen microbiota, negatively impacting intake and rumination patterns, and
27 consequently, animal performance. The objective of this investigation was to assess
28 how a blend of magnesium oxide, in combination or not with monensin, influenced the
29 productive, ruminal, and nutritional aspects of Nellore steers fed high-energy diets. This
30 study confirmed that there is no substantial interaction between magnesium oxide and
31 monensin in terms of their combined effects on the studied parameters. The results
32 indicate that incorporating a blend of magnesium oxide yields positive outcomes in
33 terms of feed intake, which could potentially be linked to an enhancement in the
34 ruminal environment. This, in turn, translates to increased body weight and higher
35 average daily gain. In addition, the inclusion of magnesium oxide in the diet did not
36 have any impact on feeding behavior or papilla morphology. The monensin inclusion in
37 the diet did not enhance the steers' performance or carcass merit. However, it did impact
38 the feeding behavior and led to improved feed efficiency. Thus, this study highlights
39 that magnesium oxide blend is a safe and interesting alternative to monensin to be used
40 in feedlot energy-rich diets.

41

42 Teaser text: Employing a magnesium oxide blend for finishing beef cattle enhances feed
43 intake, animal performance, and carcass characteristics, making it a promising substitute
44 for ionophores additives.

45

46

47 **Abstract**

48 This study aimed to evaluate the effects of a blend of different sources of magnesium
49 oxide associate or not with monensin, on productive, ruminal, and nutritional
50 parameters and the expression of genes involved in the regulation of protein turnover in
51 the *Longissimus dorsi* (LD) muscle of steers fed high-energy diets. Eighty-four Nellore
52 steers with an initial body weight (BW) of 367.3 ± 37.9 kg were allocated to one of 28
53 pens, with three steers per pen. Each pen was considered an experimental unit, and
54 using a completely randomized design with a 2×2 factorial arrangement, the following
55 treatments were assigned to each pen: (1) Control (CON) – basal diet without additive
56 inclusion; (2) Magnesium oxide blend (MG) – basal diet plus a magnesium based
57 product (pHix-up®, Timab Magnesium, Dinard, France) provided at 0.50% of dry
58 matter (DM); (3) Monensin (MON) – basal diet plus 25 mg/ kg of DM of sodium
59 monensin (Rumensin, Elanco Animal Health, Greenfield, IN); and (4) MG association
60 with MON – basal diet plus MG + MON, at the same doses of the individual treatments.
61 The experimental period lasted 100 days. Blood samples were collected on days 0, 13,
62 and 70 to determine D-lactate levels. Daily feed intake was recorded, and animal
63 ingestive behavior was visually observed on days 66 and 67. On day 70, skeletal muscle
64 tissue samples were obtained through biopsy for gene expression analysis. At the end of
65 experimental period, carcass ultrasonography was conducted. Subsequently, the steers
66 were slaughtered, and rumen epithelium samples were collected for morphometric
67 analysis. Steers fed MG-containing diets consumed approximately 0.6 kg more dry
68 matter per day than those fed diets without this additive ($P = 0.01$; 11.3 vs. 11.9 kg/day).
69 The inclusion of MG in the diet increased ($P = 0.02$) the average daily gain (ADG) and
70 final BW by ~9.4% and 2.7%, respectively. There was a greater *Longissimus* muscle
71 area (LMA) and LMA per 100 kg of body weight (BW) ($P \leq 0.03$) for steers fed diets

72 with MG. Steers fed MON exhibited reduced mRNA expression of the Atrogin-1 and
73 mTOR compared to steers fed diets containing MG + MON (MON \times MG: $P \leq 0.04$).
74 Steers fed MON had 6.9% higher feed efficiency ($P = 0.02$) and spent 11% more time
75 per day on feeding activities ($P = 0.04$; 170 vs. 190 min/day). Papillae width was lower
76 for CON compared to other treatments (MON \times MG: $P = 0.02$). Magnesium oxide
77 blend inclusion into concentrate-rich diets boosts feed intake and leads to improved
78 feedlot performance and carcass characteristics, offering a potential strategy as an
79 alternative to monensin.

80 Key-Words: alkalizing additives, antibiotic alternatives, ionophores, feedlot,
81 magnesium.

82

83

84

85

86

87

88

89

90

91

92

93

94

95 **Abbreviations:**

96 ADG, average daily gain;

97 Atrogin-1, Atrogin 1;

98 BW, body weight;

99 DMI, dry matter intake;

100 eIf4E, eukaryotic translation initiation factor 4 E;

101 HWC, hot carcass weight;

102 G:F, feed efficiency;

103 GSK3B, glycogen synthase kinase 3 β ;

104 LMA, *longissimus* muscle area;

105 mTOR, Mammalian Target of Rapamycin;

106 MuRF1, muscle ring finger 1;

107 SBW, initial body weight obtained in fasting;

108 SFT, subcutaneous fat thickness;

109 p70S6k, ribosomal protein S6 kinase;

110 RML, rump muscle length;

111

112

113

114

115

116

117

118 **Introduction**

119 The inclusion of high starch content in feedlot diets has become an increasingly
120 common practice aimed at maximizing growth performance and feed efficiency
121 (Crawford et al., 2022). However, energy-dense diets achieved through high amounts of
122 fast-fermenting carbohydrates can lead to the accumulation of organic acids, resulting in
123 the development of digestive disorders (Boerman et al., 2015). Consequently, the
124 depression of ruminal pH increases the risk of metabolic disorders, such as ruminal
125 acidosis and bloating, which in turn amplifies the inflammatory response due to damage
126 of the rumen epithelium and cecum, ultimately affecting animal productivity (Owens et
127 al., 1998; Nagaraja and Lechtenberg, 2007). Therefore, the adoption of nutritional
128 technologies is necessary to facilitate the utilization of high-energy diets, with the goal
129 of optimizing nutrient utilization while concurrently diminishing the risk of metabolic
130 disorders (Tedeschi et al., 2003; Bach et al., 2018).

131 Due to the multiple benefits of sodium monensin on rumen fermentation, animal
132 performance, and feed efficiency (Duffield et al., 2012) this additive is extensively used
133 in Brazilian feedlots (Silvestre and Millen, 2021), as well as in the United States
134 (Samuelson et al., 2016). Nevertheless, public opinion stands opposed to the use of
135 antibiotics in animal nutrition, driven by the precautionary principle. There has been a
136 rise in antibiotic-resistant bacterial strains detected in animal-derived products, leading
137 specific countries to take measures in response to this concern (Russell and Houlihan,
138 2003; Cameron and McAllister, 2016). Based on this, magnesium-derived products, like
139 magnesium oxide, emerge as a viable and human-safe alternative to replace ionophores
140 and other antibiotics commonly employed as growth promoters and pH modulators.

141 Nonetheless, given the variability among magnesium oxide sources and the fact
142 that a single source of magnesium oxide may not suffice to induce significant effects on

143 ruminal pH, it becomes imperative to employ a specific industrial process and
144 meticulously choose the most suitable sources of magnesium oxide in order to enhance
145 its neutralizing effect of acids in the rumen. In light of this, the inclusion of a
146 magnesium oxide blend in high-energy diets has been demonstrated to effectively
147 mitigate reductions in ruminal pH in dairy cattle (Bach et al., 2018), resulting in
148 favorable effects on dry matter intake and milk production. Similarly, in beef cattle fed
149 corn-based finishing diets, the inclusion of a magnesium oxide mixture improved
150 ruminal pH stability in a dose-dependent manner, but did not promote significant effects
151 on PC, GMD or PQ (Colombo et al., 2022). Additionally, it tended to lead to a reduction
152 in the plasma concentration of haptoglobin, an acute phase protein used as a biomarker
153 of systemic inflammation in cattle (Colombo et al., 2022). Nevertheless, it is still
154 necessary to further investigate the potential effects of using magnesium oxide, either
155 alone or with monensin, on Zebu animals, which constitute the primary genetic resource
156 for animal production in tropical regions, such as Brazil. Thus, additional research is
157 needed to conduct a comprehensive assessment of the potential impacts of magnesium
158 oxide blend, whether associated or not with monensin in beef cattle.

159 Hence, the aim of this study was to assess the impact of a magnesium oxide
160 blend associated or not with monensin on performance, feed intake, feeding behavior,
161 carcass traits, rumen epithelium morphometry and the expression of genes involved in
162 the regulation of protein turnover in the *Longissimus dorsi* (LD) muscle of Nellore
163 males fed high-starch diets. Our hypothesis was that replacing sodium monensin with a
164 blend of diverse magnesium oxide sources would maintain an appropriate ruminal pH
165 and yield beneficial effects on the performance, feeding pattern, ruminal histological
166 profile and upregulate the expression of genes involved in protein synthesis and
167 degradation of steers, providing a safe and promising alternative for future use in animal

168 nutrition.

169 **Materials and methods**

170 **Animal welfare**

171 This study was performed in the feedlot of the Beef Cattle Experimentation Unit
172 of the Universidade Federal de Lavras (Lavras, Minas Gerais, Brazil). All the
173 procedures and handling of animals described was conducted in accordance with the
174 guidelines of the Ethics Committee for Animal Experimentation of the Universidade
175 Federal de Lavras (Protocol n° 043/2019).

176 **Experimental management**

177 Eighty-four immunocastrated Nellore steers with an initial body weight (BW) of
178 367.3 ± 37.9 kg were distributed into 28 pens (3 steers/pen), following a completely
179 randomized design with a 2×2 factorial arrangement. There were seven pens per
180 treatment, and each pen was considered an experimental unit. Each pen (4 m \times 10 m)
181 was equipped with an individual feeder and a collective water bin, which in turn was
182 shared between two adjacent pens. The experimental period extended over a duration of
183 100 days. Prior the beginning of experimental period, steers were acclimated to the
184 facilities. One day prior to the beginning of the experimental period, all animals
185 received their initial immunization (Bopriva®, Pfizer Animal Health, Australia). The
186 second immunization was administered 39 days after the first vaccination. Steers were
187 also vaccinated against respiratory diseases (parainfluenza-3 virus and bovine
188 respiratory syncytial virus), dewormed using ivermectin, and properly identified.

189 At the beginning of experimental period, the pens were randomly assigned to the
190 following treatments: (1) Control (CON) – basal diet without additive inclusion; (2)
191 Magnesium oxide blend (MG) – basal diet plus a magnesium based product (pHix-up®,

192 Timab Magnesium, Dinard, France) containing magnesium oxide (81%), calcium oxide
193 (5.5%), and other natural components, which was provided at the level of 0.50% of dry
194 matter (DM); (3) Monensin (MON) – basal diet plus 25 mg/ kg of DM of sodium
195 monensin (Rumensin, Elanco Animal Health, Greenfield, IN); and (4) MG association
196 with MON – basal diet plus MG + MON, at the same doses of the individual treatments.
197 The basal diet consisted of corn silage, ground corn, rehydrated corn grain silage,
198 soybean meal, urea, and a commercial mineral mixture (Table 1). The rehydrated corn
199 silage was produced at the Universidade Federal de Lavras. Briefly, after grinding the
200 dry corn grain until it reached a particle size of 5 mm, it was rehydrated or reconstituted
201 with enough water to raise the moisture content of the dry grain to values around 28%
202 to 35%. Bacterial inoculants (*Lactobacillus Buchneri*) were also introduced into the
203 material. Afterwards, the silo was compacted and sealed for future use. The storage
204 duration of the material before subsequent use was approximately 70 days after the
205 ensiling process. The diet was formulated according to the Nutrient Requirements of
206 Zebu and Crossbred Cattle – BR- CORTE 3.0 (Valadares Filho et al., 2016).
207 Additionally, the animals were acclimated to the corn-based finishing diet over a period
208 of 13 days, following a step-up protocol. From day 1 to 4, their diet consisted of 33.3%
209 of the finishing diet. Subsequently, from day 5 to 8, their intake was raised to 55.6%,
210 and from day 9 to 13, they were provided with 77.8% of the finishing diet. During the
211 finishing phase, the diet was provided ad libitum with two daily feedings, at 0700 a.m.
212 (supply of 60% of the daily amount of diet) and at 0400p.m. (supply of 40% of the daily
213 amount of diet). The amount of diet offered was monitored to prevent the accumulation
214 of leftovers exceeding 3%. Feed offered and refusals were weighed daily and sampled
215 once a week for chemical analysis and adjustment of the dry matter intake (DMI).
216 Samples were weighed, identified, and then dried at 55°C in a forced ventilation oven

217 for ~72 hours. Subsequently, composite samples were separated into three periods (13-
218 39, 40-70, and 71-100 of feedlot days) and stored in a room temperature until analysis.
219 Individual DMI was calculated based on the daily records of feed provided and the
220 weight of refusals the following day, which was then divided among the three animals
221 in each pen.

222 **Body weight**

223 The body weight of the steers was recorded at the beginning and end of the
224 adaptation period, and at days 39, 70 and 100 of feedlot using a digital balance (Toledo,
225 model MGR 3000, Brazil). Weighing was conducted with a 16-hour interval of water
226 and feed restriction at the beginning of the adaptation period and at the end of
227 experimental period (days 1 and 100 of the feedlot phase). The average daily gain of the
228 steers for the entire period was determined by calculating the difference between the
229 initial and final weights of the animals and then dividing that difference by the duration
230 of the period.

231 At the end of the experimental period, ultrasonography was performed on the
232 right side of each animal using an Aloka 500-V machine (Corometrics Medical
233 Systems, Wallingford, CT) equipped with a 3.5-MHz, 17.2-cm linear array transducer.
234 The following measurements were performed: *longissimus muscle* area (LMA, cm²),
235 subcutaneous fat thickness of the *longissimus muscle* (SFT, mm), rump muscle length
236 (RML, cm), and rump fat thickness (cm). The LMA and SFT images were captured on
237 the *longissimus thoracis* muscle between the 12th and 13th ribs. The RML and rump fat
238 measurements were taken at the junction of the biceps femoris and gluteus medius,
239 situated between the ischium and ileum, and aligned parallel to the vertebral column.
240 The images were recorded on a portable computer and subsequently analyzed using the

241 Image J software (National Institutes of Health, Bethesda, Maryland, USA).

242 **Gene expression analysis in skeletal muscle**

243 On day 70 of the experiment, a skeletal muscle biopsy was conducted for gene
244 expression analysis. Tissue samples were collected from one animal per pen. To
245 perform the biopsy, the lumbar region was shaved, and a subcutaneous local anesthetic
246 (lidocaine hydrochloride HCl, 20 mg/mL, total volume 6 mL) was administered. The
247 biopsy site was disinfected with iodophor. Afterward, a one cm incision was made with
248 a scalpel and a sterile Bergstrom biopsy needle was used to collect a sample (~1 g) of
249 *longissimus thoracis* muscle tissue from the 13th rib (on the right side). Later, an
250 antibiotic spray was administered to the incision site. Continuous monitoring of all
251 steers was conducted for 48 hours following the biopsy. Immediately after each biopsy,
252 the muscle samples were placed in cryovials and swiftly frozen them in liquid nitrogen.
253 At the end of the biopsy procedure, samples were stored under -80°C for subsequent
254 gene expression analysis.

255 Total RNA was isolated from frozen muscle and liver tissue using QIAzol
256 reagent (QIAGEN, Valencia, CA) and treated with DNA-free DNase (Invitrogen)
257 following the manufacturer's protocols. To assess the integrity and quality of the RNA
258 samples, electrophoresis was performed on 1% agarose gel (w/v) stained with GelRed
259 Nucleic Acid Gel Stain (Biotium, Hayward, CA, USA), visualized using an E-Gel®
260 Imager camera hood (Life Technologies, Neve Yamin, Israel). The quantity (ng/μL) and
261 quality (measured by 260/280-nm and 260/230-nm optical density ratios) of the RNA
262 were determined using a nanospectrophotometer (DeNovix DS-11, Wilmington, DE,
263 USA). Subsequently, cDNA synthesis was performed using the High-Capacity cDNA
264 Reverse Transcription Kit (Applied Biosystems, Foster City, CA, USA) in accordance

265 with the manufacturer's guidelines. Following this process, the samples were stored at -
266 20 °C. For qPCR analysis, an Eppendorf Realplex thermocycler (Eppendorf, Hamburg,
267 Germany) was employed with the SYBR Green detection system (Applied Biosystems,
268 USA). Each gene under investigation was analyzed using distinct cDNAs (10 ng/μL)
269 from a pool of 14 biological replicates, each with two technical replicates. The primer
270 sequences (Table 2) were developed based on sequences available in the GenBank
271 public database. Reference genes were tested, and the best individual gene or
272 combination of endogenous controls was chosen using the web-based tool RefFinder.
273 This tool selected the β-actin and Glyceraldehyde-3-phosphate dehydrogenase
274 (GAPDH) as the most reliable reference genes for gene expression analyses in bovine
275 liver, (Coelho, 2018). The design process utilized the Oligo Perfect™ Design software
276 (Primer Quest Tool). Subsequently, the primer sequences were analysed through Oligo
277 Analyzer 3.1 and Premier Bsoft software. Once the primer sequences were designed,
278 they were procured through commercial synthesis (Invitrogen, Carlsbad, CA, USA).
279 The relative expression levels were determined using the method outlined by Pfaffl
280 (2001), which takes into account the CT values adjusted for the amplification efficiency
281 specific to each primer pair.

282 **D-lactate concentration in the blood**

283 Blood samples were collected 6 hours after the morning feeding on days 0, 13,
284 and 70 of the experimental period through jugular vein puncture using Vacutainer tubes
285 (Becton Dickinson, Franklin Lakes, USA) without anticoagulant for D-lactate
286 determination. The samples were promptly placed on ice after collection, then
287 centrifuged at $3000 \times g$ for 20 minutes at 4°C. The collected plasma was subsequently
288 frozen at -20°C until analysis. Plasma lactate concentration was determined using the D-
289 Lactate Colorimetric Assay Kit (MAK058-1KT, Sigma-Aldrich Brasil Ltda, São Paulo,

290 Brazil) as per the manufacturer's instructions. Briefly, in this analysis, D-Lactate
291 undergoes targeted oxidation via D-Lactate hydrogenase, resulting in the production of
292 a corresponding colorimetric byproduct spectrophotometrically detected at 450 nm.

293 **Feeding behavior**

294 Visual observation of feeding behavior was performed on day 66 and 67 of the
295 experimental period. The feeding behavior evaluation involved a continuous monitoring
296 over a 48-hour period, spanning both day and night, across two consecutive days. This
297 monitoring was conducted by human observers, with a minimum of five observers per
298 hour. To assess the activities of individual animals, each observer was responsible for
299 evaluating a specific group of animals. Care was taken to position observers in a way
300 that did not disrupt the natural behavior of the animals they were observing. During
301 nighttime observations, artificial lighting within the facility was deliberately turned off,
302 and flashlights were used to aid in the assessment of feeding behavior. The following
303 activities were documented for each animal: number of meals per day, the duration of
304 time spent on eating, as well as the time dedicated to ruminating and periods of idleness,
305 all measured in minutes. These activities were monitored at 5-minute intervals
306 (throughout the entire 48-hour evaluation period). Afterward, the duration of each
307 activity was calculated in terms of minutes per day by dividing the obtained value by
308 2880 (which corresponds to the total minutes in a span of two days). To determine the
309 number of meals per day, the frequency with which each animal visited the trough for
310 meals was monitored at each 5-minute interval. Meal size was timed and recorded for
311 each animal. To determine the animal behavior parameters of the pen, the averages
312 obtained from the 3 animals that made up the pen were used.

313 **Particle size and sorting**

314 Feed offered and orts samples were collected at days 0, 30, 45, 60 and 80 of
315 feedlot phase to determine particle-size distribution. To achieve this objective, the Penn
316 State Particle Size Separator was employed, which consisted of screens with apertures
317 of 19 mm (long), 8 mm (medium), and 4 mm (short), along with a fine pan. Briefly, the
318 samples were weighed, and subsequently, on a flat surface, the sieves containing the
319 sample were shaken horizontally in one direction 5 times, with the sieves being rotated
320 1/4 turn after each series of 5 shakes. Later, the material removed from each of the
321 sieves and from the bottom pan was weighed again to determine the proportion retained
322 in each of them (Heinrichs and Kononoff, 1996), determining the percentage of long,
323 medium, short, and fine particles for each sample.

324 Feed sorting was determined by assessing the real intake of each fraction of the
325 Penn State Particle Separator in relation to the predicted consumption of that fraction,
326 following the method outlined by Leonardi and Armentano (2003). The actual intake of
327 each specific fraction was computed as the disparity between the quantity of that
328 fraction in the provided diet and the quantity in the orts. In contrast, the expected intake
329 for each individual fraction was computed by multiplying the intake of the total diet by
330 the proportion of that fraction within the offered diet. Values reaching 1 indicate no
331 sorting, values below 1 suggest selective refusals (sorting against), while values
332 exceeding 1 imply preferential consumption (sorting for) (Devries et al., 2014).

333 **Fecal pH and starch**

334 Fresh fecal samples were collected in the morning (7:00 a.m.) using the spot
335 technique from each animal at days 35 and 69 of the feedlot phase for the determination
336 of fecal pH and starch concentration. Samples from the three animals in each pen were
337 proportionally combined to create a daily composite sample for that pen. The fecal pH

338 was promptly determined. To achieve this, 50 g of feces was diluted in 100 mL of water
339 and mixed thoroughly using a stirring rod. Subsequently, fecal pH was measured using
340 a previously calibrated portable pH meter (model HI 208; SP Labor, São Paulo, Brazil).
341 The remaining fecal content was stored at -20°C and later utilized for starch analyses.

342 **Chemical analysis of feedstuffs and fecal samples**

343 All chemical analyses were conducted at the Animal Nutrition Laboratory within
344 the Department of Animal Science at the Universidade Federal de Lavras (UFLA). Prior
345 to analysis, the feed ingredients, refusals, and fecal samples were submitted to a drying
346 process in a forced-air oven at 65°C until a consistent weight was achieved.
347 Subsequently, these samples were finely ground using 1 mm sieve through a Wiley mill
348 (Wiley® TE- 680, Philadelphia, PA, USA) and then stored at ambient temperature.
349 Moisture content (method No G-003/1), ash content (M-001/1), nitrogen content (CP;
350 N-001/1), ether extract (EE; G-004/1), and ash- and protein- free neutral detergent fiber
351 (NDFap; N- 002/1), were determined in accordance with the analytical protocols
352 outlined by the Brazilian National Institute of Science and Technology (INCT-CA)
353 guidelines (Detmann et al., 2012). Non-fibrous carbohydrates (NFC) were calculated
354 using the formula proposed by Detmann and Valadares Filho (2010): $NFC = [100 - (\% CP + \% NDFap + \% EE + \% ash)]$. Starch analysis was also conducted following the
355 recommended INCT-CA procedures (method No G-007/1). Measurements were taken
356 using a UV/visible spectrophotometer set to 630 nm.

358 **Slaughter and carcass assessment**

359 At the end of experimental period, the steers were slaughtered at a commercial
360 slaughterhouse located in Campo Belo (MG, Brazil), which was situated 57 km away
361 from the experimental feedlot. All procedures conducted within the slaughterhouse

362 adhered to humane slaughter practices and complied with the Sanitary and Industrial
363 Inspection Regulation for Animal Origin Products (Brasil, 1997). The animals were
364 rendered unconscious using the captive bolt technique, and subsequently, they
365 underwent the bleeding and dressing procedures. The hot carcass weight (HCW) was
366 recorded after removing the head, hide, feet, and viscera. Following the HCW
367 recording, the carcasses were stored in a refrigerated room at 4°C for 24 hours. The
368 carcass yield was then calculated by dividing the HCW by the final body weight and
369 multiplying the result by 100.

370 **Ruminal histological profile**

371 During the slaughter process, 1 cm² samples of rumen tissue (from 2 steers per pen)
372 were collected from the cranial-ventral sac and immediately immersed in a buffered
373 10% formalin solution for 48 hours to assess papillae morphology. The rumen tissue
374 samples were submitted to dehydration through a series of alcohol solutions with
375 concentrations of 70%, 80%, 85%, 90%, 95%, and 100% ethanol, followed by
376 clarification using two rounds of xylene. The tissue was then embedded in paraffin
377 blocks and sliced into 3 µm thick sections using a rotary microtome (model MRP-09,
378 Lupetec, Cidade, SP, Brazil). Three slides per sample were generated and promptly
379 stained with hematoxylin and eosin, following the method described by Pluske et al.
380 (1996). Histological images were captured at 4× magnification using a bright-field
381 Olympus CX31 microscope equipped with an Olympus BX51 camera (Olympus Corp.,
382 Tokyo, Japan). Papillae derived from four images were analyzed utilizing ImageJ
383 software (National Institutes of Health, Bethesda, Maryland, USA).

384 Sampling and measurements of the rumen papillae were consistently performed
385 by the same observer. The length and width of papillae, as well as the thickness of

386 papillae epithelium and keratin thickness, were measured following the protocol by
 387 Lesmeister et al. (2004) with modifications suggested by Mirzaei-Alamouti et al. (2016)
 388 (Supplementary Figure 1).

389 **Statistical analysis**

390 The data were analyzed using a 2×2 factorial arrangement, considering the use
 391 of monensin, magnesium oxide blend, and their interactions as fixed effects. The pens
 392 were considered as a random effect. The following statistical model was employed:

$$393 \quad Y_{ij} = \mu + M_i + P_j + (MP)_{ij} + \epsilon_{ij}$$

394 Where:

395 Y_{ij} = observed measurement

396 μ = overall mean

397 M_i = fixed effect of monensin

398 P_j = fixed effect of magnesium oxide blend

399 MP_{ij} = interaction between the effects of M and P

400 ϵ_{ij} = the random error associated with Y_{ij} , following a normal distribution with mean 0
 401 and variance σ^2 , expressed as $\epsilon_{ij} \sim N(0, \sigma^2)$.

402 All measurements were subjected to analysis using PROC GLM (SAS Inst., Inc.,
 403 Cary, NC). Initial shrunk body weight (SBW) served as a covariate for feedlot
 404 performance variables and carcass characteristics, while DMI was used as a covariate
 405 for plasma D-lactate concentration. Statistical significance was determined when $P \leq$
 406 0.05, and trends were discussed when $0.05 < P \leq 0.10$. One steer from the CON
 407 treatment experienced muscle trauma two days before slaughter. As a result, all carcass

408 measurements for this animal at the slaughterhouse were excluded from the analyses.

409 **RESULTS**

410 **Feedlot performance and carcass measurements**

411 There was no MON × MG interaction for performance data, ultrasound
412 measurements, or carcass traits ($P \geq 0.19$; Table 3). Animals fed diets containing MON
413 had similar ($P \geq 0.21$) body weight, muscle measurements, fat deposition, and carcass
414 yield compared to those that did not receive MON. The inclusion of MG in the diet
415 increased the ADG ($P = 0.02$) by ~ 43% during the adaptation period and ~ 9.4% in the
416 whole feedlot, while the final SBW were 13.5 kg greater for steers fed diets with the
417 magnesium oxide blend ($P = 0.02$; 498 vs. 511.5 kg for steer fed diets without or with
418 MG, respectively). The use of MG in finishing diets promoted approximately 10% and
419 7.5% additional LMA and LMA per 100 kg of BW ($P \leq 0.03$) compared to animals fed
420 without this additive (Table 3). There was also a trend ($P = 0.09$) towards increased
421 subcutaneous fat thickness with use of MG in the diet (2.94 vs. 3.55 mm for steer fed
422 diets without or with MG, respectively). Despite the absence of effects of MG use in the
423 diet on carcass yield ($P = 0.75$), there was a trend ($P = 0.08$) towards a ~7% higher hot
424 carcass weight for animals receiving MG in their diet (Table 3).

425 **Gene expression in skeletal muscle**

426 There was an interaction between MON and MG for the expression of the
427 Atrogin-1 and mTOR genes ($P \leq 0.04$; Table 4). Animals receiving MON exhibited
428 reduced mRNA expression of the Atrogin-1 and mTOR compared to steers fed diets
429 containing MG + MON. No effects of MON or MG inclusion were observed on the
430 other evaluated genes ($P \geq 0.11$).

431 **Feed intake, ingestive behavior and particle sorting**

432 Steers fed MG diets ingested ~0.6 additional kg of DM per day than steers fed
433 diets without this additive ($P = 0.01$; 11.3 vs. 11.9 kg/day for steer fed diets without or
434 with MG, respectively; Table 5). Additionally, the inclusion of MG resulted in a ~3.7%
435 higher DMI per kg of SBW ($P = 0.03$). On the other hand, effects of the use of MG in
436 finishing diets on feed efficiency were only observed during the adaptation period ($P <$
437 0.001 ; Table 5), but not during the whole feedlot. The inclusion of MON in the diet did
438 not affect DMI ($P = 0.18$), but it tended ($P = 0.10$) to decrease the DMI per kg of SBW
439 (2.59 vs. 2.57 for steers fed diets without and with MON, respectively). In contrast, the
440 inclusion of MON in the diet promoted approximately 6.9% higher feed efficiency
441 compared to diets without MON ($P = 0.02$; Table 5) during the whole feedlot. There
442 was no $\text{MON} \times \text{MG}$ interaction for any of the evaluated ingestive behavior parameters
443 ($P \geq 0.09$; Table 5). Additionally, no effect of including MG in the diet was observed on
444 the animals' feeding behavior pattern ($P \geq 0.10$). Animals fed diets containing MON
445 spent 11% more time eating ($P = 0.04$; without MON = 170 vs. with MON = 190
446 min/day) than animals without MON in their diet. The time spent eating relative to DMI
447 was also higher ($P = 0.02$) for animals receiving MON. There was a tendency for more
448 meals per day ($P = 0.09$) and greater DMI per meal ($P = 0.10$) for steers fed MON
449 (Table 5). Although no effects of MG use or interaction between $\text{MON} \times \text{MG}$ on
450 particle sorting were observed ($P \geq 0.53$), there was a greater selection for medium-
451 sized particles ($P = 0.05$) and a tendency for greater selection for long particles ($P =$
452 0.08) in animals with MON inclusion in the diet.

453 **Concentration of starch in feces and fecal pH**

454 The inclusion of MON in finishing diets tended ($P = 0.08$; Table 6) to increase
455 the starch concentration in feces by approximately 7.3%. Fecal pH at 35 and 69 days in
456 the feedlot was not affected ($P \geq 0.09$) by the studied nutritional plans (Table 6).

457 **Papillae Morphology**

458 There was a MON × MG interaction for papillae width ($P = 0.02$), in which
459 CON animals had an unfavorable response compared to the other treatments that used
460 additives in the diet (Table 7). Papillae surface area, papillae height, and keratinized
461 layer thickness were not influenced by the treatments applied ($P \geq 0.41$; Table 7).

462 **D-lactate concentration in the blood**

463 Steers from fed MG diets had greater concentration of D-lactate concentration (P
464 = 0.001) after the adaptation period (day 13), and tended to increase by ~19.2% in D-
465 lactate concentrations in the final period (Figure 1).

466 **DISCUSSION**

467 Consistent with our hypothesis, the use of the magnesium oxide blend was able
468 to improve the average daily gain of steers fed high-energy diets, which resulted in a
469 higher SBW at the end of the experimental period. Additionally, including MG in the
470 diet increased the loin eye area of the steers and tended to improve hot carcass weight.
471 Therefore, a consistent effect of its use on animal performance and on nutrient
472 accretion, was observed. However, it is important to say that MgO was not enough to
473 maintain the increase in efficiency caused by Monensin, which is its classic effect.

474 Such an effect may be associated with several factors. The first of them is that
475 the use of MG increased dry matter intake. Therefore, the greater feed intake for steers
476 fed magnesium oxide blend provided a greater supply of nutrients and energy for
477 metabolic processes, including tissue synthesis, contributing to the increase in BW
478 measurements. Additionally, it is important to highlight that magnesium acts as a
479 significant intracellular cation, functioning as a vital cofactor in enzymatic reactions that
480 are essential for all major metabolic pathways (Goff et al., 2018). It also plays a pivotal

481 role in fundamental homeostatic processes, including glycolysis and energy-driven
482 membrane transport, cyclic-AMP synthesis, and genetic information transmission
483 (NASEM, 2016). Therefore, considering the importance of magnesium in metabolic
484 functions, this may have reflected in an improvement in overall organism functioning,
485 consequently enhancing animal performance. Nevertheless, the improved performance
486 observed in animals fed the magnesium oxide blend contrasts with the results reported
487 by Colombo et al. (2022), where the inclusion of the same magnesium oxide blend in
488 the diet did not promote any effects on BW, ADG, HCW or on LMA of beef heifers and
489 steers compared to animals fed without MG. While these conflicting responses require
490 further investigation, the differences in these outcomes may potentially be associated
491 with factors such as animal category, breed characteristics, and the dietary composition
492 employed in each of the studies.

493 Despite the higher intake observed in animals fed MG in their diet, no
494 substantial effects on ingestive behavior were observed. Only a tendency towards
495 greater DMI per meal was verified in animals fed diets with the MG inclusion.
496 Although it is beyond the scope of this study to evaluate the ruminal pH values based on
497 the treatments used, the increased feed intake observed in steers fed the MG blend may
498 be associated with an improvement in the ruminal pH. Under a potential nutritional
499 challenge scenario, such as under high-grain diets, there is an organic acids
500 accumulation in the rumen, including volatile fatty acids (VFA) and lactic acid, which
501 reflects an imbalance between microbial production, microbial utilization, and ruminal
502 absorption of organic acids (Nagaraja and Titgemeyer, 2007). As a result, this situation
503 can cause a decline in fiber digestibility, elevate the concentration of VFAs (particularly
504 propionate), and induce alterations in rumen osmolality, ultimately resulting in a
505 decreased feed intake (Allen, 2000). Previous studies with dairy (Bach et al., 2018) and

506 beef (Colombo et al., 2022) cattle demonstrated the magnesium oxide blend capacity to
507 improve ruminal pH stability. Nevertheless, this condition did not necessarily enhance
508 the feed intake. By the other hand, in a supplementary metabolism study performed by
509 our lab (Nascimento et al., 2024 – unpublished data), the magnesium oxide blend was
510 administered at varying doses (0, 2.5, or 5.0 g/kg of dry matter) to Nellore bulls
511 following the same experimental diet as utilized in this study. It was observed that
512 increasing MG supplementation levels in the diet had a linearly positive effect on
513 ruminal pH, with the 5.0 g/kg of dry matter dosage (the same as tested in this trial)
514 yielding the most favorable intake response, which is in line with the findings obtained.

515 The primary factors influencing the availability of magnesium are the potassium
516 (K) concentration and the source of magnesium (Tebbe et al., 2018). In this sense,
517 monensin is a feed supplement employed to enhance feed efficiency by depleting
518 intracellular potassium in cells and selectively modifying the microbial population
519 within the rumen (Bergen and Bates, 1984). Based on this, ionophores such as
520 monensin have been proposed to substantially enhance Mg^{2+} digestion, as evidenced by
521 their ability to reduce ruminal K^+ concentrations, which in turn indicates a potential
522 reduction in the inhibitory effect of K^+ on Mg^{2+} transport (Martens et al., 2018).
523 Nevertheless, this study confirmed that there is no substantial interaction between
524 magnesium oxide and monensin in terms of their combined effects on the studied
525 parameters for steer fed high-energy diets.

526 The inclusion of MON in the diet did not impact the body weight, ADG, nutrient
527 accretion (ultrasonic carcass measurements) or carcass parameters. Additionally,
528 although substantial effects on genes associated with protein turnover in skeletal muscle
529 tissue have not been observed, was verified that steers fed diets containing MG + MON
530 exhibited higher expression of the gene encoding *mammalian target of rapamycin*

531 (mTOR) compared to those fed exclusively with MON. The mTOR pathway is a highly
532 regulated intracellular signaling cascade that is essential for the protein synthesis. It acts
533 as a metabolic sensor, integrating several upstream signals related to nutritional status,
534 nutrient availability, and cellular growth factors and stress (Lee et al., 2006). When
535 stimulated, mTOR activates the phosphorylation of key targets to stimulate messenger
536 RNA translation into proteins (Fonseca et al., 2014), resulting in increased protein
537 synthesis. So, these findings demonstrate the presence of associative effects between the
538 use of MON and MG at the molecular level, indicating potential unfavorable effects in
539 terms of protein synthesis when animals are exclusively fed with MON compared to
540 animals fed MG + MON. Additionally, steers fed MON showed lower mRNA
541 expression of Atrogin-1, a gene associated with the protein degradation process,
542 compared to those fed MON + MG. This observation suggests the existence of an
543 adaptive molecular mechanism at play, potentially aimed at mitigating damage within
544 the mTOR pathway. This, to some extent, could explain the lack of performance effects
545 arising from the MON \times MG interaction.

546 While no significant effects of MON use on animal DMI were detected, there
547 was a trend indicating a reduction in DMI when expressed in kg of DM per kg of SBW
548 in steers fed MON. Furthermore, steers fed MON had enhanced feed efficiency
549 compared to those without MON in their diet. Monensin is well-known for its ability to
550 reduce feed intake while simultaneously enhancing the feed efficiency. In a meta-
551 analysis conducted by Duffield et al. (2012), based on data from studies involving
552 growing and finishing beef cattle, it was verified that MON led to a decrease in DMI
553 and an improvement in both ADG and feed efficiency. Monensin has the potential to
554 enhance the efficiency of feed utilization by reshaping rumen fermentation processes,
555 consequently augmenting the energy available for productive purposes. Monensin alters

556 the rumen fermentation dynamics by selectively inhibiting gram-positive bacteria. This
557 alteration stimulates the proliferation of gram-negative bacteria, resulting in an elevated
558 production of propionate in the rumen (Ogunade et al., 2018). Consequently, this
559 heightened propionate production further amplifies hepatic gluconeogenesis. Monensin
560 also reduces methane production by impeding the proliferation of bacteria responsible
561 for providing substrates (hydrogen and formate) required for methanogenesis (Bergen
562 and Bates, 1984). Therefore, this change in the ruminal environment leads to an
563 improvement in the overall energy status of ruminant animals, which explains the
564 favorable effect observed in feed efficiency due to the MON use.

565 Dietary additives have the capacity to modify feeding behavior, which can be
566 associated with factors such as palatability, nutrient concentration, metabolic variables,
567 pH levels, or osmolality in bodily fluids and organs (González et al., 2012). These
568 changes can act as feedback signals that impact the onset and the end of meals through
569 the central nervous system. In this sense, monensin is well-known to promotes an
570 increase in propionate flow for gluconeogenesis in the liver, which, in turn, sends
571 feedback signals to the brain, triggering behavioral mechanisms to end the meal (Allen
572 et al., 2009). Consequently, it can induce a hypophagic effect, resulting in smaller meals
573 and reduced daily feed intake (Allen et al., 2005). Therefore, the feeding behavior of
574 monensin- supplemented animals was characterized by more frequent and smaller
575 meals, consumed at a slower rate compared to animals fed diets without MON
576 (Erickson et al., 2003). This condition led to more stable ruminal fermentation patterns
577 throughout the day, reduced variability, and a smaller post-prandial drop in ruminal
578 fluid pH in monensin-fed animals (González et al., 2012). In the present study, steers
579 fed MON diets exhibited increased eating time compared to those without MON, spent
580 more time eating relative to DMI and tended to have more daily meals and to consumed

581 larger amounts per meal. Hence, these results align only partially with the findings
582 reported in the scientific literature regarding the use of MON on ingestive behaviour.
583 Additionally, there was also a greater selection for medium-sized particles and a
584 tendency for greater selection for long particles in animals with MON inclusion in the
585 diet. Thus, this mechanism may have occurred as an alternative to avoid metabolic
586 disturbances in an attempt to increase physically effective fiber intake, to stimulating
587 the chewing activity, saliva flow, and ruminal pH (Rigueiro et al., 2023). Conversely, in
588 a study examining the effects of MON, both alone and in combination with
589 virginiamycin or zinc bacitracin on feedlot young bulls, Oliveira Junior et al. (2023)
590 also found that animals fed with MON displayed a preference for consuming larger and
591 medium particles (>19 and >8 mm, respectively).

592 The ruminal epithelium plays a pivotal role in the uptake of short-chain fatty
593 acids (SCFA) via the layered squamous rumen lining. Hence, in response to a
594 challenging nutritional scenario (e.g., diets high in concentrates), the papillae projecting
595 from the rumen wall may enlarge to maximize the surface area for SCFA absorption
596 (Steele et al., 2011). This phenomenon is primarily governed by the action of butyrate,
597 which, in turn, promotes cellular proliferation while inhibiting apoptosis (Skata et al.,
598 1978; Mentschel et al., 2001). In addition to butyrate, propionate also seems to act as a
599 stimulator of papillary growth (Vair et al., 1960). Nonetheless, if the normal rumen
600 fermentation process is disturbed, the SCFA and lactate accumulation within the rumen
601 may result in damage to the rumen epithelium. In this context, an excessive increase in
602 cellular proliferation and abnormal cellular differentiation may manifest within the
603 stratified squamous epithelium of the rumen wall, resulting in the development of
604 parakeratosis (Steele et al., 2012). Additionally, this impairment can compromise the
605 protective role of the ruminal epithelium, potentially allowing the passage of pathogenic

606 substances from the rumen into the bloodstream (Monteiro and Faciola, 2020). In the
607 current study, no effects of the use of MG on papilla morphology were observed. This
608 suggests that this dietary additive did not induce significant histological changes that
609 could either enhance or impair the absorption of acids by the rumen epithelium. By the
610 other hand, steers fed MON exhibited increased papilla width compared to the CON
611 group, which may possibly be related to greater stimulation via propionate on ruminal
612 epithelium by MON. In line with this, Pereira et al. (2014) observed alterations in the
613 histology of rumen papillae in feedlot Nellore cattle when using MON. These responses
614 were dose-dependent, with doses of 9 or 36 ppm of MON resulting in improved
615 development of the rumen epithelium.

616 Elevated concentrations of D-lactate in the bloodstream serve as a critical
617 indicator of the severity of ruminal acidosis. In the ruminal environment, both L-lactate
618 and D-lactate are generated. When there is an abundance of rapidly fermenting
619 carbohydrates and a subsequent decrease in pH due to the accumulation of VFAs in the
620 rumen, this environment notably promotes the proliferation *Streptococcus bovis*, which
621 is recognized as a lactate-producing bacteria (L-lactate) (Valente et al., 2017). This
622 scenario further exacerbates the ruminal pH drop, facilitating the growth of pH-resistant
623 bacteria like *Lactobacillus* spp., which are efficient producers of D-lactate (Valente et
624 al., 2017). Therefore, when the pH drops sharply, there is an increase in D-lactate in the
625 blood, which characterizes a condition of metabolic acidosis. In this investigation,
626 animals that received MG as a dietary supplement exhibited higher levels of D-lactate in
627 their blood compared to those fed without MG during the adaptation period. However,
628 it's crucial to interpret these findings cautiously, as the observed average values do not
629 indicate the metabolic acidosis incidence (Grude et al., 1999). Drawing a parallel with
630 our metabolic study employing the same MG blend and diet for cannulated beef cattle

631 (Nascimento et al., 2024 – *unpublished data*), the ruminal pH ranged from 6.05 to 6.28
632 during experimental period. Thus, these pH values suggest that the dietary challenge
633 applied might not have been excessively severe.

634 In addition, MON-fed steers had a greater starch concentration in their feces.
635 This finding contradicted expectations, as previous research with steers indicated that
636 monensin reduces starch digestion in the rumen while increasing starch digestion in the
637 intestine (Muntifering et al., 1981). It is also plausible that the observed alterations in
638 ingestive behavior, in response to potential changes in rumen acid-base balance, could
639 significantly augment the outflow of starch to later segments of the gastrointestinal tract
640 (Zinn et al., 1998; Swanson et al., 2002). Although a greater amount of starch was
641 detected in the feces, no difference in fecal pH was observed, suggesting that
642 fermentation conditions in the post-ruminal section remained unaltered (Owens et al.,
643 1998; Erickson et al., 2003; González et al., 2012).

644 **Conclusions**

645 It is concluded that the use of a magnesium oxide mixture in diets with a high
646 concentrate content can be an alternative during the adaptation period, improving
647 weight gain, dry matter consumption and food efficiency. Collectively, the results
648 demonstrate that there are no substantial effects in terms of consumption, feed
649 efficiency, ingestive behavior and papilla morphology due to the combined use of MON
650 + MG.

651 **Acknowledgements**

652 The authors would like to thank the Roullier Group for financial support of the
653 project. The authors also express their gratitude to the Beef Cattle Group (NEPEC) and
654 the staff at the Universidade Federal de Lavras for their invaluable assistance in

655 facilitating this research. Additionally, the authors wish to extend their appreciation to
656 the funding agencies that supported this project: the Coordenação de Aperfeiçoamento
657 Pessoal de Nível Superior (CAPES), the Minas Gerais State Agency for Research and
658 Development (FAPEMIG), and the Brazilian National Council for Scientific and
659 Technological Development (CNPq).

660 **Disclosures**

661 The authors declare no conflict of interest.

662 **References**

- 663 Allen, M. S. 2000. Effects of diet on short-term regulation of feed intake by lactating
664 dairy cattle. *J. Dairy Sci.*, 83: 1598-1624. doi:10.3168/jds.S0022-
665 0302(00)75030-2
- 666 Allen, M. S., B. J. Bradford, and M. Oba. 2009. Board-invited review: The hepatic
667 oxidation theory of the control of feed intake and its application to ruminants. *J.*
668 *Anim. Sci.* 87:3317–3334. doi:10.2527/jas.2009-1779.
- 669 Allen, M.S., Bradford, B.J., and Harvatine, K.J. 2005. The cow as a model to study food
670 intake regulation. *Ann. Rev. Nutr.* 25: 523–547. doi:
671 10.1146/annurev.nutr.25.050304.092704
- 672 Bach, A., I. Guasch, G. Elcoso, J. Duclos, and H. Khelil-Arfa. 2018. Modulation of
673 rumen pH by sodium bicarbonate and a blend of different sources of
674 magnesium oxide in lactating dairy cows submitted to a concentrate challenge.
675 *J. Dairy Sci.* 101:9777–9788. doi:10.3168/jds.2017-14353.
- 676 Bergen, W. G., D. B. Bates. 1984. Ionophores: their effect on production efficiency and
677 mode of action. *J. Anim. Sci.* 58: 1465-1483. doi:10.2527/jas1984.5861465x

- 678 Brasil, 1997. Regulamento de Inspeção Industrial e Sanitária de Produtos de Origem
679 aAnimal: Decreto nº 30.691, de 29 de Março de 1952, e Alterações. Ministério
680 da Agricultura, Pecuária e Abastecimento.
- 681 Boerman, J. P., S. B. Potts, M. J. VandeHaar, and A. L. Lock. 2015. Effects of partly
682 replacing dietary starch with fiber and fat on milk production and energy
683 partitioning. *J. Dairy Sci.* 98:7264–7276. doi:10.3168/jds.2015-9467.
- 684 Cameron, A., and T. A. McAllister. 2016. Antimicrobial usage and resistance in beef
685 production. *J. Anim. Sci. Biotechnol.* 7. doi:10.1186/s40104-016-0127-3.
- 686 Colombo, E. A., R. F. Cooke, A. C. R. Araújo, K. M. Harvey, K. G. Pohler, and A. P.
687 Brandão. 2021. Supplementing a blend of magnesium oxide to feedlot cattle:
688 effects on ruminal, physiological, and productive responses. *J. Anim. Sci.* c:1–
689 10. doi:10.1093/jas/skab375.
- 690 Crawford, D. M., J. T. Richeson, T. L. Perkins, and K. L. Samuelson. 2022. Feeding a
691 high energy finishing diet upon arrival to high-risk feedlot calves: effects on
692 health, performance, ruminal pH, rumination, serum metabolites, and carcass
693 traits. *J. Anim. Sci.* 1–22. doi:10.1093/jas/skac194.
- 694 Detmann, E., and S. C. Valadares Filho. 2010. On the estimation of non-fibrous
695 carbohydrates in feeds and diets. *Arq. Bras. Med. Veterinária e Zootec.* 62:980–
696 984. doi:10.1590/s0102-09352010000400030.
- 697 Detmann, E., M. de Souza, S. d. C. Valadares Filho, A. de Queiroz, T. Berchielli, E. d.
698 O. Saliba, L. d. S. Cabral, D. d. S. Pina, M. Ladeira, and J. Azevedo. 2012.
699 Métodos para análise de alimentos INCT-CA. Suprema, Visconde do Rio
700 Branco, MG.

- 701 DeVries, T. J., T. Schwaiger, K. A. Beauchemin and G. B. Penner. 2014. Impact of
702 severity of ruminal acidosis on feed-sorting behaviour of beef cattle. *Anim.*
703 *Prod. Sci.* 54: 1238-1242. doi:10.1071/AN14227
- 704 Duffield, T. F., J. K. Merrill, and R. N. Bagg. 2012. Meta-analysis of the effects of
705 monensin in beef cattle on feed efficiency, body weight gain, and dry matter
706 intake. *J. Anim. Sci.* 90:4583–4592. doi:10.2527/jas.2011-5018.
- 707 Erickson, G. E., C. T. Milton, K. C. Fanning, R. J. Cooper, R. S. Swingle, J. C. Parrott,
708 G. Vogel, and T. J. Klopfenstein. 2003. Interaction between bunk management
709 and monensin concentration on finishing performance, feeding behavior, and
710 ruminal metabolism during an acidosis challenge with feedlot cattle. *J. Anim.*
711 *Sci.* 81:2869–2879. doi:10.2527/2003.81112869x.
- 712 Fonseca, B. D., E. M. Smith, N. Yelle, T. Alain, M. Bushell, and A. Pause. 2014. The
713 ever-evolving role of mTOR in translation. In *Seminars in cell & developmental*
714 *biology* (Vol. 36, pp. 102-112). Academic Press.
- 715 Grude, T., I. Lorenz, G. Rademacher, A. Gentile and W. Klee. 1999. Levels of D- and L-
716 lactate in rumen liquid, blood, and urine in calves with and without evidence of
717 ruminal drinking. In: *American Association of Bovine Practitioners Conference*
718 *Proceedings* (pp. 213-214).
- 719 Goff, J. P. 2018. Invited review: Mineral absorption mechanisms, mineral interactions
720 that affect acid–base and antioxidant status, and diet considerations to improve
721 mineral status. *J. Dairy Sci.* 101: 2763-2813. doi: 10.3168/jds.2017-13112
- 722 González, L. A., X. Manteca, S. Calsamiglia, K. S. Schwartzkopf-Genswein, and A.
723 Ferret. 2012. Ruminal acidosis in feedlot cattle: Interplay between feed
724 ingredients, rumen function and feeding behavior (A review). *Anim. Feed Sci.*

- 725 Technol. 172:66–79. doi:10.1016/j.anifeedsci.2011.12.009.
- 726 Heinrichs, J., and Kononoff, P. 1996. Evaluating particle size of forages and TMRs
727 using the New Penn State Forage Particle Separator. Dep. Dairy Anim. Sc.
728 Pennsylvania State Univ. 9.
- 729 Júnior, J. M. O., B. G. Homem, D. Cunha, I. B. Lima, A. C. Rodrigues, F. C. Maciel, E.
730 H. R. Domingues, G. Ramírez-Zamudio, P. D. Teixeira, T. R. S. Gionbelli, M.
731 H. Moretti, D. R. Casagrande, J. C. McCann, and M. M. Ladeira. 2023. Effect
732 of the combined use of monensin with virginiamycin or bacitracin on beef cattle
733 performance, liver gluconeogenesis, lipid metabolism and intramuscular fat
734 content. Anim. Feed Sci. and Technol. 304: 115735. doi:
735 10.1016/j.anifeedsci.2023.115735
- 736 Lee, C. H., K. Inoki, and K. L. Guan. 2007. mTOR pathway as a target in tissue
737 hypertrophy. Annu. Rev. Pharmacol. Toxicol. 47: 443-467. doi:
738 10.1146/annurev.pharmtox.47.120505.105359
- 739 Lesmeister, K. E., P. R. Tozer, and A. J. Heinrichs. 2004. Development and analysis of
740 a rumen tissue sampling procedure. J. Dairy Sci. 87:1336–1344.
741 doi:10.3168/jds.S0022-0302(04)73283-X.
- 742 Leonardi C. and L. E. Armentano. 2003. Effect of quantity, quality, and length of alfalfa
743 hay on selective consumption by dairy cows. J. Dairy Sci. 86: 557–564.
744 doi:10.3168/jds.S0022-0302(03)73634-0
- 745 Martens, H., S. Leonhard-Marek, M. Röntgen, F. Stumpff, F. 2018. Magnesium
746 homeostasis in cattle: absorption and excretion. Nutr. Res. Rev. 31:114-130.
747 doi:10.1017/S0954422417000257

- 748 Mentschel J, R. Leiser, C. Mulling, C. Pfarrer and R. Claus. 2001. Butyric acid
749 stimulates rumen mucosa development in the calf mainly by a reduction of
750 apoptosis. *Arch. Anim. Nutr.* 55: 85–102. doi:10.1080/17450390109386185
- 751 Mirzaei-Alamouti, H., S. Moradi, Z. Shahalizadeh, M. Razavian, H. Amanlou, T.
752 Harkinezhad, I. Jafari-Anarkooli, C. Deiner, and J. R. Aschenbach. 2016. Both
753 monensin and plant extract alter ruminal fermentation in sheep but only
754 monensin affects the expression of genes involved in acid-base transport of the
755 ruminal epithelium. *Anim. Feed Sci. Technol.* 219:132–143.
756 doi:10.1016/j.anifeedsci.2016.06.009.
- 757 Monteiro, H. F., and A. P. Faciola. 2020. Ruminal acidosis, bacterial changes, and
758 lipopolysaccharides. *J. Anim. Sci.*, 98: skaa248. doi: 10.1093/jas/skaa248
- 759 Muntifering, R. B., B. Theurer, and T. H. Noon. 1981. Effects of monensin on site and
760 extent of whole corn digestion and bacterial protein synthesis in beef steers. *J.*
761 *Anim. Sci.* 53:1565–1573. doi:10.2527/jas1982.5361565x.
- 762 Nagaraja, T. G., and K. F. Lechtenberg. 2007. Acidosis in Feedlot Cattle. *Vet. Clin.*
763 *North Am. - Food Anim. Pract.* 23:333–350. doi:10.1016/j.cvfa.2007.04.002.
- 764 Nagaraja, T. G., and E. C. Titgemeyer. 2007. Ruminal acidosis in beef cattle: the current
765 microbiological and nutritional outlook. *J. Dairy Sci.* 90: E17-E38. doi:
766 10.3168/jds.2006-478
- 767 National Academies of Sciences, Engineering, and Medicine (NASEM). 2016. Nutrient
768 requirements of beef cattle. 8th ed. Animal nutrition series. Washington, DC:
769 National Academy Press. doi:10.17226/19014
- 770 Nascimento, K. B., Ramirez D. A. Z., Meneses J. A. M., Bethancourt-Garcia J. A.,

- 771 Huang L. K., Souza J. M. C., Lino R. A., Nascimento K. G., Batista E. D. &
772 Gionbelli M. P. 2024. Nutritional, ruminal, and metabolic parameters of beef
773 bulls fed high-energy diets as a function of dietary addition of a magnesium
774 oxide blend associated or not with monensin. *Animal Feed Science and*
775 *Technology* (unpublished).
- 776 Ogunade, I., H. Schweickart, K. Andries, J. Lay and J. Adeyemi. 2018. Monensin alters
777 the functional and metabolomic profile of rumen microbiota in beef cattle.
778 *Animals*, 8: 211. doi:10.3390/ani8110211
- 779 Owens, F., D. Secrist, W. Hill, and D. Gill. 1998. Acidosis in cattle : A review. *J. Anim.*
780 *Sci.* 76: 275–286. doi:10.2527/1998.761275x
- 781 Pereira, M. C., T. V. Carrara, J. Silva, A. C. J. Pinto, D. V. Vicari, F. T. Pereira, M. D.
782 B. Arrigoni and D. D. Millen. 2014. Effects of different doses of sodium
783 monensin on rumen papillae and tissue histology of feedlot Nellore cattle.
784 *Anim. Prod. Sci.*, 54:1830-1833. doi: 10.1071/AN14193
- 785 Pfaffl, M. W. 2001. A new mathematical model for relative quantification in real-time
786 RT–PCR. *Nucleic Acids Res.* 29:e45-e45. doi:10.1093/nar/29.9.e45.
- 787 Pluske, J. R., I. H. Williams, and F. X. Aherne. 1996. Villous height and crypt depth in
788 piglets in response to increases in the intake of cows' milk after weaning. *Anim.*
789 *Sci.* 62:145–158. doi:10.1017/S1357729800014429.
- 790 Rigueiro, A. L. N., M. C. S. Pereira, A. M. Silvestre, A. C. J. Pinto, L. D. Felizari, E. F.
791 F. Dias, B. L. Demartini, D. D. Estevam, J. V. T. Dellaqua, K. L. R. Souza, L.
792 A. F. Silva, A. B. P. C. Nunes, J. M. Souza and D. D. Millen. 2023. Withdrawal
793 of sodium monensin when associated with virginiamycin during adaptation and
794 finishing periods on feedlot performance, feeding behavior, carcass, rumen, and

- 795 cecum morphometrics characteristics of Nellore cattle. *Front. Vet. Sci.* 10:
796 1067434. doi: 10.3389/fvets.2023.1067434
- 797 Russell, J. B., and A. J. Houlihan. 2003. Ionophore resistance of ruminal bacteria and its
798 potential impact on human health. *FEMS Microbiol. Rev.* 27:65–74.
799 doi:10.1016/S0168-6445(03)00019-6.
- 800 Sakata T. and H. Tamate. 1978. Rumen epithelial cell proliferation accelerated by rapid
801 increase in intraruminal butyrate. *J Dairy Sci* 61: 1109–1113. doi:
802 10.3168/jds.S0022-0302(78)83694-7
- 803 Samuelson, K. L., M. E. Hubbert, M. L. Galyean, and C. A. Löest. 2016. Nutritional
804 recommendations of feedlot consulting nutritionists: The 2015 New Mexico
805 state and Texas tech university survey. *J. Anim. Sci.* 94:2648–2663.
806 doi:10.2527/jas.2016-0282.
- 807 Silvestre, A. M., and D. D. Millen. 2021. The 2019 Brazilian Survey On Nutritional
808 Practices Provided By Feedlot Cattle Consulting Nutritionists. *Rev. Bras.*
809 *Zootec.* 50:1–25. doi:10.37496/RBZ5020200189.
- 810 Steele, M. A., J. Croom, M. Kahler, O. AlZahal, S. E. Hook, K. Plaizier and B. W.
811 McBride. 201). Bovine rumen epithelium undergoes rapid structural adaptations
812 during grain-induced subacute ruminal acidosis. *Am. J. Physiol. Regul. Integr.*
813 *Comp. Physiol.* 300: R1515-R1523. doi: 10.1152/ajpregu.00120.2010
- 814 Steele, M. A., S. L. Greenwood, J. Croom and B. W. McBride. 2012. An increase in
815 dietary non-structural carbohydrates alters the structure and metabolism of the
816 rumen epithelium in lambs. *Can. J. Anim. Sci.* 92: 123-130. doi:
817 10.4141/cjas2011-09

- 818 Swanson, K. C., J. C. Matthews, C. A. Woods, and D. L. Harmon. 2002. Postprandial
819 administration of partially hydrolyzed starch and casein influences pancreatic α -
820 amylase expression in calves. *J. Nutr.* 132:376–381. doi:10.1093/jn/132.3.376.
- 821 Tebbe, A. W., D. J. Wyatt, D. J. and W. P. Weiss, W. P. Effects of magnesium source
822 and monensin on nutrient digestibility and mineral balance in lactating dairy
823 cows. *J. Dairy Sci.* 101:1152-1163. doi: 10.3168/jds.2017-13782
- 824 Tedeschi, L. O., D. G. Fox, and T. P. Tylutki. 2003. Potential Environmental Benefits of
825 Ionophores in Ruminant Diets. *J. Environ. Qual.* 32:1591–1602.
826 doi:10.2134/jeq2003.1591.
- 827 Torres, R. N. S., J. R. Paschoaloto, J. M. B. Ezequiel., D. A. V. Silva and M. T. C.
828 Almeida. 2021. Meta-analysis of the effects of essential oil as an alternative to
829 monensin in diets for beef cattle. *Vet. J.* 272: 105659. doi:
830 10.1016/j.tvjl.2021.105659
- 831 Vair, C., G. M. Ward, R. D. Frandson and E. E. Flamboe. 1960. Influence of sodium
832 salts of volatile fatty acids on rumen development in the young calf. *J. Dairy*
833 *Sci.* 43: 890-891.
- 834 Valadares Filho, S. de C., L. F. C. e Silva, M. P. Gionbelli, P. P. Rotta, M. I.
835 Marcondes, M. L. Chizzotti, and L. F. Prados. 2016. Exigências Nutricionais de
836 Zebuínos Puros e Cruzados - BR-CORTE. *Exig. Nutr. Zebuínos Puros e*
837 *Cruzados - BR-CORTE.* doi:10.5935/978-85-8179-111-1.2016b001.
- 838 Valente, T. N. P., C. B. Sampaio, E. D. S. Lima, B. B. Deminicus, A. S. Cezário and W.
839 B. R. D. Santos. 2017. Aspects of acidosis in ruminants with a focus on
840 nutrition: A review. *J. Agric. Sci.* 9: 90. doi: 10.5539/jas.v9n3p90
- 841 Zinn, R. A., Y. Shen, C. F. Adam, M. Tamayo, and J. Rosalez. 1998. Influence of

842 Dietary Magnesium Level on Growth-Performance and Metabolic Responses of
843 Holstein Steers to Laidlomycin Propionate. *J. Anim. Sci.* 76:1753–1759.
844 doi:10.2527/1998.7671753x.

845

846

847

848

849

850

851

852

853

854

855

856

857

858

859

860

861

862 TABLES

863 Table 1. Ingredients and chemical composition of experimental diets.

Item	Treatments ¹
<i>Ingredients, % of DM</i>	
Corn shredlage	23.0
Silage of rehydrated corn grain	10.9
Ground corn	52.1
Soybean meal	7.00
Soybean hulls	4.00
Urea	1.05
Ammonium Sulfate	0.11
Salt (NaCl)	0.35
Calcareous	0.70
Dicalcium phosphate	0.30
Mineral nucleus ²	0.035
Rumensin 200 (monensin)	0.01
pHix-up	0.50
Inert material	0.51
<i>Chemical composition, % of DM</i>	
Dry matter	71.37
Metabolizable energy ³ , Mcal/kg DM	2.81
Net energy for maintenance, Mcal/kg	1.87
Net energy for gain, Mcal/kg	1.23
Total digestible nutrients	77.8
Neutral detergent fiber	20.2
Crude protein	13.3
Ether extract	3.41
Starch	52.5
Organic matter	95.3

864 ¹ Treatments: CON = no MON with 0% MgOB inclusion; MgOB = no MON with 0.50% MgOB
865 inclusion (pHix-Up, Timab, Dinard, France), MON = 0.0125% MON (Rumensin-200; Elanco Animal
866 Health) with 0% MgOB, MON×MgOB = 0.0125% MON with 0.50% MgOB, ²Mineral nucleus: Inclusion
867 level = 0.1% of the concentrate (1 kg per ton). Assurance levels per kilogram of product: 1.9 g I; 0.56 g
868 Se; 1.50 g Co; 267.2 g Zn; 172 g Mn; 60 g Cu; 350 g Fe. ³ME = TDN (g/kg DM) × 4.4 × 0.82 (Carvalho
869 et al., 2019).

870 **Table 2.** List of primers sets used to quantify mRNA expression of bovine genes by quantitative real-time PCR (RT-qPCR)

Gene name	Gene abbreviation	Access number	Primer	Function
Muscle ring finger 1	<i>MuRF1</i>	NM_001046155.1	F GGACAGATGAGGAAGAGGA R CCTCATCATCGCCTTACTGG	Protein degradation
Atrogin 1	<i>Atrogin-1</i>	NM_001046155.1	F CCTTGAAGACCAGCAAAACA R AGACTTGCCGACTCTTTGGA	Protein degradation
Ribosomal protein S6 kinase	<i>p70S6k</i>	AY396564.1	F TTGAACCAAAAATCCGATCC R AGCACCTCTTCCCCAGAAA	Protein synthesis
Glycogen synthase kinase 3 β	<i>GSK3B</i>	NM_001101310.1	F GCCCAGAACCACCTCCTTT R TGCTGCCATCTTTGTCTCTG	Protein synthesis
Eukaryotic translation initiation factor 4 E	<i>elf4E</i>	NM_174310	F AAACCACCCCTACTCCGAAT R TGCCCATCTGTTCTGTAAAGG	Protein synthesis
Mammalian Target of Rapamycin	<i>mTOR</i>	XM_015475105.1	F GTCATGGAGGACACGGATTAG R GGACCAGTGAGGTAATGAGATG	Protein synthesis
Insulin like growth factor 1 receptor	<i>IGFR1</i>	HQ703508.1	F TGCGGTTCTGTTGATAGTGG R TGGAGTGCTGTATGCCTCTG	Energetic metabolism
Actin beta	<i>β-actin</i>	NM_173979.3	F GTCCACCTTCCAGCAGATGT R CAGTCCGCCTAGAAGCATTT	Endogenous Control

871 **Table 3.** Effects of monensin (MON) and magnesium oxide blend (MG) on
 872 performance, nutrient accretion and carcass traits of steers fed high-energy diets.

Item	Treatments ¹				SEM	<i>P</i> -value		
	CON	MON	MG	MON + MG		MON	MG	MON × MG
<i>Feedlot Performance (adaptation)</i>								
Initial SBW, kg	365	367	370	367	14.9	0.86	0.98	0.85
Final SBW, kg	395	390	402	404	2.81	<0.01	0.61	0.23
ADG, kg/day	1.64	1.36	2.07	2.19	0.15	0.59	<0.01	0.20
<i>Feedlot Performance</i>								
Initial BW, kg	365	367	370	367	14.9	0.86	0.98	0.85
Initial SBW, kg	349	347	351	349	13.4	0.87	0.92	0.96
Final SBW, kg	493	503	511	512	5.58	0.33	0.02	0.39
ADG, kg/day	1.43	1.54	1.62	1.63	0.05	0.32	0.02	0.38
<i>Ultrasonic carcass measurements</i>								
LMA, cm ²	79.6	86.3	91.4	91.2	2.69	0.24	<0.01	0.21
LMA/100 kg SBW, cm ²	16.2	17.1	17.9	17.9	0.53	0.42	0.03	0.38
RML, cm	9.87	9.48	9.92	10.03	0.185	0.45	0.11	0.19
SFT, mm	3.04	2.83	3.73	3.36	0.358	0.43	0.09	0.82
Rump fat, mm	4.91	5.19	4.87	5.64	0.479	0.27	0.68	0.62
<i>Slaughterhouse carcass measurements</i>								
HCW, kg	270	276	278	282	3.83	0.21	0.08	0.95
Carcass Yield, %	54.9	54.8	54.3	55.2	0.40	0.36	0.75	0.23

873 ¹ Treatments: CON = diets without additives; MON = basal diet plus 25 mg/ kg of DM of sodium
 874 monensin (Rumensin, Elanco Animal Health, Greenfield, IN); MG = basal diet plus a magnesium oxide
 875 blend product (pHix-up®, Timab Magnesium, Dinard, France) provided at 0.50% of dry matter; MON +
 876 MG = basal diet plus MG + MON, at the same doses of the individual treatments.

877

878

879

880

881

882

883

884

885

886 **Table 4.** Effects of monensin (MON) and magnesium oxide blend (MG) on relative
 887 gene expression in the *longissimus thoracis* muscles of steers fed high-energy diets.

Item	Treatment				SEM	<i>P</i> -value		
	CON	MON	MG	MON + MG		MON	MG	MON × MG
<i>MURF1</i>	1.00	0.76	0.88	0.83	0.13	0.32	0.86	0.48
<i>Atrogin1</i>	1.00 ^{ab}	0.67 ^b	0.91 ^{ab}	1.28 ^a	0.15	0.86	0.11	0.04
<i>mTOR</i>	1.00 ^{ab}	0.74 ^b	0.99 ^{ab}	1.04 ^a	0.05	0.11	0.03	0.03
<i>P7056K</i>	1.00	0.78	0.89	0.72	0.17	0.30	0.65	0.90
<i>GSK3B</i>	0.99	0.90	0.91	1.03	0.07	0.91	0.76	0.19
<i>EIF4E</i>	1.00	0.80	0.90	0.96	0.07	0.45	0.70	0.13
<i>IGFR1</i>	1.00	0.95	1.04	1.12	0.12	0.91	0.42	0.66

888 ^{a-b} Statistical differences between means are denoted by superscript letters.

889

890

891

892

893

894

895

896

897

898

899

900

901

902

903

904

905

906

907

908 **Table 5.** Effects of monensin (MON) and magnesium oxide blend (MG) on feeding
 909 intake and behavior and particle sorting of steers fed high-energy diets.

Item	Treatments ¹				SEM	<i>P-value</i>		
	CON	MON	MG	MON + MG		MON	MG	MON × MG
<i>Feed intake (adaptation)</i>								
DMI, kg/day	10.5	10.1	11.2	10.7	0.17	<0.01	<0.01	0.92
DMI, g of feed/kg of SBW	2.77	2.65	2.90	2.79	0.04	<0.01	<0.01	0.93
Feed efficiency, g/kg MS	0.156	0.136	0.186	0.207	1.46	0.99	<0.01	0.17
<i>Feed intake</i>								
DMI, kg/day	11.4	11.2	12.1	11.7	0.22	0.18	0.01	0.65
DMI, g of feed/kg of SBW	2.58	2.54	2.70	2.61	0.41	0.10	0.03	0.60
Feed efficiency, g/kg MS	0.127	0.139	0.134	0.140	0.36	0.02	0.20	0.43
<i>Feeding behavior</i>								
Time spent idleness, min	931.97	865.51	915.93	927.21	22.29	0.22	0.31	0.09
Time spent ruminating, min	135.07	159.83	146.56	143.59	8.63	0.22	0.78	0.12
Time spent eating, min	168.89	195.05	171.59	184.06	9.13	0.04	0.66	0.47
Meal length, min	18.41	20.49	20.21	19.49	0.86	0.43	0.64	0.11
Meals per day, n/day	8.02	8.62	7.48	8.45	0.34	0.09	0.49	0.68
DMI, kg of DM	12.20	11.98	12.55	12.42	0.49	0.72	0.43	0.93
DMI per meal, kg	1.58	1.44	1.68	2.47	0.55	0.10	0.10	0.94
Time spent eating/DMI, min/kg of DM	12.94	15.65	13.26	14.74	0.76	0.01	0.69	0.42
Time spent ruminating/DMI, min/kg of DM	11.69	13.47	11.10	11.37	0.85	0.24	0.13	0.39
<i>Particle sorting, arbitrary units</i>								
Long	1.027	1.033	1.026	1.033	0.001	0.08	0.86	0.86
Medium	1.024	1.029	1.022	1.030	0.001	0.05	0.83	0.53
Short	1.013	1.016	1.010	1.016	0.001	0.13	0.60	0.61
Fine	0.986	0.983	0.985	0.981	0.001	0.30	0.78	0.90

910 ¹ Treatments: CON = diets without additives; MON = basal diet plus 25 mg/ kg of DM of sodium monensin
 911 (Rumensin, Elanco Animal Health, Greenfield, IN); MG = basal diet plus a magnesium oxide blend product (pHix-
 912 up®, Timab Magnesium, Dinard, France) provided at 0.50% of dry matter; MON + MG = basal diet plus MG +
 913 MON, at the same doses of the individual treatments.

914 ^{a-b} Statistical differences between means are denoted by superscript letters.

915

916

917 **Table 6.** Effects of monensin (MON) and magnesium oxide blend (MG) on starch
 918 concentration in feces and fecal pH of steers fed high-energy diets.

Item	Treatments ¹				SEM	<i>P</i> -value		
	CON	MON	MG	MON + MG		MON	MG	MON × MG
<i>Starch concentration</i>								
Feces, %	8.93	9.86	9.05	9.44	0.369	0.08	0.69	0.47
<i>Fecal pH</i>								
Day 35 of feedlot	5.80	6.00	6.00	5.95	0.072	0.32	0.30	0.09
Day 69 of feedlot	5.83	5.98	5.96	5.94	0.068	0.34	0.51	0.24

919 ¹ Treatments: CON = diets without additives; MON = basal diet plus 25 mg/ kg of DM of sodium monensin
 920 (Rumensin, Elanco Animal Health, Greenfield, IN); MG = basal diet plus a magnesium oxide blend product (pHix-
 921 up®, Timab Magnesium, Dinard, France) provided at 0.50% of dry matter; MON + MG = basal diet plus MG +
 922 MON, at the same doses of the individual treatments.

923 ^{a-b} Statistical differences between means are denoted by superscript letters.

924

925

926

927

928

929

930

931

932

933

934

935

936

937

938

939

940

941

942

943

944 **Table 7.** Effects of monensin (MON) and magnesium oxide blend (MG) on ruminal
 945 papilla morphometric measurements of steers fed high-energy diets.

Item	Treatments ¹				SEM	<i>P-value</i>		
	CON	MON	MG	MON + MG		MON	MG	MON × MG
Papillae surface area, cm^2	0.74	0.79	0.86	0.83	0.05	0.88	0.17	0.44
Papillae Width, mm	0.35 ^b	0.44 ^a	0.41 ^{ab}	0.41 ^{ab}	0.02	0.04	0.45	0.02
Papillae height, mm	1.68	1.89	1.93	1.89	0.16	0.63	0.46	0.44
Keratinized layer thickness, μm	60.50	59.34	58.17	61.23	2.44	0.71	0.93	0.41

946 ¹ Treatments: CON = diets without additives; MON = basal diet plus 25 mg/ kg of DM of sodium monensin
 947 (Rumensin, Elanco Animal Health, Greenfield, IN); MG = basal diet plus a magnesium oxide blend product (pHix-
 948 up®, Timab Magnesium, Dinard, France) provided at 0.50% of dry matter; MON + MG = basal diet plus MG +
 949 MON, at the same doses of the individual treatments.

950 ^{a-b} Statistical differences between means are denoted by superscript letters.

951

952

953

954

955

956

957

958

959

960

961

962

963

964

965

966

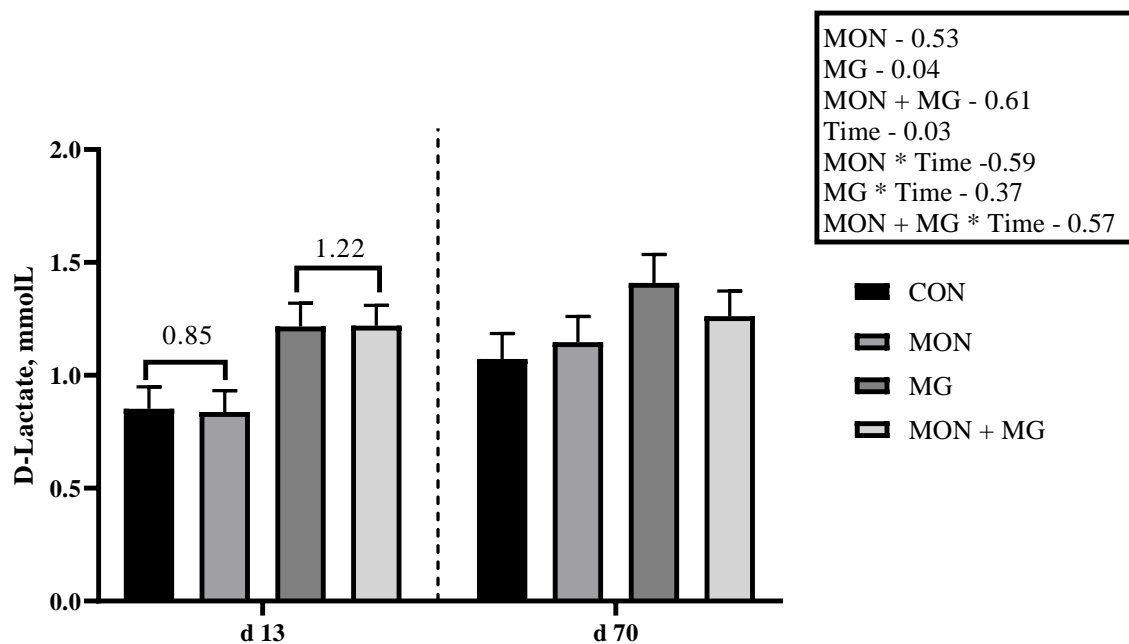
967

968

969

970

971



972

973

Figure 1. Plasma D-lactate concentration in the adaptation (day 13) and finishing (day

974

70) periods of steers fed with high energy density diets using or not different ruminal

975

pH modulators.

976

977

978

979

980

981

982

983

984

985

986

987

988

989

990

991

TERCEIRO CAPÍTULO – ARTIGO

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23

**Beef quality, fatty acid profile, liver gluconeogenesis, and lipid metabolism of
Nelore steers fed a magnesium oxide blend combined or not with monensin**

24 Manuscript formatted according to the guidelines of the Meat Science

25 **Abstract**

26 This study evaluated the effects of a magnesium oxide blend and monensin, both
27 independently and in combination, on beef quality, fatty acid profile, liver
28 gluconeogenesis, and muscle lipid metabolism in feedlot steers. Eighty-four Nellore
29 steers were distributed across 28 shared pens and randomly assigned to the following
30 treatments ($n = 7$ pens): CON – a basal diet without additives; MgO – basal diet +
31 magnesium oxide blend (0,50% of dry matter); MON – basal diet + sodium monensin
32 (25 mg/kg of dry matter); and MON+MG - basal diet + magnesium oxide blend +
33 sodium monensin. No significant effects on the mRNA expressions of lipogenic
34 markers in the skeletal muscle were observed among the diets ($P = 0.213$). Steers fed
35 MG increased hepatic expression of Propionyl-CoA carboxylase mRNA ($P = 0.018$);
36 and the MON \times MG interaction tended to increase pyruvate carboxylase mRNA
37 expressions ($P = 0.055$). Beef chemical composition was similar across dietary additives
38 ($P \geq 0.085$). The 14-day matured beef from the MON group had a higher Warner–
39 Bratzler shear force than the CON and MON+MG groups ($P = 0.031$). The pH and
40 color of the beef were unaffected by treatments ($P \geq 0.101$). Steers fed MON exhibited
41 lower C18:1 *cis* 9 and monounsaturated fatty acid content than CON ($P \leq 0.019$). The
42 use of the MG blend did not alter the fatty acid profile of beef ($P \geq 0.105$). Overall, the
43 magnesium oxide blend did not induce significant molecular changes in lipogenesis that
44 would directly impact beef quality. Beef chemical composition remained consistent
45 across all dietary additives, while beef from steers not fed monensin exhibited favorable
46 characteristics such as lower levels of certain fatty acids, which may offer health
47 advantages to consumers.

48

49 **Keywords:** acidosis, conjugated linoleic acid, *de novo* synthesis, glucose,
50 ionophore, ruminal biohydrogenation.

51

52 **1. Introduction**

53

54 Diets with a greater content of rapidly fermenting carbohydrates and low fiber
55 inclusion can lead to digestive and metabolic upsets as a result of changes in the ruminal
56 fermentation patterns (Nagaraja and Lechtenberg, 2007). In addition, rumen pH drop
57 may negatively affect intramuscular fat (Ladeira et al. 2018). Thus, aiming to regulate
58 the ruminal pH and explore safer alternatives for consumers in alternative to antibiotics
59 frequently used in feedlot diets, as monensin, neutralizing agents such, as magnesium
60 oxide, have emerged as an option.

61 The magnesium concentration in the ruminal fluid facilitates pH neutralization
62 through an electroneutral mechanism (sustained by the Mg^{2+}/Cl^- transporter), which is
63 stimulated by the volatile fatty acid's availability in the rumen (Schweigel and Martens,
64 2003). Nevertheless, several factors (such as source, chemical composition, the precise
65 calcining process of magnesium carbonate, and particle size) can affect the response to
66 magnesium oxide (Beed, 2017). Thus, efforts have been made to combine different
67 magnesium sources into a single product to achieve more effective results in ruminant
68 diets.

69 Recent studies have consistently demonstrated the positive influence of
70 incorporating the magnesium oxide blend on ruminal pH. This effect has been observed
71 in both, dairy cows (Bach et al., 2018; Bach et al., 2023) and beef cattle on feedlot diets
72 (Colombo et al., 2021; Nascimento et al., 2024; Bethancourt-Garcia et al., 2024),
73 indicating improvements in maintaining a stable ruminal pH and animals performance.
74 Nevertheless, despite the potential advantages associated with the utilization of

75 magnesium oxide blend, there remains a scarcity of information regarding its impact on
76 beef quality and the expression of lipogenic markers in the muscle tissue of animals fed
77 this dietary additive, mainly because its potential to affect rumen biohydrogenation
78 pathways.

79 A decrease in rumen pH in grain-rich diets might affect the fat deposition and
80 fatty acid profile of the meat, thereby affecting carcass quality (Oliveira et al., 2014;
81 Teixeira et al., 2017; Teixeira et al., 2021). This phenomenon is substantiated by the
82 ability of a drop in ruminal pH to alter polyunsaturated fatty acids biohydrogenation.
83 Ruminal biohydrogenation represents a complex series of biochemical processes
84 involving the transformation of linoleic acid into *cis*-9, *trans*-11 CLA (rumenic acid),
85 which is subsequently hydrogenated to form *trans*-11 (vaccenic acid) before eventually
86 becoming stearic acid (Harfoot and Hazlewood 1997; Kim et al., 2000). This intricate
87 process relies on the participation of several bacterial species residing in the rumen,
88 based on the specific products they generate through fermentation (Amin and Mao,
89 2023).

90 However, it's worth noting that at a low pH value, changes microbiota and the
91 biohydrogenations pathways (Ladeira et al. 2016)., leading to an increased synthesis of
92 conjugated linoleic acid C18:2 *trans*-10, *cis*-12 (Choi et al., 2005; Maxin et al., 2011).
93 The increased availability of this intermediate influences the expression of genes that
94 encode enzymes involved in lipid metabolism, which in turn, significantly affects the
95 beef quality and its fatty acid profile (Ladeira et al., 2016, Teixeira et al., 2017).

96 Hence, we hypothesize that incorporating a blend of magnesium oxide sources
97 into finishing diets may upregulate the expression of lipogenic genes and
98 gluconeogenesis, thereby enhancing intramuscular fat and rumenic acid. Therefore, this
99 study had the objective to evaluate the effects of a blend of magnesium oxide and

100 monensin on beef quality, fatty acid profile, liver gluconeogenesis, and muscle lipid
101 metabolism in feedlot steers. Additionally, considering that many feedlots use a
102 combination of ionophores and non-ionophores in finishing diets (Pinto and Millen,
103 2018), this study also aimed to investigate the potential effects of the combined use of
104 the magnesium oxide blend with monensin on these parameters.

105 **2. Material and methods**

106

107 *2.1 Experimental design, treatments, and dietary management*

108 The procedures detailed in this study were conducted in strict accordance with
109 the guidelines set forth by the Ethics Committee for Animal Experimentation at the
110 Universidade Federal de Lavras (Lavras, Minas Gerais, Brazil), under protocol number
111 043/2019.

112 Eighty-four Nellore steers [367.3 ± 37.89 kg of body weight (**BW**)], were
113 accommodated in 28 shared pens in an experimental feedlot, with three steers per pen.
114 The arrangement followed a fully randomized design, structured as a 2×2 factorial
115 arrangement, involving four treatment groups (with seven pens per treatment). The
116 animals were evaluated during 100 days of the feedlot phase. The experimental
117 treatments were employed on the pens as follows: (1) Control (**CON**) – steers fed a
118 basal diet without any dietary additive; (2) Magnesium oxide blend (**MG**) – the basal
119 diet supplemented with a magnesium oxide blend (pHix-up®, Timab Magnesium,
120 Dinard, France) provided at a level of 0.50% of dry matter (**DM**); (3) Monensin (**MON**)
121 - the basal diet supplemented with 25 mg/kg of DM of sodium monensin (Rumensin,
122 Elanco Animal Health, Greenfield, IN); and (4) MG in combination with MON (**MG +**
123 **MON**) - the basal diet supplemented with MG + MON at the same doses as in the
124 individual treatments (**Table 1**). The basal diet was formulated according to the Nutrient

125 Requirements of Zebu and Crossbred Cattle - BR-CORTE 3.0 (Valadares Filho et al.,
126 2016).

127 All experimental details were previously described in our previous study
128 (Bethancourt-Garcia et al., 2024). Briefly, the steers were gradually adapted to the corn-
129 based finishing diet during a 13-day acclimation period, following a progressive
130 adaptation regimen (days 1-4; days 5-8 and days 9-13 were provided 33.3%, 55.6% and
131 77.8% of the finishing diet, respectively). Throughout the finishing phase, the diet was
132 offered *ad libitum* and distributed through two daily feedings (0700 am. and 0400 pm.).
133 To prevent excess feed accumulation, the quantity of diet offered was carefully
134 monitored to ensure that leftovers did not exceed 3%.

135 2.2 Muscle and liver tissue collections

136 Skeletal muscle and liver tissue samples were biopsied from one steer of each
137 pen on day 70 of the experimental phase. Following trichotomy in the lumbar region
138 and the area around the right 10th intercostal space, local anesthesia (lidocaine
139 hydrochloride HCl) in a total volume of 6 mL (4 and 2 mL in the muscle and liver sites,
140 respectively) was administered subcutaneously. For skeletal muscle biopsy, a 1 cm
141 incision was made between the 12th and 13th rib (on the right side), and using sterile
142 Bergström-type needles (Stille, Ekbacken, Thorshälla, Sweden) a 1 g of *longissimus*
143 *thoracis* muscle tissue was collected. In the liver biopsy, the incision was made at the
144 intersection of the line from the mid humerus to the tuber coxae, and a Tru-Cut needle
145 (ProMedical Equipamentos Médicos Ltd, Juiz de Fora, Minas Gerais, Brazil) was used
146 to obtain approximately 30 mg of liver tissue. Following both procedures, the collected
147 samples were stored in cryovials, labeled, frozen in liquid nitrogen, and subsequently
148 stored at -80° C for subsequent gene expression analysis. Incision sites were cleaned,

149 sealed with veterinary tissue glue, and treated with an antibiotic spray. Rigorous
150 monitoring of the steers' well-being was performed for 48 hours post-biopsy.

151 2.2.1. *Beef samples collection*

152 As the experimental phase concluded, the steers were transported to a
153 commercial slaughterhouse (Campo Belo, Minas Gerais, Brazil). Stringent compliance
154 with the regulatory framework outlined in the Sanitary and Industrial Inspection
155 Regulation for Products of Animal Origin was consistently performed throughout the
156 entire slaughter process. Upon reaching the slaughterhouse, the steers were submitted to
157 the pre-slaughter handling steps. Anesthesia using the captive bolt technique was
158 employed to render the animals insensible, followed by subsequent procedures for
159 exsanguination and dressing. The carcasses were initially identified and then halved.
160 Following this, the half carcasses were individually weighed and subsequently stored in
161 a cold chamber maintained at 2°C for approximately 24 hours. After the 24-hour
162 cooling period, a 15-centimeter segment of the *longissimus thoracis* muscle was excised
163 from the right side of each carcass and transported to the Meat Quality Laboratory,
164 situated within the Animal Science Department at Universidade Federal de Lavras.
165 These samples were frozen for subsequent meat quality analysis.

166 In the next step, five steaks (each with a thickness of 2.54 centimeters) were
167 taken from each 15-centimeter muscle segment to conduct analyses related to chemical
168 composition, fatty acid profile, color, thawing loss, cooking loss, and Warner-Bratzler
169 shear force (**WBSF**). Each steak was uniquely labeled and vacuum-sealed in nylon-
170 polyethylene packaging. Additionally, meat samples were randomly assigned to two
171 aging times (0- or 14-day post-mortem) at $1 \pm 0.5^{\circ}\text{C}$ for further analysis.

172 2.3. *Laboratory analyses*

2.3.1. Gene expression

173
174 In the skeletal muscle tissue, genes namely *Insulin-Like Growth Factor Receptor*
175 *1 (IGFRI)*, *Glucose Transporter 4 (GLUT4)*; *ATP Citrate Lyase (ACLY)*; *Acetyl-CoA*
176 *Carboxylase Alpha (ACACA)*; *Carnitine Palmitoyltransferase I Muscle Isoform*
177 *(CPT1A)*; *Peroxisome Proliferator-Activated Receptor Alpha (PPARA)*; and *Sterol*
178 *Regulatory Element-Binding Factor 1 (SREBF1)* were elicited to be evaluated, due to
179 their central role in the energy and lipid metabolism. We also examined genes in liver
180 tissue that encode essential enzymes involved in the gluconeogenesis pathway.
181 Specifically, was assessed the mRNA expression of *propionyl-CoA carboxylase*
182 *(PCCA)*, *pyruvate carboxylase (PC)*, *phosphoenolpyruvate carboxykinase 1 (PEPCK1)*,
183 and *Lactate Dehydrogenase A (LDHA)*.

184 Total RNA was isolated from frozen muscle and liver tissues utilizing QIAzol
185 reagent (QIAGEN, Valencia, CA, USA) following the manufacturer's instructions, and
186 subsequently treated with DNA-free DNase (Ambion, Austin, TX, USA). The RNA
187 quantity (ng/ μ L) and quality (measured by 260/280-nm and 260/230-nm optical density
188 ratios) were determined using a nano spectrophotometer (DeNovix DS-11, Wilmington,
189 DE, USA). To assess sample integrity, electrophoresis was performed on 1% agarose
190 gel (*m/v*), stained with GelRed nucleic acid gel stain (Biotium, Hayward, CA, USA),
191 and visualized using a UVItec FireReader XS D-77Ls-20M (UVItec, Cambridge, UK).
192 Following that, cDNA synthesis was conducted using the High-Capacity cDNA Reverse
193 Transcription Kit (Applied Biosystems, Foster City, CA, USA), in adherence to the
194 manufacturer's instructions. The resultant samples were preserved at a -20°C. For
195 reverse-transcription quantitative PCR (RT-qPCR), an Eppendorf Realplex
196 thermocycler (Eppendorf, Hamburg, Germany) was employed in conjunction with the
197 SYBR Green detection system (Applied Biosystems, Foster City, CA, USA).

198 The stability of reference genes was assessed using the RefFinder web-based
199 tool, which selected β -actin and Glyceraldehyde-3-phosphate dehydrogenase (GAPDH)
200 as the most stable reference genes for gene expression analyses in bovine muscles and
201 liver, respectively. A validation assay was performed to demonstrate that the
202 amplification efficiencies of the target and reference genes were approximately
203 equivalent. A validation assay was performed to confirm that the amplification
204 efficiencies of target and reference genes were approximately equivalent, and standard
205 curves were constructed for the studied genes at dilutions of 1:5, 1:25, 1:125, 1:625, and
206 1:3125. The primer sequences were developed based on publicly available sequences
207 from the GenBank database, provided by the U.S. National Center for Biotechnology
208 Information (NCBI) (**Table 2**). This design process was done through the Oligo
209 Perfect™ Design software (Primer Quest Tool). Subsequently, the primer sequences
210 were assessed for their characteristics using Oligo Analyzer 3.1 and Premier Biosoft.
211 Finally, the primers were commercially synthesized by Invitrogen (Invitrogen,
212 Carlsbad, CA, USA). Relative expression levels were calculated following the method
213 described by Pfaffl (2001).

214 2.3.2. *Chemical composition of beef*

215 The chemical analysis was performed following the methodology outlined by
216 Ramírez-Zamudio et al. (2022). Briefly, for the chemical analysis of the beef, a steak of
217 approximately 100 grams of non-aged samples of *longissimus thoracis* was used. The
218 steak was submitted to a precise trimming process, eliminating subcutaneous and
219 intermuscular fat, and was then meticulously diced into uniform portions. Subsequently,
220 the samples were blended in a commercial blender until a homogeneous mass was
221 obtained. Subsequently, these homogenized meat samples were subjected to a proximal
222 analysis to assess their chemical composition. This analysis was performed using a

223 FoodScan™ device (AOAC method: 2007-04; FOSS, Hillerod, Denmark). The near-
224 infrared transmission spectroscopy (NIT) was the analytical technique employed to
225 ensure precision and reliability in the assessment of these meat constituents.

226 *2.3.3. Color parameter and pH*

227 All steaks were submitted to a controlled thawing process within their original
228 packaging, allowing for 24 hours at approximately 4°C. Following this, each sample
229 was meticulously removed from its packaging and exposed to air for 30 minutes to
230 facilitate myoglobin oxygenation (blooming time) (Tapp et al., 2011). To assess the
231 color attributes at two distinct aging periods (0 and 14 days), data were collected by
232 recording the color parameters in the CIELAB color space. These measurements were
233 obtained through the average of five consecutive readings, employing a CM-700
234 spectrophotometric colorimeter (Konica Minolta Sensing Inc., Osaka, Japan). The
235 colorimeter utilized an 8 mm aperture, illuminant A, and a 10° observer angle. The
236 color attributes, including lightness (L*), redness (a*), and yellowness (b*), were
237 subsequently derived from the readings captured in the SCE mode. In addition to color
238 assessment, the pH of the samples was analyzed using a portable pH meter (Model HI
239 99163; Hanna, Woonsocket, RI, USA), previously calibrated. Three pH readings were
240 conducted for each beef sample.

241 *2.3.3. Thawing and cooking losses*

242 Thawing losses were determined considering the difference between the frozen
243 and thawed weights of each steak, which were allowed to thaw at 4°C for 16 hours.
244 These results were expressed as a percentage of the original frozen weight.
245 Subsequently, the same steaks were grilled within the temperature range of 160-180 °C
246 and were continuously monitored using a digital thermometer equipped with a K-type
247 thermocouple (TD-880; ICEL, Manaus, AM, Brazil). Once each steak reached an

248 internal temperature of 71°C, ele foi cuidadosamente retirado da grelha e colocado em
249 temperatura ambiente até que a temperatura se estabilizasse. Following this, the weight
250 of the steaks was meticulously recorded following the AMSA (1995) guidelines. The
251 cooking loss data were computed as the difference between the weights of the thawed
252 and cooked steaks.

253 *2.3.4. Warner–Bratzler shear force*

254 Shear force measurements were conducted post-cooking, following the WBSF
255 method as outlined by Silva et al. (2015). For each steak, five rectangular core samples
256 measuring 1.0 × 1.0 × 2.5 cm and aligned with the longitudinal orientation of the
257 muscle fibers were extracted. These core samples were then subjected to shear force
258 testing, perpendicular to the longitudinal orientation of the muscle fibers, being the
259 force applied at a constant rate of 200 mm/min. This testing was performed using a
260 Warner-Bratzler blade affixed to an XT plus texturometer (Stable Micro Systems Ltd.,
261 Godalming, Surrey, UK).

262 *2.3.3. Fatty acids profile in the meat*

263 The initial stage in assessing the fatty acid profile of the beef samples involved
264 the extraction of lipids from the meat. For this purpose, muscle lipids were extracted
265 following the methodology outlined by Hara and Radin (1978). Following the
266 successful extraction of lipids, the subsequent transformation into fatty acid methyl
267 esters or other derivatives suitable for gas chromatography analysis was necessary. This
268 step was performed under the methodology described by Christie (1982). Following
269 transmethylation, the samples were subjected to analysis using a gas chromatograph,
270 specifically the Focus CG-Finnigan model, equipped with a flame ionization detector. A
271 capillary column of CP-Sil 88 (Varian) was utilized, with dimensions of 100 meters in
272 length, 0.25 millimeters in internal diameter, and a film thickness of 0.20 millimeters.

273 Hydrogen served as the carrier gas, flowing at a rate of 1.8 mL/min. The initial oven
274 temperature program was initiated at 70°C, with a hold time of 4 minutes, followed by a
275 gradual increase to 175°C at a rate of 13°C per minute and a subsequent hold time of 27
276 minutes. This was succeeded by another temperature increase to 215°C at a rate of 4°C
277 per minute, with a hold time of 9 minutes. Finally, the temperature was elevated by 7°C
278 per minute until it reached 230°C, where it remained for an additional 5 minutes. In
279 total, this temperature program spanned 65 minutes. The vaporizer temperature was set
280 at 250°C, and the detector temperature was maintained at 300°C.

281 *2.4. Statistical analysis*

282 The data analysis considered a 2 × 2 factorial arrangement, taking into account
283 the utilization of monensin, magnesium oxide blend, and their potential interactions as
284 fixed effects. The individual pens were considered as random effects in the analysis.
285 Muscle pH, thawing loss, cooking loss, color parameters, and WBSF data were
286 evaluated using the PROC MIXED procedure available in SAS 9.2 (SAS Inst. Inc.,
287 Cary, NC). For the gene expression data, fatty acid profile, and the chemical
288 composition of the beef, the GLM (General Linear Models) procedure, was employed.
289 Statistical significance was determined when $P \leq 0.05$, and trends were discussed when
290 $0.05 < P \leq 0.10$.

291 **3. Results**

292 *3.1. Body weight and dry matter intake*

293 There were no MON × MG interactions regarding animal performance and voluntary
294 feed intake parameters ($P \geq 0.390$). The shrunk body weight (**SBW**) at the end of the
295 experimental period was similar for steers fed with or without MON in their diet ($P =$
296 0.330 ; **Table 3**). Conversely, animals with MG in their diet exhibited a final SBW ~
297 2.7% higher ($P = 0.025$) than animals fed without this additive in their diet.

298 Furthermore, the inclusion of MG in the diet resulted in an approximately 9.5% higher
299 average daily gain (**ADG**) compared to diets without the MG blend ($P = 0.025$).
300 Additionally, DMI and DMI expressed in grams of feed per kilogram of SBW were
301 higher ($P \leq 0.035$) for steers fed MG (**Table 3**). On the other hand, no effects of MG use
302 in finishing diets on feed efficiency were observed ($P = 0.20$; **Table 3**). In contrast, the
303 inclusion of MON in the diet promoted approximately higher feed efficiency compared
304 to diets without MON ($P = 0.02$; **Table 3**).

305 *3.2. Gene expression in skeletal muscle and liver*

306 No interactions between MON and MG were observed regarding the mRNA
307 expression for the analyzed genes in skeletal muscle ($P \geq 0.481$) (**Table 4**). Similarly,
308 there were no effects of MG or MON inclusion in the diet on these molecular markers
309 ($P \geq 0.213$).

310 Steers fed MG in their diet exhibited a higher ($P = 0.018$) mRNA expression of
311 *PCCA* compared to steers-fed diets without this additive (**Table 4**). In addition, there
312 was a tendency of a $\text{MON} \times \text{MG}$ interaction for *PC* mRNA expressions ($P = 0.055$),
313 with favorable responses observed for steers fed MON or MG in their diets compared to
314 CON or MON + MG. The mRNA expression of *PCK1* and *LDHA* was similar among
315 the evaluated treatments ($P \geq 0.283$).

316 *3.3. Chemical composition, color, pH, thawing losses, cooking losses, and* 317 *tenderness of the beef*

318 There was a tendency of $\text{MON} \times \text{MG}$ interaction ($P \geq 0.085$) concerning the
319 collagen content in the beef (**Table 5**), with greater content verified for the MON group.
320 The moisture, ash, protein, mineral matter, and ether extract concentrations in the meat
321 were similar ($P \geq 0.106$) between steers-fed diets with or without MG (**Table 5**).

322 There were no MON \times MG interactions ($P \geq 0.111$) observed for thawing and
323 cooking losses, pH or color and brightness parameters in the unaged (time 0) or 14-day
324 matured beef (**Table 6**). In the unaged beef, a MON \times MG interaction was observed (P
325 = 0.060) for WBSF, where animals fed MON + MG had lower WBSF compared to
326 animals exclusively fed MG (**Table 6**). In addition, there were tendencies towards
327 higher thawing losses ($P = 0.091$) and cooking losses ($P = 0.102$) for animals with MG
328 inclusion in the diet (**Table 6**) in the unaged beef. In 14-day matured beef, steers fed
329 MON exhibited higher WBSF values compared to the CON and MON + MG groups
330 (MON \times MG: $P = 0.031$; **Table 6**). There was also a tendency ($P = 0.101$) towards an
331 ~2.6% additional L* value for animals without the inclusion of MON in the diet.

332 3.4. Fatty acids profile in the meat

333 A MON \times MG interaction was observed ($P \leq 0.019$) on the C18:1 *cis* 9 and
334 monounsaturated fatty acid (**MUFA**) concentrations. Steers fed MON had lower C18:1
335 *cis* 9 and MUFA content than CON (Table 8). Steers-fed diets with MON exhibited a
336 ~24% additional content of C18:1 *trans* 11 ($P = 0.006$) than those fed MON-free diets.
337 There was a tendency towards lower C17:0 ($P = 0.101$) and greater C18:1 *trans* 10 ($P =$
338 0.103) for steers fed MON compared to those fed diets without MON. The use of the
339 MG blend did not yield any noticeable effects on the beef fatty acid profile. There was
340 only a trend ($P = 0.105$) toward lower C18:1 *trans* 11 for steers fed MG compared to
341 those fed diets without MG inclusion.

342 4. Discussion

343 4.1. Feed intake

344 The positive impact on voluntary feed intake is likely justified by improvements in
345 ruminal pH associated with using the magnesium oxide blend (Bach et al., 2023). While
346 this study does not directly measure the effects of dietary additives on ruminal pH,
347 available evidence consistently demonstrated the same magnesium oxide blend's
348 effectiveness in controlling ruminal pH in both dairy (Bach et al., 2018; Bach et al.,
349 2023) and beef cattle (Colombo et al., 2021) fed high-energy diets.

350 In a meta-analysis examining the utilization of monensin in beef cattle diets
351 (Duffield et al., 2012), it was observed that the inclusion of this additive led to enhanced
352 performance and reduced voluntary feed intake. The performance improvement may be
353 attributed to increased propionate supply to the liver due to the monensin use, while the
354 reduction in feed intake could be justified by its potential effects on diet palatability,
355 ingestive behavior, and due to its metabolic feedback effect on the central nervous
356 system (Tseu et al., 2020). However, in the present study, no significant effects
357 associated with the use of monensin on animal performance and intake parameters were
358 detected.

359 *4.2. Gene expression in skeletal muscle*

360 In terms of meat quality, the initial hypothesis posited in this study was that
361 incorporating a magnesium oxide blend into the diet, by positively influencing ruminal
362 pH control, could prevent adverse effects on the expression of genes encoding enzymes
363 and transcription factors related to lipid metabolism in skeletal muscle, improving
364 intramuscular fat deposition, as evidenced in prior studies (Oliveira et al., 2014;
365 Teixeira et al., 2017). However, despite the positive effects on ruminal pH documented
366 in scientific literature resulting from the magnesium oxide blend (Bach et al., 2018;
367 Bach et al., 2023; Colombo et al., 2021), it did not demonstrate enhanced expression of
368 genes associated with lipogenesis under the experimental conditions employed. In line
369 with these findings, the results of the proximate composition of beef indicated no effects
370 on ether extract content due to using the magnesium oxide blend, supporting that
371 intramuscular fat deposition was unaffected by its use. These results align with the
372 findings reported by Colombo et al. (2021) who utilized the same magnesium oxide
373 blend. In their study, no significant effects on marbling and yield grade were observed.

374 Consequently, these combined outcomes indicate that, overall, the magnesium oxide
375 blend does not contribute to enhancements in the carcass merit of feedlot cattle.

376 Given the potential of monensin to decrease the unsaturated fatty acids
377 biohydrogenation (Van Nevel and Demeyer, 1995), its use might have the potential to
378 influence the expression of genes involved in muscle tissue lipogenesis. Nevertheless,
379 the utilization of monensin also did not exhibit any effects on the expression of genes
380 associated with lipogenesis in muscle tissue. These findings are consistent with those
381 reported by Oliveira et al. (2014), where the inclusion of monensin in finishing diets
382 showed no effect on the expression of lipogenic genes, such as *PPARA*, *SREBF1*,
383 *ACACA*, and *SCD1* in the *longissimus thoracis* muscle of Red North young bulls.

384 In addition, elevated glucose levels typically stimulate the production of insulin
385 and IGF-1, which, in turn, promote the movement of GLUT-4 from an intracellular
386 compartment to the plasma membrane, enhancing glucose transport (Huang and Czech,
387 2007; Siddle, 2011; Wang et al., 2012). Although monensin is widely recognized for its
388 role in promoting increased propionate production, available evidence shows that it
389 does not necessarily lead to substantial changes in blood glucose concentrations
390 (Maanen et al., 1978; Johnson et al., 1986). Therefore, this justifies the lack of effects
391 on the mRNA expression of *IFGRI* and *GLUT-4* observed in this study.

392 4.3. Gene expression in liver

393 Concerning gene expression in the liver, the glucose demands of ruminants are
394 predominantly satisfied by the *de novo* synthesis of glucose through gluconeogenesis
395 (Aschenbach et al., 2010). Propionate is the primary substrate for gluconeogenesis in
396 ruminants, although glucose can also be derived from lactate, glycerol, and some amino
397 acids (García-Roche et al., 2021). In the present study, steers-fed magnesium oxide
398 blend had a greater *PCCA* mRNA expression compared to those fed diets without this

399 additive. This gene encodes the enzyme propionyl-CoA carboxylase, which catalyzes
400 the carboxylation of propionyl-CoA to methylmalonyl-CoA (Wongkittichote et al.,
401 2017). Subsequently, methylmalonyl-CoA is converted into succinyl-CoA, which is
402 then integrated into the tricarboxylic acid cycle to generate oxaloacetate, which in turn,
403 plays a crucial role in the gluconeogenesis pathway (Wongkittichote et al., 2017). As
404 propionyl-CoA carboxylase requires magnesium as a cofactor (Chourpiliadis and
405 Mohiuddin, 2019), this response can be attributed to the enhanced availability of
406 magnesium through supplementation. These findings suggest that incorporating a
407 magnesium oxide blend into diets with higher rapidly fermentable carbohydrate levels
408 (i.e., with higher glucogenic capacity) stimulates the propionate entry into the
409 gluconeogenesis pathway (Fassah et al., 2018), which could potentially result in a
410 greater glucose pool available for productive purposes, such as fat deposition. However,
411 despite this favorable response in the *PCCA* expression, as mentioned earlier, there were
412 no improvements in intramuscular fat deposition resulting from the use of the
413 magnesium oxide blend.

414 There was a trend towards an increased *PC* gene expression (responsible for
415 encoding the enzyme pyruvate carboxylase) in steers fed MON or MG in their diet, in
416 comparison to those fed CON or MON + MG. This suggests a potential increase in the
417 oxaloacetate pool, leading to the subsequent activation of the gluconeogenesis pathway
418 (Fassah et al., 2018) when MON or MG is included in the finishing diet.

419 On the other hand, the evaluated dietary additives demonstrated no impact on the
420 *PEPCK1* mRNA expressions. Therefore, this response indicates that the use of
421 monensin, magnesium oxide, or their combined association in steers fed high-energy
422 diets does not induce effects at the molecular level in the initial and rate-limiting step of

423 hepatic gluconeogenesis, where oxaloacetate is converted into phosphoenolpyruvate
424 (Yu et al., 2021).

425 Lastly, there were no effects of using magnesium oxide, monensin, or their
426 combined application on the *LDHA* expressions. In studies involving beef cattle fed
427 feedlot diets (Oliveira-Junior et al., 2023), higher *LDHA* gene expression was linked to
428 increased availability of D-lactate for use as a gluconeogenic substrate in the liver. The
429 *LDHA* gene encodes lactate dehydrogenase, the enzyme involved in converting lactate
430 to pyruvate (Fassah et al., 2018).

431 *4.4. Chemical composition, color, pH, thawing losses, cooking losses, and*
432 *tenderness of the beef*

433 In general, the use of the magnesium oxide blend or monensin did not affect the
434 chemical composition of the meat. The absence of effects from the applied treatments
435 on the protein content of the meat was expected. Literature indicates that protein values
436 in meat remain relatively constant (around 19 to 25% protein), with minimal impact
437 from dietary factors (Ladeira et al., 2014). Despite the magnesium oxide blend favoring
438 ruminal pH conditions, the lack of impact on the ether extract content in beef suggests
439 that this additive does not induce significant changes in the biohydrogenation pathway.
440 Consequently, it did not sufficiently influence the expression of lipogenic markers,
441 mainly *PPAR* and *SREBF1* transcription factors that would lead to a substantial effect in
442 intramuscular fat deposition.

443 The ether extract content in beef also showed no variation with the inclusion of
444 monensin in the diet, despite its well-documented potential to enhance propionate flux
445 for glucose production - a key substrate for intramuscular adipocyte fat synthesis
446 (Gilbert et al., 2003). These results are in line with several studies that reported no
447 effects of monensin on carcass traits (Pendlum et al., 1978; Ericksson et al., 2003;

448 Ladeira et al., 2014; Xu et al., 2014). A tendency towards higher collagen content in
449 beef was verified for steers fed monensin compared to the other treatments. This
450 increase in collagen content, explains the greater WBSF observed for the MON group
451 compared to other treatments after a 14-day maturation period, as connective tissue is
452 recognized as an important determinant of the shear force deformation curve (Girard et
453 al., 2012). Hence, these findings suggest that incorporating monensin into the diet may
454 potentially diminish beef tenderness, as a greater force is required to slice cooked meat.
455 Moura et al. (2017) also reported a greater WBSF in the *Semimembranosus* muscle of
456 lambs due to monensin use. Nevertheless, it is important to highlight that the disparities
457 in shear force values verified in our study could still be deemed negligent, given that the
458 threshold for tender meat is regarded as 53 N (Silva et al., 2015), and all treatments
459 exhibited shear force values below this threshold by the 14th day of aging.

460 There was a trend toward increased loss during thawing and cooking for steers fed
461 magnesium oxide blend at time zero. The supplementation of magnesium enhances
462 water retention capacity. Thus, during the freezing process, the formation of ice crystals
463 occurs, leading to the rupture of cell membranes and resulting in greater cell leakage
464 and subsequent loss during defrosting (Constantino et al., 2014), which explains the
465 observed response to thawing and cooking losses.

466 The utilization of the dietary additives showed no discernible impact on the beef
467 color. Alterations in the final pH of beef can modify the negative charges and structure
468 of the muscle matrix, thereby influencing its color (Ramanathan et al., 2020). Thus, the
469 absence of treatment effects on the beef color may be attributed to the comparable final
470 pH values observed across all treatments. Consistently, Apple et al. (2000), evaluating
471 color measurements for the *triceps brachii*, *longissimus thoracis*, *semimembranosus*,
472 and *semitendinosus* muscles, did not find any effects of the inclusion of magnesium

473 oxide on CIE L*, a*, and b* values in lambs. For instance, Ladeira et al. (2014) also did
474 not verify the effects of monensin inclusion in the feedlot diets on the color parameters
475 of beef.

476 4.5. Fatty acids profile in meat

477 An aspect associated with the quality of beef is its fatty acid profile, which holds
478 significance in ensuring oxidative stability during the cooking process, thereby
479 influencing taste (Wood et al., 2008). Overall, the use of a magnesium oxide blend did
480 not exert an influence on the fatty acid profile of the beef in this study. Hence, these
481 findings suggest that the dosage of magnesium oxide applied in this study was
482 insufficient to significantly modify the biohydrogenation pathway or *de novo* synthesis
483 of fatty acids, which in turn triggers fatty acids composition (Santora et al., 2000;
484 Buttrey et al., 2012).

485 Ionophores, like monensin, may influence the fatty acid profile in both meat
486 (Ladeira et al., 2014) and milk (Silva-Kazama et al., 2007). In a study integrating
487 metagenomics and metabolomics analysis (Ogunade et al., 2018) it was demonstrated
488 an increased abundance of functional genes involved in lipid metabolism and an
489 upregulation of the linoleic acid metabolism pathway in steers fed monensin. These
490 findings indicated inhibition of the growth of gram-positive bacteria, especially of
491 *Butyrivibrio proteoclasticus*, which in turn impairs the final step of the ruminal
492 biohydrogenation, leading to a lowered C18:0 production and an accumulation of C18:2
493 *cis 9-trans 11* (Ogunade et al., 2018). Nevertheless, a significant portion of the
494 identified C18:2 *cis 9-trans 11* in meat is a result of the desaturation of vaccenic acid
495 within the muscle facilitated by the enzyme $\Delta 9$ -desaturase (Xu et al., 2014). Thus, the
496 contribution of C18:2 *cis 9-trans 11* synthesized during ruminal biohydrogenation is
497 relatively minor when considering the overall presence of C18:2 *cis 9-trans 11* in the

498 beef (Xu et al., 2014). However, in this study it was observed that the concentration of
499 oleic acid increased with trans-10 and trans-11. Therefore, it is clear that monensin
500 reduced the final steps of bioHydrogenation.

501 A MON \times MG interaction was detected for oleic acid (C18:1 *cis* 9) and the sum
502 of monounsaturated fatty acids in the beef, with higher concentrations observed in the
503 beef from the CON group compared to animals in the MON group. Oleic acid, the
504 primary monounsaturated fatty acid in beef, can undergo isomerization, leading to the
505 formation of several C18:1 trans isomers, including vaccenic acid, the precursor of CLA
506 (Dannenberger et al., 2004). Scientific literature highlights the positive impact of oleic
507 acid on human health, acting as an anticarcinogenic agent by suppressing the expression
508 of the Her-2/neu gene associated with breast cancer (Menendez et al., 2005).
509 Additionally, C18:1 *cis* 9 plays a role as a hypocholesterolemic agent (Schwingshackl
510 and Hoffmann, 2012

511 **Conclusions**

512 The incorporation of a magnesium oxide mixture into the diet does not
513 positively or negatively influence meat quality when compared to diets without
514 additives or that received monensin. However, the use of magnesium oxide mixture in
515 energy-rich diets has been shown to increase the pool of glucose available for
516 productive functions at the molecular level.

517 **Acknowledgments**

518 The authors acknowledge the financial support from the Roullier Group for this
519 project. Gratitude is extended to the Beef Cattle Group (NEPEC) of the Universidade
520 Federal de Lavras for their invaluable assistance in facilitating the research. The authors
521 also appreciate the support from funding agencies that supported this project: the
522 Coordenação de Aperfeiçoamento Pessoal de Nível Superior (CAPES), the Minas

523 Gerais State Agency for Research and Development (FAPEMIG), and the Brazilian
524 National Council for Scientific and Technological Development (CNPq).

525 **Disclosures**

526 The authors declare no conflict of interest.

527 **Declaration of generative AI in scientific writing**

528 We affirm that artificial intelligence (AI) tools were solely employed to enhance
529 the readability and language of this article.

530 **Author contributions**

531 **Conceptualization:** M.M. Ladeira and M. P. Gionbelli; **Data curation:** J.A.
532 Bethancourt-Garcia, M.M. Ladeira and M. P. Gionbelli; **Formal analysis:** J.A.
533 Bethancourt-Garcia, M.M. Ladeira and M. P. Gionbelli; **Funding acquisition:** M.M.
534 Ladeira and M. P. Gionbelli; **Investigation:** J.A. Bethancourt-Garcia, M.M. Ladeira and
535 M. P. Gionbelli; **Methodology:** J.A. Bethancourt-Garcia, K.B. Nascimento, G.D.
536 Ramirez-Zamudio, L.R. Santos, P.D. Teixeira, J.M. Oliveira Júnior, T.R.S. Ginbelli;
537 **Project administration:** M.M. Ladeira and M. P. Gionbelli; **Resources:** M.M. Ladeira
538 and M. P. Gionbelli; **Software:** J.A. Bethancourt-Garcia, M.M. Ladeira and M. P.
539 Gionbelli; **Supervision:** M.M. Ladeira and M. P. Gionbelli; **Validation:** J.A.
540 Bethancourt-Garcia, M.M. Ladeira and M. P. Gionbelli; **Visualization:** J.A.
541 Bethancourt-Garcia, M.M. Ladeira and M. P. Gionbelli; **Writing - original draft:** J.A.
542 Bethancourt-Garcia and K.B. Nascimento; and **Writing - review & editing:** J.A.
543 Bethancourt-Garcia, K.B. Nascimento, G.D. Ramirez-Zamudio, L.R. Santos, P.D.
544 Teixeira, J.M. Oliveira Júnior, T.R.S. Ginbelli, M.P. Gionbelli, M.M. Ladeira.

545 **References**

- 546 Amin, A. B., & Mao, S. (2021). Influence of yeast on rumen fermentation, growth
547 performance and quality of products in ruminants: A review. *Animal nutrition*, 7,
548 31-41. <https://doi.org/10.1016/j.aninu.2020.10.005>
- 549 AMSA. (1995). Research guidelines for cookery, sensory evaluation, and instrumental
550 tenderness measurements of fresh meat. American Meat Science Association
551 and National Live Stock and Meat Board, Chicago, IL.
- 552 Apple, J. K., Watson, H. B., Coffey, K. P., Kegley, E. B., & Rakes, L. K. (2000).
553 Comparison of different magnesium sources on lamb muscle quality. *Meat*
554 *Science*, 55, 443-449. [https://doi.org/10.1016/S0309-1740\(00\)00003-6](https://doi.org/10.1016/S0309-1740(00)00003-6)
- 555 Aschenbach, J. R., Kristensen, N. B., Donkin, S. S., Hammon, H. M., & Penner, G. B.
556 (2010). Gluconeogenesis in dairy cows: the secret of making sweet milk from
557 sourdough. *IUBMB life*, 62, 869-877. <https://doi.org/10.1002/iub.400>
- 558 Bach, A., Guasch, I., Elcoso, G., Duclos, J., & Khelil-Arfa, H. (2018). Modulation of
559 rumen pH by sodium bicarbonate and a blend of different sources of magnesium
560 oxide in lactating dairy cows submitted to a concentrate challenge. *Journal of*
561 *Dairy Science*, 101, 9777-9788. <https://doi.org/10.3168/jds.2017-14353>
- 562 Bach, A., Baudon, M., Elcoso, G., Viejo, J., & Courillon, A. (2023). Effects on rumen
563 pH and feed intake of a dietary concentrate challenge in cows fed rations
564 containing pH modulators with different neutralizing capacity. *Journal of Dairy*
565 *Science*, 7, 4580-4598. <https://doi.org/10.3168/jds.2022-22734>

- 566 Beede, D. K. (2017). Can we differentiate supplemental magnesium sources
567 nutritionally? In 26th Tri-State Dairy Nutrition Conference, Fort Wayne,
568 Indiana, USA, 17-19 (pp. 99-107). Ohio State University.
- 569 Bethancourt-Garcia J. A., Ladeira M. M., Nascimento K. B., Ramírez-Zamudio G. R.,
570 Meneses J. A. M., Galvão M. C., Bernardes T. F., & Gionbelli, M. P. (2024).
571 Effects of monensin and a blend of magnesium oxide on performance, feeding
572 behavior, and rumen morphometrics of Zebu beef cattle fed high-starch diets.
573 *Translational Animal Science* (Unpublish).
- 574 Buttrey, E. K., McCollum, F. T., Jenkins, K. H., Patterson, J. M., Clark, B. E., Luebbe,
575 M. K., Lawrence, T. E., & MacDonald, J. C. (2012). Use of dried distillers
576 grains throughout a beef production system: effects on stocker and finishing
577 performance, carcass characteristics, and fatty acid composition of beef. *Journal*
578 *of Animal Science*, 90, 2381–2393. <https://doi.org/10.2527/jas.2011-4807>
- 579 Choi, N. J., Imm, J. Y., Oh, S., Kim, B. C., Hwang, H. J., & Kim, Y. J. (2005). Effect of
580 pH and oxygen on conjugated linoleic acid (CLA) production by mixed rumen
581 bacteria from cows fed high concentrate and high forage diets. *Animal Feed*
582 *Science and Technology*, 123, 643-653.
583 <https://doi.org/10.1016/j.anifeedsci.2005.04.054>
- 584 Chourpiliadis, C., & Mohiuddin, S. S. (2019). Biochemistry, gluconeogenesis.
- 585 Christie, W. W. (1982). A simple procedure for rapid transmethylolation of glycerolipids
586 and cholesteryl esters. *Journal of Lipid Research*, 23, 1072-1075.
587 [https://doi.org/10.1016/S0022-2275\(20\)38081-0](https://doi.org/10.1016/S0022-2275(20)38081-0)
- 588 Colombo, E. A., R. F. Cooke, A. C. R. Araújo, K. M. Harvey, K. G. Pohler, & A. P.

- 589 Brandão. (2021). Supplementing a blend of magnesium oxide to feedlot cattle:
590 effects on ruminal, physiological, and productive responses. *Journal of Animal*
591 *Science*, 100, skab375. <https://doi.org/10.1093/jas/skab375>
- 592 Constantino, C., Ribeiro, E. L. D. A., Bridi, A. M., Tarsitano, M. A., Castro, F. A. B.
593 D., Fernandes Júnior, F., Mizubuti I. Y., & Pereira, E. S. (2014). Performance,
594 carcass and meat quality of ewes supplemented with magnesium oxide. *Revista*
595 *Brasileira de Zootecnia*, 43, 27-35. [https://doi.org/10.1590/S1516-](https://doi.org/10.1590/S1516-35982014000100005)
596 [35982014000100005](https://doi.org/10.1590/S1516-35982014000100005)
- 597 Dannenberger, D., Nuernberg, G., Scollan, N., Schabbel, W., Steinhart, H., Ender, K.,
598 & Nuernberg, K. (2004). Effect of diet on the deposition of n-3 fatty acids,
599 conjugated linoleic and C18: 1 *trans* fatty acid isomers in muscle lipids of
600 German Holstein bulls. *Journal of Agricultural and Food Chemistry*, 52, 6607-
601 6615. <https://doi.org/10.1021/jf0495111>
- 602 Detmann E., Costa e Silva L. F., Rocha G. C., Palma M. N. N., & Rodrigues J. P. P.
603 (2021). Métodos para análise de alimentos INCT - Ciência Animal, second ed.
604 Visconde do Rio Branco, Minas Gerais.
- 605 Duffield, T. F., Merrill, J. K., Bagg, R. N., 2012. Meta-analysis of the effects of
606 monensin
607 in beef cattle on feed efficiency, body weight gain, and dry matter intake. *Journal*
608 *of Animal Science*, 90, 4583-4592. <https://doi.org/10.2527/jas.2011-5018>
- 609 Erickson, G. E., Milton, C. T., Fanning, K. C., Cooper, R. J., Swingle, R. S., Parrott, J.
610 C., Vogel, G., & Klopfenstein, T. J. (2003). Interaction between bunk
611 management and monensin concentration on finishing performance, feeding
612 behavior, and ruminal metabolism during an acidosis challenge with feedlot

- 613 cattle. *Journal of Animal Science*, 81, 2869–2879.
614 <https://doi.org/10.2527/2003.81112869x>
- 615 Fassah, D. M., Jeong, J. Y., & Baik, M. (2018). Hepatic transcriptional changes in
616 critical genes for gluconeogenesis following castration of bulls. *Asian-
617 Australasian Journal of Animal Sciences*, 31, 537-547.
618 <https://doi.org/10.5713/ajas.17.0875>
- 619 García-Roche, M., Cañibe, G., Casal, A., Mattiauda, D. A., Ceriani, M., Jasinsky, A.,
620 Cassina A., Quijano C., & Carriquiry, M. (2021). Glucose and fatty acid
621 metabolism of dairy cows in a total mixed ration or pasture-based system during
622 lactation. *Frontiers in Animal Science*, 2, 622500.
623 <https://doi.org/10.3389/fanim.2021.622500>
- 624 Gilbert CD, Lunt DK, Miller RK, Smith SB. 2003. Carcass, sensory, and adipose tissue
625 traits of Brangus steers fed casein-formaldehyde-protected starch and/or canola
626 lipid. *Journal of Animal Science*, 81, 2457-68.
627 <https://doi.org/10.2527/2003.81102457x>.
- 628 Girard, I., Bruce, H. L., Basarab, J. A., Larsen, I. L., & Aalhus, J. L. (2012).
629 Contribution of myofibrillar and connective tissue components to the Warner–
630 Bratzler shear force of cooked beef. *Meat science*, 92, 775-782.
631 <https://doi.org/10.1016/j.meatsci.2012.06.037>
- 632 Hara, A., and N. S. Radin. (1978). Lipid extraction of tissues with a low-toxicity
633 solvent. *Analytical biochemistry* 90: 420-426. [https://doi.org/10.1016/0003-
634 2697\(78\)90046-5](https://doi.org/10.1016/0003-2697(78)90046-5)
- 635 Harfoot C.G., & Hazlewood G. P. Lipid metabolism in the rumen. P.N. Hobson (Ed.),

- 636 The rumen microbial ecosystem (2nd ed.), Elsevier, London, UK (1997), pp.
637 382-426.
- 638 Huang, S., & M. P. Czech. (2007). The GLUT4 glucose transporter. *Cell Metab.* 5:237-
639 252. <https://doi.org/10.1016/j.cmet.2007.03.006>
- 640 Johnson, D., Mitchell, G., Tucker, R., & Muntifering, R. (1986). Pancreatic amylase,
641 plasma glucose, and insulin responses to propionate or monensin in sheep.
642 *Journal of Dairy Science*, 69 1, 52-7. [https://doi.org/10.3168/JDS.S0022-0302\(86\)80369-1](https://doi.org/10.3168/JDS.S0022-0302(86)80369-1).
- 644 Kim, Y. J., Liu, R. H., Bond, D. R., & Russell, J. B. (2000). Effect of linoleic acid
645 concentration on conjugated linoleic acid production by *Butyrivibrio*
646 *fibrisolvens* A38. *Applied and Environmental Microbiology*, 66, 5226-5230.
647 <https://doi.org/10.1128/AEM.66.12.5226-5230.2000>
- 648 Ladeira, M. M., Schoonmaker J. P., Gionbelli M. P., Dias J. C. O., Gionbelli T. R. S.,
649 Carvalho J. R. R., & Teixeira P. D. (2016). Nutrigenomics and beef quality: A
650 review about lipogenesis. *International Journal of Molecular Sciences*, 17, 1–21.
651 <https://doi.org/10.3390/ijms17060918>.
- 652 Ladeira, M. M.; Schoonmaker, J. P.; Swanson, K. C.; Duckett, S. K.; Gionbelli, M. P.;
653 Rodrigues, L. M.; Teixeira, P. D. Review: Nutrigenomics of marbling and fatty
654 acid profile in ruminant meat. *Animal*, p. 1-13, 2018.
655 <https://doi.org/10.1017/S1751731118001933>.
- 656 Maanen, R., Herbein, J., McGilliard, A., & Young, J. (1978). Effects of monensin on in
657 vivo rumen propionate production and blood glucose kinetics in cattle. *The*
658 *Journal of nutrition*, 108, 1002-1007. <https://doi.org/10.1093/JN/108.6.1002>.

- 659 Maxin, G., Glasser, F., Hurtaud, C., Peyraud, J. L., & Rulquin, H. (2011). Combined
660 effects of *trans*-10, *cis*-12 conjugated linoleic acid, propionate, and acetate on
661 milk fat yield and composition in dairy cows. *Journal of Dairy Science*, 94,
662 2051-2059. <https://doi.org/10.3168/jds.2010-3844>.
- 663 Menendez, J. A., Vellon, L., Colomer, R., & Lupu, R. (2005). Oleic acid, the main
664 monounsaturated fatty acid of olive oil, suppresses Her-2/neu (erbB-2)
665 expression and synergistically enhances the growth inhibitory effects of
666 trastuzumab (Herceptin™) in breast cancer cells with Her-2/neu oncogene
667 amplification. *Annals of oncology*, 16, 359-371.
668 <https://doi.org/10.1093/annonc/mdi090>
- 669 Moura, L. V., Oliveira, E. R., Fernandes, A. R. M., Gabriel, A. M. A., Silva, L. H. X.,
670 Takiya, C. S., Cônsolo N. R. B., Rodrigues G. C. G., Lemos T., & Gandra, J. R.
671 (2017). Feed efficiency and carcass traits of feedlot lambs supplemented either
672 monensin or increasing doses of copaiba (*Copaifera* spp.) essential oil. *Animal*
673 *Feed Science and Technology*, 232, 110-118.
674 <https://doi.org/10.1016/j.anifeedsci.2017.08.006>
- 675 Nagaraja, T. G., & Lechtenberg K. F. (2007). Acidosis in Feedlot Cattle. *Veterinary*
676 *Clinics of North America: Food Animal Practice*, 23, 333–350.
677 <https://doi.org/10.1016/j.cvfa.2007.04.002>.
- 678 Nascimento, K. B., Ramirez D. A. Z., Meneses J. A. M., Bethancourt-Garcia J. A.,
679 Huang L. K., Souza J. M. C., Lino R. A., Nascimento K. G., Batista E. D. &
680 Gionbelli M. P. (2024). Nutritional, ruminal, and metabolic parameters of beef
681 bulls fed high-energy diets as a function of dietary addition of a magnesium

- 682 oxide blend associated or not with monensin. *Animal Feed Science and*
683 *Technology* (unpublished).
- 684 Ogunade, I., Schweickart, H., Andries, K., Lay, J., & Adeyemi, J. (2018). Monensin
685 alters the functional and metabolomic profile of rumen microbiota in beef cattle.
686 *Animals*, 8, 211. <https://doi.org/10.3390/ani8110211>
- 687 Oliveira, D. M., A. Chalfun, M. L. Chizzotti, H. G. Barreto, T. C. Coelho, L. V. Paiva,
688 C. P. Coelho, P. D. Teixeira, J. P. Schoonmaker, & M. M. Ladeira. (2014).
689 Expression of genes involved in lipid metabolism in the muscle of beef cattle fed
690 soybean or rumen-protected fat, with or without monensin supplementation.
691 *Journal of Animal Science*, 92, 5426–5436. [https://doi.org/10.2527/jas.2014-](https://doi.org/10.2527/jas.2014-7855)
692 7855.
- 693 Oliveira Júnior, J. M., Homem, B. G., Cunha, D., Lima, Í. B., Rodrigues, A. C., Maciel,
694 F. C., Domingues E. H. R., Ramírez-Zamudio G. R., Teixeira P. D., Gionbelli T.
695 R. S., Moretti M. H., Casagrande D. R., McCann J. C., & Ladeira, M. M. (2023).
696 Effect of the combined use of monensin with virginiamycin or bacitracin on beef
697 cattle performance, liver gluconeogenesis, lipid metabolism and intramuscular
698 fat content. *Animal Feed Science and Technology*, 304, 115735.
699 <https://doi.org/10.1016/j.anifeedsci.2023.115735>
- 700 Pfaffl, M.W. (2001). A new mathematical model for relative quantification in real-time
701 RT-PCR. *Nucleic Acids Research*, 29, e45. <https://doi.org/10.1093/nar/29.9.e45>
- 702 Pendlum, L. C., Boling, J. A., & Bradley, N. W. (1978). Levels of monensin with and
703 without tylosin for growing-finishing steers. *Journal of Animal Science*, 47, 1–5.
704 <https://doi.org/10.2527/jas1978.4711>

- 705 Pinto, A. C. J., & Millen, D. D. (2018). Nutritional recommendations and management
706 practices adopted by feedlot cattle nutritionists: the 2016 Brazilian survey.
707 *Canadian Journal of Animal Science*, 99, 392–407. [https://doi.org/10.1139/cjas-](https://doi.org/10.1139/cjas-2018-0031)
708 2018-0031
- 709 Ramanathan, R., Hunt, M. C., Mancini, R., Nair, M. N., Denzer, M. L., Suman, S. P. &
710 Mafi, G. G. (2020). Recent Updates in Meat Color Research: Integrating
711 Traditional and High-Throughput Approaches, *Meat and Muscle Biology*, 4, 2.
712 <https://doi.org/10.22175/mmb.9598>.
- 713 Ramírez-Zamudio, G. D., Cruz, W. F., Schoonmaker, J. P., Resende, F. D., Siqueira, G.
714 R., Neto, O. R. M., Gionbelli T. R. S., Teixeira P. D., Rodrigues L. M.,
715 Gionbelli M. P. & Ladeira M. M. (2022). Effect of rumen-protected fat on
716 performance, carcass characteristics and beef quality of the progeny from
717 Nellore cows fed by different planes of nutrition during gestation. *Livestock*
718 *Science*, 258, 104851. <https://doi.org/10.1016/j.livsci.2022.104851>
- 719 Santora, J. E., Palmquist, D. L., & Roehrig, K. L. (2000). Trans-vaccenic acid is
720 desaturated to conjugated linoleic acid in mice. *The Journal of Nutrition*. 130,
721 208–215. <https://doi.org/10.1093/jn/130.2.208>
- 722 Schweigel, M., & Martens, H. (2003). Anion-dependent Mg²⁺ influx and a role for a
723 vacuolar H⁺-ATPase in sheep ruminal epithelial cells. *American Journal of*
724 *Physiology-Gastrointestinal and Liver Physiology*, 285, G45-G53.
725 <https://doi.org/10.1152/ajpgi.00396.2002>
- 726 Schwingshackl, L., & Hoffmann, G. (2012). Monounsaturated fatty acids and risk of
727 cardiovascular disease: synopsis of the evidence available from systematic

- 728 reviews and meta-analyses. *Nutrients*, 4, 1989-2007.
729 <https://doi.org/10.3390/nu4121989>.
- 730 Siddle, K. (2011). Signalling by insulin and IGF receptors: supporting acts and new
731 players. *Journal of Molecular Endocrinology*, 47, R1-R10.
732 <https://doi.org/10.1530/JME-11-0022>
- 733 Silva, D. R. G., R. A. Torres Filho, H. P. Cazedey, P. R. Fontes, A. L. S. Ramos, and E.
734 M. Ramos. (2015). Comparison of Warner-Bratzler shear force values between
735 round and square cross-section cores from cooked beef and pork *Longissimus*
736 muscle. *Meat Science*, 103, 1–6. <https://doi.org/10.1016/j.meatsci.2014.12.009>.
- 737 Silva-Kazama, D. C., Santos, G. T., Branco, A. F., Damasceno, J. C., Kazama, R.,
738 Matsushita, M., Horst, J. A., Santos, W. B. R., & Petit, H. V. (2007). Production
739 performance and milk composition of dairy cows fed whole or ground flaxseed
740 with or without monensin. *Journal of Dairy Science*, 90, 2928–2936.
741 <https://doi.org/10.3168/jds.2006-573>
- 742 Tapp, W. N., Yancey J. W. S., & Apple J. K. (2011). How is the instrumental color of
743 meat measured? *Meat Science*, 89, 1–5.
744 <https://doi.org/10.1016/j.meatsci.2010.11.021>
- 745 Teixeira, P. D., Oliveira, D. M., Chizzotti, M. L., Chalfun-Junior, A., Coelho, T. C.,
746 Gionbelli, M. P., Paiva L. V., Carvalho J. R. R., & Ladeira, M. M. (2017).
747 Subspecies and diet affect the expression of genes involved in lipid metabolism
748 and chemical composition of muscle in beef cattle. *Meat Science*, 133, 110-118.
749 <https://doi.org/10.1016/j.meatsci.2017.06.009>

- 750 Teixeira, P. D., Schoonmaker, J. P., Carvalho, J. R. R. D., Oliveira, C. V. R. D.,
751 Rodrigues, A. D. C., Santos, L. R. D., & Ladeira, M. M. (2021). Fatty acid
752 profile and beef quality of Nellore and Angus bulls fed whole shelled corn.
753 *Scientia Agricola*, 79, e20200273. [https://doi.org/10.1590/1678-992X-2020-](https://doi.org/10.1590/1678-992X-2020-0273)
754 0273
- 755 Tseu, R. J., Perna Junior, F., Carvalho, R. F., Sene, G. A., Tropaldi, C. B., Peres, A. H.,
756 & Rodrigues, P. H. M. (2020). Effect of tannins and monensin on feeding
757 behaviour, feed intake, digestive parameters and microbial efficiency of nellore
758 cows. *Ital. Journal of Animal Science*, 19, 262-273.
759 <https://doi.org/10.1080/1828051X.2020.1729667>
- 760 Valadares Filho, S. C., Costa e Silva, L. F., Gionbelli, M. P., Rotta, P. P., Marcondes,
761 M. I., Chizzotti, M. L., & Prados, L. F. (2016). Nutrient Requirements of Zebu
762 and Crossbred Cattle - BR-CORTE 3.0. Suprema, Viçosa, Minas Gerais, Brazil.
- 763 Van Nevel, C. J., & I. Demeyer. (1995). Lipolysis and biohydrogenation of soybean oil
764 in the rumen in vitro: Inhibition by antimicrobials. *Journal of Animal Science*,
765 78, 2797–2806. [https://doi.org/10.3168/jds.S0022-0302\(95\)76910-7](https://doi.org/10.3168/jds.S0022-0302(95)76910-7)
- 766 Xu, L., He, M. L., Liang, R. F., McAllister, T. A., & Yang, W. Z. (2014). Effects of
767 grain source and monensin level on growth performance, carcass traits and fatty
768 acid profile in feedlot beef steers. *Animal Feed Science and Technology*, 198,
769 141-150. <https://doi.org/10.1016/j.anifeedsci.2014.10.015>
- 770 Yu, S., Meng, S., Xiang, M., & Ma, H. (2021). Phosphoenolpyruvate carboxykinase in
771 cell metabolism: Roles and mechanisms beyond gluconeogenesis. *Molecular*
772 *Metabolism*, 53, 101257. <https://doi.org/10.1016/j.molmet.2021.101257>

- 773 Zhang, X., Yang, S., Chen, J., & Su, Z. (2019). Unraveling the regulation of hepatic
774 gluconeogenesis. *Frontiers in Endocrinology*, 9, 802.
775 <https://doi.org/10.3389/fendo.2018.00802>
- 776 Wang, J., Zhu X., Chen C., Li X., Gao Y., Li P., Zhang Y., Long M., Wang Z., & Liu
777 G. (2012). Effect of insulin-like growth factor-1 (IGF-1) on the gluconeogenesis
778 in calf hepatocytes cultured in vitro. *Molecular and Cellular Biochemistry*, 362,
779 87-91. <https://doi.org/10.1007/s11010-011-1130-9>
- 780 Wongkittichote P., Ah Mew N., Chapman K. A. (2017). Propionyl-CoA carboxylase -
781 A review. *Molecular Genetics and Metabolism*. 122, 145-152.
782 <https://doi.org/10.1016/j.ymgme.2017.10.002>
- 783 Wood, J. D., Enser, M., Fisher, A. V., Nute, G. R., Sheard, P. R., Richardson, R. I.,
784 Hughes, S. I. & Whittington, F. M. (2008). Fat deposition, fatty acid
785 composition and meat quality: a review. *Meat Science*, 78, 343-358.
786 <https://doi.org/10.1016/j.meatsci.2007.07.019>
787
788
789
790
791
792
793
794

795

Table 1. Composition of experimental diets and constituent components.

Item	Treatments ¹
<i>Ingredients, % of DM</i>	
Corn shredlage	23.0
Silage of rehydrated corn grain	10.9
Ground corn	52.1
Soybean meal	7.00
Soybean hulls	4.00
Urea	1.05
Ammonium Sulfate	0.11
Salt (NaCl)	0.35
Calcareous	0.70
Dicalcium phosphate	0.30
Mineral nucleus ¹	0.035
Monensin	0.01
Magnesium oxide blend	0.50
Inert material	0.51
<i>Chemical composition</i>	
Dry matter, % of DM	71.37
Metabolizable energy, Mcal/kg DM	2.81
Net energy for maintenance, Mcal/kg	1.87
Net energy for gain, Mcal/kg	1.23
Total digestible nutrients, % of DM	77.8
Neutral detergent fiber, % of DM	20.0
Crude protein, % of DM	13.3
Ether extract, % of DM	3.41
Starch, % of DM	52.5
Organic matter, % of DM	95.3

796

¹ Mineral nucleus: Inclusion level = 0.1% of the concentrate (1 kg per ton). Assurance levels per kilogram

797

of product: 1.9 g I; 0.56 g Se; 1.50 g Co; 267.2 g Zn; 172 g Mn; 60 g Cu; 350 g Fe.

798

799

800

801

802

803

804 **Table 2.** List of primer sets used to quantify mRNA expression of bovine genes by quantitative real-time PCR (RT-qPCR)

Gene name	Gene abbreviation	Access number	Primer	Function	Efficiency
<i>Skeletal Muscle Tissue</i>					
Insulin-Like Growth Factor Receptor 1	<i>IGFRI</i>	HQ703508.1	F TGCGGTTCTGTTGATAGTGG R TGGAGTGCTGTATGCCTCTG	Energy metabolism	100
Glucose Transporter 4	<i>GLUT4</i>			Glucose uptake	
Acetyl-CoA Carboxylase Alpha	<i>ACACA</i>	NM_174224.2	F TGAAGAAGCAATGGATGAACACA R TTCAGACACGGAGCCAATAA F CAATGGAGATGGTGGACACA R TTGTAGGAAGTCTGCCGAGAG	Lipogenesis	96.6
Peroxisome Proliferator-Activated Receptor Alpha	<i>PPARA</i>	NM_001034036.1	F GAGCCACACACTTCAACGAA R TGTCTTCTATGTCCGGTCAGCA	Fatty acid metabolism and mitochondrial biogenesis	99
Sterol Regulatory Element-Binding Protein 1	<i>SREBF1</i>	NM_001113302.1	F GAGCCACACACTTCAACGAA R TGTCTTCTATGTCCGGTCAGCA	Lipogenesis	94.6
ATP Citrate Lyase	<i>ACLY</i>			Lipogenesis	
<i>Liver</i>					
Propionyl-CoA carboxylase	<i>PCCA</i>	XM_024999953.1	F TTTGGTTTGCCGTCTGTTGG R TTGAATGCCGCTGTCAACTC	Gluconeogenesis	97.9
Pyruvate carboxylase	<i>PC</i>	NM_177946	F GAGGTGGTCCGCAAGATG R TCGTGCAGGGAAGTGATG	Gluconeogenesis	99.5
Phosphoenolpyruvate carboxykinase 1	<i>PCK1</i>	NM_174737.2	F GGGCTGATCGAAACCCTTAAT R TTTCTGGAGCCTGCTATTTTC	Gluconeogenesis	98
Lactate Dehydrogenase A	<i>LDHA</i>	NM_174099.2	F TCCAACATGGCAGCCTTTTC R ACGCTGGACCAAATTCAGAC	Gluconeogenesis	99.2

805 **Table 3.** Effects of monensin (MON) and magnesium oxide blend (MG) on
 806 performance, and feed intake of steers fed high-energy diets.

Item	Treatments ¹				SEM	<i>P</i> -value		
	CON	MON	MG	MON + MG		MON	MG	MON × MG
<i>Feedlot Performance</i>								
Initial BW, kg	365	367	370	367	14.9	0.865	0.988	0.852
Initial SBW, kg	349	347	351	349	13.4	0.878	0.922	0.969
Final SBW, kg	493	503	511	512	5.58	0.330	0.025	0.390
ADG, kg/day	1.43	1.54	1.62	1.63	0.05	0.322	0.025	0.386
<i>Feed intake</i>								
DMI, kg/day	11.4	11.2	12.1	11.7	0.22	0.187	0.012	0.659
DMI, g of feed/kg of SBW	2.58	2.54	2.70	2.61	0.41	0.101	0.035	0.604

807 ¹ Treatment Groups: CON represents diets without additives. MON involves the basal diet supplemented
 808 with 25 mg/kg of DM sodium monensin (Rumensin, Elanco Animal Health, Greenfield, IN). MG consists
 809 of the basal diet supplemented with a magnesium oxide blend product (pHix-up®, Timab Magnesium,
 810 Dinard, France) provided at 0.50% of dry matter. MON + MG combines the basal diet with MG and
 811 MON, using the same doses as the individual treatments.

812

813

814

815

816

817

818

819

820

821

822

823

824

825

826

827

828

829

830 **Table 4.** Effects of monensin (MON) and magnesium oxide blend (MG) on gene
 831 relative expression in the skeletal muscle and liver tissues of steers fed high-energy
 832 diets.

Item	Treatment ¹				SEM	P-value			
	CON	MON	MG	MON + MG		MON	MG	MON × MG	
	<i>Skeletal Muscle Tissue</i>								
<i>IGFR1</i>	1.00	0.95	1.04	1.12	0.12	0.917	0.422	0.663	
<i>GLUT4</i>	1.00	1.02	0.80	1.00	0.21	0.617	0.619	0.702	
<i>ACLY</i>	1.00	1.11	1.27	1.15	0.16	0.997	0.352	0.482	
<i>ACACA</i>	1.00	1.15	1.25	1.50	0.22	0.396	0.213	0.828	
<i>CPT1A</i>	1.00	1.00	1.20	1.21	0.18	0.952	0.278	0.984	
<i>PPARA</i>	1.00	1.23	0.93	1.44	0.29	0.235	0.797	0.639	
<i>SREBF1</i>	1.00	0.98	0.84	1.15	0.22	0.518	0.984	0.481	
	<i>Liver</i>								
<i>PCCA</i>	1.00	1.29	1.66	1.40	0.13	0.882	0.018	0.069	
<i>PC</i>	1.00	1.45	1.38	1.05	0.17	0.720	0.974	0.055	
<i>PCK1</i>	1.00	0.87	1.14	1.28	0.35	0.634	0.283	0.769	
<i>LDHA</i>	1.00	0.97	0.75	1.09	0.14	0.313	0.663	0.257	

833 ¹ Treatment Groups: CON represents diets without additives. MON involves the basal diet supplemented
 834 with 25 mg/kg of DM sodium monensin (Rumensin, Elanco Animal Health, Greenfield, IN). MG consists
 835 of the basal diet supplemented with a magnesium oxide blend product (pHix-up®, Timab Magnesium,
 836 Dinard, France) provided at 0.50% of dry matter. MON + MG combines the basal diet with MG and
 837 MON, using the same doses as the individual treatments.

838

839

840

841

842

843

844

845

846

847

848

849

850 **Table 5.** Effects of monensin (MON) and magnesium oxide blend (MG) on the
 851 chemical composition of beef (%) of steers fed high-energy diets.

Item	Treatment ¹				SEM	<i>P-value</i>		
	CON	MON	MG	MON + MG		MON	MG	MON × MG
Moisture	72.23	72.08	72.24	72.00	0.166	0.25	0.841	0.815
Ash	3.17	3.28	3.24	3.37	0.105	0.32	0.727	0.739
Protein	22.06	21.96	22.16	21.91	0.139	0.208	0.859	0.568
Ether extract	2.59	2.55	2.54	2.73	0.169	0.669	0.676	0.499
Collagen	1.46	1.57	1.47	1.41	0.048	0.607	0.106	0.085

852 ¹ Treatments: CON = diets without additives; MON = basal diet plus 25 mg/ kg of DM of sodium
 853 monensin (Rumensin, Elanco Animal Health, Greenfield, IN); MG = basal diet plus a magnesium oxide
 854 blend product (pHix-up®, Timab Magnesium, Dinard, France) provided at 0.50% of dry matter; MON +
 855 MG = basal diet plus MG + MON, at the same doses of the individual treatments.

856

857

858

859

860

861

862

863

864

865

866

867

868

869

870

871

872

873

874

875

876

877 **Table 6.** Effects of monensin (MON) and magnesium oxide blend (MG) on thawing
 878 and cooking losses, pH, color parameters, and tenderness of beef from steers fed high-
 879 energy diets.

Item	Treatment ¹				SEM	<i>P</i> -value		
	CON	MON	MG	MON + MG		MON	MG	MON × MG
<i>Aging time (0 days)</i>								
Thawing losses, %	8.25	8.12	8.91	9.59	0.609	0.650	0.091	0.508
Cooking losses, %	21.9	22.1	24.0	23.8	1.07	0.978	0.102	0.851
pH	5.61	5.62	5.61	^{5.62}	0.013	0.387	0.908	0.775
Lighthness (L*)	39.7	39.1	36.4	39.2	0.600	0.512	0.847	0.691
Redness (a*)	12.7	12.4	12.7	12.3	0.326	0.280	0.907	0.822
Yellowness (b*)	12.2	11.9	12.4	11.7	0.349	0.153	0.950	0.492
Chroma (C*)	17.7	17.3	17.8	17.0	0.412	0.151	0.941	0.576
Hue angle (h*)	43.9	43.8	44.3	43.5	0.786	0.523	0.945	0.647
WBSF, <i>N</i>	66.39	69.63	73.26	63.55	0.336	0.339	0.900	0.060
<i>Aging time (14 days)</i>								
Thawing losses, %	9.11	8.43	8.89	8.83	0.632	0.558	0.895	0.628
Cooking losses, %	22.4	22.4	21.3	20.4	0.968	0.692	0.119	0.665
pH	5.52	5.54	5.54	5.55	0.023	0.593	0.468	0.882
Lighthness (L*)	41.5	40.4	41.8	40.8	0.612	0.101	0.583	0.964
Redness (a*)	11.3	10.9	10.6	11.4	0.321	0.527	0.796	0.111
Yellowness (b*)	12.6	12.2	12.4	12.3	0.248	0.226	0.904	0.562
Chroma (C*)	16.9	16.4	16.4	16.8	0.291	0.804	0.771	0.132
Hue angle (h*)	48.4	48.2	49.6	47.2	0.990	0.224	0.938	0.283
WBSF, <i>N</i>	35.40 ^b	43.34 ^a	38.34 ^{ab}	35.01 ^b	0.251	0.360	0.277	0.031

880 ¹ Treatments: CON = diets without additives; MON = basal diet plus 25 mg/ kg of DM of sodium
 881 monensin (Rumensin. Elanco Animal Health. Greenfield. IN); MG = basal diet plus a magnesium oxide
 882 blend product (pHix-up®. Timab Magnesium. Dinard. France) provided at 0.50% of dry matter; MON +
 883 MG = basal diet plus MG + MON. at the same doses of the individual treatments.

884 ^{a-b} Different sub-scripts represent different means ($P \leq 0.05$).

885

886

887

888

889

890

891 **Table 7.** Effects of monensin (MON) and magnesium oxide blend (MG) on the fatty
 892 acids profile (% of total FA) in the beef of steers fed high-energy diets.

Item	Treatment ¹				SEM	P-value		
	CON	MON	MG	MON + MG		MON	MG	MON × MG
C12:0 (Lauric)	0.06	0.06	0.07	0.06	0.004	0.971	0.137	0.542
C14:0 (Myristic)	2.96	2.88	2.94	2.92	0.121	0.703	0.914	0.830
C14:1 c9 (Myristoleic)	0.93	0.78	0.98	0.89	0.070	0.125	0.293	0.713
C16:0 (Palmitic)	23.57	23.65	23.78	23.81	0.362	0.871	0.609	0.933
C16:1 c9 (Palmitoleic)	4.10	3.99	4.11	4.13	0.180	0.800	0.691	0.720
C17:0 (Margaric)	0.74	0.75	0.82	0.79	0.033	0.101	0.866	0.585
C18:0 (Stearic)	11.60	11.96	11.90	11.98	0.352	0.543	0.663	0.691
C18:1 <i>trans</i> 10	0.42	0.49	0.28	0.42	0.064	0.103	0.127	0.480
C18:1 <i>trans</i> 11 (Vaccenic)	0.59	0.70	0.49	0.65	0.044	0.006	0.105	0.594
C18:1 c9 (Oleic)	42.60 ^a	40.31 ^b	40.73 ^{ab}	41.41 ^{ab}	0.582	0.188	0.523	0.019
C18:2 c9-c12 (linoleic)	3.92	4.14	4.04	3.68	0.331	0.855	0.622	0.399
C18:3 n-3 (α -linolenic)	0.42	0.41	0.42	0.40	0.019	0.415	0.814	0.817
C18:2 c9-t11 (CLA)	0.30	0.32	0.30	0.34	0.020	0.219	0.773	0.535
C22:0 (Behenic)	0.28	0.28	0.27	0.27	0.028	0.602	0.889	0.887
C20:4 n-6 (Arachidonic)	1.13	1.19	1.21	1.10	0.124	0.819	0.977	0.520
C20:5 n-3 (EPA)	0.20	0.26	0.21	0.20	0.028	0.970	0.111	0.854
C22:6 n-3 (DHA)	0.09	0.09	0.08	0.07	0.011	0.739	0.282	0.970
Σ Saturated	39.49	41.09	41.10	41.21	0.689	0.278	0.264	0.578
Σ Unsaturated	59.76	58.03	58.27	58.08	0.640	0.173	0.463	0.295
Σ UFA/ Σ SFA	1.52	1.42	1.42	1.41	0.041	0.191	0.309	0.532
Σ Monounsaturated	53.00 ^a	50.03 ^b	50.92 ^{ab}	51.66 ^{ab}	0.719	0.141	0.765	0.018
Σ Polyunsaturated	6.75	8.00	7.33	6.41	0.729	0.828	0.503	0.158
Σ n-3	0.77	0.77	0.73	0.70	0.060	0.844	0.375	0.791
Σ n-6	1.18	1.51	1.40	1.14	1.188	0.861	0.803	0.244
Σ n-6: Σ n-3	1.49	1.90	1.81	1.63	1.777	0.407	0.444	0.136

893 ¹ Treatments: CON = diets without additives; MON = basal diet plus 25 mg/ kg of DM of sodium
 894 monensin (Rumensin. Elanco Animal Health. Greenfield. IN); MG = basal diet plus a magnesium oxide
 895 blend product (pHix-up®. Timab Magnesium. Dinard. France) provided at 0.50% of dry matter; MON +
 896 MG = basal diet plus MG + MON. at the same doses of the individual treatments.

897 Abbreviations: EPA = eicosapentaenoic acid; DHA = docosahexaenoic acid

898 ^{a-b} Different sub-scripts represent different means ($P \leq 0.05$).