

Development and nutritive value of three varieties of sainfoin compared to lucerne during primary growth.



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INTRODUCTION

Sainfoin is a temperate legume with few references on its nutritive value, containing condensed tannins (CT). CT are able to bind proteins and thus to reduce their degradation in the rumen.

Aim of this study: Evolution of agronomical and nutritive value of three sainfoin varieties in comparison with lucerne in the course of the first vegetation cycle

MATERIAL and METHODS

Forages

Sainfoin: Variety Ambra, Villahoz, Esparcette

Lucerne Var Aubigny

Location: INRA Theix (63122) FRANCE

First vegetation cycle: 5 harvest dates

Measurements:

Phenological stage on 50 plants (Borreani et al., 2003)

Morphological composition (leaves to whole plant ratio)

Nitrogen content

Pepsin-cellulase digestibility

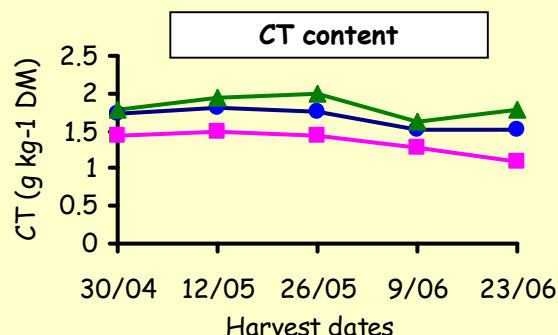
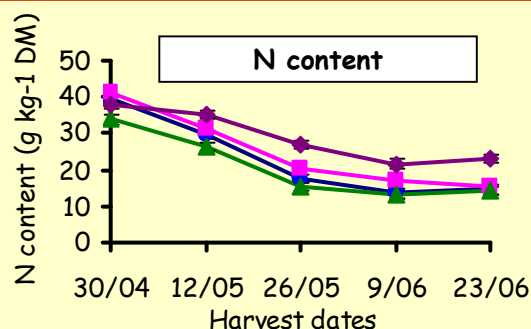
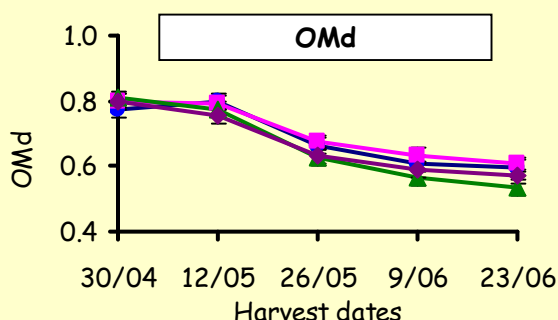
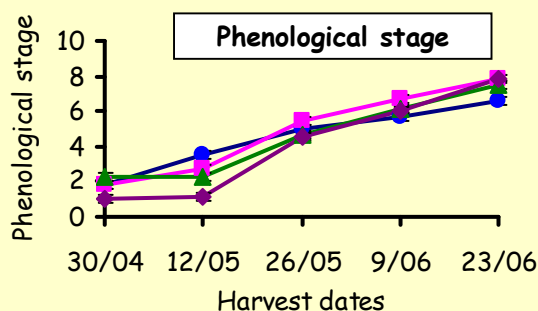
CT content (HCL butanol method)



Code	Stage name
1	Early vegetative
2	Mid vegetative
3	Late vegetative
4	Late vegetative
5	Early bud
6	Late bud
7	Early flower
8	Late flower
9	Early seed pod

Stage classification system

RESULTS



CONCLUSION

Villahoz had the highest OMD, N content and the lowest CT content. Although N content was lower in sainfoin than lucerne, the OMD was similar. Sainfoin could be a valuable alternative forage to lucerne.

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