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AGRICULTURAL AND FOOD CHEMISTRY

Article

FERMENTED GOAT MILK CONSUMPTION IMPROVES DUODENAL EXPRESSION OF IRON HOMEOSTASIS GENES DURING ANEMIA RECOVERY

Jorge Moreno-Fernández, Javier Díaz-Castro, Mario Pulido-Moran, Maria J.M. Alférez, Christine Boesch, Ana Sanchez-Alcover, and Inmaculada López-Aliaga

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FERMENTED GOAT MILK CONSUMPTION IMPROVES DUODENAL EXPRESSION OF IRON HOMEOSTASIS GENES DURING ANEMIA RECOVERY

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24 ABSTRACT

25 In spite of the crucial role of Duodenal cytochrome b (Dcytb), Divalent metal 26 transporter 1 (DMT1), Ferritin light chain (Ftl1), Ferroportin 1 (FPN1), Transferrin 27 receptor 1 (TfR1) and Hepcidin antimicrobial peptide (Hamp) in Fe metabolism, no 28 studies have investigated the modulations of these genes during Fe repletion with 29 fermented milks. Analysis included Fe status markers, gene and protein expression in 30 enterocytes of control and anemic animals fed fermented milks. Fermented goat milk 31 up-regulated enterocyte Dcytb, DMT1, FPN1 and Ftl1, and down-regulated TfR1 and 32 Hamp gene expression in control and anemic animals. Anemia decreased Dcytb, DMT1 33 and Ftl1, in animals fed fermented cow milk and up-regulated TfR1 and Hamp 34 expression. Fe-overload down-regulated Dcytb and TfR1 in animals fed fermented cow 35 milk, up-regulating DMT1 and FPN1 gene expression. Fermented goat milk increased 36 expression of duodenal Dcytb, DMT1 and FPN1 and decreased Hamp and TfR1, 37 improving Fe metabolism during anemia recovery.

- 38
- 39

40 **KEY WORDS**:

41 Fermented cow and goat milk; Anemia; Iron metabolism; Gene expression; Fe

42 repletion.

- 43
- 44

45 **INTRODUCTION**

Fe is an essential mineral for life and it is an important cofactor for several enzymatic reactions involved in organism physiology,¹ although if in excess, reacts with oxygen species and generates free radicals, inducing cellular damage to macromolecules and organelles.² For these reasons, Fe homeostasis is tightly regulated to avoid both deficiency and toxicity due to Fe excess.

51 Iron deficiency anemia (IDA) has been described extensively and 52 represents a source of morbidity and mortality worldwide. Recent epidemiological 53 studies suggest that one-third of the world's population is affected. As a highly prevalent hematological disorder, IDA represents a major public health problem.³ 54 55 This pathology is developed usually due to low Fe intake, however, some genetic conditions may also result in anemia by causing defective Fe homeostasis.⁴ 56 57 Several studies have reported noteworthy approach to the molecular mechanisms 58 of Fe metabolism and the way that these processes are being disturbed in this 59 prevalent micronutrient deficiency condition. The above mentioned studies have 60 generated novel physiological approaches, dietary and pharmacological 61 treatments.

Routine clinical tests used to assess Fe transport and storage include serum Fe (representing the Fe available between physiological compartments), total Fe binding capacity (TIBC) (which reflects the organism capacity to bind Fe with transferrin), serum ferritin (the predominant Fe storage protein, reflects the cumulative Fe stores in hematopoietic organs and tissues), and transferrin saturation, which is affected by the rate of Fe absorption in the small bowel as well as the amount of Fe in the stores.⁵

69 Recently, major scientific efforts have been made to elucidate and 70 understand the molecular mechanism of Fe homeostasis through gastrointestinal 71 absorption, transport, tissue uptake, storage or remobilization from stores, leading 72 to the identification of key proteins on intestinal level, including duodenal 73 cytochrome b (Dcytb), divalent metal transporter 1 (DMT1), ferritin light chain 1 74 (Ftl1), ferroportin 1 (FPN1), transferrin receptor 1 (TfR1) and hepcidin 75 antimicrobial peptide (Hamp). The orchestrated regulation of these key genes at 76 transcriptional and translational levels regulates Fe uptake and transportation during IDA and during normal Fe metabolism conditions.⁶ 77

On the other hand, we have previously reported^{7, 8} that goat milk improves 78 79 Fe status, because enhances and improves Fe digestive and metabolic utilization, 80 increasing Fe deposits in target organs, favoring the recovery of hematological 81 parameters and minimizing interactions between dietary divalent cations such as 82 Ca and Mg, however the genetic mechanisms controlling these physiological 83 processes during dietary Fe repletion are still not completely elucidated. In spite 84 of the crucial role of Dcytb, DMT1, Ftl1, FPN1, TfR1 and Hamp gene expression 85 in Fe metabolism, to date, no studies have directly tested the modulation of gene 86 expression during Fe repletion with fermented milks. Taking into account all these 87 considerations, the aim of this work was to contribute to a better understanding of 88 the pathophysiology and recovery from IDA, by studying how fermented milk 89 consumption affects Fe absorption and metabolism during Fe repletion. Analysis 90 included Fe status markers in blood and gene expression of Dcytb, DMT1, Ft11, 91 FPN1, TfR1 and Hamp in duodenal tissue.

92

93 MATERIAL AND METHODS

94 Fermentation and dehydration of the milks

95 Fermented cow and goat milks were prepared according to the method described by Moreno-Fernandez et al.⁹ Both milk types were inoculated with traditional 96 97 yoghurt starters Lactobacillus bulgaricus sub. delbruickii and Streptococcus 98 thermophiles and incubated at 37°C for approximately 24 h. Subsequently, both 99 fermented milk samples were evaluated for pH (Crison, Barcelona, Spain) and the 100 fermentation ended when the milks reached pH=4.6. Later, fermented milk 101 samples were subjected to a smooth industrial dehydration process, until the final 102 moisture ranged between 2.5%- 4.5%.

103

104 Animals

105 Animal housing, care, handling procedures and experimental protocols were 106 approved by the Ethics Committee of the University of Granada (Ref. 11022011) 107 in accordance with the European Community guidelines (Declaration of Helsinki; 108 Directive 2010/63/EU). 80 recently weaned male Wistar albino breed rats, 109 purchased from the University of Granada Laboratory Animal Service (Granada, 110 Spain) were used for the study. To ensure conditions of high biological safety, all 111 the animal assays were carried out in the animal breeding unit of the Centre of 112 Biomedical Research of the University of Granada, with sanitary and 113 environmental controlled parameters in an free of pathogens area. All animals 114 were fed with the same amount of diet (pair feeding with 80% of the average 115 intake) to avoid differences due to the intake and deionized water was available ad 116 libitum.

117 During the study, to ensure welfare and controlled conditions, the animals 118 were housed in individual, ventilated, thermoregulated cages with controlled

119 temperature ($23 \pm 2^{\circ}$ C), humidity ($60 \pm 5\%$) and a circadian rhythm of 12 hours

120 (9:00 to 21:00 h).

121

122 **Design of experiment and diets**

123 At the beginning, the animals were divided into two groups: the control group receiving a normal-Fe diet (44.6 mg/Kg by analysis)¹⁰, and the anemic group 124 125 receiving a low-Fe diet (6.2 mg/Kg by analysis), induced experimentally during 40 d by a method developed previously by our research group ¹¹. On day 40 of 126 127 the study, two blood samples per rat were collected from the caudal vein (with 128 EDTA to measure the hematological parameters) and the rest of the blood was 129 centrifuged (1500 x g, 4°C, 15 min) without anticoagulant to separate the serum 130 and subsequent analysis of serum Fe, total Fe binding capacity (TIBC), ferritin 131 and serum hepcidin.

After inducing experimentally the Fe-deficiency anemia (day 40 of the 132 133 study), the rats were placed on an experimental period in which both groups 134 (control and anemic) were fed for 30 days with either fermented cow milk or 135 fermented goat milk-based diet, with normal-Fe content (45 mg/kg) or Feoverloaded (450 mg/kg) to induce chronic Fe-overload ¹². Diets were prepared 136 137 with fermented cow or fermented goat milk powder to provide 20% of protein and 138 10% of fat (Table 1). During the experimental period, diet intake was also 139 controlled (pair feeding of all the animals with 80% of the average intake) and 140 deionized water was also available *ad libitum*. The Fe content (mg/kg) in the diets 141 by analysis was: normal-Fe diet: 42.7 (fermented cow milk-based diet), 43.5 142 (fermented goat milk-based diet) and Fe-overload diets: 472.2 (fermented cow 143 milk-based diet) and 472.8 (fermented goat milk-based diet).

144	At the end of the experimental period (day 70), the animals were anesthetized
145	intraperitoneally with sodium pentobarbital (Sigma-Aldrich Co., St. Louis, MO) and
146	totally bled out by cannulation of the aorta and the hematological parameters were
147	analysed in total blood with anticoagulant (Figure 1). The rest of the blood was
148	centrifuged (1500 x g, 4°C, 15 min) without anticoagulant to separate the serum and
149	for analysis of serum Fe, TIBC, ferritin and hepcidin. The duodenum was removed
150	and washed repeatedly with ice-cold diethyl pyrocarbonate-treated (DEPC)
151	(Invitrogen, Carlsbad, CA, USA) deionized water until complete elimination of
152	duodenal fluids and bile. Subsequently, duodenal mucosa was scrapped using
153	sterile glass slides and approximately 0.5 g of duodenal mucosa was incubated
154	with RNA-later stabilization solution (Thermo Fisher Scientific, MA USA)
155	overnight at 4°C. Subsequently, RNA-later solution was removed, the mucosa
156	samples frozen in liquid nitrogen and stored at -80°C for RNA extraction.

157

158 Hematological tests

159 All the hematological parameters studied were measured using an automated 160 haematology analyzer Mythic 22CT (C2 Diagnostics, Grabels, France).

161

162 Serum iron, total iron binding capacity (TIBC) and transferrin saturation

163 Transferrin saturation, serum Fe and TIBC were determined using Sigma 164 Diagnostics Iron and TIBC reagents (Sigma-Aldrich Co., St. Louis, MO). The 165 absorbance of samples was read at 550 nm on a microplate reader (Bio-Rad Laboratories Inc., Hercules, CA). 166

167

168 Serum ferritin

- 169 Serum ferritin concentration was determined using the rat Ferritin ELISA Kit
- 170 (Biovendor GmbH, Heidelberg, Germany). The absorbance of the reaction was
- 171 read at 450 nm using a microplate reader (Bio-tek, Vermont, USA).
- 172

173 Serum hepcidin

- 174 Hepcidin-25 was determined using a DRG ELISA Kit (DRG Instruments GmbH,
- 175 Germany). The absorbance was read at 450nm with a plate reader (Bio-Rad).

176

- 177
- 178

179 **RNA isolation and real time qPCR**

Total RNA was isolated from duodenal mucosa samples using TRIsure lysis reagent (Bioline, Luckenwalde, Germany) according to manufacturer's instructions. RNA quantity and purity were determined by spectrophotometer (NanoDrop 1000, Thermo Fisher Scientific, Waltham, Massachusetts, USA) at 260/280nm. Complementary DNA (cDNA) was synthesized using iScript cDNA Synthesis kit (Bio-Rad) in a 20µl reaction, with 1µg of total RNA following the protocol supplied by the manufacturer.

Quantitative real time PCR was carried out as two step procedure in a total reaction volume of 20µl using the CFX96 Touch Real-Time PCR Detection System (Bio-Rad) and SYBR Green detection using Sso Avdvanced Universal SYBR Green Supermix (Bio-Rad). Primer sequences for quantitative real-time PCR were designed by use of standard tools (Spidey, Primer3, NCBI Blast).
Primer pairs were obtained from Eurofins MWG Biotech (Ebersberg, Germany).
The selected rat genes, detailed in Table 2, were as follows: duodenal cytochrome b (Dcytb), divalent metal transporter 1 (DMT1), ferritin (Ftl1), Ferroportin 1 (FPN1), transferrin receptor 1 (TfR1) and hepcidin antimicrobial peptide (Hamp). Measurements were done in duplicate and the expression of the target genes was normalized to the housekeeping gene β -actin which was consistently expressed across the groups. Serial dilutions of control samples were used to determine the efficacy of amplification. Melt curve analysis and gel electrophoresis were used to confirm PCR product size.

201

202 Western blotting and immunocytochemistry

203 Finely chopped mucosa samples were obtained using Potter-Elvehjem 204 homogenizer apparatus on ice, and whole cell proteins were extracted using T-205 PER tissue extraction reagent (Thermo Scientific Inc., Hanover Park, IL, USA). Protease inhibitor (1:200 dilution; Sigma-Aldrich, St. Louis, MO, USA) was 206 207 incorporated. Protease inhibitor mixture (1:200 dilution (Sigma-Aldrich, St. 208 Louis, MO) was added to avoid protein degradation. Total protein concentration 209 was determined in the extracts using a Pierce BCA Protein Assay Kit (Thermo 210 Scientific). Twelve µg of total protein were separated on 4–20% Criterion TGX 211 (Tris-Glycine extended) gels (Mini-PROTEAN TGX Precast Gels, 15 µL; 15 212 wells; Bio-Rad). An electrophoretic separation was performed at 250 V in a 213 vertical electrophoresis tank (Mini-PROTEAN System; Bio-Rad) for 20 min. 214 Fermentas PageRuler Plus Prestained Protein Ladder was employed as molecular 215 weight marker (Thermo Scientific). Thereafter, proteins were transferred from gel 216 onto a PVDF membrane (Bio-Rad) by wet transfer for 60 min at 120V with 217 transfer buffer comprising 250 mM Trizma HCl, 200 mM glycine, and 6% 218 methanol, pH 8.3 (Sigma-Aldrich). After transfer, the membranes were blocked with 5% dry milk in Tris-buffered saline (TBS) plus Tween-20 (TTBS) (Bio-Rad)
solution for 1 h at room temperature. The blots were then washed 3 times in TBS,
and incubated with rabbit anti DMT1 polyclonal [(Santa Cruz Biotechnology Inc.,
Santa Cruz, CA, USA (dilution 1:400)], rabbit anti SLC40A1 polyclonal antibody
(FPN1) [Abcam, UK (dilution 1:800)] and mouse anti β-actin monoclonal
[Abcam, UK (dilution 1:1000)] as primary antibodies, in 5% dry milk in TTBS
overnight at 4 °C with shaking. β-actin was used as loading control.

226 Blots were then washed 3 times for 5 min each in TTBS and incubated 227 with the appropriate secondary conjugated antibody [ImmunStar Goat Anti-228 Mouse (GAM)-HRP; 1:80,000 and Immun-Star Goat Anti-Rabbit (GAR)-HRP; 229 Bio-Rad Laboratories; 1:40,000] in TTBS for 1 h at room temperature. The bands 230 were visualised with Luminata forte western HRP Substrate (Merck KGaA, 231 Darmstadt, Germany). Signal quantification and recording densitometry of each 232 band were performed with chemiluminescence in ImageQuant LAS 4000 233 (Fujifilm Life Science Corporation, USA). All results were analysed with Image J 234 software.

235

236 Statistical analysis

Data are reported as means \pm standard error of the mean (SEM) of 40 animals per group during the pre-experimental period (anemia induction) and 10 animals per group during the experimental period (anemia recovery). Statistical analyses were performed using the SPSS computer program (version 22.0, 2013, SPSS Inc., Chicago, IL). Data were analysed by 2-way ANOVA to determine the effects of anemia, type of diet and dietary Fe content. Differences were considered significant at P<0.05. Differences between groups (normal-Fe *vs.* low-Fe and 244 normal-Fe vs. Fe-overload) were tested for statistical significance with Student's t245 test. Individual means were tested by pairwise comparison with Tukey's multiple 246 comparison test when main effects and interactions were significant. A power 247 analysis was performed to estimate the number of rats needed to obtain 80% 248 power at a confidence level of 95%, and although eight animals would be required 249 to obtain significant differences in hematological parameters and seven animals 250 per group would be required to obtain significant differences in gene expression 251 patterns, to ensure a power calculation, 10 rats per groups were used.

252

253 **RESULTS**

254 Hematological parameters

255 After anemia induction with Fe deprivation during 40 d, all the 256 hematological parameters in the IDA group were different from the controls (P <257 0.001), except white blood cells that remained unchanged after anemia induction 258 (Table 3). After 30 d feeding the fermented milk-based diets, the hematological 259 parameters were recovered with both milk-based diets, either with normal-Fe or 260 Fe-overload. Serum hepcidin was higher in control and anemic animals fed 261 fermented goat milk either with normal-Fe or Fe-overload in comparison with 262 fermented cow milk (P < 0.001). As expected, serum Fe was higher in the Fe-263 overload groups (P< 0.01). Fe-overload also increased hemoglobin (P< 0.001), 264 serum ferritin (P< 0.01), transferrin saturation (P< 0.01) and TIBC (P< 0.01) 265 (Table 4).

266

267 Effect of fermented milks on Fe metabolism and uptake related genes and

268 proteins

269 The relative expression pattern of genes relevant to Fe metabolism is 270 shown in Figure 2A-F. Fermented goat milk up-regulated enterocyte Dcytb gene 271 expression in both groups of animals either with normal-Fe or Fe-overload (P< 272 (0.001), previously induced anemia decreased Dcytb expression in the animals fed 273 fermented cow milk with normal-Fe content (P< 0.01) and Fe-overload down-274 regulated Dcytb expression in both groups (control and anemic rats) fed fermented 275 cow milk with normal-Fe content (P < 0.001) and in the anemic group fed 276 fermented goat milk (P < 0.001) (Figure 2A).

277 Expression of DMT1 increased in control and anemic animals fed 278 fermented goat either with normal-Fe or Fe-overload ($P \le 0.001$). Enterocyte 279 DMT1 expression was down-regulated in the anemic group fed fermented cow 280 milk with Fe-overload (P< 0.05), however, the induction was much higher in the 281 animals fed fermented goat milk with normal-Fe content (P< 0.001). Fe-overload 282 increased DMT1 gene expression in the control group fed fermented goat milk 283 (P < 0.001), but decreased its expression in the anemic animals fed the same diet 284 (P<0.001) (Figure 2B).

285 Similarly, DMT1 relative protein expression was higher in the animals fed 286 fermented goat milk either with normal-Fe (P < 0.001) or Fe-overload (P < 0.01). 287 Anemia increased DMT1 protein expression in animals fed fermented cow milk 288 with normal Fe content (P < 0.05) and decreased this protein expression in animals 289 fed fermented goat milk with normal-Fe content (P< 0.001). Fe-overload 290 decreased DMT1 protein expression in all animals fed fermented goat milk in 291 comparison with normal-Fe content groups (P< 0.001 for control animals and P< 292 0.05 for anemic animals) (Figures 3A and 3C).

Fermented goat milk induced an up-regulation of Ftl1 expression in control and anemic animals, especially in the anemic groups either with normal-Fe or Fe-overload (P< 0.05). Anemia up-regulated enterocyte Ftl1 expression in the animals fed both fermented milks with Fe-overload (P< 0.01). Fe-overload upregulated Ftl1 expression in the anemic groups fed fermented cow milk (P< 0.05) and fermented goat milk (P< 0.01) (Figure 2C).

299 Fermented goat milk consumption induced a marked up-regulation of 300 FPN1 mRNA in control and anemic rats fed with normal-Fe or Fe-overload (P< 301 0.001). Anemia increased FPN1 expression in all the groups of rats fed fermented 302 milks (P < 0.001), except in those fed fermented goat milk diet with Fe-overload, 303 which recorded a down-regulation of this gene (P < 0.001). Fe-overload in animals 304 fed fermented cow milk down-regulated FPN1 gene expression in control rats (P< 305 (0.05) and up-regulated this gene expression in anemic animals (P< 0.05), however 306 in the animals fed fermented goat milk, Fe-overload up-regulated FPN1 in control 307 animals (P < 0.001) and down-regulated this gene in anemic rats (P < 0.01) (Figure 308 2D).

309 With regard to FPN1 protein expression, a higher expression of this 310 protein was recorded in control animals fed fermented goat milk with normal-Fe 311 content in comparison with fermented cow milk (P< 0.001). Anemia increased 312 FPN1 protein expression in the animals fed fermented cow milk with normal-Fe 313 content (P< 0.001) and reduced this protein expression in the animals fed 314 fermented goat milk with normal-Fe content (P < 0.001). Fe-overload increased 315 FPN1 protein expression in control rats fed fermented cow milk (P< 0.001) and 316 reduced this protein expression in control (P < 0.001) and anemic (P < 0.05) rats 317 fed fermented goat milk (Figures 3B and 3C).

TfR1 was down-regulated in control and anemic rats fed fermented goat milk with normal-Fe content (P< 0.001) and in the anemic rats fed the same diet with Fe-overload (P< 0.001). Anemia induced a clear up-regulation of TfR1 gene expression in the anemic animals fed fermented goat milk with normal-Fe (P< 0.001). Fe-overload diminished TfR1 expression in all the experimental groups (P< 0.001), except in the control rats fed fermented goat milk (Figure 2E).

Hamp enterocyte expression was down-regulated in all the experimental groups (control and anemic) fed fermented goat milk (either with normal-Fe or Fe-overload) (P< 0.001). Anemia increased Hamp gene expression in the animals fed fermented goat milk with Fe-overload (P< 0.01). Fe-overload only showed an effect in the control group fed fermented goat milk, where a decrease in the expression of Hamp was recorded (P< 0.001) (Figure 2F).

330

331 DISCUSSION

Dietary fermented goat milk was found to be more beneficial in overcoming the effects of Fe deficiency, when compared with fermented cow milk. Among the studied genes, up-regulations in relative expression of enterocyte Dcytb, DMT1 and FPN1 mRNA were most significant, thereby confirming our research hypothesis (fermented goat milk improves Fe homeostasis) and previous results indicating better anemia recovery with goat milk consumption,^{7, 8} but in this case at the gene expression level.

It has been previously reported that a low vitamin A content in the diet, led to a reduced DMT1 protein expression by post-transcriptional regulation due either to a decreased translation or increased degradation, affecting negatively Fe metabolism.¹³ In addition, intracellular Fe sequestration is related to inflammatory

signaling. In a study conducted by Katz et al.,¹⁴ vitamin A attenuated 343 344 inflammatory signaling, and induced a recovery of the intracellular Fe-related 345 proteins abnormalities, as well as alleviated intracellular Fe sequestration in 346 duodenal cells. These results were serum hepcidin independent, thus they reflects 347 the local intestinal compartmental events (at enterocyte level) and suggest that by 348 applying anti-inflammatory compounds, less Fe is locked in inflamed intestinal 349 epithelial cells, leading to its increased bioavailability by up-regulating the genes 350 involved in Fe homeostasis. Taking into account that goat milk contains more vitamin A than cow milk,^{7, 15} this vitamin might be contributing to the increased 351 352 expression of Fe-status related genes.

353 In addition, goat milk fat is richer in medium chain triglycerides (MCT), 354 which are able to pass through the mitochondrial membrane independently of 355 carnitine, do not need re-esterification and are oxidized in the mitochondria, 356 therefore providing fast energy discharge available for several metabolic pathways, conferring metabolic and energetic advantages to the enterocytes.⁷ 357 358 Through goat milk consumption, the higher amount of MCT would provide more energy, inducing a trophic effect¹⁶ in the enterocyte and contribute to the up-359 360 regulation of the genes studied and hence improving duodenal Fe absorption.

Regulation of Fe uptake in the organism occurs in the enterocyte, which determines how much Fe is acquired in the intestinal lumen. Subsequent to reduction of dietary ferric iron (Fe³⁺) by Dcytb, ferrous Fe (Fe²⁺) is transported across the brush-border membrane of enterocytes via DMT1.¹⁷ In our case an upregulation of Dcytb was recorded in all the groups fed fermented goat milk, revealing a higher capacity of dietary Fe reduction and thus conferring more substrate to DMT1, improving therefore the bioavailability by the enterocyte. Anemia induced an over-expression of Dcytb mRNA in the groups fed fermented goat milk with normal-Fe content, however this trend was inverse in the case of rats fed fermented cow milk with normal-Fe content, revealing that Fe bioavailability by DMT1 would be lower in the case of cow milk. An upregulation of Dcytb and DMT1, has been previously reported in situation of Fedeficiency, as a compensatory mechanism to promote Fe absorption,¹⁸ findings in agreement with those obtained in the current study.

375 Furthermore, present results clearly show an up-regulation of DMT1 376 expression in animals consuming fermented goat milk in comparison with 377 fermented cow milk. IDA did not show any effect on enterocyte DMT1 378 expression in the animals fed fermented cow milk, whereas increased DMT1 379 mRNA was observed in animals consuming fermented goat milk with normal-Fe 380 content, however a significant reduction was observed in the anemic animals fed 381 goat milk with Fe-overload, in a protective mechanism to avoid excessive Fe 382 storage and subsequent Fe mediated damage in the tissues. DMT1 is a multipass, 383 transmembrane protein that mediates the uptake of divalent cations, especially 384 ferrous iron (Fe^{2+}). Physiological data reveal the essential role of DMT1 as an 385 essential intestinal Fe importer, fact that can be confirmed because severe IDA that results from deletion¹⁹ or mutation²⁰ of the gene in rodents. The up-regulation 386 387 of DMT1 in the animals consuming goat milk confirms the better Fe absorption, 388 fact that influences positively the recovery of the hematological parameters and 389 confirms previous findings, on improved Fe digestive and metabolic utilization after goat milk consumption (non fermented),^{7,8} at the level of gene expression. 390

391 Fe^{2+} leaves enterocytes via FPN1-mediated transport, being the only 392 protein capable to export ferrous Fe in mammals.²¹ FPN1 is highly expressed

393 various types of cells that play critical roles in Fe homeostasis, such as 394 enterocytes, macrophages and hepatocytes, consistent with its roles in Fe 395 absorption and recycling. The key role of FPN1 can be exemplified by knockout of the gene in mice, which leads to a severe IDA.²² FPN1 gene mutations have 396 397 been reported, and, although they are not common, they represent an important group of Fe-loading disorders.²³ Subjects affected feature several phenotypes 398 399 depending upon how the mutations alter FPN1 export function. It is noteworthy 400 that these reports clearly feature the critical, non-redundant role of FPN1 in Fe 401 absorption. Similarly to Dcytb and DMT1, an up-regulation in relative expression 402 of FPN1 mRNA was observed in animals consuming fermented goat milk either 403 with normal-Fe or Fe-overload. As previously reported, anemia induces an up-404 regulation of FPN1 as a compensatory response to systemic Fe depletion, to adjust the rates of Fe export,²⁴ results in agreement with those obtained in the current 405 406 study.

407 Fe homeostasis in the enterocytes is regulated towards the FPN1-Hamp 408 axis, which involves specific physiological adaptations that have evolved to 409 maximize Fe uptake from the diet when the Fe requirements increase. These 410 adaptations include direct effects on duodenal cells gene transcription, 411 posttranscriptional control of mRNA stability, and morphological remodeling of 412 the duodenal epithelium, probably all in response to alterations in intracellular Fe levels in enterocytes.²⁵ Hepcidin plays a central role in Fe absorption by the 413 414 duodenal epithelial cells (enterocytes). Hamp expression was found to be 415 decreased in rats consuming fermented goat milk in comparison with rats 416 consuming cow milk. This down-regulation of enterocyte Hamp would increase 417 Fe efflux from the duodenal cells, because enterocyte Hamp mRNA expression

418 correlates inversely with the activity of FPN1 and Fe absorption.²⁶ Once more
419 these data indicate the better Fe status recovery and absorption with fermented
420 goat milk.

421 In contrast, serum hepcidin followed a different pattern during Fe repletion 422 with fermented milks, increasing in the animals fed fermented goat milk, finding in agreement with previous results.²⁷ As previously mentioned, hepcidin 423 424 intervenes in regulating Fe storage in the enterocytes and liver (attenuating both 425 the intestinal Fe absorption and the liberation of the Fe of the macrophages and 426 hepatocytes), being a key factor in the erythroid regulation, recording a diminished expression of this peptide in response to the anemic hypoxia.²⁸ 427 428 Therefore, the increase in serum hepcidin recorded during Fe repletion with fermented goat milk, can be explained by the induction of erythropoiesis,²⁹ due to 429 increase of duodenal Fe absorption. The higher levels of this peptide hormone 430 431 compared with fermented cow milk diet would decrease Fe export from 432 hepatocytes, increasing its storage in liver and revealing that Fe stores were 433 replete.²⁷

434 It is known that duodenal Fe absorption correlates with Fe status of the 435 body. In the present study, most of the genes showed significantly higher mRNA 436 abundance during Fe depletion with fermented goat milk compared with cow 437 milk. This finding suggests that up-regulation of genes coding for proteins 438 involved in Fe absorption, such as Dcytb, DMT1 and FPN1, play a key role in 439 enhanced absorption of Fe during IDA recovery. In addition, enhanced expression of TfR1 has been reported in IDA^{30, 31} therefore the down-regulation of this gene 440 441 in the animals consuming fermented goat milk reveals, once again, the adapted 442 genetic regulation of Fe metabolism during Fe repletion.

443 Ftl1 is an intracellular protein that stores and releases Fe in a strictly 444 controlled way. Ferritin gene is up-regulated in situation of Fe overload, to ensure 445 higher Fe sequestration, which prevents Fe-mediated oxidative damage to the 446 main biomlecules. In the current study, the expression of enterocyte ferritin 447 mRNA is higher in the anemic group fed goat milk with normal-Fe content. In 448 addition, Fe-overload increased ferritin gene expression in control group fed 449 fermented cow milk and anemic group fed fermented goat milk, probably as a 450 compensatory mechanism to avoid the oxidative damage induced by Fe-overload.

451 In conclusion, consumption of fermented goat milk was found to be more 452 beneficial compared to fermented cow milk in overcoming the effects of IDA. 453 Effects due to fermented goat milk can be explained on molecular level as 454 changes in key proteins of intestinal Fe metabolism showing increased expression 455 of duodenal Dcytb, DMT1 and FPN1. In addition, Hamp and TfR1 showed 456 significantly lower or equal mRNA abundance during Fe repletion with fermented 457 goat milk, compared with fermented cow milk, revealing that changes in relative 458 expression of enterocyte Fe-related genes are sensitive molecular biomarkers for 459 IDA recovery with fermented goat milk consumption. The results also suggest 460 that fermented goat milk promotes Fe-related genes expressions mechanisms, 461 increasing Fe bioavailability and Fe repletion after induced anemia, a fact that can 462 have significant implications in populations suffering nutritional deficiencies to 463 alleviate IDA.

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\mathbf{U}_{1} Table 1 . Composition of the experimental dist	615	Table 1.	Com	position	of the	experimental	diets
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Component	g/Kg diet			
Pre-experimental period Standard (non-milk) diet ^a				
Casein	200			
Lactose	0			
Fat (virgin olive oil)	100			
Wheat starch	500			
Constant ingredients ^b	200			
Experimental period				
Fermented cow milk-based diet ^c				
Protein	205			
Lactose	295			
Fat	100			
Wheat starch	200			
Constant ingredients ^b	200			
Fermented goat milk-based diet ^c				
Protein	206			
Lactose	291			
Fat	100			
Wheat starch	203			
Constant ingredients ^b	200			

^a The diets were prepared according to the recommendations of the AIN-93G for
control rats (45 mg Fe/Kg diet) (Reeves et al., 1993), or with low Fe content (5 mg
Fe/Kg diet) (Pallarés et al., 1993), for anaemic groups.

^b The constant ingredients consisted of (g/Kg diet): fibre (micronized cellulose)
50, sucrose 100, choline chloride 2.5, L-cystine 2.5, mineral premix 35, vitamin
premix 10.

^c Specific vitamin and mineral premixes supplements for fermented goat and cow milk-based diets were formulated taking into account the mineral and vitamin contents of the fermented milk powder supplied in order to meet the recommendations of the AIN-93G for normal-Fe diets (45 mg Fe/Kg diet) (Reeves et al., 1993) or Fe-overload (450 mg Fe/Kg diet) (Raja et al., 1994).

645	Table 2.	PCR prin	mer sequences	s and annealing	temperatures
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	Gene	Forward Sequence	Reverse Sequence	Annealing temperature (°C)
	β-Actin	GGGGTGTTGAAGGTCTCAAA	TGTCACCAACTGGGACGATA	57
	Dcytb	AGATTGCCATGGACCTGGAA	GAGCCCATGGAAGCAGAAAG	57
	DMT1	GGCATGTGGCACTGTATGTG	CCGCTGGTATCTTCGCTCAG	59
	Ftl1	GCCCTGGAGAAGAACCTGAA	AGTCGTGCTTCAGAGTGAGG	59
	FPN1	GAACAAGAACCCACCTGTGC	AGGATGGAACCACTCAGTCC	57
	TfR1	CAAATGGTTCGTACAGCAGGC	CTCCACGAGCAGAATACAGC	59
	Hamp	CCTATCTCCGGCAACAGACG	GGGAAGTTGGTGTCTCGCTT	59
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685	Table 3. Hematol	logical parameters	of control ar	nd anemic rats
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> Normal-Fe Low-Fe Control group Anemic group (n = 40)(n = 40)Total blood Hb concentration (g/L) 133.88 ± 2.98 $60.22 \pm 2.87 *$ RBCs $(10^{12}/L)$ 7.14 ± 0.20 3.08 ± 0.24 * Hematocrit (%) 40.01 ± 1.13 $12.76 \pm 1.33 *$ MCV (fL) $36.91 \pm 0.37 *$ 55.76 ± 0.53 19.47 ± 0.15 14.10 ± 0.63 * MCH (pg) MCHC (g/dl) 35.54 ± 0.36 $30.21 \pm 0.82*$ RDW (%) 16.23 ± 0.35 $19.16 \pm 0.39 *$ Platelets $(10^9/L)$ 733 ± 72.15 $2123 \pm 119 *$ WBCs (10⁹/L) 8.91 ± 0.39 8.53 ± 0.88 Lymphocytes $(10^{6}/ml)$ 7.98 ± 0.58 $5.76 \pm 0.84*$ Serum Fe (μ g/L) 1336 ± 99.12 $601 \pm 55.98 *$ TIBC (μ g/L) 2675 ± 189 $17935 \pm 598 *$ Transferrin saturation (%) 49.02 ± 5.87 3.93 ± 0.41 * Ferritin (μ g/L) 79.74 ± 2.12 $49.65 \pm 1.64 *$ Hepcidin, ng/mL 16.87 ± 0.46 $13.48 \pm 0.62*$

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689 Data are shown as the mean values \pm SEM.

690 Hb, hemoglobin; RBCs, red blood cells; MCV, mean corpuscular volume; MCH,

691 mean corpuscular Hb; MCHC, mean corpuscular Hb concentration; RDW, red

692 cell distribution width; WBCs, white blood cells; TIBC, total Fe-binding capacity.

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*Significantly different from the control group (P < 0.001, Student's t test). 694

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703 Table 4. Haematological parameters from control and anemic rats fed for 30 days with fermented cow or goat milk-based diets with normal-

Fe content or Fe-overload (experimental period) 704

		Fermented cow milk		Fermented goat milk		2-WAY ANOVA		
	Fe content	Control group	Anemic group	Control group	Anemic group	Diet	Anemia	Fe content
Hb concentration (g/l)	Normal	129.55 ± 2.89	129.33 ± 2.61	131.95 ± 2.76	129.15 ± 2.48	NS^1	NS	< 0.001
	Overload	$142.63\pm2.63C$	$141.10 \pm 2.92 AC$	$141.30\pm2.98C$	$147.35\pm3.01BC$	< 0.05	NS	
$\frac{\text{RBCs}}{(10^{12}/\text{l})}$	Normal	7.06 ± 0.18	7.08 ± 0.22	7.39 ± 0.21	7.21 ± 0.20	< 0.05	NS	< 0.05
	Overload	$6.94\pm0.17a$	7.19 ± 0.24	$8.01\pm0.30\ bC$	7.11 ± 0.21	< 0.01	NS	
Haematocrit %	Normal	40.02± 1.19a	$39.01{\pm}0.97A$	$41.93 \pm 1.23b$	$42.95\pm0.98B$	< 0.01	NS	< 0.01
	Overload	$39.37 \pm 1.33a$	$44.89\pm2.76C$	$44.86 \pm 1.26 \text{ bC}$	$45.42 \pm 1.35 \mathrm{C}$	< 0.05	NS	
MCV (fL)	Normal	57.68 ± 0.54	55.34 ± 0.59	57.25 ± 0.56	55.04 ± 0.53	NS	NS	NS
	Overload	56.79 ± 0.58	$53.18 \pm 0.55 A$	56.44 ± 0.53	$56.15{\pm}0.53\mathrm{B}$	< 0.05	NS	
Platelets (10 ⁹ /l)	Normal	933.00 ± 70.32	963.00 ± 66.45	926.00 ± 79.65	935.33 ± 66.89	NS	NS	NS
	Overload	939.67 ± 71.37	965.50 ± 72.22	933.59 ± 81.32	945.86 ± 70.26	NS	NS	
Serum Fe (µg/l)	Normal	1346 ± 86.18	1355 ± 86.35	1352 ± 88.96	1326 ± 94.35	NS	NS	< 0.01
	Overload	1591±100C	$1587 \pm 102C$	$1556 \pm 99C$	$1576 \pm 97C$	NS	NS	
TIBC (µg/l)	Normal	2787 ± 158	2798 ± 137	2785 ± 144	2789 ± 166	NS	NS	< 0.01
	Overload	$3145 \pm 177C$	$3254 \pm 175C$	$3251 \pm 169C$	3195±166C	NS	NS	
Transferrin saturation (%)	Normal	45.98 ± 0.91	45.32 ± 0.89	46.65 ± 0.76	46.37 ± 0.94	NS	NS	< 0.01
	Overload	47.76± 1.32C	$47.88 \pm 1.02C$	$49.59{\pm}~0.98\mathrm{C}$	48.96± 1.05C	NS	NS	
Serum ferritin (µg/l)	Normal	83.25 ± 1.75	82.97 ± 1.68	84.33 ± 1.77	82.34 ± 1.82	NS	NS	< 0.01
	Overload	$87.73 \pm 1.87C$	86.87± 1.91C	87.91± 1.88C	86.65± 1.96C	NS	NS	
Serum hepcidin (ng/mL)	Normal	$14.25\pm0.59a$	$14.42{\pm}~0.49A$	$16.85 \pm 0.55b$	$16.66\pm0.59B$	< 0.01	NS	NS
	Overload	$15.75 \pm 0.62 \mathrm{aC}$	$14.98 \pm 0.58 A$	$17.01 \pm 0.61b$	$16.73 \pm 0.63 B$	< 0.01	NS	

¹NS, not significant. ^{a,b} Mean values among groups of controls rats fed with different diet and different lower case letters in the same row indicated significant difference by 2-way ANOVA (Tukey's test). ^{A,B} Mean values among groups of anaemic rats fed with different diet and different upper case letters in the same row indicated significant difference by 2-way ANOVA (Tukey's test). ^C Mean values were significantly different from the corresponding group of rats fed with normal Fe content at P < 0.05 by Student's t test.





- **Figure 2.** Effect of fermented cow and goat milk in control and anemic rats under normal and Fe overload conditions on mRNA levels of duodenal Dcytb (A), DMT1 (B), Ftl1 (C), FPN1
- 47 (D), Tfr1 (E) and Hamp (F). Data are means with SEM of 10 animals per group.
- 48 ^{a,b}Means values among groups of controls rats with different superscript letters were 49 significantly different (P < 0.05, Tukey's test).
- ^{A,B}Means values among groups of anemic rats with different upper case superscript letters were significantly different (P < 0.05, Tukey's test).
- ⁵² ^CMeans values from the corresponding group of control rats were significantly different (P < 0.05, Student's t test).
- ⁵⁴ ^DMeans values from the corresponding group of rats fed with normal-Fe content were significantly different (P < 0.05, Student's t test).
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Figure 3. Effect of fermented cow and goat milk in control and anemic rats under normal and Fe overload conditions on expression of DMT1 (A) and FPN1 (B) protein. Data are mean with SEM of 10 animals per group. Representative immunoblots of DMT1, FPN1 and β -actin are shown (C).

^{a. b} Means values among groups of controls rats with different superscript letters were significantly different (P < 0.05, Tukey's test).

99 $^{A. B}$ Means values among groups of anemic rats with different upper case superscript 100 letters were significantly different (P < 0.05, Tukey's test).

101 ^C Means values from the corresponding group of control rats were significantly different 102 (P < 0.05, Student's t test).

103 ^D Means values from the corresponding group of rats fed with normal-Fe content were 104 significantly different (P < 0.05, Student's t test).



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