The Effect of Goat Milk Fractions Supplementation on Serum IgE Response and Leukocytes Count in Dinitrochlorobenzene Sensitized Rat

Nurliyani, E. Harmayani, and MHNE. Soesatyo

Abstract—In Indonesia, goat milk is often consumed and believed as anti-allergy. The objective of this research was to study the effect of goat milk and their fractions (casein and whey) supplementation on total serum IgE concentrations and leukocytes count in rat sensitized with contact allergen dinitrochlorobenzene (DNCB). Female Wistar rats 6-8 weeks old were divided into four groups: 1) whey, 2) casein, 3) whole milk supplementation and 4) phosphate-buffered saline/PBS (control). The results showed that supplementation of goat milk on rats did not affect on total serum IgE concentrations and number of leukocytes. After sensitized with DNCB, the monocyte percentage in rats was higher (P<0.01) than before. In conclusion, goat milk or their fractions supplementation unable to decrease the total serum IgE concentrations and also had no effect on leukocytes count. However, 1% DNCB could increase the number of monocytes, but could not induce the IgE response.

Keywords—Dinitrochlorobenzene, Goat Milk Fractions, IgE, Leukocytes.

I. INTRODUCTION

In Indonesia, the dairy goat farm of Ettawah Crossed Bred is increase in recent years along with the vigorous promotion of the health benefits of goat milk. Goat milk is believed to reduce symptoms of allergic disease, which tends to increase in developing countries and a lot of environmental pollution. To avoid environmental conditions which can trigger allergies are very difficult. It is therefore necessary to find alternatives to prevent the occurrence of allergies such as by consuming functional food. Source of functional food can be derived from plants and animals.

Although the chemical composition between goat milk and cow milk are similar, however goat milk products found to be superior in terms of hypoallergenicity, the morphology of fat and fatty acid composition [1]. The content of goat milk fatty acids is very beneficial to health, such as for the treatment of various disorders and diseases of the digestive tract and reduce the incidence of cow milk allergy. The total medium chain triglyceride (MCT), monounsaturated fatty acid (MUFA) and polyunsaturated fatty acids (PUFAs) in goat milk is higher than cow milk. The content of goat milk MCT (C6 - C14) is 35% and 17% in cow milk. The total of caproic (C6), caprylic (C8) and capric acid (C10) is 15% in goat milk, whereas cow milk is 5% [2]. Capric acid, caprylic and MCT contained in goat milk is beneficial for a variety of clinical disorders including malabsorption syndromes, chyluria, steatorrhea, hyperlipoproteinemia, intestinal resection, premature infant feeding, non-thriftiness of children, infant malnutrition, epilepsy, cystic fibrosis, coronary by -pass and gallstones. This is caused by metabolic uniqueness that can provide energy directly without deposited in adipose tissue, serum cholesterol lowering activity, inhibition and limiting cholesterol deposition [2]. Goat milk with α s2-casein genotypes causing intestinal and systemic sensitization in guinea pig lower than α s1-casein genotype. Extensively hydrolysed formula based on the Italian dairy goats have been used and recommended as baby food with a CMA[3].

Previous research conducted by [4], suggests that the goat milk powder has a similar effect with cow milk colostrum in reducing the rat epithelial intestinal damage induced by indomethacin. Similarly, growth factor activity of goat milk in cultured cells is higher than cow milk [5]. It is explained that the higher medium chain fatty acids, monounsaturated and polyunsaturated fatty acids in goat milk than cow milk may reduce allergic reactions to cow milk.

Allergic reactions can be classified into four types based on the substance involved in the mechanism and timing of the reaction, namely type I, type II, type III and type IV. Type I allergy (immediate hypersensitivity) is mediated by IgE (reaction occurs 15-30 minutes after exposure to antigen / foreign material). Allergic type II is mediated by IgM or IgG and complement (the reaction to occur a few minutes to several hours). Allergy type III (immune complex hypersensitivity) is mediated by soluble immune complexes and the reaction occurs 3-10 hours of exposure to the antigen. Allergic type IV (cell mediated or delayed type hypersensitivity), reached a peak 48 hours of exposure to the antigen [6]. The skin contact allergies are allergic type IV which can be caused by some low molecular weight chemicals. Types of skin allergens such as dinitrochlorobenzene (DNCB), dinitrofluorobenzene (DNFB) and trinitrochlorobenzene (TNCB) can induce little mononuclear cell infiltration in the larynx or lungs Wistar rats and mice Balb/c. Skin sensitization involves the activation of...
were sensitized on day 15 with 1% DNCB (150 μl) as control. The dose of goat milk following treatments: whey, casein, whole milk, and PBS (no supplementation) as control. Each group received the treatments: whey, casein, whole milk, and PBS (no supplementation) as control. The purpose of this study was to study the effect of supplementation of goat’s milk or their fractions on serum IgE response in mice [10], while the various doses of Lactobacillus plantarum has been investigated their effect on haematologis parameters in rats [11]. The effect of goat milk or their fractions on serum IgE levels and the leukocytes count in DNCB sensitized rat so far not been reported. In addition, there are conflicting results regarding the effect of DNCB induction on serum total IgE. According to Ban and Hettich [8], induction of DNCB may increase total serum IgE in mice, and 1% DNCB as a negative control experiments in mice. Therefore, the purpose of this study intended to study the effect of supplementation of goat milk and their fractions (whey and casein) on serum IgE response and the leukocytes count namely neutrophils, eosinophils, basophils, lymphocytes, monocytes in DNCB sensitized rat. Goat milk or their fractions are expected to be developed as anti-allergic functional food.

II. MATERIALS AND METHODS

A. Materials

Goat milk of Etawah Crossed Bred from ndonesia as a main material research, microbial rennet (Marzyme, Glengarry Cheesemaking Supply, Canada) for making rennet casein and their byproduct whey, 2,4-Dinitrochlorobenzene (DNCB) as contact allergens (Sigma-Aldrich), acetone and corn oil (4:1) as the allergen solvent. Chemicals for analysis of serum IgE were used in accordance with the instructions on the Rat-IgE ELISA Kit (Immunology Consulans Laboratory, Inc.), as follows: All reagents placed at room temperature, prepared reagents for standard, conjugate and sample dilution, by using buffer 1 part concentrate (5x) and 4 parts aquabidest. Wash solution prepared by diluting 1 part the concentrated wash solution (20x) to 19 parts aquabidest. Further dilution for serum (10x) prepared by pipetting 30 ul serum plus 270 ul of diluent (buffer 1x) and mixed thoroughly. Standard dilution series was made with a variety: 8 ul Rat IgE calibrator was added 817 ul buffer diluent (1x) (the highest standard /S6: concentration of 32 ng / ml). Standard 6 (S6) was transferred to a tube of 300 ml buffer diluent 1x (S5) (concentration of 16 ng / ml), and so on until S1 (1 ng / ml). Standard wells filled with 100 ul standard, and 100 ul buffer diluent 1x filled to the blank well, and then 100 ul of sample pipetted into the sample wells. Plate covered and incubated at room temperature for 60 minutes. Enzyme-antibody conjugate biotin was prepared (for each plate needs 10 ul conjugate plus 990 ul buffer dilution 1x). Plate was washed 4 x by wash solution, and 100 ul conjugate pipetted into the wells, then the plate covered and incubated at room temperature for 60 minutes in a dark room. Plate was opened and washed 4 x, then added 100 ul TMB substrate (teramethyl-benzidine) to all well. Plate were incubated for 10 min in a dark room and added to 100 ul stop solution to all wells, then read on an ELISA plate reader 450 nm.

D. The Number of Leukocytes Counting

Rat blood samples taken by the hematocrit and additional anti-coagulant EDTA (Ethylene diamine tetra acid), and then made preparations of blood smears on object glass. Blood film fixed with absolute methanol, and then staining by 10% Giemsa for 30 minutes. Smear preparations were washed with distilled water and air-dried. Observations and leukocyte counts performed with a microscup magnification of 100x, and the amount of leukocytes calculated as a percentage relative [13].

III. RESULTS

A. Total Serum IgE

The average of total serum IgE in rats fed the goat milk and their fractions before and after treatment with DNCB are shown in Table I. Supplementation of goat's milk or their fractions in rat had no effect on serum total IgE or the same as control rat. Supplementation of goat's milk or its fractions as much as 0.4 g / head / day did not decrease in serum total IgE.
With the supplementation of goat milk and its fractions, the number of monocytes in rats sensitized with DNCB increased. Basophils, on the other hand, showed a decrease in percentage after DNCB sensitization. The percentage of neutrophils, eosinophils, and lymphocytes remained relatively constant, with slight increases in some cases.

**TABLE I**

<table>
<thead>
<tr>
<th>Supplementation</th>
<th>Before</th>
<th>After</th>
<th>Average</th>
</tr>
</thead>
<tbody>
<tr>
<td>Casein</td>
<td>59.491</td>
<td>66.897</td>
<td>63.194</td>
</tr>
<tr>
<td>Whole milk</td>
<td>52.725</td>
<td>52.674</td>
<td>52.699</td>
</tr>
<tr>
<td>Control</td>
<td>63.301</td>
<td>69.002</td>
<td>66.412</td>
</tr>
<tr>
<td>Whey</td>
<td>22.918</td>
<td>63.770</td>
<td>43.354</td>
</tr>
</tbody>
</table>

**IV. DISCUSSION**

As shown in Table I, the treatment of goat's milk whey prior to allergens tends to be the lowest IgE response among the other treatments (casein, whole milk, and the controls), although it was not significant. It may be possible in the goat's milk whey contains components as a potential anti-allergic. Because the dose of whey that supplemented is too low lead to the decrease in serum IgE was not significant. According Debbabi et al [14], immunomodulatory properties, among others depending on the dose and the routes of antigen and antigen protein structure, which will affect the local immune response or peripheral. The results of extensive clinical studies in children with CMA in France, found that treatment of goat's milk gives a positive result in 93% of children, so it has been recommended in the nutrition of children due to low allergenicity and digestibility better than cow's milk [2]. Previous research has been done on rats that were given various treatments showed that the pectin fiber provides a lower IgE response than cellulose, so it is possible pectin as an anti-allergic [10].

After DNCB sensitized, apparently serum IgE in rats supplemented goat's milk or its fractions are not significantly increased. These results indicate that 1% DNCB sensitization could not induce IgE response or allergic type I. Contact allergen DNCB is an allergen that can induce allergic responses of type IV or DTH (delayed-type hypersensitivity), and not induce type I allergy is characterized by an increased IgE response. Previous studies using rat supplemented with goat milk whey and DNCB sensitization showed a negative DTH response and also a decline in levels of cytokines IL-4 and IFN-γ [15]. Thus the goat whey whey could reduce inflammatory reactions that commonly occur in allergies. IgE levels depend on several factors, especially the chemical concentration. The fact in previous studies, TMA and DNCB may induce increased IgE, and induction is influenced by the dose given. TMA exposure influence on the development of asthma. Immediate-type hypersensitivity reaction associated with IgE production is distributed systemically and can bind to the receptor surface of mast cells, basophils, macrophages and other cells that present antigen [8]. Results of research conducted by Ban and Hettich [8] showed that the TMA 25% (instead of 1% DNCB) can induce high serum IgE levels, and are indicated by an increase in the number of IgE-producing plasma cells in the lamina propria of the trachea. TMA will lead to a Th2 response, whereas DNCB leads to a Th1 response [8]. These results confirm the opinion Ban and Hettich [8], that 1% DNCB did not induce IgE response.

The higher percentage of monocytes after DNCB sensitized (Figure 1e) is understandable since monocytes would later develop into macrophages in tissue, which acts the body in the first line of defense or as an APC (antigen-presenting cells). Therefore, if there is an antigen / foreign materials including allergen, the number of monocytes will increase. Basophils...
were not found in leucocyte count (Figure 1c). These results are in accordance with the opinion of [16], that basophils are detected very low in uninfected rat, which is only 0.06% or 1/1600 of leucocytes, and the highest increase is observed after 13 days of initial infection is about 4.5% of total leucocytes (80-fold increase compared to normal rat). Basophils also be increased if there is an allergic type I (IgE-mediated allergy), because metakromatic cell populations identified in several allergic diseases express the high affinity IgE receptor on their surface [17]. Leucocytes are increased if there is infection. Neutrophils would increase if there is an acute infection, whereas lymphocytes would increase if the infection is chronic. Therefore in this study there was no treatment of infection in mice, there was no increase in the percentage of leucocyte components. Previous research conducted by [11] showed Lactobacillus plantarum supplementation can increase the percentage of neutrophils and lymphocytes, but not increased basophils and monocytes. Neutrophils are responsible for phagocytosis of microbial pathogens during the first few hours after infecting the tissue.

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REFERENCES


Nurliyani was born in Magelang, Central Java, Indonesia 17 August 1960. The occupation now as an educativ staff of the Faculty of Animal Science, Gadjah Mada University at the Department of Animal Product Technology, and also as a researcher staff of Center for Food and Nutrition Studies, Universitas Gadjah Mada, Indonesia. Master degree in Food Science & Technology at Gadjah Mada University was earned in 1992 and Ph.D in Food Science at Gadjah Mada University in 2006.