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Dose–response effects of dietary inclusion of agro-industrial by-products on *in vitro* ruminal fermentation and methane production

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Abstract

BACKGROUND: As the agro-industry produces considerable amounts of by-products globally, it is acknowledged that there is a need to address the environmental issues related to their disposal and the resource competition between food for humans and feed for animals. The aim of this study was to explore, *in vitro*, the effects of various by-products from the agro-industry on rumen fermentation and methane emission. Samples were collected from various food processing industries, including red and green apple pomace (RAP, GAP), hempseed cake (HC), coffee hulls (CH), coffee grounds (CG), spent mushroom compost (SMC) and distiller's dried grains with solubles (DDGS). In doses of 100, 200 and 300 g kg⁻¹, the tested by-products were incubated in rumen fluid, where the by-products replaced equal amounts of substrates.

RESULTS: Gas production (GP) and dry matter digestibility (DMD) decreased linearly for most of the tested by-products with the growth of doses (P < 0.001), while NH₃-N concentration increased linearly. Linear decreases were observed in CH₄ production with increasing doses of all by-products (P < 0.05). The reduction of CH₄ production ranged from 21.4% to 33.6% at doses of 100–300 g kg⁻¹, but reductions were only observed at a dose of 100 g kg⁻¹ when CH₄ productions were corrected by digested dry matter (P < 0.05). RAP, GAP and HC were higher than CH, CG and SMC for the comparison of key parameters including DMD, GP and volatile fatty acids. Better methane-mitigating effects were observed for RAP, GAP and HC than for the control group and CH, CG and SMC.

CONCLUSION: Most of the by-products tested were found to be a potential option for replacing conventional feed ingredients but should not exceed a dose at 200 g kg⁻¹.

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Keywords: food by-products; ruminants; feed ingredients; in vitro fermentation; methane emission

INTRODUCTION

The total amount of agro-industrial by-products in the UK is 2.6 million tons, which makes the UK one of the top producers in Europe, only second to Germany with 3 million tons.¹ Agroindustrial by-products are residual materials generated during the processing of agricultural and industrial products. These byproducts often retain substantial nutritional or varieties of bioactive components, which depend on the type of by-products itself and the processing methods.^{2,3} Nevertheless, nearly half of those by-products are disposed of in unsustainable procedures such as landfilling and incineration, causing considerable negative impact on the environment.⁴ Characterized by high fibre and protein content, by-products from the food processing industry are widely used for animal feed, especially ruminants, as fibre can be the primary source of their energy supply while not digestible for monogastric livestock. Industry and academia all over the world are increasingly focusing on sustainable approaches to minimize waste and extract value from these by-products, in

which transforming them to animal feed is of relatively high efficiency. $^{\rm 5}$

As previous studies reported, the doses of by-products were found to be of vital importance when included in diets for livestock.⁶ Researchers have summarized the safe doses at which fruit by-products can be added to the diets of different livestock, where the feeding risk has been taken into prime consideration.⁷

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However, doses need to be more accurate when it comes to large-scale farms, so it is greatly necessary to conduct in vitro assessments for these by-products to clarify the dose-response effects, thereby providing feasibility and guidance on in vivo experiments and their application. A study investigated the in vitro effect of citrus pulp inclusion levels at 0, 100, 200 and 300 g kg^{-1} dry matter (DM) in total mixed ration (TMR) in goats. The digestibility of organic matter and DM increased linearly with the inclusion levels, while short-chain fatty acids and metabolizable energy reached a maximum at 300 g kg^{-1.8} Another study that conducted in vitro trials by replacing dried tomato pomace in diets at doses of 60, 120 and 180 g kg⁻¹ DM found differences in total volatile fatty acids (VFA) and NH₃-N after 8 h incubation among groups, but most of the difference disappeared after 24 h.9 Furthermore, species-specific differences in optimal doses are significant in in vivo study, even for the same by-products. A study that set coffee grounds inclusion levels at 0, 100 and 200 g kg⁻¹ DM in TMR found that increasing levels linearly decreased the digestibility of DM, protein, fibre and retained nitrogen.¹⁰ The DMI decreased to the lowest when feeding at 200 g kg⁻¹ DM dose (96.6 versus 94.8 versus 76.8 g/(body weight)^{0.75}). Intriguingly, two research studies on dairy cows, that also set 100 and 200 g kg⁻¹ DM inclusion levels, respectively, found no significant difference in the VFA, N-nitrogen and gas production among groups.^{11,12}

In vitro studies related to agro-industrial by-products usually focus on rumen fermentation parameters,¹³ but ignore the presence of bioactive compounds, such as total phenolics, which have already proved to be of high efficiency in inhibiting rumen methanogenic archaea.^{14,15} For specific by-products rich in phenolics, the mitigation of CH₄ production in *in vitro* studies is rarely reported. More importantly, although a great number of potential by-products and their potentially optimal doses were explored for in vitro incubation,^{16,17} more accurate information is poorly investigated when it comes to the comparison among the by-products from different agro-industries. In the study reported here, samples were collected from various food processing industries, including juice, coffee, whiskey, mushroom and hempseed. The different effects caused by dose and type of by-product are equally important for us to focus on, allowing selection of the best by-product candidates for application in animal trials.

Therefore, the aim of the study was to explore, in vitro, the effects of various by-products from agro-industry on rumen fermentation and methane emission. The specific objectives were: (1) to explore the nutritive value and total phenolics of the byproducts collected and (2) to assess the dose-response effects of including increasing doses (100, 200, 300 g kg⁻¹ DM) of the seven by-products on in vitro ruminal fermentation and methane production.

MATERIALS AND METHODS

Preparation of samples

The agro-industrial by-products used in this study were red and green apple pomace (RAP, GAP), hempseed cake (HC), coffee hulls (CH), coffee grounds (CG), spent mushroom compost (SMC) and distiller's dried grains with solubles (DDGS). RAP and GAP were obtained from MacNeice Fruit Ltd and Moorstown, Co. Tipperary, Ireland, respectively. HC was collected from UK Hemp Co., UK. CH were collected from a local micro-roastery based in Belfast, UK. CG were collected from a local coffee shop in Belfast. SMC was from Agri-Food and Bioscience Institute (AFBI). The rest of the substrates for in vitro incubation, silage and concentrate were collected from AFBI in Hillsborough, Northern Ireland, UK. All samples were dried in a freeze dryer for 72 h, and then ground to pass through a 1 mm sieve.

Experimental design

Experiments were conducted to measure in vitro rumen fermentation characteristics of diets with different inclusion levels of agroindustrial by-products, to determine the dose-response effects. Tested by-products on DM basis were incubated for 24 h in doses of 100, 200 and 300 g kg⁻¹ DM substrates. These amounts replaced equal amounts of the mixed ration (500 mg), which was composed of silage and concentrate (70:30).

Based on a literature review, those by-products with low protein content, apple pomace, coffee products and mushroom compost, were designed to replace the silage portion, while those with high protein content, HC and DDGS, were designed to replace the concentrate portion, keeping nitrogen balanced in the diets. Details are presented in Table 1. Each of the 21 treatments (7 by-products × 3 doses) was repeated in two independent in vitro runs over 2 weeks. In addition, each run included triplicate of treatment diets, quadruplicate of control diets (substrate alone without byproducts) and blanks. The total number of experimental units were (21 treatments \times 3 + control diets \times 4) \times 2 runs = 134, which were used in the statistical analysis.

Experimental procedures and sampling

In vitro incubations for this study were performed according to Menke and Steingass.¹⁸ Rumen fluid was collected before the morning feeding from three cannulated non-lactating Holstein cows fed a ration consisting of 700 g kg⁻¹ grass silage and

Table 1. Composition of in	dividual groups for in vitro experir	nents		
	Inclusion level (g kg ⁻¹)	Silage (g kg ⁻¹)	Concentrate (g kg ⁻¹)	By-products (g kg ⁻¹)
Replacing silage ^a	100	600	300	100
	200	500	300	200
	300	400	300	300
Replacing concentrate ^b	100	700	200	100
	200	700	100	200
	300	700	0	300

^a By-products include red apple pomace, green apple pomace, coffee hull, coffee grounds and spent mushroom compost. By-products include hempseed cake and distiller's dried grains with solubles.

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300 g kg⁻¹ of a commercial concentrate mix (133 \pm 7.8 g kg⁻¹ crude protein (CP), 33 ± 5.8 g kg⁻¹ ether extract (EE), $275 \pm 6.1 \text{ g kg}^{-1}$ neutral detergent fibre (NDF) and 99 \pm 1.1 g kg⁻¹ ash) twice daily at the abattoir centre for AFBI (1 L from each cow). The rumen contents were transferred into three thermos flasks and immediately transported to the laboratory. Rumen contents were strained through four layers of cheesecloth into an Erlenmeyer flask, followed by mixing with 2× in vitro rumen buffer solution under strictly anaerobic conditions.¹⁹ Subsequently, the buffered rumen fluids from three cattle were homogenized. An amount of 50 mL of rumen fluid/buffer mixture with a ratio of 1:2 was transferred into 125 mL serum bottles containing 0.5 g of experimental diets prepared already under continuous flushing with O₂-free CO₂ gas. The bottles were sealed with butyl rubber stoppers and caps made of aluminium and incubated at 39 °C with continuous rotation for 24 h.

At the end of incubation, for each serum bottle, gas production was measured using a pressure transducer and a syringe to collect gas stored for 24 h in a 20 mL gas chromatography vial for methane (CH₄) analysis. Once opened, the entire contents of each serum bottle were transferred to a pre-weighed 50 mL falcon tube, followed by measuring pH immediately. Supernatants were sampled into 2 mL Eppendorf tubes frozen at -20 °C for VFA and NH₃-N analysis. Each serum bottle was washed twice with distilled water to recover all the nondegraded particles that were transferred into the 50 mL falcon tube. Tubes were centrifuged at 3400 rpm for 10 min at 4 °C. Once the supernatant was removed, the residue was obtained, followed by transferring to an oven immediately.

Chemical analysis

For the chemical composition of by-products, contents of ash (method 942.05) and EE (method 920.39) were analysed as described by AOAC (2000).²⁰ Concentrations of NDF and acid detergent fibre (ADF) were determined following the procedures of Van Soest et al.²¹ and Robertson and Van Soest,²² respectively, using an ANKOM220 fibre analyser unit (ANKOM Technology Corporation, Fairport, NY, USA). Nitrogen (N) concentrations were determined by the Dumas combustion technique employing a Leco FP258 N analyser (Leco Corporation, St Joseph, MI, USA), and CP concentration (g kg⁻¹ DM) was then calculated as N concentration × 6.25. Concentrations of NH₃-N were determined by the phenol-hypochlorite method.²³ The concentration of VFA was analysed using gas chromatography as described by Huhtanen et al.²⁴ Non-fibrous carbohydrate (NFC) was calculated as 1000 - CP - EE - ash - NDF based on NRC (2001).²⁵ All analyses were performed in triplicate. Gas production (GP) was calculated based on pressure measurements according to the following equation²⁶:

$$GP = \frac{V_h}{P_a} \times P_t$$

where V_h represents head-space volume (mL), P_a atmospheric pressure (psi) and P_t pressure transducer reading (psi). Standard P_a value of 14.7 psi was used and V_h value of 70 mL.

Quantification of total phenolics in by-products

Measurement of total phenolics was conducted based on the methods using Folin–Ciocalteu reagent.²⁷ Total phenolics were extracted from the seven by-products in triplicate through 70% aqueous acetone (n = 3), followed by a series of different dilutions, $\times 2$, $\times 5$, $\times 20$, mixed with Folin–Ciocalteu reagent and

 Na_2CO_3 reagent, and finally absorbance measurements of each sample were recorded at 725 nm using a spectrophotometer.

Measurement of methane production

Gas samples were collected from bottles' headspace for methane (CH₄) analysis. A Terumo[™] Agani[™] 18-gauge, 1.5-inch needle, coupled with a gas stopper and a 12 mL syringe, was employed to extract 10 mL of gas from each serum bottle, which was then transferred into a 12 mL evacuated Exetainer® vial. Methane concentration was quantified via gas chromatography using an HP 5890 Series II chromatograph with an HP-Innovax column (25 mm \times 0.2 mm \times 0.2 μ m, Supelco). The carrier gas was nitrogen at 1 mL min⁻¹. The injector and detector temperatures were maintained at 250 and 275 °C, respectively, while the oven temperature was held at 110 °C under isothermal conditions. A 0.1 mL gas sample was injected with a 1 mL sample-lock syringe. Methane levels were calibrated using a standard curve created through manual injections of six different quantities of pure CH₄ in triplicate, and the final CH4 concentration was expressed in mL of CH₄ per mL of sample.

Calculation and statistics analysis

Calculation of the *in vitro* DM digestibility (IVDMD) was conducted as follows:

$$VDMD(\%) = [(X - Y)/X] \times 100$$

where X = initial weight (g) and Y = dry residue weight (g).

Calculation of total phenolics contents (for use with $\times 20$ dilution) was as follows:

Total phenolics (%) = $X/Y \times 10$

where X = phenolics (µg) and Y = dry residue weight (mg). Results were expressed as mg gallic acid equivalent (GAE) per g DM.

All data were analysed using mixed linear model in SPSS (Ver.22.0 for Windows; SPSS, Chicago, IL, USA). Model 1 was used to evaluate the overall effects of by-products on rumen fermentation, with by-products, dose and their interaction as fixed effects, run as random effect. Model 2 was used to compare the by-products' effects within the doses and doses' effects within the by-products. Linear and quadratic effects of dose within by-products were evaluated by orthogonal polynomial contrasts. *Post hoc* multiple comparisons were performed using the Sidak test. These results are presented as means and standard error of means. Statistical differences were declared significant when P < 0.05 and declared as a tendency when $0.05 \le P < 0.10$.

RESULTS

Chemical composition of ingredients and experimental diets

The CP content was highest in HC at 376.9 g kg⁻¹ DM, numerically followed by DDGS at 317 g kg⁻¹ DM, while for the others it was below 170 g kg⁻¹ (Table 2). The highest NDF was found in CH and CG, over 630 g kg⁻¹ DM, numerically followed by SMC and HC, whereas RAP and GAP had the lowest at 346 and 318 g kg⁻¹. The ADF content of each by-product was numerically lower than the NDF content (210–529 g kg⁻¹ DM). Apple by-products have the highest of NFC at 670 g kg⁻¹ DM, while coffee by-products

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Table 2. Chemical control	omposition of	substrate and	tested by-pro	ducts							
	Diet ingredients										
ltem	GS	Con	RAP	GAP	HC	СН	CG	SMC	DDGS		
DM (g kg ⁻¹)	918	942	923	895	899	947	983	945	889		
GE (MJ kg ⁻¹ DM)	19.2	18.1	13.4	18.4	22.0	20.5	23.0	16.2	21.6		
CP (g kg ⁻¹ DM)	137	270	53.0	65.0	327	165	155	145	317		
EE (g kg ⁻¹ DM)	48.0	27.0	29.0	37.0	88.0	15.0	136	31.0	60.0		
NDF (g kg ⁻¹ DM)	441	285	346	318	359	530	537	552	370		
ADF (g kg ⁻¹ DM)	297	182	210	210	309	429	400	426	225		
Ash (g kg ⁻¹ DM)	11.0	76.0	18.0	20.0	77.0	70.0	21.0	230	59.0		
NFC (g kg ⁻¹ DM)	363	342	554	560	150	221	151	43.0	194		

DM, dry matter; GE, gross energy; CP, crude protein; EE, ether extract; NDF, neutral detergent fibre; ADF, acid detergent fibre; NFC, non-fibrous carbohydrate; GS, grass silage; Con, concentrate, RAP, red apple pomace; GAP, green apple pomace; HC, hempseed cake; CH, coffee hull; CG, coffee grounds; SMC, spent mushroom compost; DDGS, distiller's dried grain and solubles.

and SMC have the lowest. Fat and ash contents range from 29 to 136 g kg^{-1} DM and from 18 to 230 g kg^{-1} DM respectively.

For chemical composition in each dietary treatment (Table 3), CP ranged from 152 to 194 g kg⁻¹ DM, with HC and DDGS diets having the highest. NDF ranged from 366 to 428 g kg⁻¹ DM and ADF ranged 236 to 302 g kg⁻¹ DM, with SMC diets having the highest content. A numerically noticeable difference is the ash content in SMC diets at 52.4–92.2 g kg⁻¹ DM but there was only 30.5 g kg⁻¹ DM in control diets. Fat contents in HC and CG diets at 47.8–60 and 50.5–68.1 g kg⁻¹ DM, respectively, were numerically higher than that of control at 41.7 g kg⁻¹ DM. NFC ranged from 261 to 416 g kg⁻¹ DM, with RAP and GAP diets having the highest.

Total phenolics contents of by-products

The total phenolics contents contained in the tested by-productsare presented in Fig. 1. The two highest levels of total phenolics contents were found in CG and GAP, at 4.99 and 3.82 mg GAE g⁻¹ DM, followed by those of CH, RAP, HC and DDGS, at 2.39, 1.88, 1.82 and 1.07 mg GAE g⁻¹ DM. SMC had the lowest level of total phenolic content at 0.5 mg GAE g⁻¹ DM.

Fermentation characteristics

Based on model 1 (Table 4), IVDMD and pH were significantly affected by the doses and by-products (P < 0.001) and significant interactions were observed (P < 0.001). Based on model 2, the pH linearly increased with increasing doses of HC, CH, CG and SMC (P < 0.001). As the dose of by-products increased, a linear decline in IVDMD was observed for most of the by-products tested (P < 0.001), except RAP with a quadratic trend. CH, CG and SMC at each dose was lower than other groups (P < 0.05). At doses of 100 g kg⁻¹ DM, lower IVDMD and GP were observed for CH, CG and SMC while for doses of 20 and 300 g kg⁻¹ DM, the differences were more significant (P < 0.05).

Based on model 1 (Figs 2 and 3), NH₃-N and GP were significantly affected by the doses and by-products (P < 0.001) and significant interactions were observed (P < 0.001). Based on model 2, most of the tested by-products linearly decreased NH₃-N and GP (P < 0.05).

Production of volatile fatty acids

Based on model 1 (Table 5), by-product type caused significant effects on the production of VFA (P < 0.001) but doses did not.

Based on model 2, inclusion of HC, CH, CG and SMC linearly decreased total VFA (P < 0.05). Similar trends were observed in the production of individual VFA, including acetate, propionate, butyrate and valerate (P < 0.05). With an increase in the dose of by-products, the acetate-to-propionate ratio (A:P) linearly increased for CH, CG and SMC (P < 0.05), while linear decreases were observed for RAP, GAP and DDGS (P < 0.05). At doses of 100, 200 and 300 g kg⁻¹ DM of by-product inclusion, all individual VFA were lower in CG and SMC than in other groups (P < 0.05). At all doses of by-product inclusion, A:P of HC, CH, CG and SMC was significantly higher than that of RAP, GAP and DDGS (P < 0.05).

Production of methane

As evident from Table 6, all of the by-products with 10, 20 and 300 g kg⁻¹ DM doses significantly decreased the methane production compared with the control group (P < 0.05). For methane production/DDM, significant differences were observed only at the dose of 100 g kg⁻¹ DM, where RAP, GAP and HC were significantly lower than the other groups.

For the three doses of by-products, CH₄ production linearly decreased by 26.0%, 24.4% and 29.0% for RAP diets (P < 0.05); quadratically decreased by 33.1%, 29.9% and 22.2% for GAP diets (P < 0.05); linearly decreased by 21.4%, 33.6% and 33.6% for HC diets (P < 0.05); and quadratically or linearly decreased when CH, CG, SMC and DDGS partially replaced diets at a certain dose. CH₄/DDM linearly decreased by 27.3%, 27.4% and 28.8% for RAP diets (P < 0.05). CH₄/DDM linearly decreased by 32.7% and 27.9% for GAP diets (P < 0.05). CH₄/DDM linearly decreased by 25.3% for HC dose of 100 g kg⁻¹ DM (P < 0.05).

DISCUSSION

The increasing focus on sustainable livestock production has spurred interest in identifying alternative feed ingredients that can reduce environmental impact while maintaining or improving production efficiency. Agro-industrial by-products represent a promising solution due to their abundance, cost-effectiveness and potential to enhance rumen fermentation and reduce greenhouse gas emissions. This study investigated the potential of seven distinct by-products to enhance rumen fermentation and reduce methane emissions, offering a novel perspective by comprehensively comparing their dose-dependent effects. The selected by-products, including high-protein and high-fibre

	where
al diversity, a ommercial app rovide cost-ef gricultural wa ting both ec	vai olic ffec iste on
by-products derived from ally of high of d rich rumer ace soybean es highlightin reduce relia (RAP and GA dies which hi ninant diets. ³ milar to that of s in accordan nd that the a likely because , showing low ntly. ^{33,34}	in a con nu me nce P) igh of (ice ash e o ver
ruminal	
ith the norma nen. ³⁵ This ir isfully simula ne experimen conditions. If tributes to the o our results ease in pH at kg ⁻¹ DM, pos	ll p idio ted tal t is e a , C a ssib
ected with inc egatively inf NDF, ADF and e observed d is with anothe 5.2% at 0–140 due to highe contrast, the l by increasing eviously note ubstrates, ser edstuff, ^{43,44} s increasing d	rea lue d li ecr er s g d g d d d vir stro ose

NH₃-N is substantially crucial for ruminal nitrogen metabolism as it is the intermediate product of protein degradation. For HC and DDGS, the high CP content could be responsible for the linear increase in ammonia concentration.⁴⁵ In contrast to the results in our study, Antonio et al. reported that three by-products at a dose of 200 g kg⁻¹ DM decreased the NH₃-N concentrations compared to control.⁴⁶ One possible explanation would be the negative energy-nitrogen balance in by-product diets from their study, where excess nitrogen could not be utilized due to a lack of corresponding metabolizable energy.⁴⁷ An exception to the quadratic trends caused by increasing doses of apple by-products was observed, where doses of 200 and 300 g kg⁻¹ DM resulted in a

and environmental goals. Effects of agro-industrial by-products on fermentation

The pH values recorded in our study align wi hysiological range (5.8-6.5) reported for the rur cates that the buffered rumen fluid used succes d the in vivo ruminal environment, ensuring that the conditions closely reflected the natural ruminal well documented that NFC, including starch, con accumulation of VFA and lactic acid.³⁶ Similar t arlos et al. reported that wine lees cause an incre dose of 180 g kg⁻¹ DM,³⁷ but not 60 and 120 g oly in relation to the NFC values.

A linear reduction in digestibility was expe asing doses of high-NDF by-products, as NDF n ences digestibility.³⁸ The higher concentrations of ignin in these fibrous by-products contribute to th rease in DM digestibility.^{39,40} This linear trend align study where digestibility of SMC diets decreased 6 kg⁻¹ DM and 15.8% at 0–300 g kg⁻¹ DM, possibly infermentable ash or lower inclusion levels.⁴¹ In gestibility of apple by-products was less affected loses but should not exceed 200 g kg⁻¹ DM, as pr ¹² GP was utilized to assess the fermentation of s ng as an indicator of the digestibility of tested fe ongly correlated with IVDMD. Its reduction with es of fibre-rich by-products aligns with previous studies.¹²

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ole 3. Chem	ical com	position	of expe	rimenta	l diets																	
											Di	stary tre	atments									
۶	CON	RAP 10	RAP 20	RAP 30	GAP 10	GAP 20	GAP 30	HC 10	HC 20	30 30	Ð 5	CH 20	30 CH	10 10	CG 20	30 30	SMC 10	SMC 20	SMC 30	DDGs 10	DDGs 20	DDGs 30
emical																						
omposition g kg ⁻¹)																						
W	925	926	926	927	923	921	918	926	926	927	928	931	934	932	938	945	928	931	933	920	915	606
W	970	696	968	967	696	968	967	971	972	973	964	958	952	696	968	967	948	926	904	971	973	975
щ	18.9	18.3	17.7	17.1	18.8	18.7	18.6	19.3	19.7	20.0	19	19.1	19.3	19.3	19.6	20.0	18.6	18.3	18.0	19.2	19.6	19.9
Ŀ,	178	169	160	152	170	163	155	183	188	194	180	183	185	179	181	182	178	179	179	182	186	191
IDF	394	385	375	366	382	370	357	402	409	416	403	412	422	404	413	423	405	416	428	403	411	420
DF	263	254	245	236	254	245	236	275	288	301	276	289	302	273	283	293	275	288	301	267	271	275
ш	41.7	39.8	37.9	36	40.6	39.5	38.4	47.8	53.9	60	38.0	35.0	32.0	50.5	59.3	68.1	40	38.3	36.6	45.0	48.3	51.6
sh	30.5	31.2	31.9	32.6	31.4	32.3	33.2	29.5	28.5	27.5	36.4	42.3	48.2	31.5	32.5	33.5	52.4	74.3	96.2	28.8	27.1	25.4
FC	357	376	395	414	376	396	416	338	318	299	343	330	316	336	314	293	325	293	261	342	327	312

entation

by-products, were chosen for their nutrition lahility and potential bioactive properties. The co cability lies in the ability of these by-products to p ctive, sustainable feed options while repurposing a - and mitigating methane emissions, thus suppor omic

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Nutrient profiles of tested agro-industrial

As these potential feed ingredients are agroindustrial industries, the nutrients are basic itent. HC, with its high crude protein content an ındegraded protein,²⁸ showed potential to repla eal in livestock diets. This aligns with other studi HC's high protein value and its potential to e on imported soybean meal.²⁹ Apple pomace contained high NFC, consistent with other stud nlight its suitability as a rapid energy source in run The nutritive value of coffee by-products was sir grass silage, while the fat content (15 g kg⁻¹ DM) i with previously reported values.³² Our study fou and NFC content differed from previous reports, of soil contamination. Earlier research supports this ashto-NFC ratios when SMC is processed differe

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reduction in ammonia concentration. This aligns with the findings of a previous *in vivo* study,⁴⁸ where dietary inclusion levels of 5, 10 and 200 g kg⁻¹ DM reduced ammonia concentration by up to 32.8%, which might be explained with the low CP content in apple by-products.⁴⁹ Another reason might be the presence of bioactive compounds able to contribute to lower ruminal protein degradation due to the complexation of tannins and protein.⁴⁸ On the other hand, low ruminal ammonia concentrations are linked to reduced nitrogen excretion, leading to decreased nitrogen emissions from livestock. This comparative analysis is an indication of the potential contribution of apple by-products to a sustainable livestock production.

Furthermore, VFA are the primary products of carbohydrate fermentation in the rumen and serve as the main energy source for ruminants. Structural carbohydrates mainly produce acetate, while non-structural carbohydrates lead to higher propionate production.⁵⁰ The total VFA concentrations found in our study were similar among the treatments, at doses of 250 and 500 g kg⁻¹ DM,⁵¹ in accordance with previous studies conducted in cattle and sheep,^{52,53} except for CG and SMC, that could be partly



Figure 1. Analysed total phenolics (mg GAE g^{-1} DM) of experimental substrates. GAE, gallic acid equivalent; GS, grass silage; CON, concentrate; RAP, red apple pomace; GAP, green apple pomace; HP, hempseed cake; CH, coffee hull; CG, coffee grounds; SMC, spent mushroom compost; DDGS, distiller's dried grains with solubles.

explained by the fewer unfermentable carbohydrates.^{54,55} Depending on nutrient profiles of diets (fibre, fat, NFC and starch), A:P reflects the rumen fermentation pattern, which is positively correlated to forage.^{56,57} Propionate-type fermentation caused by RAP, GAP and DDGS is likely to implicate a promising shift that improves dietary energy utilization efficiency as propionate is the substrate of gluconeogenesis.^{58,59} Sanz *et al.* observed that replacing soybean meal and barley with pea (from 0 to 1000 g kg⁻¹ DM) led to a linear decline in acetate production, an increase in butyrate and no significant changes in propionate concentration and A:P.⁶⁰ In contrast, our study found that the acetate-type fermentation caused by SMC might be attributed to its fat content, which can increase the propionate-to-acetate ratio.⁵⁶

Incorporating agro-industrial by-products into livestock diets can help reduce enteric CH₄ emissions due to their chemical composition and bioactive compounds. The methane reduction observed for the by-products studied was higher compared to previous similar studies,^{61,62} which might be due to their higher fat and phenolic content, as every 10 g kg⁻¹ increase in fat content reduces CH₄ production by up to 3.8%.⁶³ In addition, the bioactive compounds (i.e. polyphenols) present in the industrial by-products function by altering the microbial community and fermentation in the rumen, thereby reducing methanogenesis.^{64,65} The total phenolic content in the tested by-products was greater compared to previous studies: 0.56-2.96 GAE g⁻ DM for most fruits and 1.02-1.48 GAE g^{-1} DM for coffee and other spent waste by-products.^{66,67} Comparable CH₄ reduction rate was observed for grape pomace at 21.3%,⁶⁸ likely attributable to similar levels of polyphenolic compounds present in these byproducts. Methanogenesis in rumen is primarily driven by methanogens, which utilize H₂ and CO₂ as substrates to produce methane.⁶⁹ During the ruminal fermentation of carbohydrates, acetate and hydrogen are the products of the same biochemical reaction, so higher A:P is linked to increased methane production.⁷⁰ Consistent with the results of A:P, high doses (200, 300 g kg^{-1} DM) of RAP, GAP, HC and DDGs presented methane-mitigating effects. CH₄ reductions were not observed with CH, SG and SMC inclusion (mL/digested DM), likely due to lower digestibility, as indicated by

Table 4. IVDMD and pH after 24 h in vitro incubation of the experimental diets with different inclusion levels of various by-products using strained ruminal fluid

	Dose											Р	
ltem	$(g kg^{-1})$	CON	RAP	GAP	HC	СН	CG	SMC	DDGs	SE	Туре	Dose	T × D
IVDMD										0.63	<0.001	<0.001	<0.001
(%)													
	100	65.0 ^a	66.0 ^a	64.9 ^a	62.2 ^{ab}	60.1 ^b	59.2 ^b	60.5 ^b	62.5 ^{ab}				
	200	65.0 ^{ab}	68.7 ^a	63.6 ^{abc}	49.4 ^e	56.5 ^{cde}	56.3 ^{de}	58.3 ^{bcd}	62.3 ^{abcd}				
	300	65.0 ^ª	64.7 ^a	57.7 ^{abc}	46.2 ^e	53.1 ^{cde}	48.5 ^{de}	54.7 ^{bcd}	62.0 ^{ab}				
	Contrast [†]		L	L	L	L	L	L	L				
рН										0.01	<0.001	<0.001	<0.001
	100	6.18 ^c	6.20 ^{bc}	6.19 ^c	6.21 ^{abc}	6.24 ^{abc}	6.26 ^{ab}	6.27 ^a	6.18 ^c				
	200	6.18 ^{bc}	6.22 ^b	6.15 ^c	6.29 ^a	6.28 ^a	6.28 ^a	6.31 ^a	6.16 ^{bc}				
	300	6.18 ^b	6.18 ^b	6.14 ^b	6.33 ^a	6.32 ^a	6.33 ^a	6.34 ^a	6.19 ^b				
	Contrast		Q	L	L	L	L	LQ	_				

^{a, b, c, d, e} Significant differences between by-products are indicated with different superscript letters (P < 0.05). IVDMD, *in vitro* dry matter digestibility; CON, control diets; RAP, red apple pomace; GAP, green apple pomace; HP, hempseed cake; CH, coffee hull; CG, coffee grounds; SMC, spent mushroom compost; DDGS, distiller's dried grains with solubles; SE, standard error of mean; T × D, type × dose. [†] Significant (P < 0.05) linear (L) or quadratic (Q) contrasts of the response to incremental doses (from 0 to 300 g kg⁻¹) of each by-product.



Figure 2. Effect of dietary inclusion of agro-industrial by-products on ruminal *in vitro* ammonia concentration. RAP, red apple pomace; GAP, green apple pomace; HP, hempseed cake; CH, coffee hull; CG, coffee grounds; SMC, spent mushroom compost; DDGS, distiller's dried grains with solubles. 10%, comparison among by-products at the dose of 10%; 20%, comparison among by-products at the dose of 20%; 30%, comparison among by-products at the dose of 30%; L and Q, linear and quadratic of orthogonal polynomial contrasts of the response to incremental doses (from 0% to 30%) of by-products.

30%

20%



Figure 3. Effect of dietary inclusion of agro-industrial by-products on ruminal *in vitro* gas production. RAP, red apple pomace; GAP, green apple pomace; HP, hempseed cake; CH, coffee hull; CG, coffee grounds; SMC, spent mushroom compost; DDGS, distiller's dried grains with solubles. 10%, comparison among by-products at the dose of 10%; 20%, comparison among by-products at the dose of 20%; 30%, comparison among by-products at the dose of 30%; L and Q, linear and quadratic of orthogonal polynomial contrasts of the response to incremental doses (from 0% to 30%) of by-products.

the A:P results. This is in line with Mounir *et al.*,⁷¹ who reported that increasing the dose of SCG from 0 to 200 g kg⁻¹ DM did not affect CH₄ production per kilogram of digested organic matter, even though the polyphenol content was over 10 GAE kg⁻¹ DM. The methane-mitigating effects of GAP, RAP and HC remained significant, highlighting their substantial potential for enhancing dietary energy utilization efficiency.⁵⁸ Intriguingly, it was previously reported that brewer's waste can reduce CH₄ production linearly by 11.1%, 27.2% and 37.0% at inclusion levels of 20, 40 and 60 g kg⁻¹ DM,⁷² respectively. The greater reduction at lower inclusion levels may be due to differences in diet ingredients or bioactive compounds in the by-products.

12

CON

10%

This study utilized a single source for each by-product to represent its typical compositional profile, reflecting its practical use in livestock diets. While this approach facilitated controlled comparisons and dose-response analysis, it inherently limits the generalizability of the findings to other sources of the same by-products. Variability in composition due to differences in processing, storage or geographical origin may lead to variations in fermentation outcomes. Future research should focus on evaluating multiple sources of each by-product to account for such variability and enhance the robustness of the conclusions. Nonetheless, the observed dose-response trends provide valuable insights into the potential of these by-products for inclusion in ruminant diets.

$ \begin{array}{c c c c c c c c c c c c c c c c c c c $													Ч	
$\label{eq:constraints} 1132 + 1132 $	ltem	Dose (g kg ⁻¹)	CON	RAP	GAP	НС	CH	9 C	SMC	DDGS	SE	Type	Dose	T×D
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	TVFA (mmol L ⁻¹)										1.32	<0.001	0.325	0.053
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$		100	91.2 ^a	85.2 ^a	91.3 ^a	89.9 ^a	88.5 ^a	81.6 ^{ab}	64.2 ^b	90.5 ^a				
300 912° 88.8° 85.2° 79.6° 58.3° 75.5° 88.1° 81.° Acetate (mmol.L ⁻¹) 100 60° 55.4° 56.4° 59.0° 51.2° 33.0° 033 <0001		200	91.2 ^a	84.8 ^a	87.7 ^a	84.3 ^a	88.4 ^a	62.5 ^b	79.0 ^{ab}	94.7 ^a				
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$		300	91.2 ^a	88.7 ^a	88.8 ^a	85.2 ^a	79.6 ^a	58.3 ^b	75.5 ^{ab}	88.1 ^a				
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$		Contrast [†]				_	_	L	σ					
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	Acetate (mmol L ⁻¹)										0.93	<0.001	0.308	0.081
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$		100	60 ^a	55.5 ^{ab}	60.0 ^a	59.6 ^a	59.0 ^a	51.2 ^{ab}	43.7 ^b	59.8 ^a				
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$		200	60 ^a	54.7 ^{ab}	56.3 ^a	55.1 ^a	59.8 ^a	42.8 ^b	54.0 ^{ab}	62.2 ^a				
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$		300	60 ^a	57.4 ^a	56.4 ^a	54.7 ^a	54.5 ^a	40.3 ^b	52.2 ^{ab}	57.6 ^a				
Propionate 0.42 0.01 (mm0 L ⁻¹) 100 21.4^a 21.5^a 22.1^a $92.a^a$ 17.9^a 13.1^b 21.3^a 0.02 0.01 300 21.4^a 21.6^a 22.0^a 19.5^a 17.7^a 16.4^{bc} 22.3^a 0.01 300 21.4^{ab} 22.9^a 22.9^a 22.9^a 22.9^a 22.9^a 22.8^a 22.2^a		Contrast			_	_	I	_	Ø					
$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$	Propionate										0.42	<0.001	0.465	0.015
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$	$(mmol L^{-1})$	100	21.4 ^a	21.5 ^a	22.1	19.8 ^a	19.8 ^a	17.9 ^{ab}	13.1 ^b	21.3 ^{ab}				
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$		200	21.4 ^a	21.6 ^a	22.0 ^a	19.5 ^{ab}	18.9 ^{ab}	12.7 ^c	16.4 ^{bc}	22.8 ^a				
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$		300	21.4 ^{ab}	22.9 ^a	22.1 ^a	20.1 ^{abc}	16.5 ^{bc}	11.2 ^d	15.1 ^{cd}	22.2 ^a				
Butyrate 0.20 (0.011^{-1}) 100 7.31^{ab} 6.13^{ab} 6.94^{ab} 7.66^{a} 7.28^{ab} 6.66^{ab} 5.48^{b} 6.99^{ab} (0.20^{ab}) <td></td> <td>Contrast</td> <td></td> <td> </td> <td> </td> <td> </td> <td>_</td> <td>_</td> <td>ГQ</td> <td> </td> <td></td> <td></td> <td></td> <td></td>		Contrast					_	_	ГQ					
$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$	Butyrate										0.20	<0.001	0.331	0.07
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	$(mmol L^{-1})$	100	7.31 ^{ab}	6.13 ^{ab}	6.94 ^{ab}	7.66 ^a	7.28 ^{ab}	6.66 ^{ab}	5.48 ^b	6.89 ^{ab}				
$ \begin{array}{cccccccccccccccccccccccccccccccccccc$		200	7.31 ^a	6.36 ^{ab}	7.09 ^a	6.85 ^{ab}	7.06 ^a	5.30 ^b	6.39 ^{ab}	7.02 ^a				
Contrast Contrast - - - - - L L L L L 0.02 <0.001 Valerate 100 0.95 ^{ab} 0.82 ^{bb} 0.93 ^{ab} 1.06 ^a 0.95 ^{ab} 0.85 ^{ab} 0.70 ^c 1.01 ^{ab} 0.02 <0.001		300	7.31 ^{ab}	6.39 ^{abc}	7.91 ^a	7.17 ^{ab}	6.32 ^{abc}	5.03 ^c	5.98 ^{abc}	5.88 ^{bc}				
$ \begin{array}{ c c c c c c c c c c c c c c c c c c c$		Contrast				I	Ļ	L	ΓQ	_				
	Valerate										0.02	<0.001	0.312	0.016
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$	(mmol L ⁻¹)	100	0.95 ^{ab}	0.82 ^{bc}	0.93 ^{ab}	1.06 ^a	0.95 ^{ab}	0.85 ^{abc}	0.70 ^c	1.01 ^{ab}				
300 0.95^{ab} 0.83^{bc} 0.96^{ab} 1.19^{a} 0.78^{bcd} 0.59^{d} 0.70^{cd} 0.98^{ab} A:P Contrast LQ L L L L L O O A:P 100 2.91^{abc} 2.72^{c} 2.83^{bc} 3.10^{ab} 3.09^{ab} 2.98^{abc} 3.00^{cd} 0.38^{bc} -0.06^{cd} -0.06^{cd} -0.06^{cd} -0.06^{cd} -0.06^{cd} -0.06^{cd} -0.06^{cd} -0.08^{abc} -0.06^{cd} -0.08^{abc} -0.06^{cd}		200	0.95 ^{ab}	0.80 ^{bc}	0.87 ^{ab}	1.04 ^a	0.91 ^{ab}	0.65 ^c	0.77 ^{bc}	1.05 ^a				
A:PContrastLQLLLLQ-A:P1002.91°2.72°2.83 ^{bc} 3.10 ^{ab} 3.09 ^{ab} 2.98 ^{bc} 3.20 ^a 2.88 ^{bc} 2002.91°2.57 ^d 2.70 ^{cd} 2.98 ^{bc} 3.29 ^{ab} 3.26 ^{ab} 3.33 ^a 2.78 ^{cd} 3002.91 ^b 2.55 ^c 2.71 ^{ab} 2.98 ^{bc} 3.26 ^{ab} 3.31 ^a 2.66 ^{ab} 3002.91 ^b 2.55 ^c 2.71 ^{ab} 2.78 ^{ab} 3.41 ^a 3.40 ^a 3.51 ^a 2.66 ^{ab} LLLLLLLLLLLLLLLLLLL2.66 ^b treen annle nomace: GAP creen annle nomace: HP hemosed cake: CH coffee hull: CG. coffee cructer in the indicated with different superscript letters (P < 0.05).		300	0.95 ^{ab}	0.83 ^{bc}	0.96 ^{ab}	1.19 ^a	0.78 ^{bcd}	0.59 ^d	0.70 ^{cd}	0.98 ^{ab}				
A:P 100 2.91^{abc} 2.72^{c} 2.83^{bc} 3.10^{ab} 3.09^{ab} 2.98^{abc} 3.20^{a} 2.88^{bc} 0.06 < 0.001 200 2.91^{c} 2.57^{d} 2.70^{cd} 2.98^{bc} 3.20^{a} 3.28^{abc} 3.20^{a} 2.88^{bc} 0.06 < 0.001 300 2.91^{b} 2.56^{c} 2.71^{ab} 2.78^{ab} 3.41^{a} 3.40^{a} 3.51^{a} 2.66^{ab} $3.b^{b, c, d}$ Significant differences between by-products are indicated with different superscript letters ($P < 0.05$). L L L L A^{c}. A: Pareteriononionate: CON control difference (AP and anole nomace: GA area anole nomace: HP hemose disker H hemose disker H hemose of caker H coffee hull: G_{c} coffee anole nomace: GA area anole nomace: GA core anole nomace: HP hemose of caker H coffee hull: G_{c} coffee anole nomace. GA		Contrast		ΓQ		_	_	_	ΓQ					
$ \begin{array}{llllllllllllllllllllllllllllllllllll$	A:P										0.06	<0.001	0.648	00.0>
$ \begin{array}{llllllllllllllllllllllllllllllllllll$		100	2.91 ^{abc}	2.72 ^c	2.83 ^{bc}	3.10 ^{ab}	3.09 ^{ab}	2.98 ^{abc}	3.20 ^a	2.88 ^{bc}				
$\begin{array}{llllllllllllllllllllllllllllllllllll$		200	2.91 ^c	2.57 ^d	2.70 ^{cd}	2.98 ^{bc}	3.29 ^a	3.26 ^{ab}	3.33 ^a	2.78 ^{cd}				
ContrastLLLLLL a, b, c, d Significant differences between by-products are indicated with different superscript letters ($P < 0.05$).TVFA terial volarile farty acide. A: P actate-nonsinenter CON control dilets: RAP red anole nomace: GAP creen anole nomace: HP, hemosed cake: CH coffee hull: CG, coffee croited control dilets: RAP red anole nomace: GAP creen anole nomace: HP, hemosed cake: CH coffee croited control dilets: RAP red anole nomace: GAP creen anole nomace: HP, hemosed cake: CH coffee croited control dilets: RAP red anole nomace: GAP creen anole nomace: HP, hemosed cake: CH coffee croited control dilets: RAP red anole nomace: GAP creen anole nomace: HP, hemosed cake: CH coffee croited control control dilets: RAP red anole nomace: GAP creen anole nomace: HP, hemosed cake: CH coffee croited control control control dilets: RAP red anole nomace: GAP creen anole nomace: HP, hemosed cake: CH coffee croited control c		300	2.91 ^b	2.56 ^c	2.71 ^{ab}	2.78 ^{ab}	3.41 ^a	3.40^{a}	3.51 ^a	2.66 ^{ab}				
^{a, b, c, d} Significant differences between by-products are indicated with different superscript letters (P < 0.05). TVFA total volatile fatty acide: A-P acetatempronomate: CON control diets: RAP red annle nomace: GAP orien annle nomace: HP, hemoseed cake: CH, coffee hull: CG, coffee orion		Contrast		_	_	σ	_	_	_	_				
1 TVFA total volatile fatty acids: A-P acetate-inconjonate: CON, control diets: RAP, red annle nomace: GAP, areen apple nomace: HP, hemoseed cake: CH, coffee hull: CG, coffee group	^{a, b, c, d} Significant diffe	rences between by-p	oroducts are in	idicated with	different supe	erscript letters	(<i>P</i> < 0.05).							
rest, rounders days distiller's diversity of the drains with sources of the provided and the provided in the provided and the	TVFA, total volatile fatty room compost: DDGS, c	/ acids; A:P, acetate:p مترجيا مرتبط متمنية	propionate; CO	N, control die	ts; RAP, red a	pple pomace;	GAP, green a	ople pomace;	HP, hempsee	d cake; CH, co	ffee hull; CC	i, coffee grou	nds; SMC, sp	ent mush
tionificant 0× 600 linear (1) or organization (0) contracts of the reconnect to incremental doses (from 0 to 300 d kg ⁻¹) of each by-product			s with solubles	SE STANDARC	I PLACE OF MED	$n: I \times U$, type	x dose.							

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Table 6. CH₄ formation and its production per unit of dDM supply after 24 h *in vitro* incubation of the experimental diets with different inclusion levels of various by-products using strained ruminal fluid

			Treatm	nents			Р				
ltem	Control	10%	20%	30%	SE	Dose	L	Q	10%	20%	30%
CH ₄ (mL)						_	_	_	0.003	0.026	0.013
RAP	25.7 ^a	19.0 ^b	19.5 ^b	18.3 ^b	1.08	0.001	0.001	0.051	_	_	_
GAP	25.7 ^a	17.2 ^b	18.0 ^b	20.0 ^b	1.15	0.001	0.001	0.001	—	—	—
HC	25.7 ^a	20.2 ^b	17.0 ^b	17.0 ^b	0.88	<0.001	<0.001	0.010	—	—	—
СН	25.7 ^a	22.7 ^{ab}	20.0 ^{bc}	17.7 ^c	0.93	0.001	<0.001	0.772	—	—	—
CG	25.7 ^a	20.4 ^{ab}	20.2 ^{ab}	17.9 ^b	1.15	0.055	0.014	0.47	—	—	—
SMC	25.7 ^a	19.6 ^b	20.2 ^{ab}	18.6 ^b	1.05	0.045	0.021	0.253	—	—	—
DDGS	25.7 ^a	24.6 ^a	20.8 ^{ab}	18.3 ^b	1.16	0.050	0.002	0.699	_	_	_
CH ₄ /dDM (mL kg ⁻¹)						_	_	_	0.005	0.103	0.263
RAP	79.3 ^a	57.6 ^b	57.6 ^b	56.4 ^b	3.47	0.001	0.001	0.027	—	—	_
GAP	79.3 ^a	53.4 ^b	57.2 ^b	69.7 ^{ab}	4.74	0.017	0.345	0.004	_	_	_
HC	79.3ª	65.5 ^b	70.4 ^{ab}	75.7 ^{ab}	2.12	0.043	0.709	0.011	_	_	_
СН	79.3	76.8	71.2	67.7	3.09	0.357	0.080	0.927	—	—	—
CG	79.3	69.9	71.4	74.9	3.94	0.808	0.736	0.410	_	_	_
SMC	79.3	65.6	69.2	68.3	3.27	0.459	0.332	0.352	_	_	_
DDGS	79.3	79.2	66.8	59.2	3.75	0.055	0.008	0.516	—	—	—

^{a, b, c} Significant differences between dietary inclusion levels are indicated with different superscript letters (P < 0.05).

RAP, red apple pomace; GAP, green apple pomace; HP, hempseed cake; CH, coffee hull; CG, coffee grounds; SMC, spent mushroom compost; DDGS, distiller's dried grains with solubles; dDM, digested dry matter; SE, standard error of mean; L, linear; Q, quadratic; 10%, control and 10% inclusion of by-products; 20%, control and 20% inclusion of by-products; 30%, control and 30% inclusion of by-products.

CONCLUSION

Based on key fermentation parameters as critical performance indicators, the similar effects observed across by-products at a 100 g kg⁻¹ DM inclusion level suggest it as an optimal choice for practical application. In contrast, the significant differences in fermentation parameters seen with CH, CG and SMC highlight the relatively superior performance of RAP, GAP, HC and DDGS. Therefore, apple by-products, HC and DDGS hold great potential for influencing rumen fermentation and reducing methane emissions in agro-industry applications. The use of these by-products not only supports sustainable farming practices but also aligns with circular economy principles, helping to reduce waste and improve resource efficiency, contributing significantly to environmental sustainability.

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DATA AVAILABILITY STATEMENT

Data sharing not applicable to this article as no datasets were generated or analysed during the current study.

CONFLICT OF INTEREST

The authors declare that they have no conflicts of interest.

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