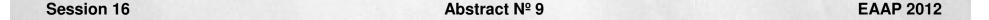




Timing of milk fatty acid profile responses to dietary oil additions: 21 days vs. shorter periods

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Introduction



- FA enriched milk products are increasingly present in human diets.
- Waiting time after introducing fat into dairy ruminant diets to check the effect on milk fat composition is usually 3 to 4 weeks long.
- There is a scarcity of papers dealing with kinetics of responses of milk fat fatty acids to plant oils inclusion in the diet of dairy ruminants. In most of reported papers first milk sampling is taken two or seven days after the introduction of the plant oil into the diets.
- The most common plant oils used in ruminant diets are canola, sunflower, soybean and linseed oil.





Objective

Find out minimum waiting period after addition of high oleic or regular sunflower or linseed oil into goat diet before obtaining milk fat FA changes similar to those found at 21 days.



1 12 24 72 120 192 312 504 h





Material and Methods Facilities, Animals & Timing



- ✓ Experimental Animal Unit CO/5/U at the Animal Production Department of the University of Cordoba.
- ✓ 12 midlactation multiparous Malagueña goats were used.
- ✓ Milk samples were collected at 1, 12, 24, 72, 120, 192, 312 and 504 h after introduction of experimental diets.
- ✓ Milking at 0, 1 and 12 h were stripped out by hand after an intravenous dose of oxytocin.





Material and Methods Dietary Treatments



> Basal diet:

- Alfalfa hay 33%
- Pelleted concentrate 67%

Dietary Treatments

- CON: Basal diet, no oil addition.
- OSO: Basal diet + 48 g/d of high oleic sunflower oil.
- RSO: Basal diet + 48 g/d of regular sunflower oil.
- LO: Basal diet + 48 g/d of linseed oil.







Material and Methods



FA provided by experimental diets (g/d).

| | TREATMENTS | | | |
|-----------------|------------|------|------|------|
| | CON | oso | RSO | LO |
| 16:0 | | 1.8 | 2.9 | 2.6 |
| 18:0 | | 1.4 | 2.0 | 1.8 |
| 18:1-c9 | | 41.0 | 14.2 | 10.0 |
| 18:2-c9,c12 | - | 2.7 | 27.9 | 8.0 |
| 18:3-c9,c12,c15 | | - | - | 23.9 |





Material and Methods

- ➤ FA composition was analyzed by gas chromatography (ISO-IDF, 2002).
- > 72 FA were identified and quantified in milk fat.
- Repeated measures: PROC MIXED of SAS.
- > FA at 0 h was used as a covariate.



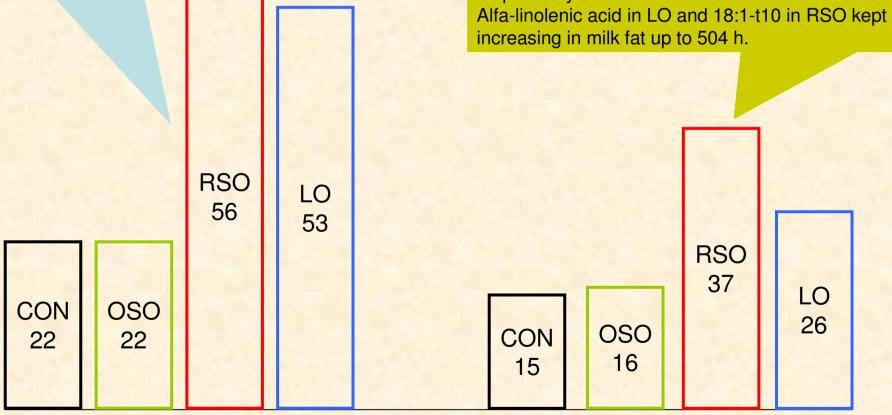


Results



22, 22, 56 and 53 FA showed significant differences at one o more sampling times with their respective 504 h value in CONTROL, OSO, RSO and LO treatments, respectively.

15, 16, 37 and 26 FA stopped being different of the corresponding 504 h value at 72 h o lower sampling times in CONTROL, OSO, RSO and LO treatments, respectively.



Nº of FA that showed differences with their corresponding 504 h values

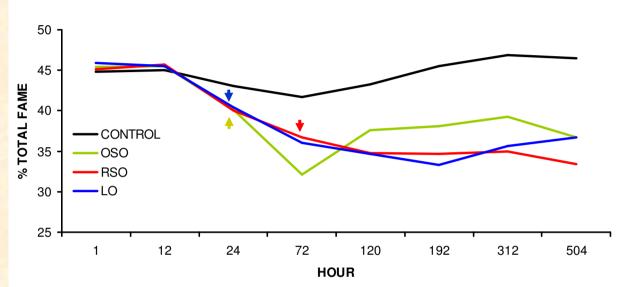
Nº of FA that stopped being different of their corresponding 504 h values at 72 h or lower sampling times



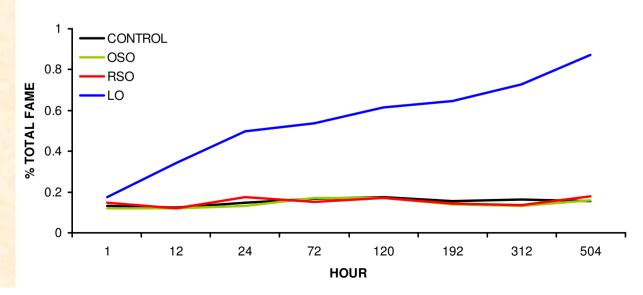
Results of Selected FA







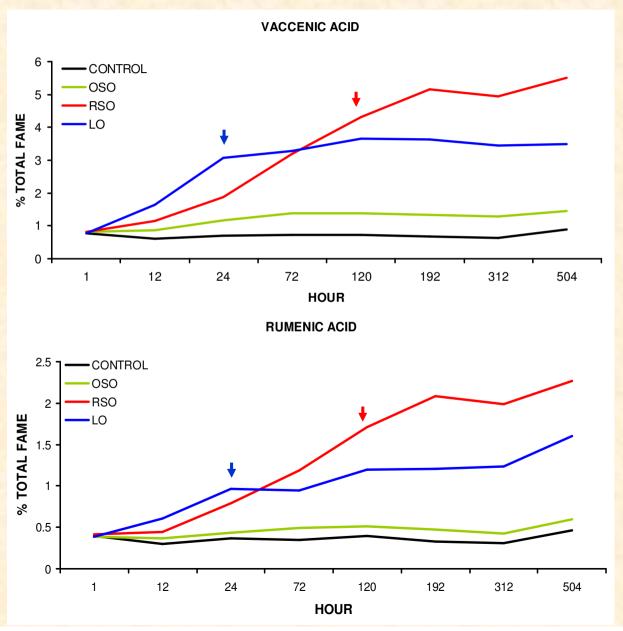
ALFA-LINOLENIC ACID





Results of Selected FA









Conclusions

- General changes in milk FA profile due to dietary oil addition:
 - ✓ Were less and occurred faster with OSO.
 - ✓ Were more in number with RSO and LO.
 - ✓ Occurred slower with LO.
- Specific changes for selected FA due to dietary oil addition:
 - ✓ Medium chain saturated FA decreased and stopped being different of the 504h value at 24 (OSO & LO) or 72h (RSO).
 - ✓ α-linolenic acid only increases with time, and never stop being different of the 504h value for LO.
 - ✓ Vaccenic and Rumenic acids stopped being different of their respective 504h value at 24h (LO) or 120h (RSO).