

## Can suckling increase cheese yield and welfare in the Swedish dairy goat?



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# Dairy Goats in Sweden

## Intensive systems

- ✓ Early separation of kids
- ✓ Milking only



## Semi-intensive and extensive systems

- ✓ Does and kids together for longer periods....



# Early separation of kids:

- » **How is milk offtake affected?**
- » **How is milk composition affected?**
- » **The workload can be reduced by 27% by keeping mother and offspring together<sup>1</sup>**

*<sup>1</sup>Marnet & Komara, 2007*



# Milk is stored in 2 udder compartments

**Alveolar compartment (*alveolar lumen and small milk ducts*)**

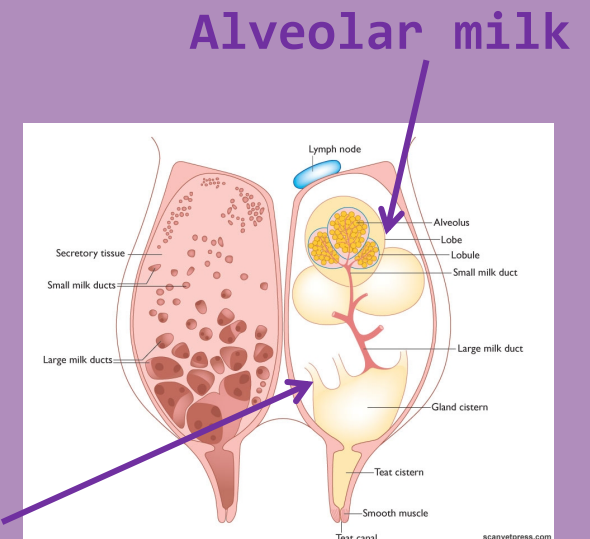
- » Milk ejection is necessary to empty that milk (oxytocin)
- » Higher fat content (larger fat globules)

**Cisternal compartment  
(*large ducts, gland and teat cisterns*)**

- » No milk ejection is needed
- » Lower fat content

**Alveolar milk**

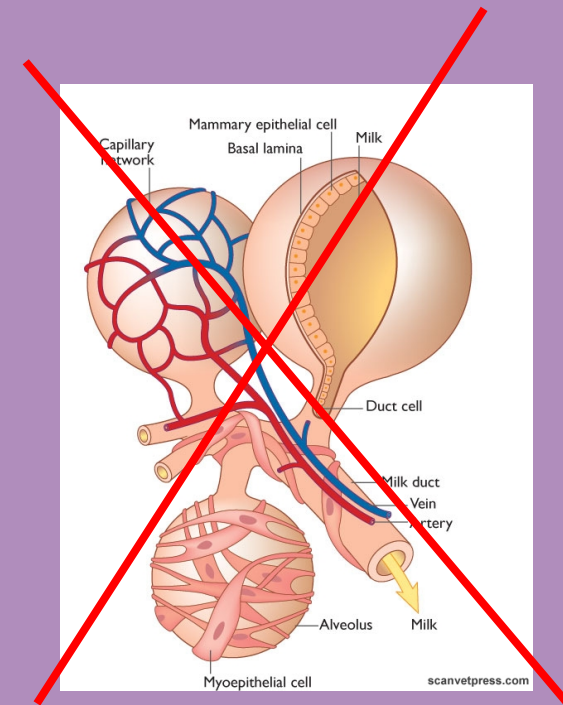
**Cisternal milk**



# Goats $\neq$ cows

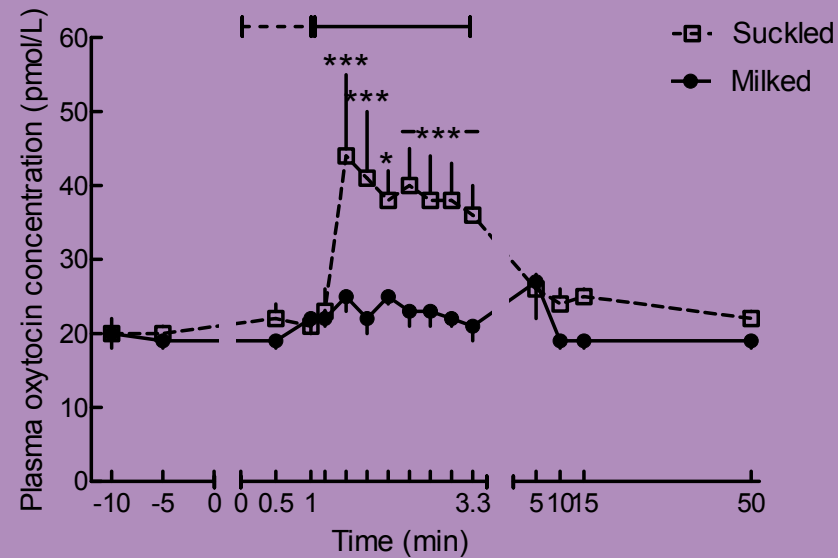
**Goats have big gland cisterns**  
**Storage capacity between 40-80%**

**Cows have small gland cisterns**  
**Storage capacity around 20%**



**Therefore, goats can be milked without milk ejection...**  
**..but the milk contains less fat**

# Oxytocin concentrations increased during suckling but not during milking



*Olsson K & Högberg M. 2008. Plasma vasopressin and oxytocin concentrations increase simultaneously during suckling in goats. Journal of dairy research 75, 1-5*

# The importance of milk composition

**Dairy goats in the northern Europe are known to produce milk with low fat, total protein and casein content**



**Lower cheese yields**



**This is partly genetic but could also be due to different udder morphology or different management systems (suckling or not)?**

**AIM:**

**Investigate if milk fat content and cheese yield could be improved by suckling**



# Milk composition and hormone levels in plasma in goats during suckling combined with milking compared to milking only

8 goats, 2 treatments, 2 days (early lactation)

**Day 1;  
Suckling combined with milking  
Teat 1 = Suckling  
Teat 2 = Milking**

**Day 2;  
Milking only  
Teat 1 = Sham suckling  
Teat 2 = Milking**

***Milk and blood sampling:***  
before and after suckling from both teats 1 and 2;  
+ continuously during suckling from the milked teat  
(=2) - until the kid stopped to suckle



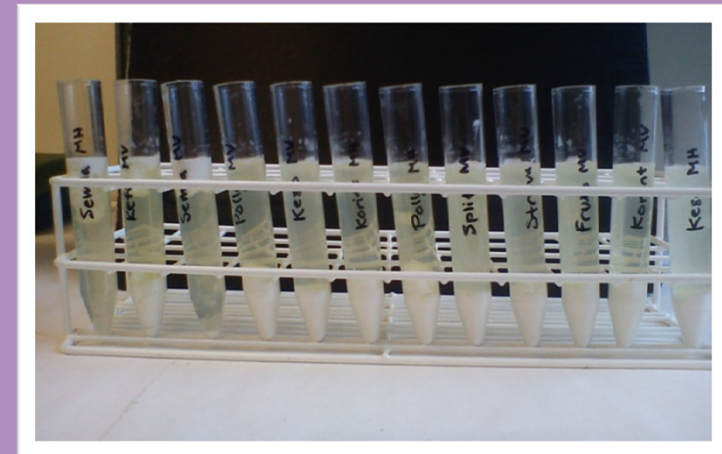
# Analyses



» Milk composition was analyzed in fresh milk (40°C) with an infra-red spectrometry method (MIRIS)

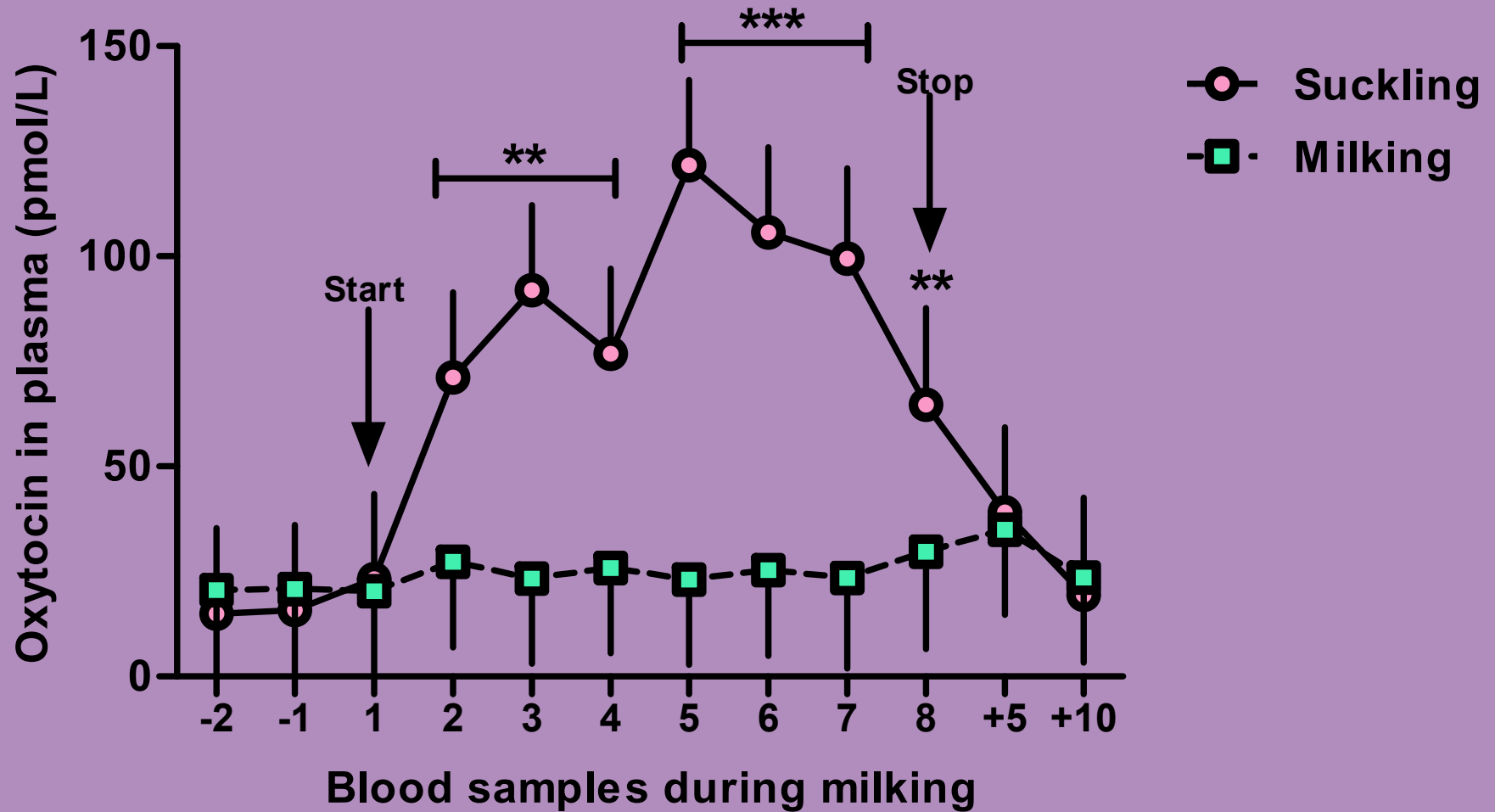
» Casein content was analyzed by a rennet coagulation method

» Oxytocin was analyzed by ELISA

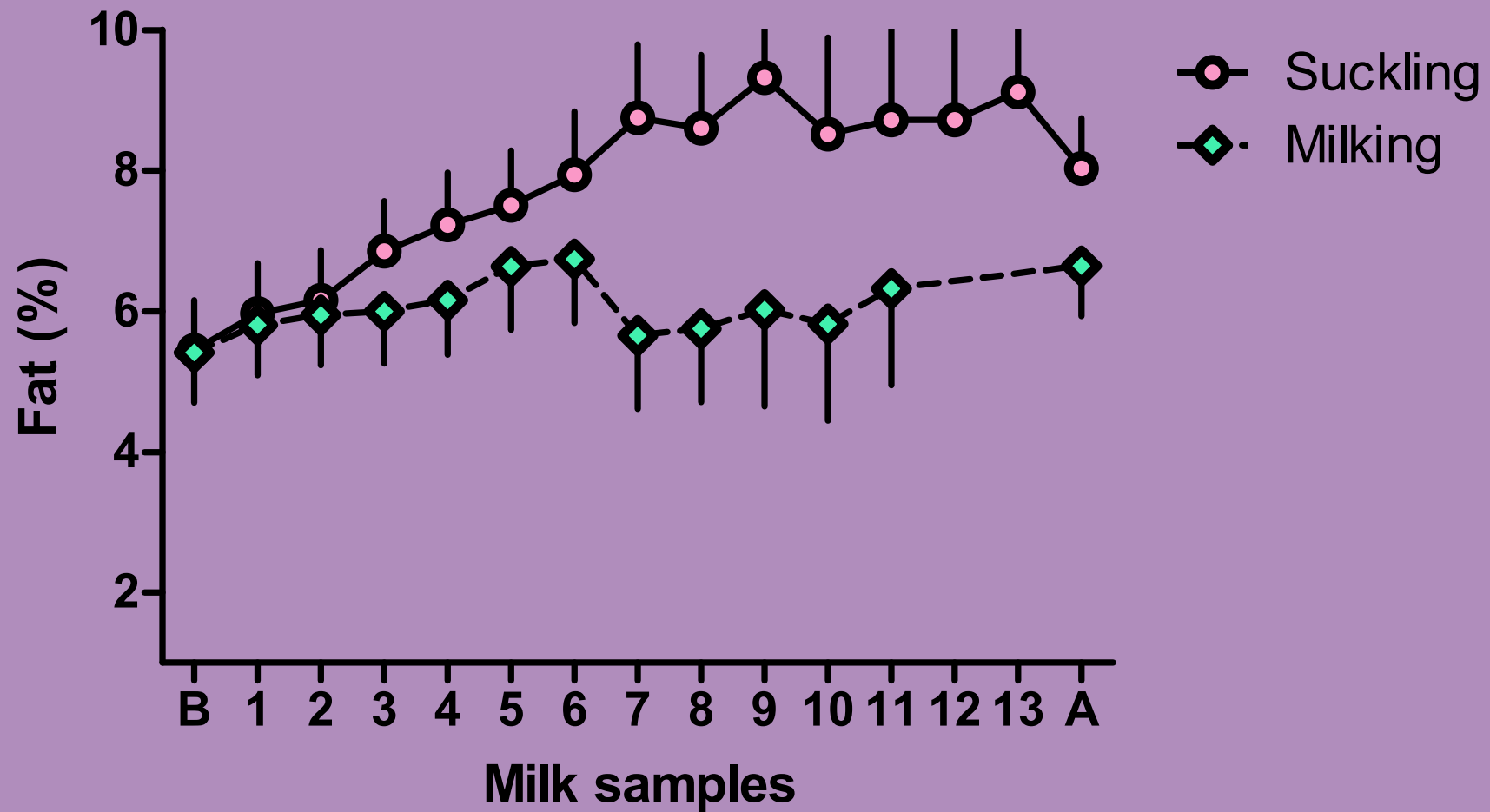




# Oxytocin in plasma during suckling/milking



# Fat concentration (%)





# How is the individual cheese yield affected by different suckling /milking strategies?

**12 lactating goats, 4 weeks, 4 treatments, cross-over design**

**Free suckling for 16h (2X milking)**

**Treatm.1 = Suckling before milking (S-16)**

**Treatm.2 = Milking before suckling (M-16)**

**Free suckling for 8h (1X milking)**

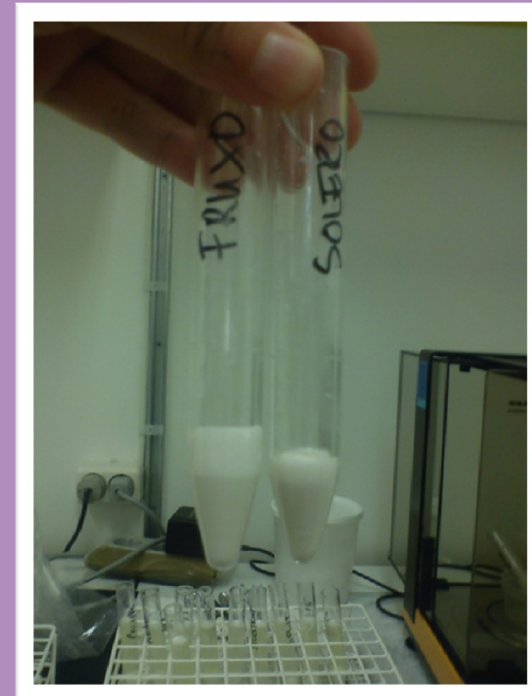
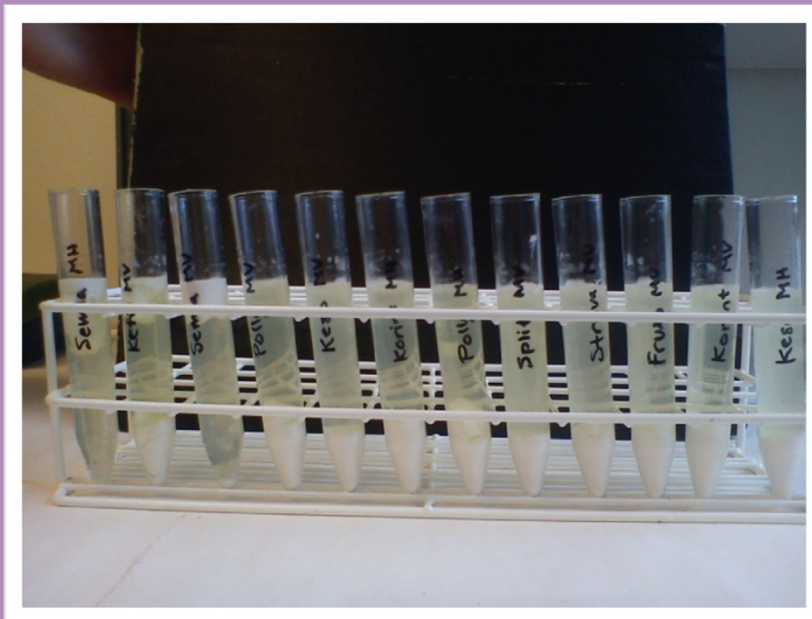
**Treatm.3 = Suckling before milking (S-8)**

**Treatm.4 = Milking before suckling (M-8)**

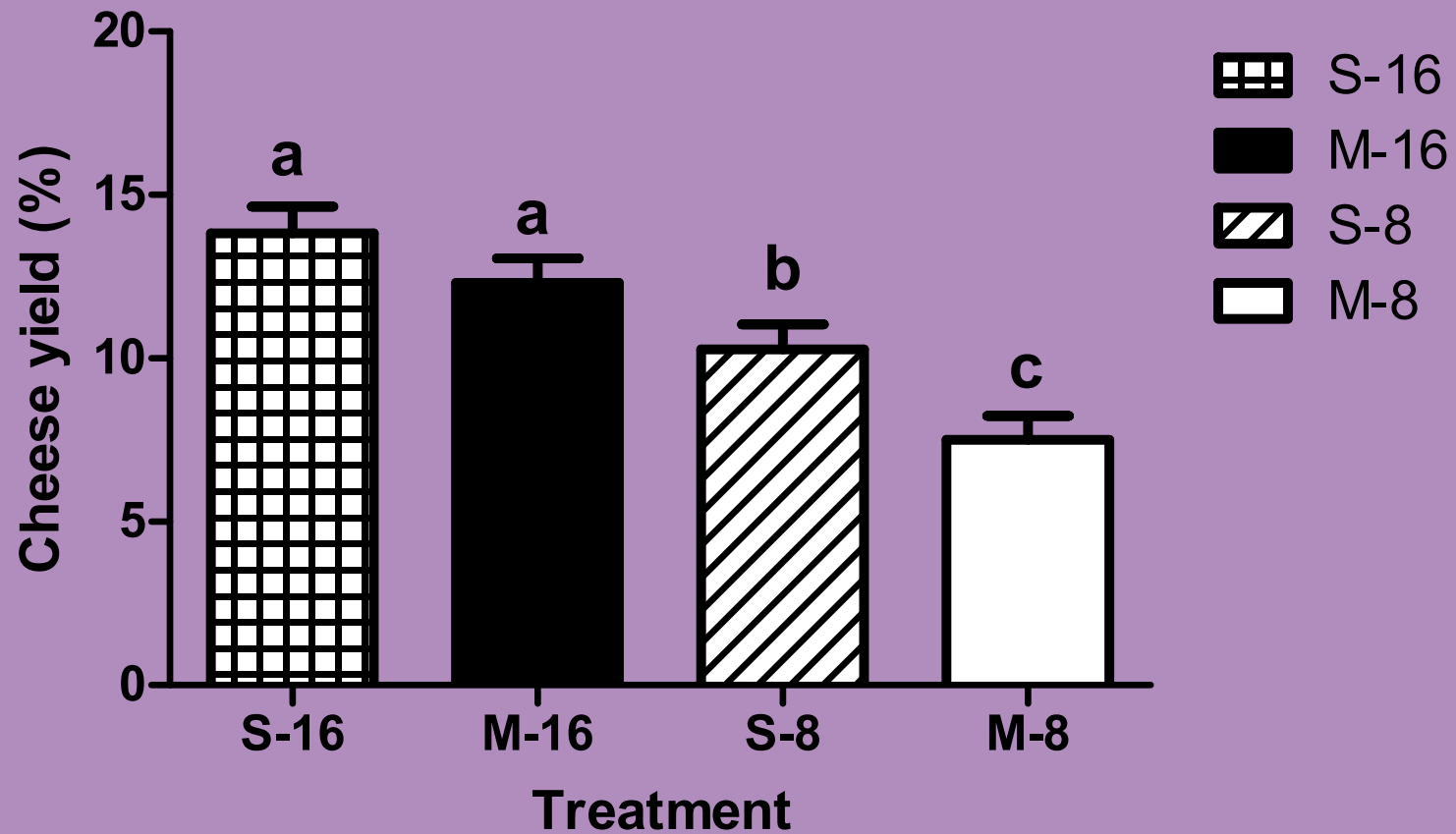


# Casein content & individual cheese yield

1. Rennet added (35  $\mu$ l) to 10 ml of milk
2. Coagulation for 1h
3. The curd was vertically cut into four similar rods
4. Centrifuged at 1650 x g (20 min 28°C)
5. Whey was weighed (g)



# Individual cheese yield



# Cheese yield % - van Slyke formula (semi hard cheese)

**Swedish dairy goats  
(milking only)**

**Fat: 3.4 %**  
**Protein: 2.9 %**  
**Casein: 2.1 %**  
**Milk yield: 2.8 kg**

**Earlier studies  
(MIX – systems)**

**Fat: 4.9 %**  
**Protein: 3.2 %**  
**Casein: 2.3 %**  
**Milk yield: 2.5 kg**

**Cheese yield:  
0.29kg = 10.4 %**

**Cheese yield:  
0.34 kg = 13.6 %**



**10 L of milk**

**1 kg of cheese**

**1.4 kg of cheese**

# Conclusions

- ✓ **Suckling before milking increased fat content and cheese yield**
- ✓ **Oxytocin levels in plasma increased during suckling/milking but not during milking only**

**Last but not least..**

**By using MIX-systems-Animal Welfare can be improved!**





**Thank you for listening...**

