idele.fr



Milk protein profile: measure from mid infrared spectra and identification of influence factors

Session 71 « Milk and meat quality – highlighting knowledge gaps in the supply chain »

M. Gelé (marine.gele@idele.fr)

M. Ferrand-Calmels, G. Miranda, N. Ballot, L. Bianchi, M. Brochard, P. Martin







idele.fr



Milk protein profile: a strategic issue for the dairy sector



1. How to measure concentrations of major milk proteins in routine?

2. What are the nutrition and physiology-related factors that influence their concentration?











1st step: quantifying protein profile

MIR spectroscopy

LC-MS

Calibration

set

PREDICTION

EQUATIONS

- 280 milk samples
- 3 breeds: Holstein, Normande & Montbeliarde
- Several French regions
- Large diversity of lactation stages and feeding systems

idele.fr

 Milk analysis labs (Foss machines only)

- INRA Jouy-en-Josas
- Dionex «Ultimate 3000» Chromatography column linked with a Brucker Daltonics «micrOTOF II» mass spectrometer
- Proteolysis kinetics proteolysis attributed to each protein

MIR: mid infrared ~ LC-MS: liquid chromatography – mass spectrometry



1st step: quantifying protein profile



LOO: leave one out ~ PC: protein content ~ cn: casein ~ la: lactalbumin ~ lg: lactoglobulin





Milk protein profile: measure from mid infrared spectra and identification of influence factors



32.2

27.5

HOLSTEIN

(N = 78,000)

4.2 %

8.3 %

4.2 %

9.4 %

36.3 %

9.7 %

27.9 %

HOLSTEIN

(N = 78,000)



MIR: mid infrared spectrometry ~ cn: casein ~ la: lactalbumin ~ lg: lactoglobulin







3rd step: identifying influence factors





3rd step: identifying influence factors

Data collection (from nov 2009 to oct 2010) 1000 French dairy farms



Nutrition-related factors

FOOD TYPE	as1-cn	as2-cn	<mark>β</mark> -cn	ĸ-cn	β-lg
Нау	+	=	=/+	+	-
Grass silage	+	=	=	=	-
Mais silage & Grass silage	=	=	=	=	=
Mais silage			Baseline		
Mais silage & Pasture	=	=	=	=	=
Pasture	+	+	=	+	-

- More caseins with hay and pasture
- Very limited impact of food type on protein profile (<1 point)



3rd step: identifying influence factors



- No significant impact of the number of lactation
- Impact of udder health
- Impact of lactation stage during the first 2 months on β-cn and β-lg



Some conclusions

- Quantifying protein profile in routine IS possible
- Protein profile is not (a lot) dependent on breed or food type
- Lactation stage is the most impactful non-genetic factor
- \mathbf{P} $\boldsymbol{\beta}$ -cn and $\boldsymbol{\beta}$ -lg are responsible for the change in protein profile

What about future prospects?

Using the equations to phenotype new traits such as cheesemaking properties of milk

TO BE CONTINUED...

LC-MS: liquid chromatography – mass spectrometry ~ cn: casein ~ lg: lactoglobulin

idele.fr





idele.fr

MANY THANKS TO...





BIOLOGIE SANT