











Sustainable sheep milk: exploring udder health traits and antioxidant activity

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The complex world of antioxidants....

- Nature of the antioxidant
- Variety of assays
- Interpretation of the results

Which are our objectives?

- To characterize sheep milk for the antioxidant activity
- To investigate the *factors* affecting the antioxidant activity in sheep milk

Breed, parity, stage of lactation

Milk composition

Udder health proxies

Materials & Methods

Sampling

• **Project**: SHEEP4CHEESE

• Area: Asciano (Italy)

• **Ewes**: 792

• Breeds: Massese, Comisana

• Sampling: November 2021 - March 2023

Lab analyses



Non-enzymatic antioxidant assays:

Ferric reducing antioxidant power (FRAP)
2-diphenyl-1-picryl-hydrazyl-hydrate (DPPH)

Composition:

fat, protein, casein, lactose, SCS, minerals

Materials & Methods

Milk composition

- fat, protein, casein (%) (MIR spectroscopy)
- somatic cell count (SCC) (Fluorocitometry) \rightarrow SCS = $log_2(SCC/100)+3$

Minerals (X-ray fluorescence)

• Ca, Mg, Na, Cl (mg/kg)

Antioxidant assays (Vis-NIR spectroscopy)

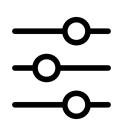
- FRAP: μM eq. ascorbic acid/mL of milk; action: transfer of e⁻; abs: 593 nm
- DPPH: % of inhibition; action: transfer of e⁻/H⁺; abs: 515 nm



Materials & Methods

Statistical analysis

Generalized Additive Mixed Model (GAMM)

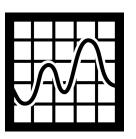


Breed (2 cl.)

Parity (2 cl.)

Parametric terms

FRAP & DPPH =



Days in milk

Milk Yield

Protein × fat

Casein × SCS

 $Ca \times Mg$

 $Na \times Cl$

Sampling × breed

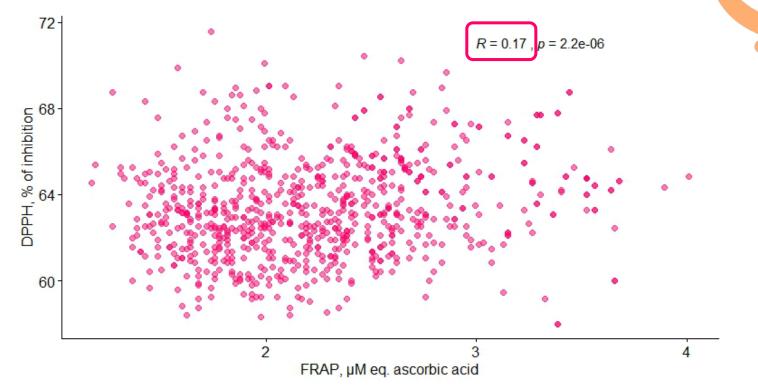
Smooth functions

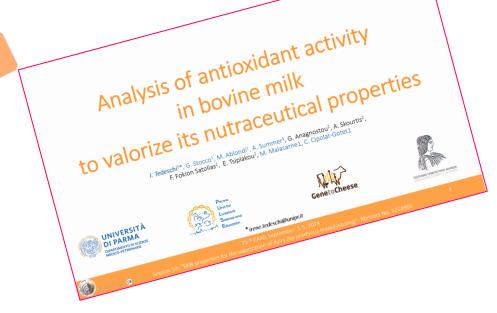


Descriptive statistics...

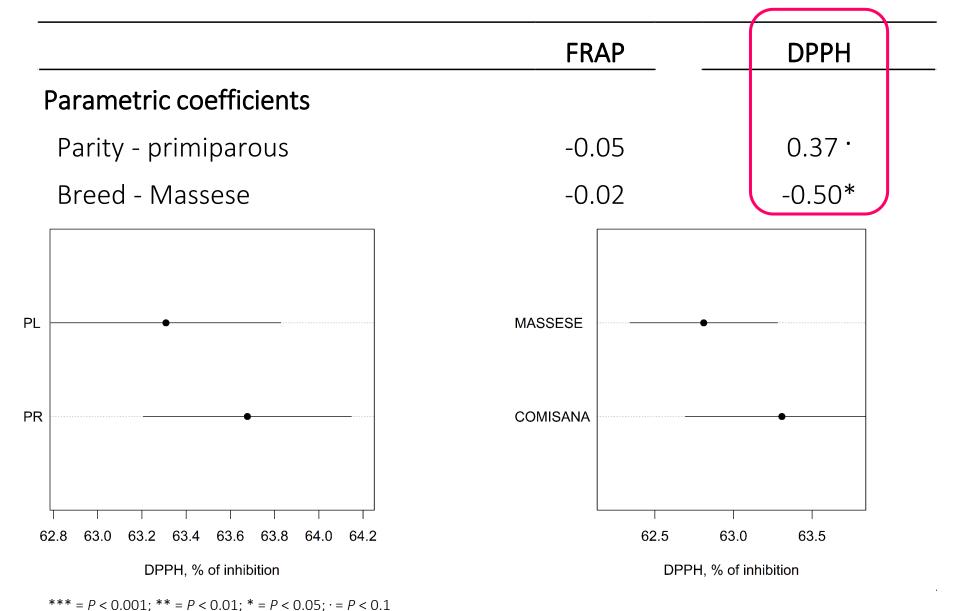
Trait	Mean	SD	CV, %
FRAP, μM eq. ascorbic acid/mL of mi	k 2.24	0.54	24
DPPH, % of inhibition	63.4	2.29	4

... & Pearson's correlation





Summary of GAMM



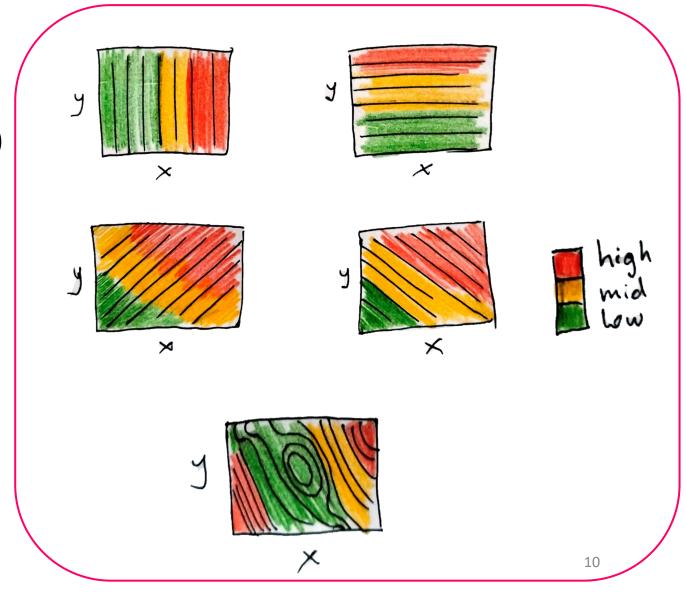
Summary of GAMM

	FRAP	DPPH	
Parametric coefficients			
Parity - primiparous	-0.05	0.37 ·	
Breed - Massese	-0.02	-0.50*	
Smooth terms, edf			Type of relationship edf = 1 linear 1 > edf ≤ 2 weakly non-linear
DIM	2.05*	2.63	edf > 2 highly non-linear
MY	2.37	1.00	
Protein × fat	4.72***	2.12**	
Casein × SCS ³	2.00*	2.46	
Ca × Mg	2.00*	9.36 ·	
Na × Cl	11.32 ·	6.66	
Adjusted R ²	0.50	0.43	9

How are smooth terms visualized?

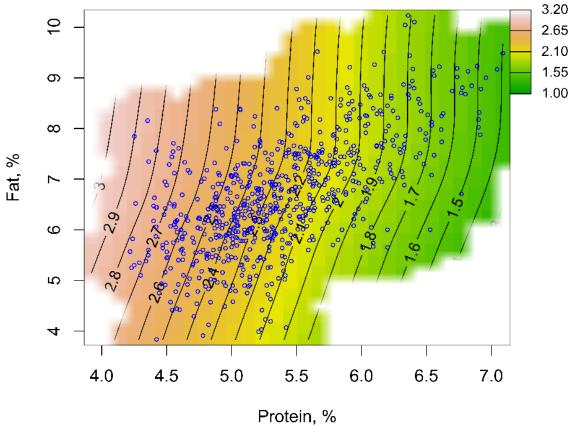
The contour plots

- To display the relationship between 3
 variables in 2D: 2 independent (X and Y)
 and 1 dependent (Z)
- To show values of the Z variable (contour lines) for combinations of the X and Y variables
- Colored bands represent ranges of the Z variable

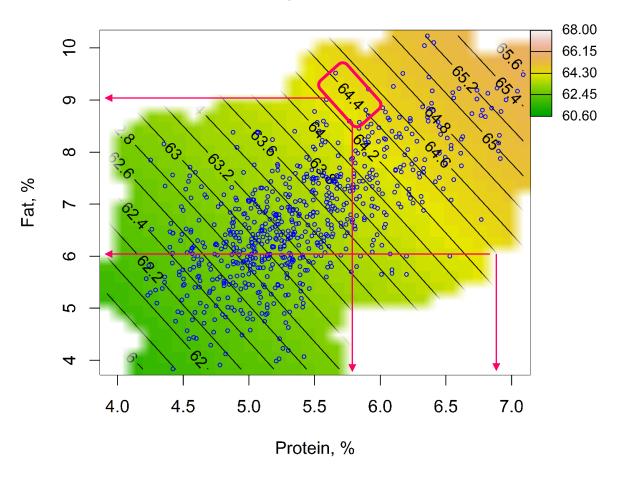


Effect of protein × fat

FRAP, µM eq. ascorbic acid/mL of milk



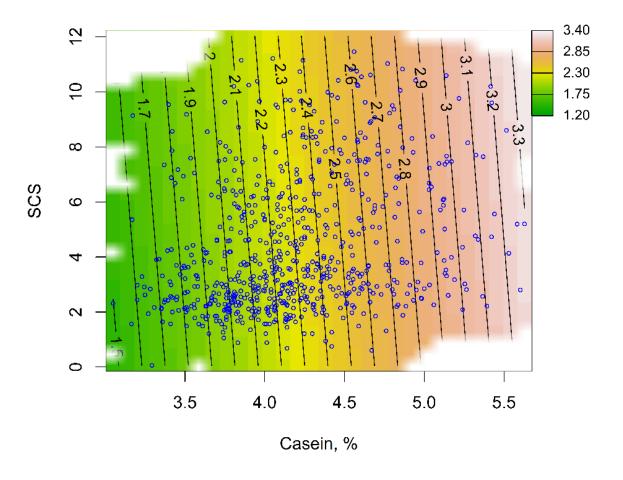
DPPH, % of inhibition

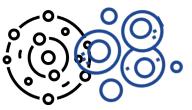




Effect of casein × SCS

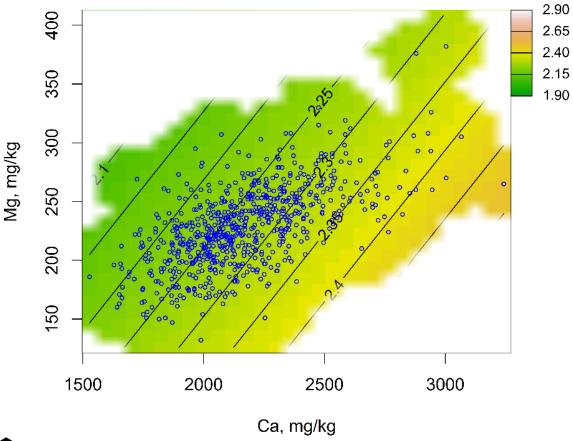
FRAP, µM eq. ascorbic acid/mL of milk



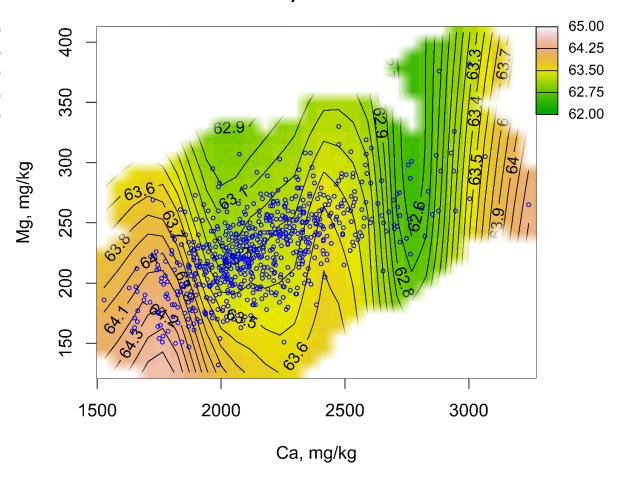


Effect of Ca × Mg

FRAP, µM eq. ascorbic acid/mL of milk



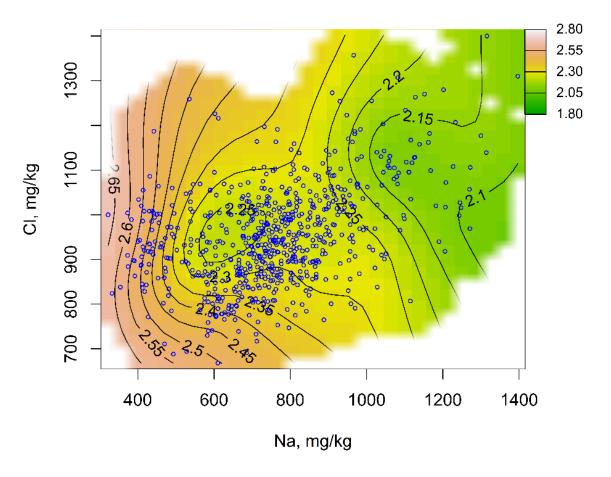
DPPH, % of inhibition





Effect of Cl × Na

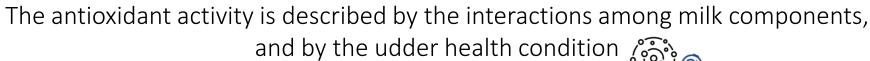
FRAP, µM eq. ascorbic acid/mL of milk





Conclusions

Nature of the antioxidants and udder health









Complementarity of assays

The use of different assays is useful to understand the antioxidant potential of milk









Thank you for your attention!

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