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**Could the inclusion of grape
pomace in the diet of dairy ewes
in late gestation influence the
quality of colostrum and its
microbiota?**

Colostrum quality

- ✓ **Provide immunoglobulins (IgG, IgM, IgA) that confer passive immunity to newborn lambs**
- ✓ Rich in fats, carbohydrates and proteins, as well as micronutrients such as minerals, it is the fundamental source of nutrients for newborn lambs.
- ✓ A high immune load and good composition of colostrum are essential in dairy sheep flocks to ensure a strong antibody reserve for the newborn in the peripartum period, to guarantee high disease resistance and survival in the replacement animal.



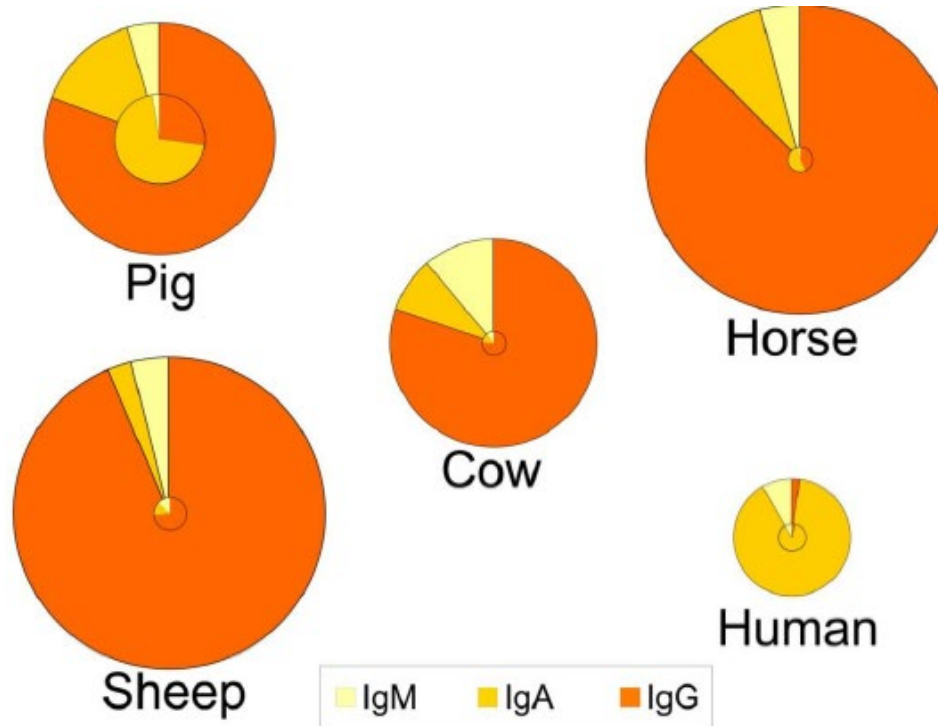
The sheep colostrum displays the highest IgG content

Sheep colostrum

✓ IgG, 90%

✓ IgA, 4%

✓ IgM, 6%



Hurley W. L. and Theil P. K. 2011. Perspectives on Immunoglobulins in Colostrum and Milk. *Nutrients*. 3, 442-474; doi:10.3390/nu3040442



- In Sardinia: about 3 millions of dairy ewes
- represents the 60% of the total dairy sheep bred in Italy
- About 75% of Italian meat from suckling lambs came from Sarda breed
- There is scant data available on the quality of colostrum in Sarda dairy sheep

Main factors affecting colostrum quality (IgG content)

- ✓ Species
- ✓ breed
- ✓ Parity
- ✓ Post-partum time sampling
- ✓ Diseases
- ✓ Season
- ✓ **Pre-partum nutrition**



Pre-partum nutrition

- Dietary energy level
- Dietary **starch content**
- Metabolizable **protein supply**
- Dietary strategies to mitigate **hypocalcemia** (feeding a zeolite or manipulating the dietary calcium or cation anion difference (DCAD))
- **Mineral** and **vitamin** inclusion (vitamin D, vitamins B, Cu, Zn, Mn)
- **Feed additives** (magnesium butyrate, monensin, etc)



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INVITED REVIEW: Nutritional and management factors that influence colostrum production and composition in dairy cows

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²Clinic for Animal Reproduction, Faculty of Veterinary Medicine, Freie Universität Berlin, Koenigsplatz 65, 14163 Berlin, Germany

Supplementation of ingredients with antioxidant properties in late gestation improve IgG content in colostrum of sows

- **Grape seed** polyphenols (Wang et al., 2019 – J. Anim. Sci.)
- **Ginger extract** (Dae Lee et al., 2013 - [Livestock Science](#))
- ***Forsythia suspensa*** extract (Long et al., 2020 – ANIFEE)
- **Green alga** (*U. armoricana*) extracts (Bussyet al., 2019 – Vet. Anim. Sci.)
- **Seaweed extract** from a *Laminaria* spp (Leonard et al., 2010 - J. Anim. Sci.)

Dietary supplementation of Moringa oleifera leaf meal in late gestation improve IgG content in colostrum of cows



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Prepartum supplementation of *Moringa oleifera* leaf meal: Effects on health of the dam, colostrum quality, and acquisition of immunity in the calf

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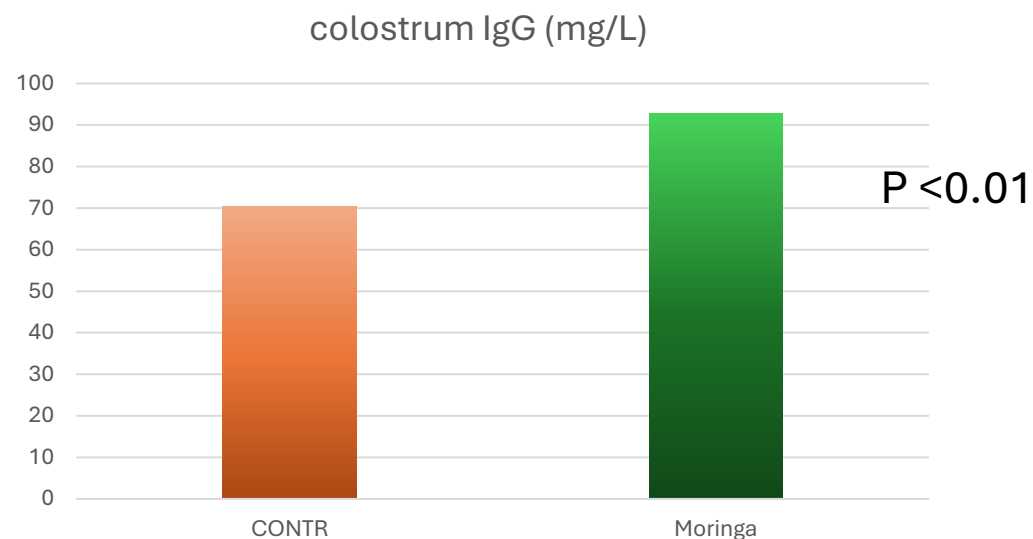
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³National Emergent Red Meat Producers' Organisation, P.O. Box 36461, Pretoria, 0102, South Africa

Table 3. Effect of prepartum *Moringa oleifera* leaf meal (MOLM) supplementation to dairy cows on colostrum IgG

IgG, g/L	Treatment ¹		SEM	P-value
	CON	MOLM		
First harvest	70.3	92.7	2.82	<0.01
Second harvest	66.3	75.2	2.14	0.04
Third harvest	33.2	42.3	1.82	0.03
Fourth harvest	27.8	35.4	2.22	0.04
Fifth harvest	6.95	11.2	0.26	0.03
Sixth harvest	8.22	13.2	0.96	0.02

¹CON = control; MOLM = 16.66 g of MOLM/100 kg of BW per day.



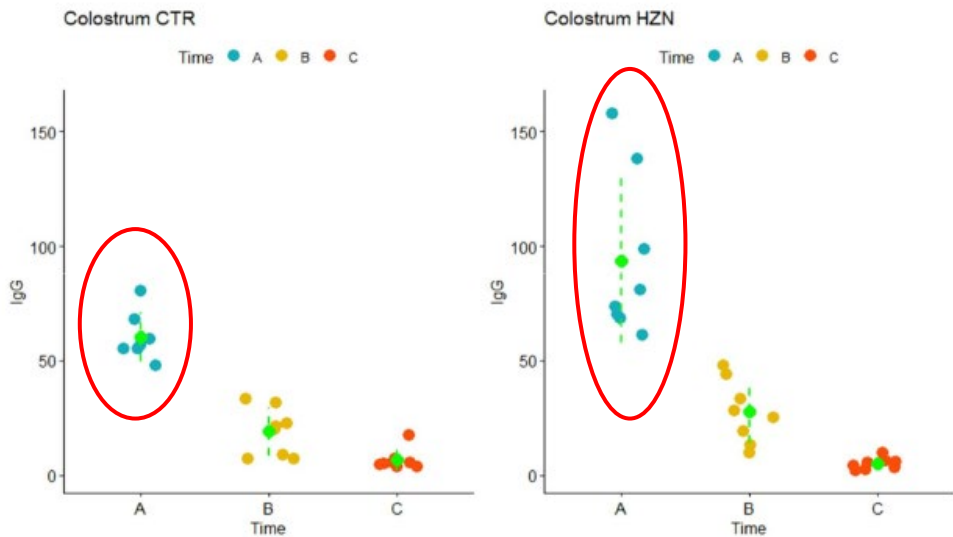
Moringa oleifera is rich in flavonoids (e.g. myricetin, quercetin...)

Dietary supplementation of halzenut skin in late gestation improve IgG content in colostrum of ewes



Article
Hazelnut Skin in Ewes’ Diet: Effects on Colostrum Immunoglobulin G and Passive Transfer of Immunity to the Lambs
Irene Viola ¹, Paolo Tizzani ¹, Giovanni Perona ¹, Carola Lussiana ², Antonio Mimosi ², Patrizia Ponzio ¹ and Paolo Cornale ^{2,*}

Sample	Group (n = 8) ¹	A
Sheep	CTR	16.5±3.2
	HZN	16.0±1.6
Colostrum	CTR	60.4±10.7
	HZN	93.7±35.9
Lambs	CTR	5.2±1.5
	HZN	4.0±1.2



Hazelnut skin supplementation increase IgG colostrum concentration at lambing, with improved immune passive transfer to the suckling lambs.



Introduction

Item ^f	CON	GM
BCS change	0.05	0.05
BW change, kg	0.94	1.01
DMY, kg/day	1.88 ^a	1.79 ^b
Yield, g/day		
Milk	1220 ^b	1421 ^a
FPCM	1245 ^b	1373 ^a
Fat	80.92 ^{ab}	86.36 ^a
Protein	71.5 ^b	79.9 ^a
Casein	55.35 ^b	61.21 ^a
Lactose	57.84 ^b	66.63 ^a
Urea	0.61 ^{ab}	0.665 ^a
Milk composition		
Fat, g/kg	67.9 ^a	59.2 ^c
Protein, g/kg	60.4 ^a	56.3 ^b
Casein, g/kg	47.1 ^a	43.5 ^b
Lactose, g/kg	47.8 ^a	48.2 ^a
Urea, mg/dL	48.4 ^{ab}	46.7 ^b
Log SCC, × 1000 cell/mL	2.01	2.11
Log TBC, × 1000 UFC/mL	2.80 ^a	2.43 ^b



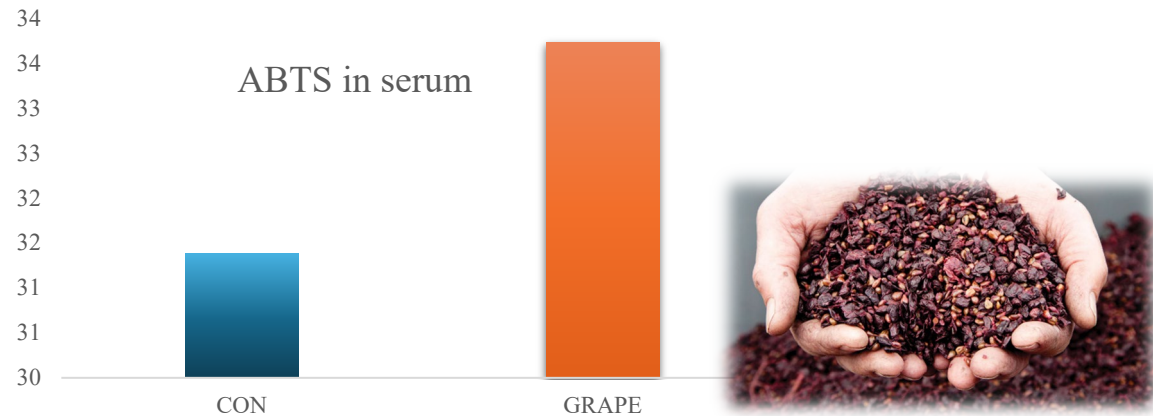
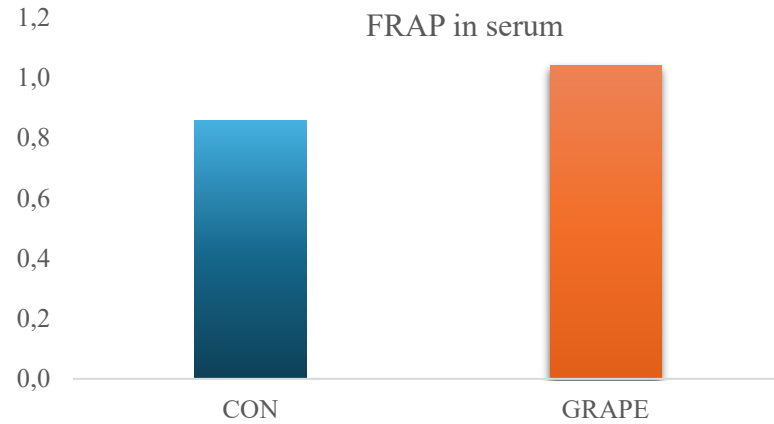
Small amounts of agro-industrial byproducts in dairy ewes diets affects milk production traits and hematological parameters

A. Nudda^{a,*}, G. Buffa^a, A.S. Atzori^a, M.G. Cappai^b, P. Caboni^c, G. Fais^c, G. Pulina^a



The grape marc supplementation (100 g/d) to lactating Sarda ewes increased milk production (+200 g/day), as well as protein (+8.4 g/day) and fat (+5.5 g/day) milk contents compared to the CON group.

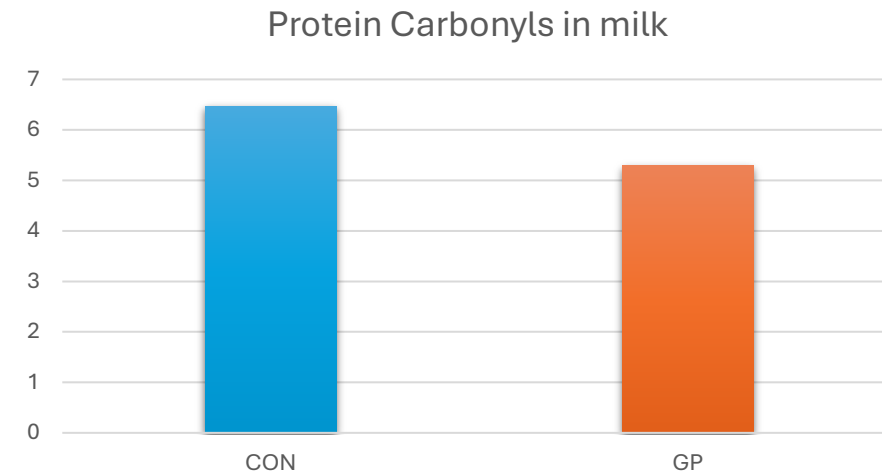




Supplementation of by-products from grape, tomato and myrtle affects antioxidant status of dairy ewes and milk fatty acid profile

Giovanna Buffa¹ | Eleni Tsiplakou² | Christina Mitsiopolou² | Giuseppe Pulina¹ | Anna Nudda¹

The grape marc supplementation (100 g/d) to lactating Sarda ewes improve the antioxidant status of blood (FRAP and ABTS) and milk (less PC) compared to the CON group.



Nutritional factors affects milk microbiota

- ✓ **Diet** could affect the gastrointestinal microbiome and, consequently, nutritional factors may affect milk microbiome (Trevisi et al., 2021)
- ✓ There is not literature about the effect of polyphenols on colostrum and milk microbiota



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Prevalence and abundance of lactic acid bacteria in raw milk associated with forage types in dairy cow feeding

Mérlie Gagnon,^{1,2} Alexandre J. K. Ouamba,^{1,2} Gisèle LaPointe,^{2,3} P. Yvan Chouinard,^{2,4} and Denis Roy^{1,2*}

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⁴Département des Sciences Animales, Université Laval, Québec, QC G1V 0A6, Canada

Phylogenetic variation in raw cow milk microbiota and the impact of forage combinations and use of silage inoculants

Alexandre J. K. Ouamba^{1,2}, Mérlie Gagnon^{1,2}, Thibault Varin¹, P. Yvan Chouinard^{2,3}, Gisèle LaPointe^{2,4} and Denis Roy^{1,2*}

¹Département des Sciences des Aliments, Laboratoire de Génétique Microbienne, Université Laval, Québec, QC, Canada, ²Regroupement de Recherche pour Un Lait de Qualité Optimale (Op+Lait), Saint-Hyacinthe, QC, Canada, ³Département des Sciences Animales, Université Laval, Québec, QC, Canada, ⁴Department of Food Science, University of Guelph, Guelph, ON, Canada

Shift in the cow milk microbiota during alpine pasture as analyzed by culture dependent and high-throughput sequencing techniques

Ilaria Carafa^a, Irma Castro Navarro^a, Giovanni Bittante^b, Franco Tagliapietra^b, Luigi Gallo^b, Kieran Tuohy^a, Elena Franciosi^{a,*}

^a Research and Innovation Centre, Food Quality and Nutrition Department, Fondazione Edmund Mach (FEM), San Michele all'Adige, TN, Italy

^b Department of Agronomy, Food, Natural Resources, Animals and Environment (DAFNAE), University of Padova, Legnaro, PD, Italy



RESEARCH ARTICLE

Effect of Pasture Versus Indoor Feeding on Milk Microbiota of Goats

Tian JING ^{1,a,#} Xiaoting YAO ^{1,b,#} Tiantian JI ^{1,c} Jiarui DONG ^{1,d} Xi CHEN ^{1,e} Fengqiang CHEN ^{1,f} Hao FENG ^{1,g}
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Polyphenols from grape could affect the ruminal microbial populations



RESEARCH ARTICLE

Rumen microbiome in dairy calves fed copper and grape-pomace dietary supplementations: Composition and predicted functional profile

Filippo Biscarini^{1,2*}, Fiorentina Palazzo^{3*}, Federica Castellani³, Giulia Masetti^{2,4}, Lisa Grotta³, Angelo Cichelli³, Giuseppe Martino^{3*}

ITALIAN JOURNAL OF ANIMAL SCIENCE
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<https://doi.org/10.1080/1828051X.2020.1848465>



OPEN ACCESS

Agroindustrial by-products from tomato, grape and myrtle given at low dosage to lactating dairy ewes: effects on rumen parameters and microbiota

G. Buffa^a, N. P. Mangia^a , A. Cesarani^a, D. Licastro^b, S. Sorbolini^a , G. Pulina^a and A. Nudda^a



Article

Effect of Grape Pomace Intake on the Rumen Bacterial Community of Sheep

Michal Rolínek^{1,*} , Juraj Medo² , Michal Gábor¹, Martina Miluchová¹ , Milan Šimko¹, Branislav Gálik¹ , Ondrej Hanušovský¹ , Zuzana Schubertová³, Daniel Biro¹, Luboš Záborský⁴ and Miroslav Juráček^{1,*}



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Invited review: Plant polyphenols and rumen microbiota responsible for fatty acid biohydrogenation, fiber digestion, and methane emission: Experimental evidence and methodological approaches

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²Dipartimento di Scienze delle Produzioni Agro-Alimentari e dell'Ambiente, University of Florence, Piazzale delle Cascine 18, 50144 Firenze, Italy

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Khiaosa and et al.
Journal of Animal Science and Biotechnology
<https://doi.org/10.1186/s40104-023-00892-7>

(2023) 14:92

Journal of Animal Science and
Biotechnology

RESEARCH

Open Access



Winery by-products as a feed source with functional properties: dose–response effect of grape pomace, grape seed meal, and grape seed extract on rumen microbial community and their fermentation activity in RUSITEC

Ratchaneewan Khiaosa-ard^{1*} , Mubarak Mahmood^{1,2}, Elsayed Mickdam^{1,3}, Cátia Pacifico^{1,4}, Julia Meixner¹ and Laura-Sophie Trautinger¹



Objectives



The objectives of this study were:

- ❖ to evaluate **the effect of the inclusion of GP** in the diet of sheep in the late gestation on **composition and immunological quality of colostrum**
- ❖ To investigate if GP affects colostrum microbiome

| Materials and methods

- The study was conducted at the experimental farm of the Dipartimento di Agraria, University of Sassari
- Ewes were kept together in a barn equipped with 10 individual automatic feeding systems (Biocontrol AS, Rakkestad, Norway), and the **individual feed intake** was daily recorded



| Materials and methods

- **21 Sarda dairy sheep** in late gestation (13-21 days from partum) were used for the experiment
- The animals were allocated to two groups homogeneous for:
 - ❖ **Body condition score** (BCS, 3.4 ± 0.1)
 - ❖ **Body weight** (BW, 62.2 ± 0.7 kg, mean $\pm$ SD)

CON group

- 11 ewes
- Fed basal diet
- 0 g/d of GP

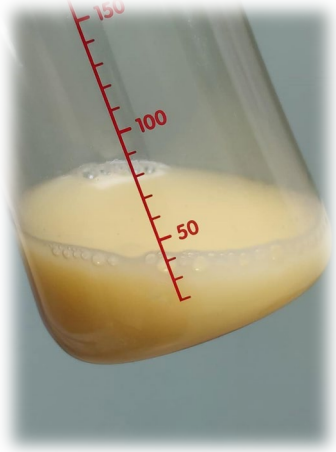


Grape group

- 10 ewes
- Fed basal diet
- **50 g/d of GP**



| Materials and methods



Samples collection

Colostrum

and

Blood

ewes

lambs

- ✓ Collected from each ewe within 12 h after lambing

Analyses:

- IgG (by ELISA test)
- Protein, Fat , lactose, SCC, urea, NaCl, casein, (Milkoscan FT 6000 – Laore Regional Laboratory)
- Fatty acids profile (GC Agilent – 100 m column)
- DNA extraction (QIAamp Fast DNA Stool Mini Kit)
- Microbiome analysis NGS (Illumina 16S Metagenomic Sequencing)

- ✓ Ewes within 12 h after lambing
- ✓ Lambs after 24 h from parturition

✓ Analyses:

- IgG by ELISA test

Statistical Analysis



- ✓ Differences in the concentrations of the **colostrum components ad IgG** between groups were analyzed with one-way ANOVA and compared by Tukey test
- ✓ Correlation analysis was performed between IgG content for colostrum and serum samples
- ✓ Microbiome analysis (alpha and beta diversity with Bioconductor package phyloseq and DESeq2 package for microbial group differences)

| Results

Colostrum composition of control and GP supplemented groups

	CON	GRAPE	P-value
Fat, %	10.41	10.69	0.85
Protein, %	13.51	15.60	0.38
Lactose, %	3.34	2.76	0.14
Log SCC,	2.51	2.38	0.68
Urea	58.0	71.1	0.26
pH	5.83	5.66	0.09
NaCl	611	615	0.95

Results

Fatty acids profile in colostrum

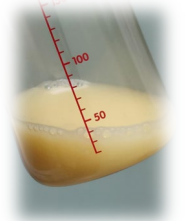
FAME, (g/100 g of FA)	CON	GP	P-Value
C4:0	2.06	1.9	0.760
C10:0	2.37	1.86	0.170
C12:0	2.49	2.23	0.200
isoC13:0	0.011	0.011	0.540
anteisoC13:0	0.036	0.035	0.422
C13:0	0.052	0.040	0.159
isoC14:0	0.058	0.061	0.995
C14:0	13.6	12.8	0.416
isoC15:0	0.127	0.112	0.258
anteisoC15:0	0.181	0.160	0.243
C15:0	0.688	0.570	0.123
isoC16:0	0.184	0.186	0.951
C16:0	33.1	32.4	0.686
isoC17:0	0.378	0.361	0.681
anteisoC17:0	0.501	0.491	0.834
C16:1c9	1.95	1.98	0.453
C17:0	0.79	0.84	0.455
isoC18:0	0.016	0.021	0.012
C18:0	6.31	6.48	0.632
C18:1t11	0.36	0.35	0.821
C18:1c9	25.0	27.2	0.425
C18:2n6	2.07	2.22	0.315
C18:3n6	0.17	0.165	0.825
C18:3n3	0.38	0.42	0.278
CLAc9t11	0.376	0.361	0.997
CLAt9c11	0.009	0.020	0.005
CLAt11t13	0.012	0.018	0.055
EPA	0.046	0.058	0.033
C24:0	0.012	0.009	0.490
DPA	0.140	0.176	0.095
DHA	0.053	0.054	0.600

| Results

IgG in colostrum and serum of ewes and lamb of control and GP supplemented groups

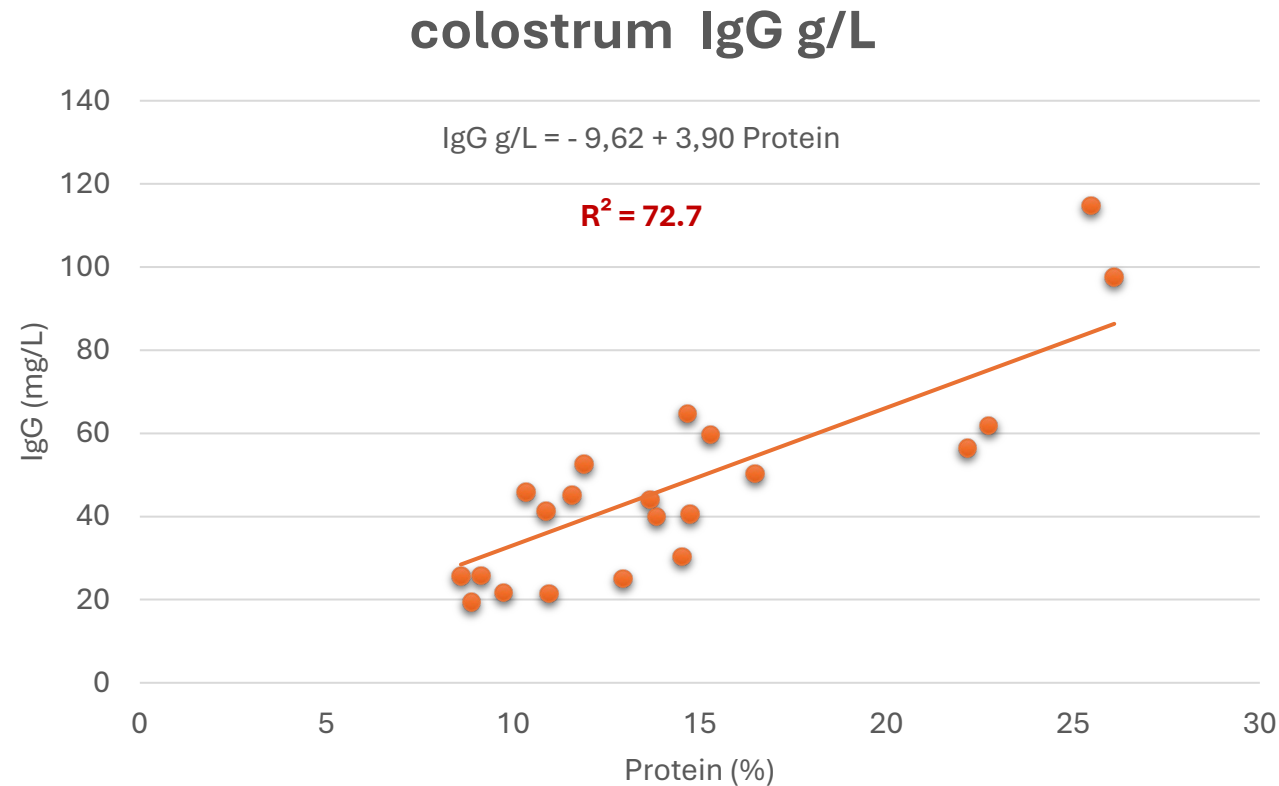


	CON	GRAPE	P-value
Colostrum IgG, g/L	36.5	58.3	0.04
Serum of ewes IgG, g/L	13.61	15.05	0.53
Serum of lamb IgG, g/L	22.4	32.8	0.05



Results

Relationship between Total protein and IgG in colostrum

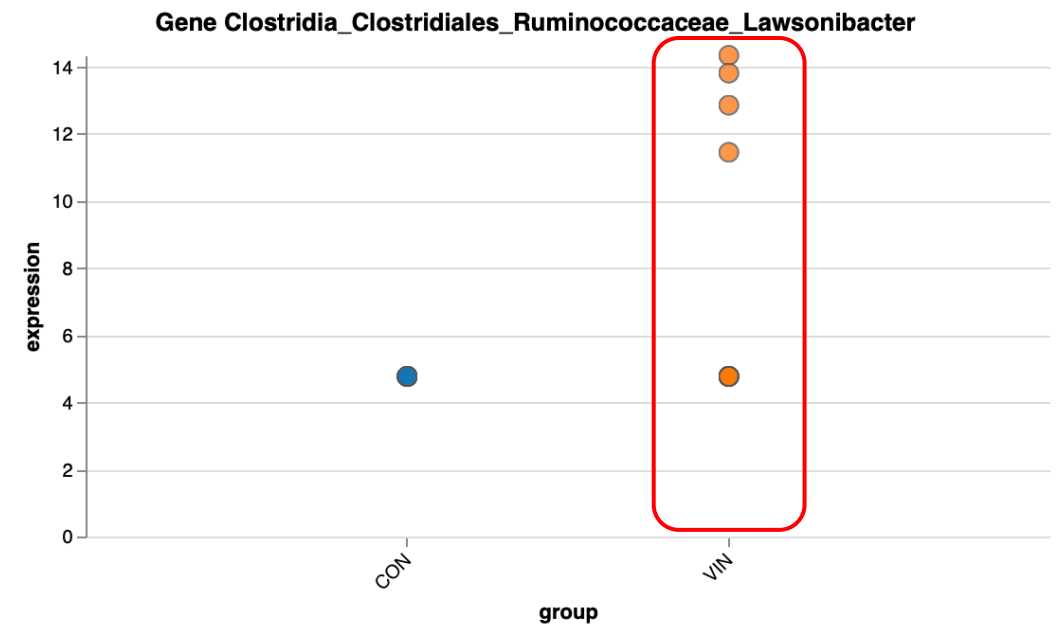
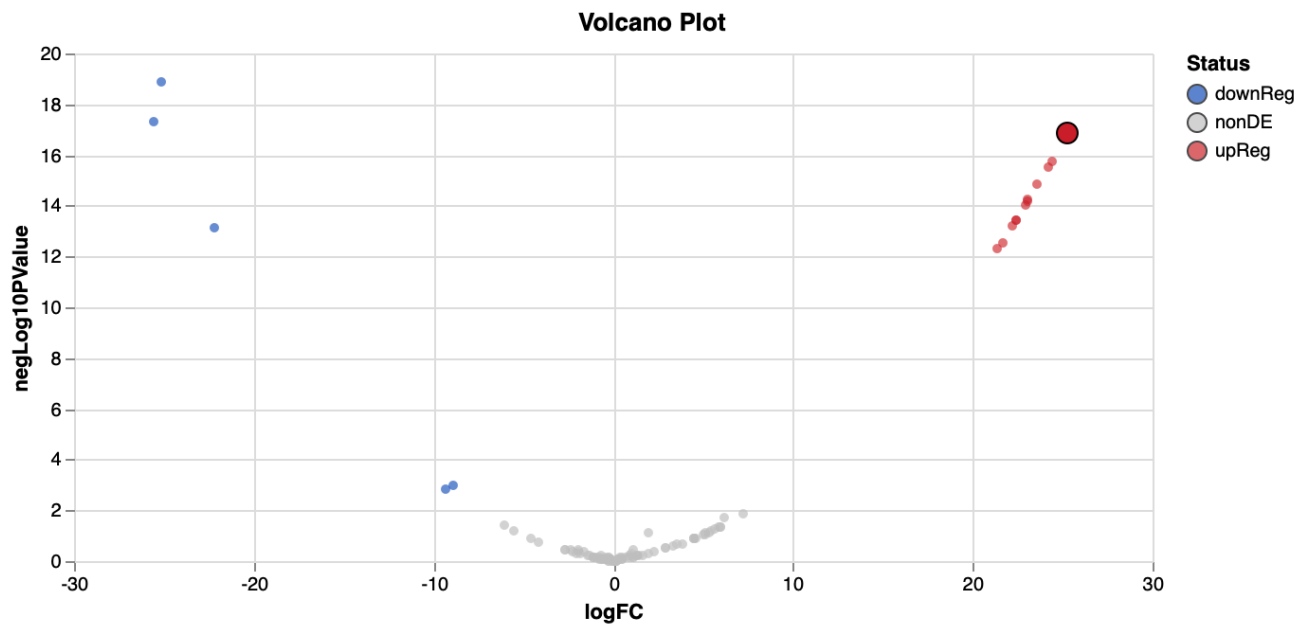


A close correlation was found between Protein and IgG concentration in colostrum.

Colostrum microbiota analysis: Taxonomic classification

- ✓ The colostrum samples from **GP** had higher abundance of genera *Lawsonibacter*, *Harryflintia*, *Anaerotruncus* and *Monoglobus*, belonging to *Ruminococcaceae* family, compared to samples from CON

Clostridia Clostridiales Ruminococcaceae Lawsonibacter

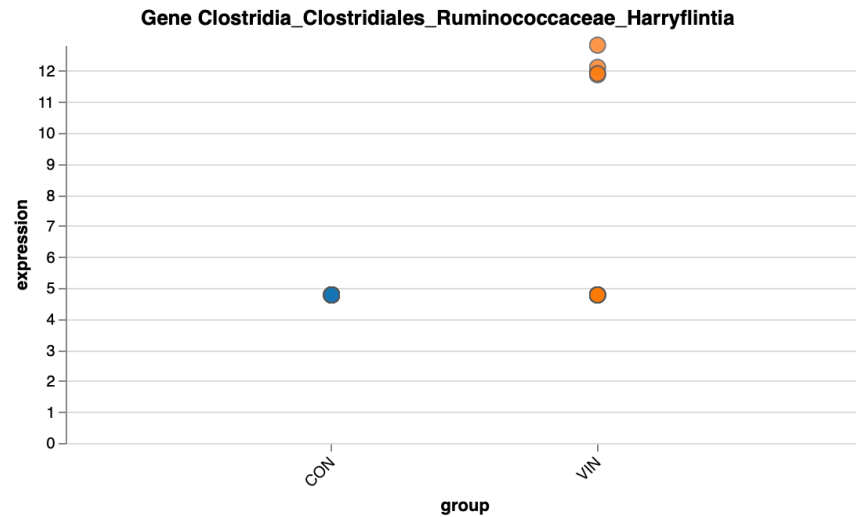


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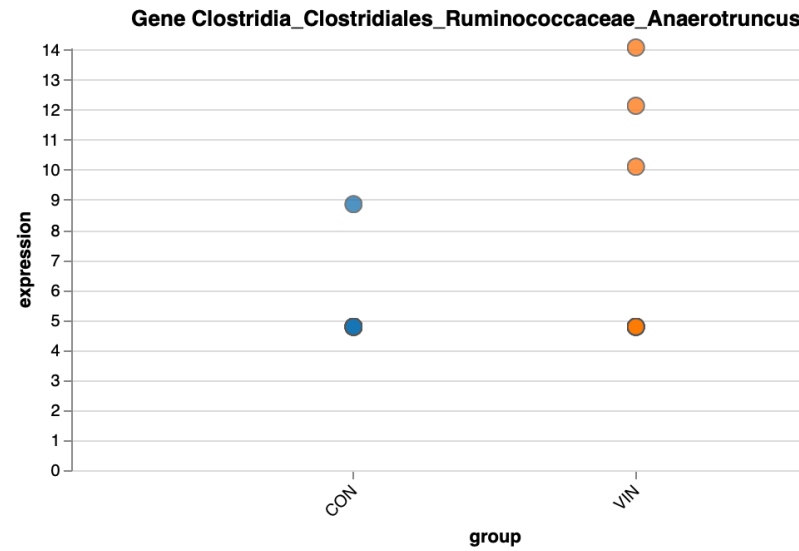
Clostridia Clostridiales
Ruminococcaceae family

Harryflintia



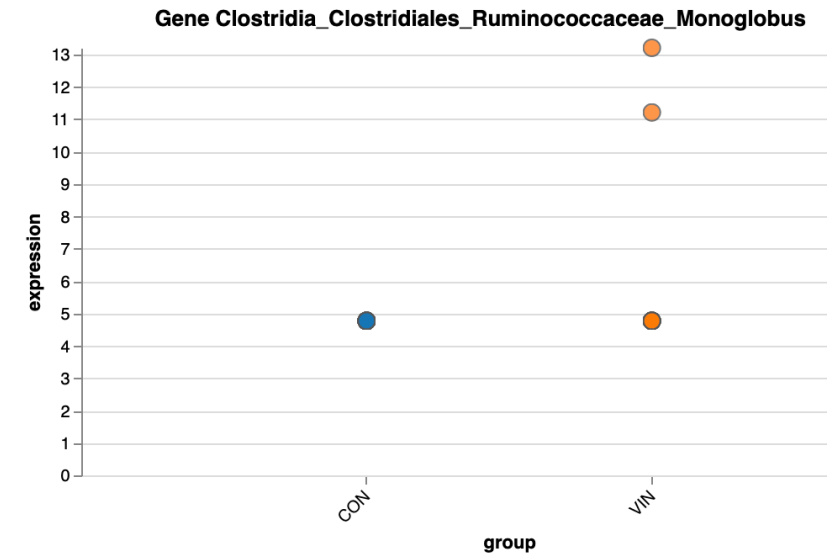
Clostridia Clostridiales
Ruminococcaceae family

Anaerotruncus



Clostridia Clostridiales
Ruminococcaceae family

Monoglobus

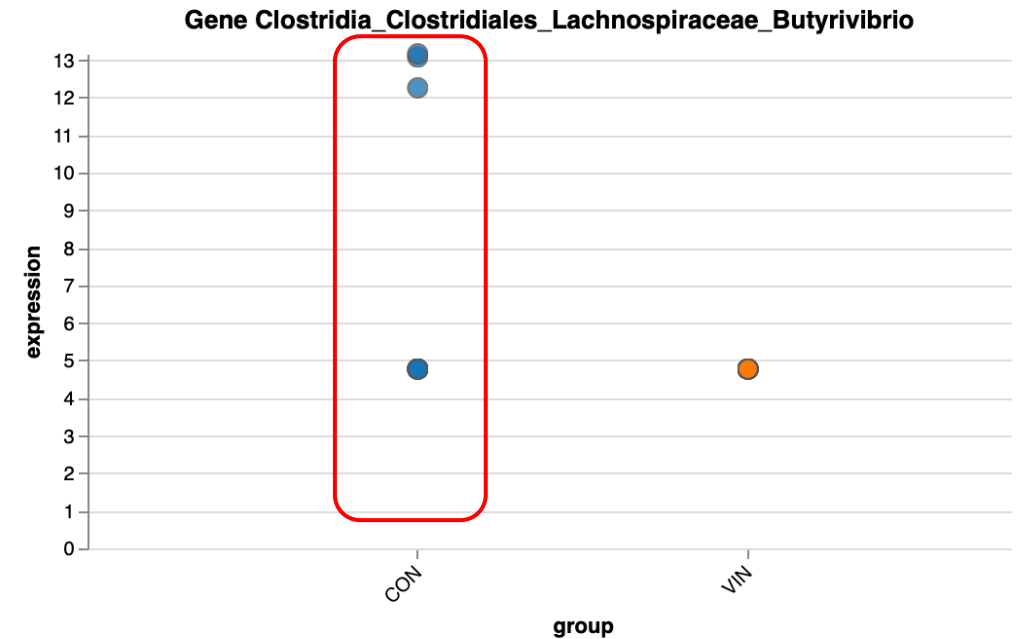
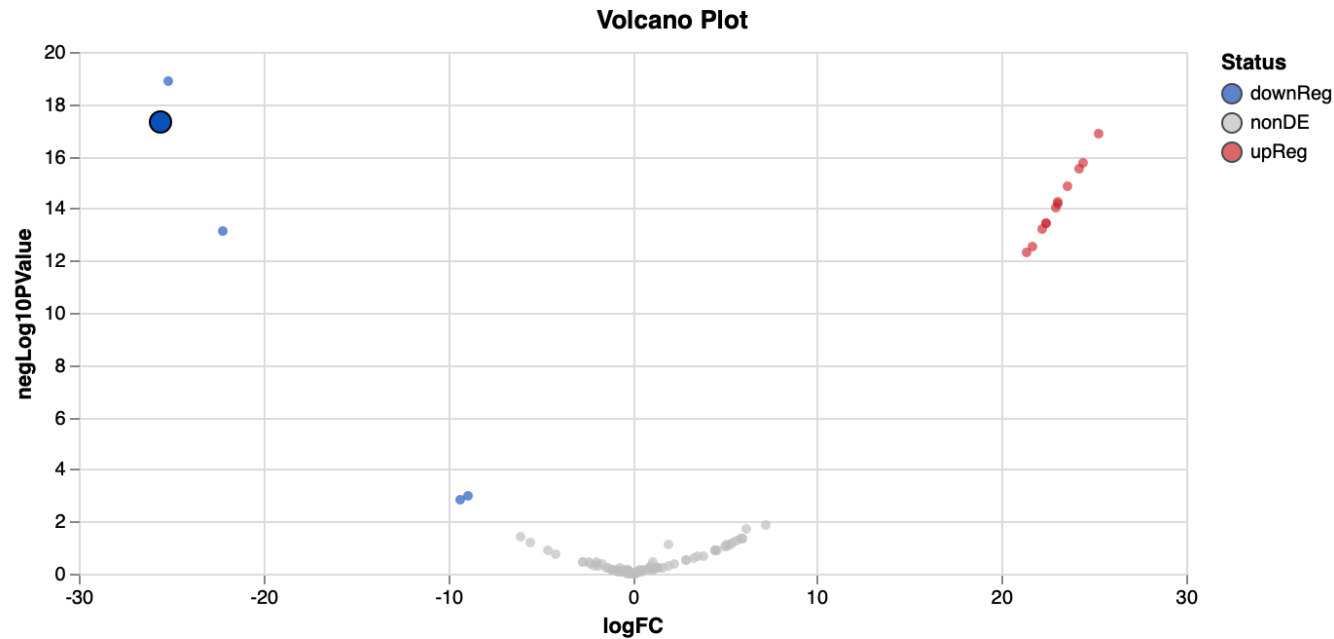


Colostrum microbiota analysis: Taxonomic classification

- ✓ The genera *Butyrivibrio* and *Anaerotignum*, belonging to *Lachnospiraceae* family, were higher in **CON** compared to GP

Clostridia Clostridiales
Lachnospiraceae

Butyrivibrio

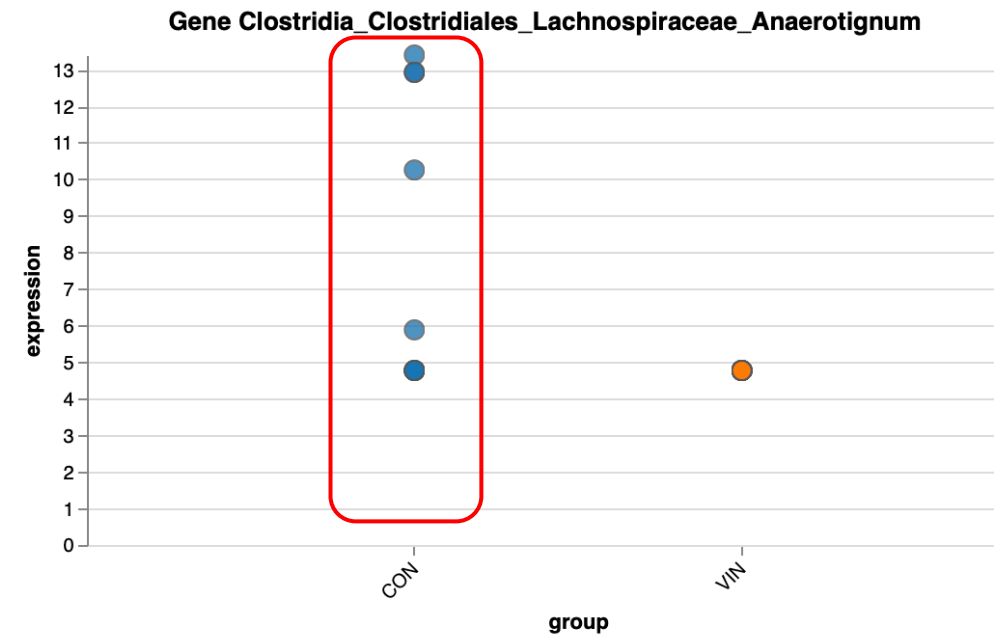
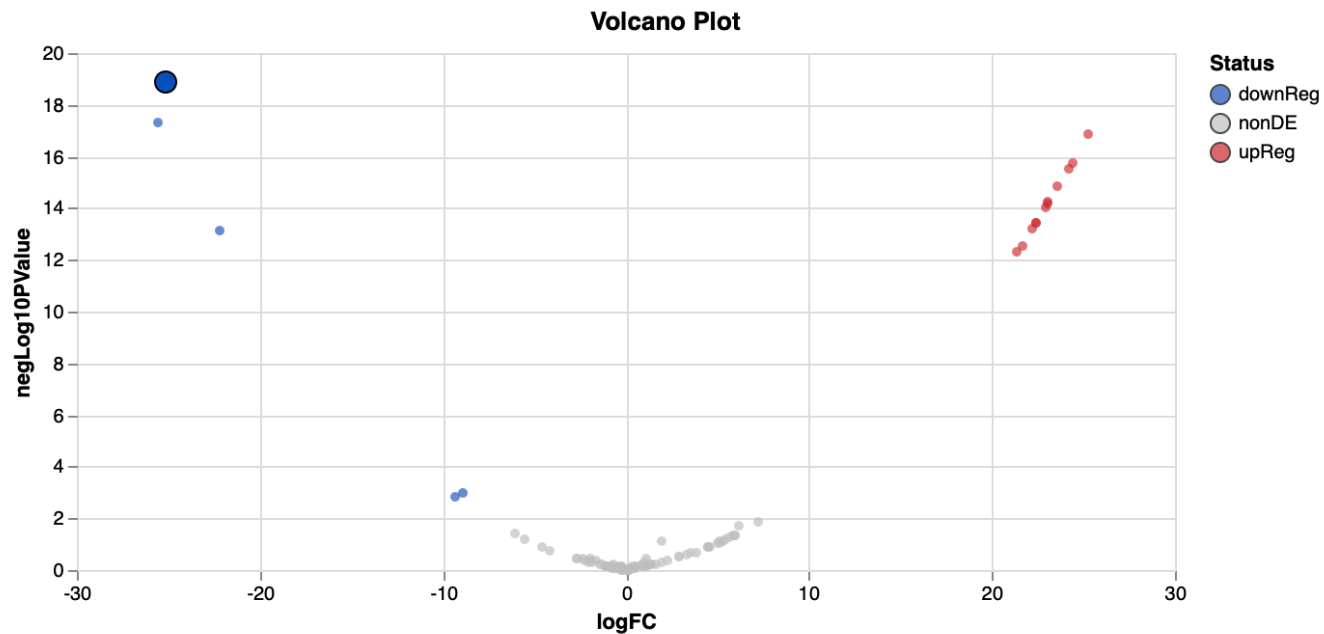


Colostrum microbiota analysis: Taxonomic classification

- ✓ The genera *Butyrivibrio* and *Anaerotignum*, belonging to *Lachnospiraceae* family, were higher in **CON** compared to GP

Clostridia Clostridiales Lachnospiraceae

Anaerotignum



| Conclusions

- ✓ The inclusion of a 50 g/d of GP in late gestation ewes improve IgG content in colostrum and in serum of lambs
- ✓ The gross composition and the FA profile of colostrum was not influence by GP supplementation
- ✓ The microbial analysis of colostrum evidenced variations in the structure of colostrum microbiota of GP group in comparison to CON diet
- ✓ The effect of antioxidant compound during gestation on colostrum quality deserves more studies (e.g. source, dose, and duration of supplementation)
- ✓ The results on IgG observed should be supported by knowledge on mechanism of action of antioxidant compounds included in the diet of late gestation animals



**Thanks for your
attention!**

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