

# The influence of genetic selection on the milk fatty acid profile of spring calving dairy cows



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## 1. Introduction

- Bovine milk contains ~70% saturated fat and 30% unsaturated fat
- Research has shown [health benefits](#) associated with [unsaturated](#) fats in milk

Has genetic selection influenced the fat composition of milk?

## 2. Materials and Methods

- 3 groups of Holstein-Friesian (HF) defined:

1. National average genetic merit North American HF

LowNA (n=46) EBI\* = €49

2. High genetic merit North American HF

HighNA (n=46) EBI = €77

3. High genetic merit New Zealand HF

HighNZ (n=48) EBI = €89

- Weekly milk samples analysed using mid-infrared spectrometry
- Prediction equations used to determine fat composition
- Fats predicted from milk:
  - saturated fat (SAT)
  - unsaturated fat (UNSAT)
  - monounsaturated fat (MONO)
  - short chain fatty acids (SCFA)
  - medium chain fatty acids (MCFA)
  - long chain fatty acids (LCFA)

\*EBI = Economic breeding index  
- Irelands total merit index

- Model to investigate the effect of genetic selection on fat composition:  
 $Y = \text{Genotype} + \text{Treatment} + \text{Parity} + \text{Week of Lactation} + \text{Cow}$

## 3. Results

- Mean fat percent ranged from 4.4% (LowNA) to 4.8% (HighNZ)
- Differences in fat composition observed between HF cows of New Zealand ancestry and HF cows of North American ancestry (Table below)
- No statistical differences between the fat composition of the high and low North American HF group

Effect of genetic group on milk fat constituents (g/100 kg fat)

	SAT	UNSAT	MONO	SCFA	MCFA	LCFA
High NA	66.1 (0.31) <sup>a</sup>	35.8 (0.31) <sup>a</sup>	29.9 (0.27) <sup>a</sup>	9.3 (0.08) <sup>a</sup>	46.5 (0.32) <sup>a</sup>	44.6 (0.36) <sup>a</sup>
Low NA	65.8 (0.30) <sup>a</sup>	36.1 (0.31) <sup>a</sup>	30.2 (0.27) <sup>a</sup>	9.3 (0.08) <sup>a</sup>	46.3 (0.32) <sup>a</sup>	45.0 (0.36) <sup>a</sup>
High NZ	66.8 (0.29) <sup>b</sup>	35.1 (0.29) <sup>b</sup>	29.2 (0.26) <sup>b</sup>	9.6 (0.07) <sup>b</sup>	47.2 (0.30) <sup>b</sup>	43.7 (0.34) <sup>b</sup>
P-value	<0.01	<0.01	<0.01	<0.001	<0.05	<0.01

HighNZ cows produce more saturated fats and less unsaturated fats per kg fat than either the HighNA or LowNA cows

## 4. Conclusion

- Genetic variation for milk composition is evident
- Cows of NZ ancestry produce more SAT and less UNSAT than cows of NA ancestry
- Selection for the Irish total merit index (EBI) has not influenced the fatty acid profile of milk

