





Interest, Recording and Possible Use of New Phenotypes from Fine Milk Composition

Nicolas Gengler^{1,2} and Hélène Soyeurt^{1,2}

¹ University of Liège, Gembloux Agro-Bio Tech (GxABT), Belgium ² National Fund for Scientific Research (FNRS), Brussels, Belgium

> 9th WCGALP August 1-6, 2010, Leipzig, Germany

Milk Composition

Until recently 5 major constituents
 Milk fat, protein, urea nitrogen, lactose and somatic cell count

However

Milk is a very complex substance with large number of constituents

Some major constituents themselves complex groupings of minor constituents

Fine Milk Composition

> Milk fat Fatty acids mostly as triglycerides □ Free fatty acids Milk protein □ Caseins $\Box \alpha$ -lactalbumins \Box β -lactoglobulins □ Other minor proteins (e.g., lactoferrin) > Other minor constituents □ Minerals □ Vitamins

Milk Composition

From an animal breeder's standpoint
 Breed differences and genetic variability exist, not only for major milk constituents
 Also recently shown for

 Fatty acids
 Lactoferrin
 Major minerals

 Complexity of milk composition

 Very useful to define new phenotypes describing

environment-animal-product

Defining (New) Phenotypes

 Animal selection, as well as herd management
 Based on the precise assessment of important traits

New phenotypes can be defined

 Better and finer knowledge of milk composition

 Phenotypes for and in at least four areas:

 Herd management,
 Environment,
 Animal health, and
 Milk quality

Defining (New) Phenotypes

Definition of phenotypes, milk constituents used as: Direct measure of considered traits of interest Indirect indicator of traits of interest Knowledge of these traits Positive impact on sustainability of milk production Because new traits open new opportunities for selection and management

Current Traits

Fat content
Protein content
Urea
Lactose
Casein
Free fatty acids

Milk payment + milk recording

Milk recording

Few milk recording

All these predicted by Mid InfraRed Spectrometry (MIR)

Why Mid-Infrared?

Advantages of MIR spectrometry □ Fast and cheap No destructive method Environmentally friendly Because of these advantages Image MIR largely used by milk labs to quantify the major constituents of milk However generates more than the currently available traits

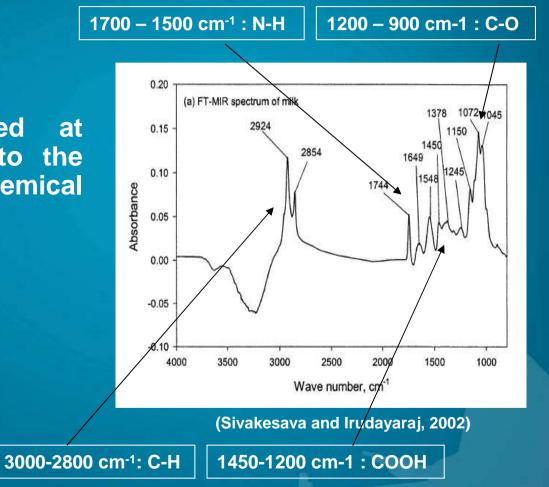
Why Mid-Infrared?

Advantages of MIR spectrometry □ Fast and cheap No destructive method Environmentally friendly Because of these advantages □ MIR largely used by milk labs to quantify the major constituents of milk However generates more than the currently available traits \Rightarrow MIR spectrum

MIR Spectrum

> MIR spectrum:

absorptions of infrared at frequencies correlated to the vibrations of specific chemical bonds within a molecule



How It works!



Collection of milk samples



MIR spectrometer

(Foss, 2008)

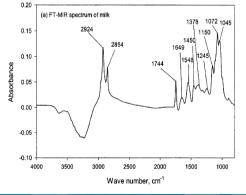
Predictions:

- Fat content
- Protein content
- Urea
- Lactose
- Casein

11

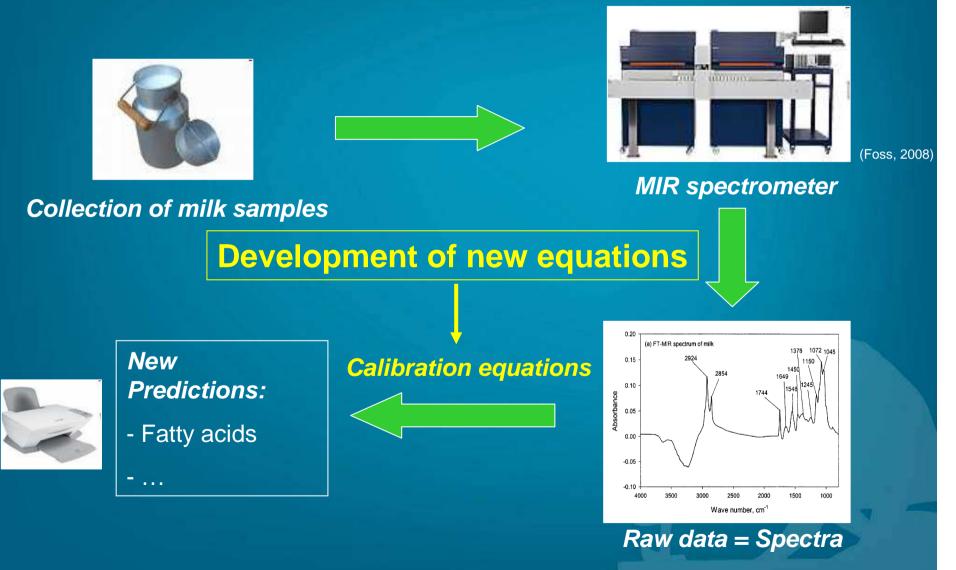
- Free fatty acids





Raw data = Spectra

How It works!



Calibration

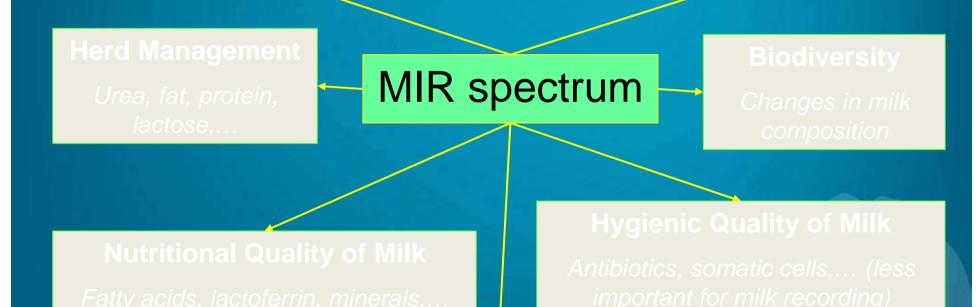
Key issue: calibration
 Need for reference samples
 By experience should be as diverse as possible
 Breeds, herds, production systems, MIR spectrometers
 Highly specialized field in itself
 Will not go more into details
 Please refer to different papers by Hélène Soyeurt

Animal Health

Fatty acids, minerals, lactoferrin, lactose, β -hydroxybutyrate, acetone,...

Environment

Fatty acids, methane emission through fatty acid contents, urea



Technological Quality of Milk

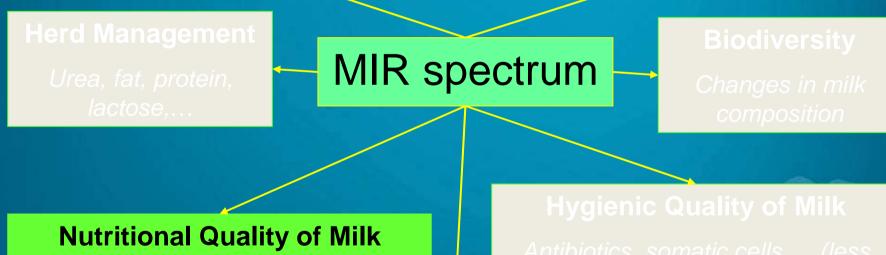
Traits related to cheese making (casein, dornic acidity, coagulation time,..),

Animal Health

Fatty acids, minerals, lactoferrin, lactose, β -hydroxybutyrate, acetone,...

Environment

Fatty acids, methane emission through fatty acid contents, urea



Fatty acids, lactoferrin, minerals,...

Antibiotics, somatic cells,... (less important for milk recording)

Fechnological Quality of Milk

Traits related to cheese making (casein, dornic acidity, coagulation time,..),

Animal Health

Fatty acids, minerals, lactoferrin, lactose, β -hydroxybutyrate, acetone,...

Environment

Fatty acids, methane emission through fatty acid contents, urea

Herd Management

Urea, fat, protein, lactose....

MIR spectrum

Biodiversity

Changes in milk composition

Nutritional Quality of Milk

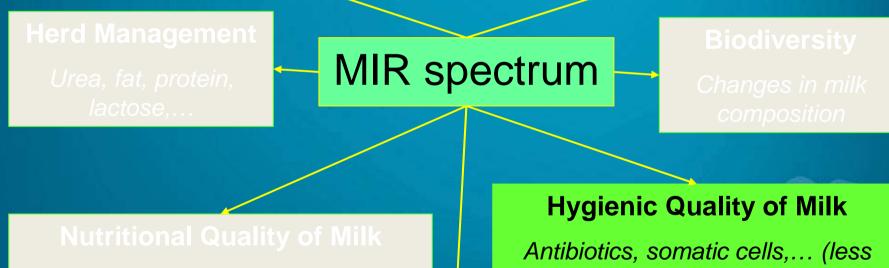
Fatty acids, lactoferrin, minerals,

Hygienic Quality of Milk

Antibiotics, somatic cells,... (less important for milk recording)

Technological Quality of Milk

Traits related to cheese making (casein, dornic acidity, coagulation time,..),...



important for milk recording)

Animal Health

Fatty acids, minerals, lactoferrin, lactose, β -hydroxybutyrate, acetone,...

Environment

Fatty acids, methane emission through fatty acid contents, urea

Herd Management

Urea, fat, protein, lactose....

MIR spectrum

Biodiversity

Changes in milk composition

Nutritional Quality of Milk

Fatty acids, lactoferrin, minerals,

Hygienic Quality of Milk

Antibiotics, somatic cells,... (less important for milk recording)

Fechnological Quality of Milk

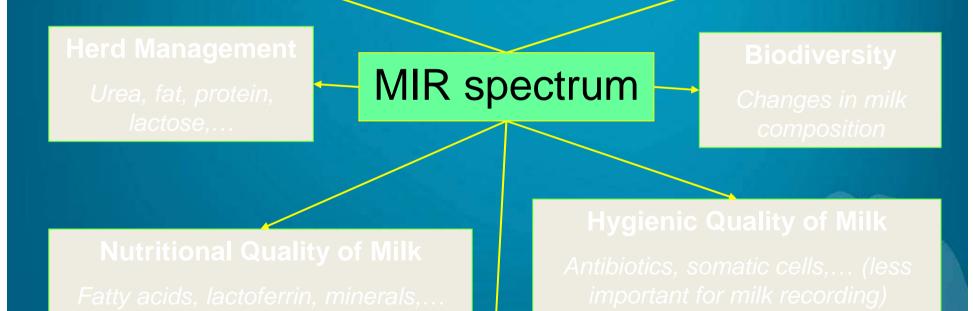
Traits related to cheese making (casein, dornic acidity, coagulation time,..),

Animal Health

Fatty acids, minerals, lactoferrin, lactose, β -hydroxybutyrate, acetone,...

Environment

Fatty acids, methane emission through fatty acid contents, urea



Technological Quality of Milk

Traits related to cheese making (casein, dornic acidity, coagulation time,..),

Animal Health

Fatty acids, minerals, lactoferrin, lactose, β -hydroxybutyrate, acetone,...

Environment

Fatty acids, methane emission

GREENHOUSEMILK

Herd Management

Urea, fat, protein, lactose....

MIR spectrum

Biodiversity

Changes in milk composition

Nutritional Quality of Milk

Fatty acids, lactoferrin, minerals,

Hygienic Quality of Milk

Antibiotics, somatic cells,... (less important for milk recording)

Fechnological Quality of Milk

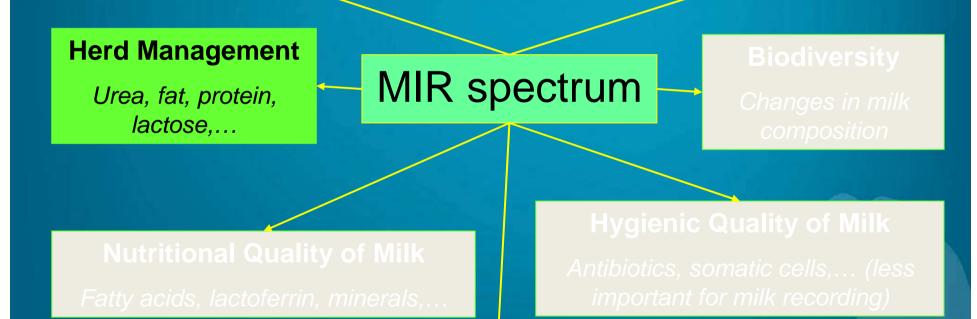
Traits related to cheese making (casein, dornic acidity, coagulation time,..),.

Animal Health

Fatty acids, minerals, lactoferrin, lactose, β -hydroxybutyrate, acetone,...

Environment

Fatty acids, methane emission through fatty acid contents, urea



Fechnological Quality of Milk

Traits related to cheese making (casein, dornic acidity, coagulation time,..),

Animal Health

Fatty acids, minerals, lactoferrin, lactose, β -hydroxybutyrate, acetone,...

Environment

Fatty acids, methane emission through fatty acid contents, urea

Herd Management

Urea, fat, protein, lactose....

MIR spectrum

Biodiversity

Changes in milk composition

Nutritional Quality of Milk

Fatty acids, lactoferrin, minerals,

Hygienic Quality of Milk

Antibiotics, somatic cells,... (less important for milk recording)

Fechnological Quality of Milk

Traits related to cheese making (casein, dornic acidity, coagulation time,..),

Animal Health

Fatty acids, minerals, lactoferrin, lactose, β -hydroxybutyrate, acetone,...

Environment

Fatty acids, methane emission through fatty acid contents, urea

Herd Management MIR spectrum Biodiversity Urea, fat, protein, Jactose,... Durational Control Changes in milk composition Nutritional Quality of Milk Hygienic Quality of Milk Fatty acids, Jactoferrin, minerals,... Antibiotics, somatic cells,... (less important for milk recording)

Technological Quality of Milk

Traits related to cheese making (casein, dornic acidity, coagulation time,..),...





Few examples...

Fatty Acids (FA)

Recent studies confirmed the ability of MIR to predict FA in milk: □ Soyeurt et al. (2008, 2009), Rutten et al. (2009) Lower ability to predict FA content in fat Results presented here therefore based on FA content in milk > New results obtained in the RobustMilk project (www.robustmilk.eu) □ Multi-breed, multiple countries and multiple production systems

Fatty Acids

Study presented in details at ADSA meeting 2010

Constituent (% in milk)	N	Mean	SD	RPD	SECV
Saturated FA	496	2.40	0.80	15.7	0.0513
Monounsaturated FA	491	1.06	0.37	8.9	0.0411
Polyunsaturated FA	499	0.16	0.05	2.6	0.0204
Unsaturated FA	492	1.22	0.41	9.6	0.0428
Short chain FA	486	0.31	0.11	6.7	0.0165
Medium chain FA	496	1.78	0.60	6.5	0.0928
Long chain FA	495	1.52	0.57	6.5	0.0875

SECV = standard error of cross-validation;

RPD = ratio of standard deviation of reference values to the standard error of cross-validation

Soyeurt, H., F. Dehareng, N. Gengler, S. McParland, E. Wall, D.P. Berry, M. Coffey, and P. Dardenne. 2010. J. Dairy. Sci. Submitted.

Minerals

First results were published by Soyeurt et al., 2009

mg/l milk	Ν	Mean	SD	SECV	RPD
Ca	87	1,333	260	95	2.74
K	61	1,336	168	136	1.24
Mg	61	110	18	11	1.68
Na	87	403	107	64	1.68
P	87	1,093	127	50	2.54

SECV = standard error of cross-validation;

RPD = ratio of standard deviation of reference values to the standard error of cross-validation

Current study confirmed these results with a larger dataset (more than 100 samples)

Lactoferrin

mg/l milk	N	Mean	SD	SECV	RPD
Lactoferrin	57	253	206	86	2.39

SECV = standard error of cross-validation; RPD = the ratio of standard deviation of reference values to the standard error of cross-validation

- Milk glycoprotein involved in the immume system defenses
- Premilary results published in 2007
- Validation in the RobustMilk project (www.robustmilk.eu) on more than 3,000 records

Ketone Bodies

Acetone: Hansen (1999) and Heuer et al. (2001)

De Roos et al. (2007) studied also 2 other ketose bodies

mMol	Ν	Mean	SECV	R ² cv
Acetone	1,063	0.146	0.184	0.72
β-hydroxybutyrate	1,069	0.078	0.065	0.62

 $R^2cv = cross-validation coefficient of determination;$ SECV = standard error of cross-validation

Methane

- Chillard et al. (2009) found associations between some fatty acids and methane, explained by:
 - Common biochemical pathways between methane, acetate, and butyrate in the rumen
 - Action of dietary lipids on methane production
- However results were on few animals from feeding experience
 - New European 7FP Marie-Curie project called



GREENHOUSEMILK



> Marie-Curie ITN:

- GreenhouseMilk Developing Genetic Tools to Mitigate the Environmental Impact of Dairy Systems
- Project leader SAC (Eileen Wall)
- Different aspects
- Contribution ULg GxABT
 - Our group will study in detail link methane production and FA composition



Marie-Curie ITN

- Project leader SAC (Eileen Wall)
- Different aspects
- Contribution ULg-GxABT
 - Our group will study in detail link methane production and FA composition

We are looking for a PhD student!

Cheese-Making

		N	Mean	SD	R ² cv	SECV
Titrable acidity (SH%50ml)	De Marchi et al., 2009	1,063	3.26	0.43	0.81	0.25
Rennet coagulation time (min)	De Marchi et al., 2009	1,049	14.96	3.84	0.79	2.36
	Dal Zotto et al., 2008	74	15.05	3.78	0.73	0.80
рН	De Marchi et al., 2009	1,064	6.69	0.12	0.77	0.07
Titrable acidity (D°)	Colinet et al., 2010	203	16.22	2.01	0.90	0.64
Curd firmness (mm)	Dal Zotto et al., 2008	74	32.43	7.95	0.45	5.49

 $R^2cv = cross-validation coefficient of determination;$ SECV = standard error of cross-validation

Conclusions (First Part)

Many new phenotypes are predictable by MIR Only some examples were given > MIR is currently under used in practice Most spectral data is thrown away Even if use of calibration equations a posteriori not feasable for farm reporting Non-corrected bias from use of equations on different machines without validation However for animal breeding purposes, historical data very useful





Still a lot of work to do ...



"Local" Collaborators MIR







Use of New Traits An example...

Use of New Traits

> Example:

Genetic evaluation of Milk fat composition

Milk Fat Composition

Walloon Region of Belgium:

- Collecting fatty acid composition since March 2005
- □ First experimental on 25 farms
- Currently nearly all cows under milk recording

Milk Fat Composition

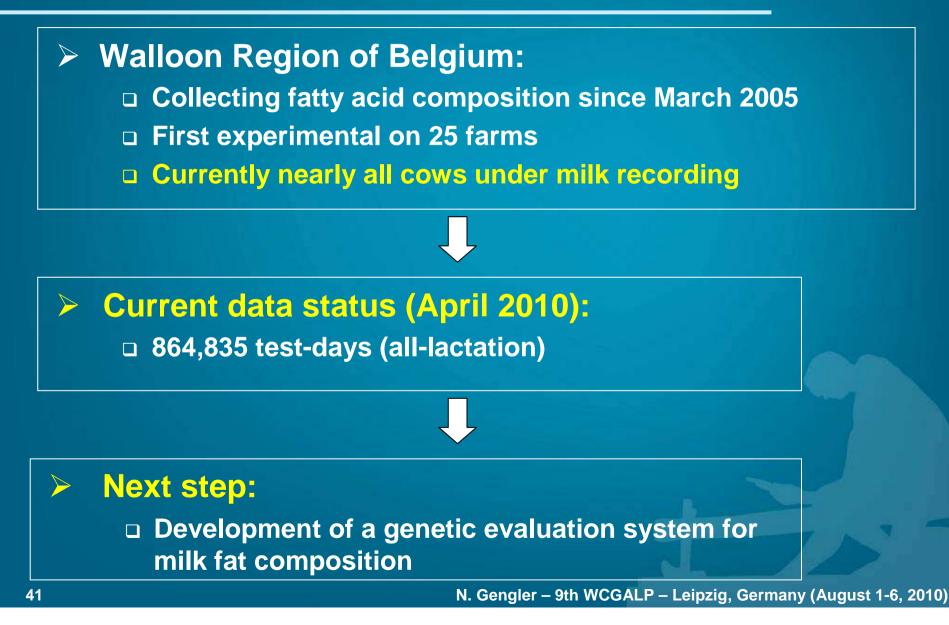
Walloon Region of Belgium:

- Collecting fatty acid composition since March 2005
- □ First experimental on 25 farms
- Currently nearly all cows under milk recording

Current data status (April 2010):

□ 864,835 test-days (all-lactation)

Milk Fat Composition



Previous research done has shown for milk fat composition traits (e.g., Soyeurt et al., 2008): Genetic variation and Medium to high hertitabilities Some modelling issues however: □ Repeated records Longitudinal traits Highly correlated traits □ With traditional traits (milk, fat, protein) Among different fatty acids and fatty acid groups

Previous research done has shown for milk fat composition traits (e.g., Soyeurt et al., 2008): Genetic variation and Medium to high hertitabilities Some modelling issues however: Repeated records (More data, but rep. model Longitudinal traits Highly correlated traits With traditional traits (milk, fat, protein) Among different fatty acids and fatty acid groups

Previous research done has shown for milk fat composition traits (e.g., Soyeurt et al., 2008): Genetic variation and Medium to high hertitabilities Some modelling issues however: □ Repeated records Longitudinal traits Random regression model Highly correlated traits With traditional traits (milk, fat, protein) Among different fatty acids and fatty acid groups

Previous research done has shown for milk fat composition traits (e.g., Soyeurt et al., 2008): Genetic variation and Medium to high hertitabilities Some modelling issues however: □ Repeated records Longitudinal traits Highly correlated traits With traditional traits (milk, fat, protein)

Use of historical test-day data

Previous research done has shown for milk fat composition traits (e.g., Soyeurt et al., 2008): Genetic variation and Medium to high hertitabilities Some modelling issues however: □ Repeated records Longitudinal traits Highly correlated traits Among different fatty acids and fatty acid groups

Large number of relevant traits

> Selection of traditional traits Based on INTERBULL traits Milk, fat, and protein yield Selection of milk fat composition traits Based on potential place in breeding goal Milk pricing - Saturated fatty acid content (SAT) in milk (g/100g) Potentially health related - Monounsaturated fatty acid content (MONO) in milk (g/100g)Prediction from MIR spectral data Latest prediction equations

- Developed in RobustMilk 7FP project (Soyeurt et al., 2010)

Data

MIR predictions of FA in milk I (Soyeurt et al., 2010):

Content in milk	R ² cv	SECV	RPD
Saturated FA	1.00	0.05	15.7
Monounsaturated FA	0.99	0.04	8.9

*R*²*cv* = cross-validation coefficient of determination; SECV = standard error of cross-validation; RPD= the ratio of standard deviation of reference values to the standard error of cross-validation

Only first lactation (01/1974 – 02/2010)

Trait*	Ν	Mean	SD
MILK (kg)	6,749 <u>,</u> 239	16.96	6.83
FAT (kg)	6,746 <u>,</u> 993	0.68	0.29
PROT (kg)	6,727 <u>,</u> 524	0.56	0.22
PFAT (%)	6,746 <u>,</u> 993	4.02	0.72
PPROT (%)	6,727 <u>,</u> 524	3.33	0.40
SAT (%)	220,397	2.79	0.49
MONO (%)	220,396	1.15	0.24

* FAT = fat yield, PROT = protein yield, PFAT = fat content, PPROT = protein content, SAT = saturated fatty acid content in milk and MONO = monounsaturated fatty acid content in milk

Only first lactation (for the moment)

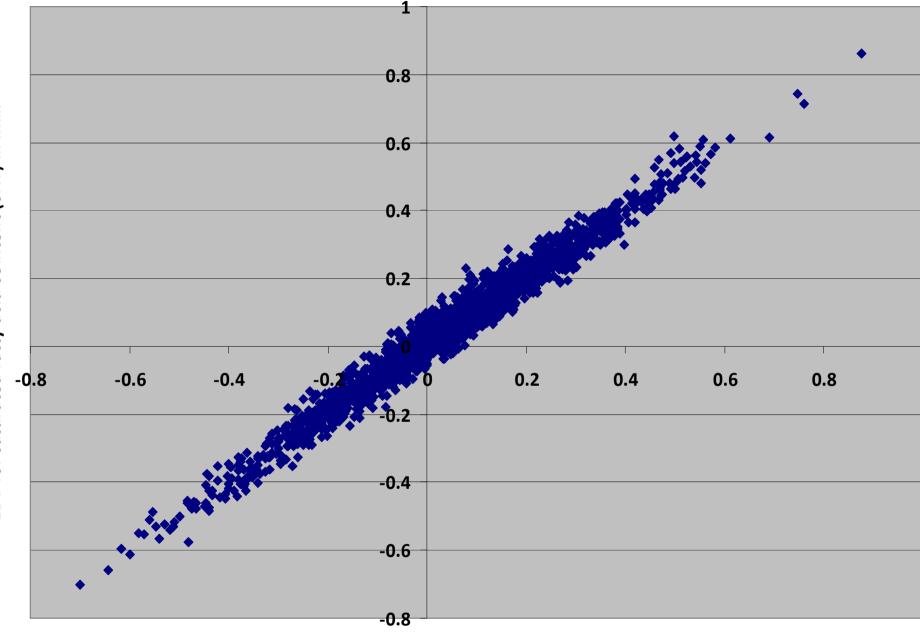
Trait*	N	Mean	SD
MILK (kg)	6,749,239	16.96	6.83
FAT (kg)	6,746 <u>,</u> 993	0.68	0.29
PROT (kg)	6,727,524	0.56	0.22
PFAT (%)	6,746 <u>,</u> 993	4.02	0.72
PPROT (%)	6,727 <u>,</u> 524	3.33	0.40
SAT (%)	220,397	2.79	0.49
MONO (%)	220,396	1.15	0.24

* MILK, FAT, PROT, SAT and MONO traits used in the evaluation

N. Gengler – 9th WCGALP – Leipzig, Germany (August 1-6, 2010)

Expressing Results

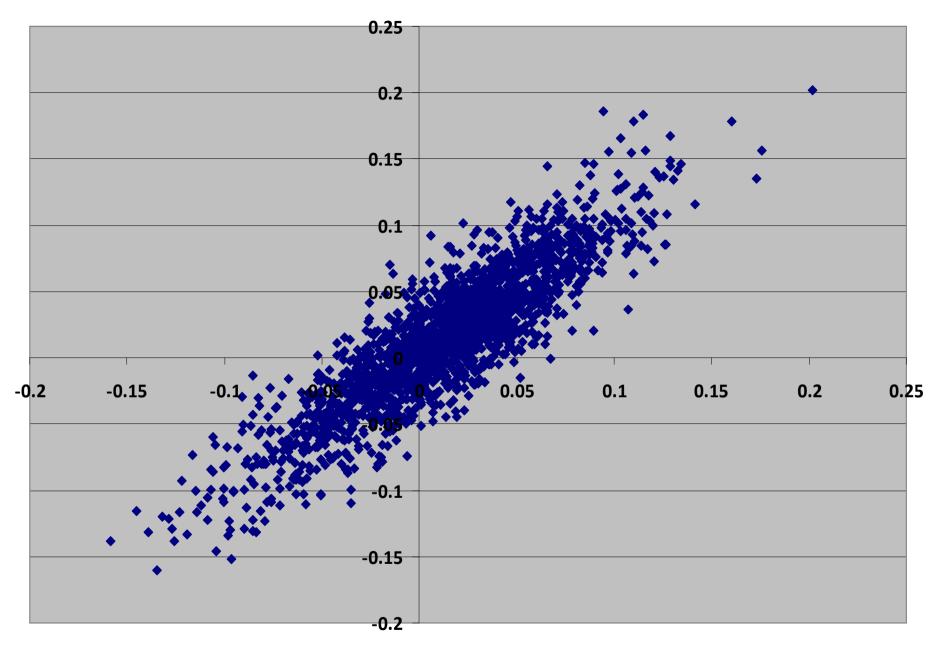
Two potential components could contribute to selection objective Milk pricing: SAT Health related: MONO > However underlying problem: Both traits highly correlated to major traits Two consequences: Risk of deleterious effects on current selection objectives EBV of SAT and MONO expressing differences in MILK and FAT



Expected EBV for saturated fatty acid cointent (SAT) in milk predicted from EBV for milk and fat

EBV for saturated fatty acid cointent (SAT) in milk

EBV for monounsaturated fatty acid cointent (MONO) in milk

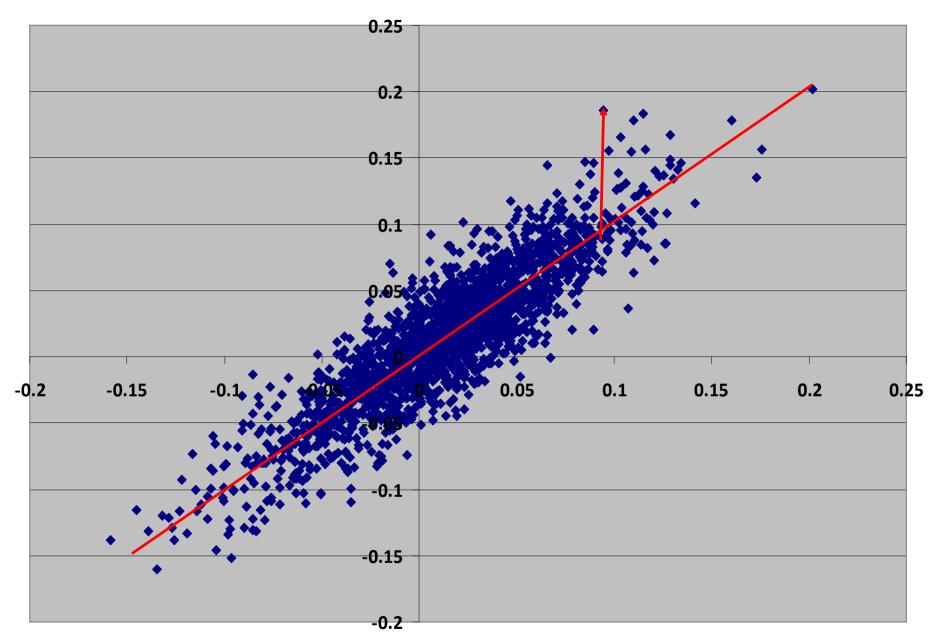


Expected EBV for monounsaturated fatty acid cointent (MONO) in milk predicted from EBV for milk and fat

Expressing Results

Idea expressing relative differences
 Computation of new "traits" (indexes)
 milk pricing: dUNSAT
 health related: dMONO

EBV for monounsaturated fatty acid cointent (MONO) in milk



Expected EBV for monounsaturated fatty acid cointent (MONO) in milk predicted from EBV for milk and fat

Expressing Results

Idea expressing relative differences
 Computation of new "traits" (indexes)
 dMONO = MONO - E(MONO|MILK, FAT)
 dUNSAT = - (SA) - E(SAT|MILK, FAT)

Expressing unsaturation

Expressing Results

Idea expressing relative differences **Computation of new "traits" (indexes)** dMONO = MONO – E(MONO|MILK, FAT) dUNSAT = -(SAT - E(SAT|MILK, FAT))**Altenative interpretation** dUNSAT and dMONO express in "fat" Genetic parameters for dUNSAT and dMONO Can be computed from (co)variance components

Heritability

Heritability of traits used for the 1st lactation

	h²
Milk yield (kg/day)	0.31
Fat yield (kg/day)	0.33
Protein yield (kg/day)	0.25
Saturated FA (SAT) (%)	0.61
Monounsaturated FA (MONO) (%)	0.51
dUNSAT (%)	0.22
dMONO (%)	0.43

Correlations

Genetic (above the diagonal) and phenotypic (below the diagonal) correlations among studied traits

	Milk	Fat	Protein	SAT	MONO	dUNSAT	dMONO
Milk yield		0.57	0.83	-0.42	-0.41	0.00	0.00
Fat yield	0.78		0.70	0.50	0.38	0.00	0.00
Protein yield	0.93	0.84		-0.11	-0.11	0.09	0.05
SAT	-0.32	0.34	-0.12		0.80	-0.11	-0.11
MONO	-0.33	0.23	-0.16	0.75		0.48	0.51
dUNSAT	-0.03	0.00	-0.01	-0.14	0.37		0.93
dMONO	0.00	0.05	0.01	-0.03	0.62	0.60	

Correlations

Genetic (above the diagonal) and phenotypic (below the diagonal) correlations among studied traits

	Milk	Fat	Protein	SAT	MONO	dUNSAT	dMONO
Milk yield		0.57	0.83	-0.42	-0.41	0.00	0.00
Fat yield	0.78		0.70	0.50	0.38	0.00	0.00
Protein yield	0.93	0.84		-0.11	-0.11	0.09	0.05
SAT	-0.32	0.34	-0.12		0.80	-0.11	-0.11
MONO	-0.33	0.23	-0.16	0.75		0.48	0.51
dUNSAT	-0.03	0.00	-0.01	-0.14	0.37		0.93
dMONO	0.00	0.05	0.01	-0.03	0.62	0.60	

The negative correlations confirmed that dUNSAT and dMONO represent the desaturation of fat (positive correlations with MONO)

Not more strongly negatively correlated because **SAT** is expressed in milk and not in fat

Correlations

Genetic (above the diagonal) and phenotypic (below the diagonal) correlations among studied traits

	Milk	Fat	Protein	SAT	MONO	dUNSAT	dMONO
Milk yield		0.57	0.83	-0.42	-0.41	0.00	0.00
Fat yield	0.78		0.70	0.50	0.38	0.00	0.00
Protein yield	0.93	0.84		-0.11	-0.11	0.09	0.05
SAT	-0.32	0.34	-0.12		0.80	-0.11	-0.11
MONO	-0.33	0.23	-0.16	0.75		0.48	0.51
dUNSAT	-0.03	0.00	-0.01	-0.14	0.37		0.93
dMONO	0.00	0.05	0.01	-0.03	0.62	0.60	

As expected dUNSAT and dMONO are positively correlated

Not equal to 1 because dUNSAT takes also into account the contents of polyunsaturated FA

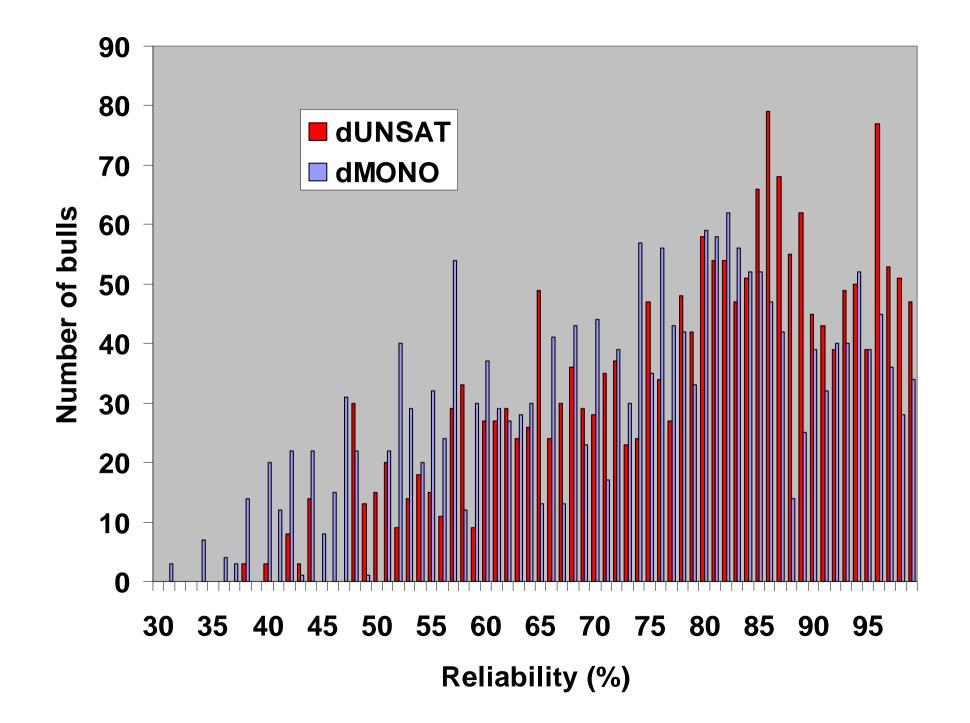
Results and Discussion

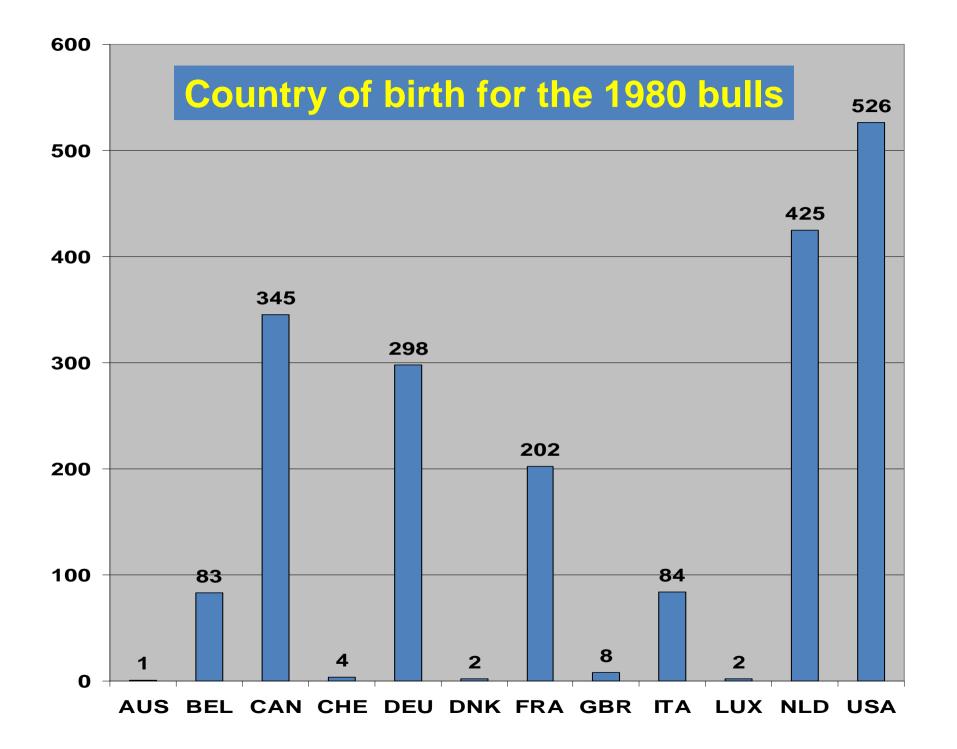
EBV and Reliabilities (REL) for evaluated and expressed traits

For 1980 bulls that had also MACE proofs

EBV	REL		
SD	Mean	SD	
485	0.75	0.16	
16.7	0.79	0.14	
13.5	0.74	0.16	
0.205	0.81	0.13	
0.052	0.68	0.19	
0.035	0.78	0.14	
0.024	0.74	0.16	
	SD 485 16.7 13.5 0.205 0.052 0.035	SDMean4850.7516.70.7913.50.740.2050.810.0520.680.0350.78	

N. Gengler – 9th WCGALP – Leipzig, Germany (August 1-6, 2010)





Results and Discussion

Correlation of EBV for milk composition traits with some traits and official indexes (very preliminary!!)

		Trait*			Index*			
	SCS	LONG	FFERT	V€L	V€T	V€F	V€G	
SAT	-0.04	-0.12	0.19	0.00	-0.15	-0.10	-0.08	
MONO	-0.03	-0.08	0.14	0.08	-0.10	-0.08	0.01	
dUNSAT	0.06	-0.11	0.03	0.04	0.01	-0.10	0.09	
dMONO	0.05	0.07	-0.18	0.19	0.07	0.06	0.16	

* Individual traits represent official EBVs computed during routine genetic evaluations or provided by INTERBULL. For more details please refer to http://www.elinfo.be.
 FFERT = female fertility, SCS = somatic cell score, LONG = longevity.
 V€L = subindex 'milk', V€T = subindex 'type', V€F = subindex 'functionality', V€G = global index

N. Gengler – 9th WCGALP – Leipzig, Germany (August 1-6, 2010)

Conclusions

First results genetic evaluation system for milk fat composition in Walloon Region of Belgium: Still under development **Only current status** Chosen traits showed: **High heritabilities Genetic variability** > With still limited data: **1906 sires:** EBV with REL ≥ 0.50 for dUNSAT **1795 sires:** EBV with REL ≥ 0.50 for dMONO

Perspectives

Adding more data: Currently 500,000 records added every year > Going to a multi-lactation model: Better use of existing data from later lactations > Adding new traits: Additional fatty acids > Integration of external information: Different possibilities to be explored to integrate MACE EBV for MILK, FAT and PROT

Perspectives

> Adding more data:

Currently 500,000 records added every year
Going to a multi-lactation model:

Better use of existing data from later lactations

Adding new traits:

Additional fatty acids

Integration of external information:

Different possibilities to be explored to integrate MACE EBV for MILK, FAT and PROT

And:

Genomic Prediction ????

Genomic Prediction

Comparison to lists of gentyped bulls

- □ Approximately 650 in lists and with REL ≥ 50% for dUNSAT and dMONO
- Even if all bulls genotyped remains small population, very small for a reference population

Some potential workarounds

- Integration in BLUP of MACE proof of bulls for IB traits, would get EBV from correlated traits (and pedigree)
- Maximizing REL of evaluated bulls by adding data (e.g., more lactations)
- □ Adding reliable cows

Genomic Prediction

Comparison to lists of gentyped bulls

- □ Approximately 650 in the lists and REL ≥ 50% for dUNSAT and dMONO
- Even if all bulls genotyped remains small population, very small for a reference populations
- Some potential workarounds
 - Integration of MACE proof of bulls for IB traits, would get EBV from correlated traits (and pedigree)
 - Maximizing REL of evaluated bulls by adding data (e.g., more lactations)
 - Adding reliable cows



Many advantages in this situation





A last take-home message: Please stop throwing away your spectral data!













Corresponding author's email: nicolas.gengler@ulg.ac.be



Thank you for your attention!

Main support for these studies provided by:

- Ministry of Agriculture of the Walloon Region of Belgium (SPW – DGARNE)
- □ National Fund for Scientific Research (FRS FNRS)
- European Commission, Directorate-General for Agriculture and Rural Development, under Grant Agreement 211708 Project Robustmilk: www.robustmilk.eu

"This study has been carried out with financial support from the Commission of the European Communities, FP7, KBBE-2007-1. It does not necessarily reflect its view and in no way anticipates the Commission's future policy in this area."