



Improvement and validation of mid-infrared predictions of milk fatty acid

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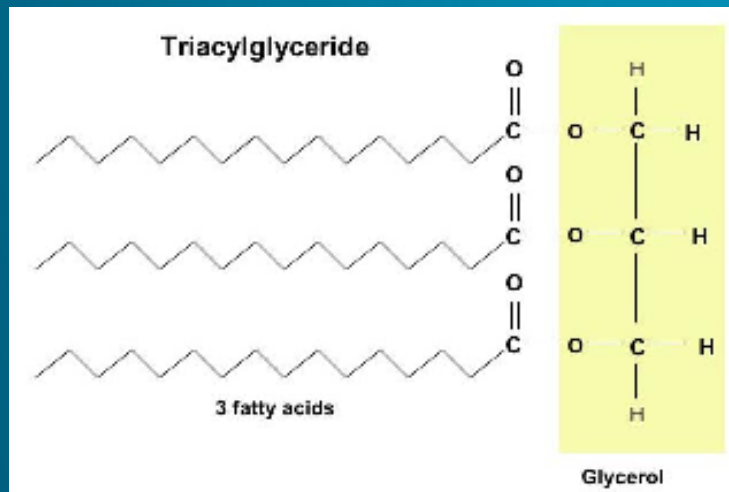
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Fatty Acids

- Generally, 2.5 to 7.0% of fat in bovine milk
- 96% of fat is composed by triglycerides
 - Groups of fatty acids (FA):



– **Saturated** (SAT): 70%

– Unsaturated (UNSAT): 30%

- **Monounsaturated** (MONO): 25%

- **Polyunsaturated** (POLY): 5%

- Gas chromatography:
 - Major advantage: accuracy
 - Major disadvantages:
 - Expensive reagents
 - Time consuming
 - Skilled staff



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 - Major disadvantages:
 - Expensive reagents
 - Time consuming
 - Skilled staff

→ Find an alternative method



- Gas chromatography:
 - Major advantage: reliability
 - Major disadvantages:
 - Expensive reagents
 - Time consuming
 - Skilled staff



- Mid-InfraRed (MIR) spectrometry:
 - Fast analysis (up to 500 samples/hour)
 - Cheap analysis
 - Used in routine milk recording

Collection of samples



High variability:

- Collected in Belgium, Ireland and Scotland
- Between March 2005 and August 2009
- From several breeds and cows
- Samples from individual cows and for milk payment



Collection of samples

Analysed by Mid-Infrared
(MilkoScan FT6000)

Spectra were exported



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Selection of interesting samples by Principal Component Approach

Chromatographic analysis

Mid-Infrared spectrum

CALIBRATION SET (N=267)



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PLS approach was used to estimate the calibration equations

Methodology

- 6 methods were tested:
 - (1) Partial Least Squares regressions (PLS)



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 - (2) PLS + repeatability file:
 - Spectra provided by different spectrometers for the same milk samples



- 6 methods were tested:
 - (1) Partial Least Squares regressions (PLS)
 - (2) PLS + repeatability file (REP)
 - (3) PLS + first derivative applied to the spectra:
 - Correction of baseline drift



Methodology

- 6 methods were tested:
 - (1) Partial Least Squares regressions (PLS)
 - (2) PLS + repeatability file (REP)
 - (3) PLS + first derivative (DER1)
 - (4) PLS + DER1 + REP



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 - (2) PLS + repeatability file (REP)
 - (3) PLS + first derivative (DER1)
 - (4) PLS + DER1 + REP
 - (5) PLS + second derivative (DER2)



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 - (1) Partial Least Squares regressions (PLS)
 - (2) PLS + repeatability file (REP)
 - (3) PLS + first derivative (DER1)
 - (4) PLS + DER1 + REP
 - (5) PLS + second derivative (DER2)
 - (6) PLS + DER2 + REP



Collection of samples

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Spectra were exported

Selection of interesting samples by Principal Component Approach

Chromatographic analysis

Mid-Infrared spectrum

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PLS approach was used to estimate the calibration equations

Internal validation
by cross-validation

External validation
by adding new samples

Collection of samples

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(MilkoScan FT6000)

Spectra were exported

Selection of interesting samples by Principal Component Approach

Chromatographic analysis

Mid-Infrared spectrum

CALIBRATION SET (N=267)

PLS approach was used to estimate the calibration equations

Internal validation
by cross-validation

Cross-validation :

- 20 groups

Collection of samples

Analysed by Mid-Infrared
(MilkoScan FT6000)

Spectra were exported

Selection of interesting samples by Principal Component Approach

Chromatographic analysis

Mid-Infrared spectrum

CALIBRATION SET (N=267)

PLS approach was used to estimate the calibration equations

250 new samples :

- Collected in Belgium, Ireland and Scotland
- Between April 2008 and August 2009
- From several breeds and cows

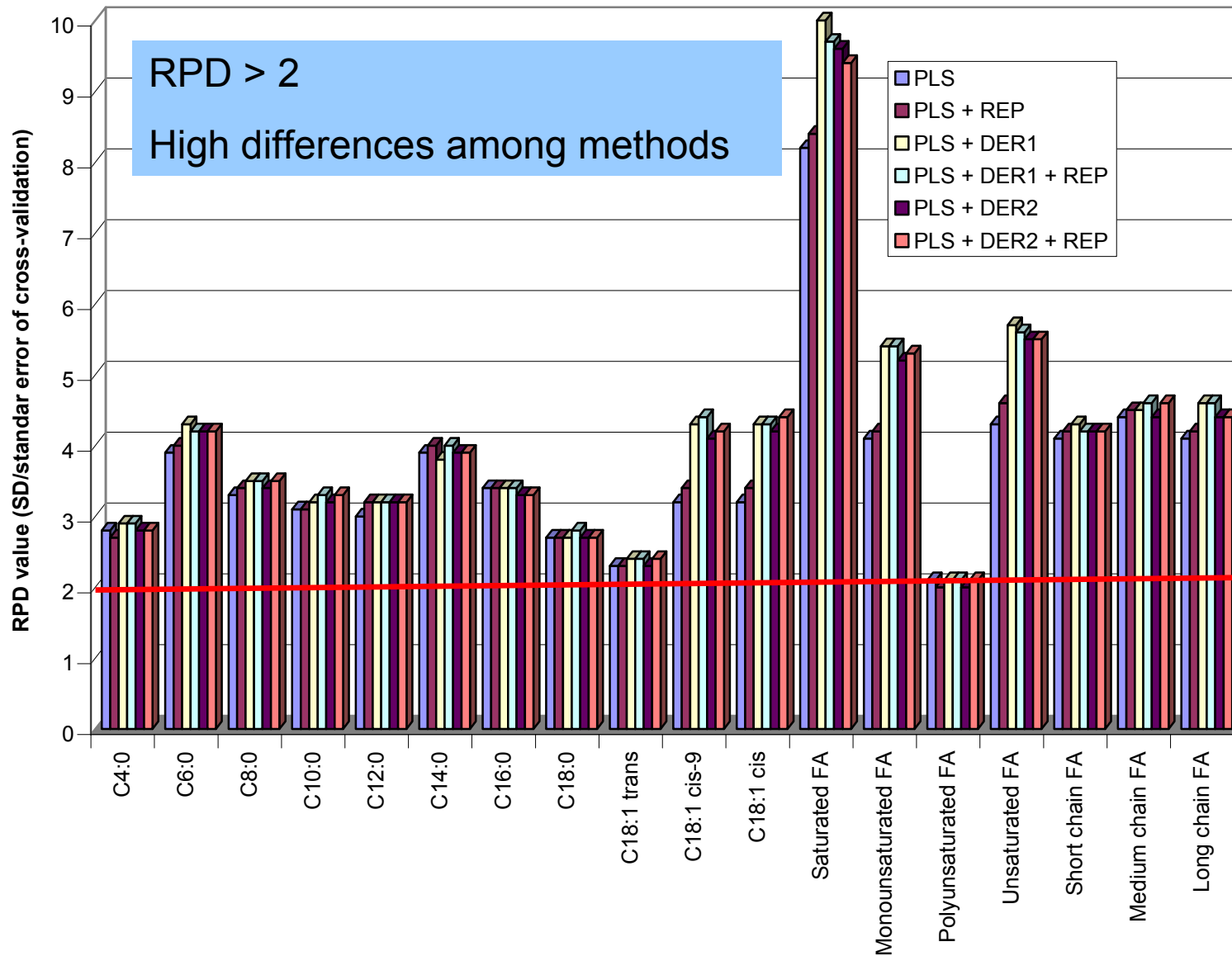
External validation
on independent new samples

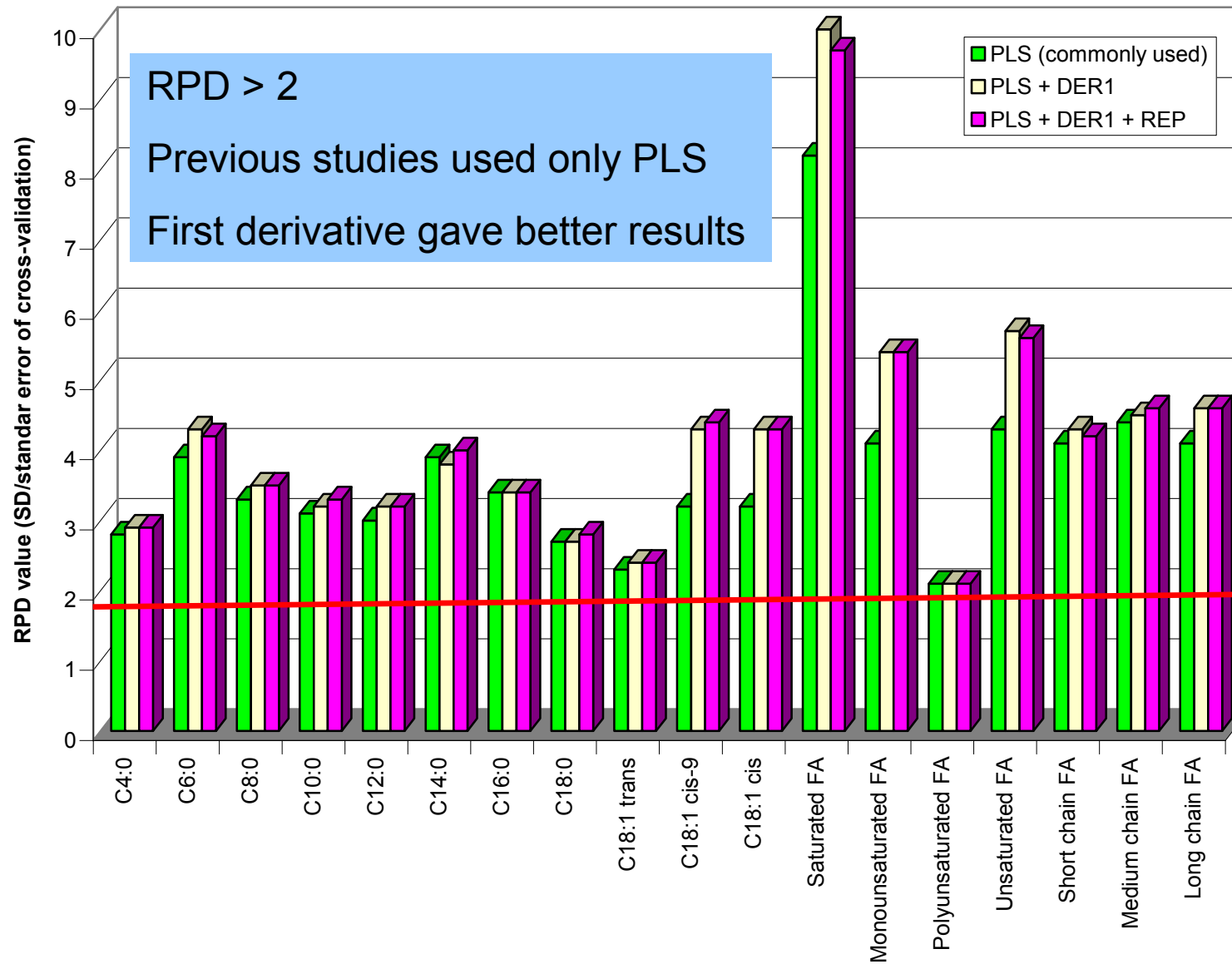
Most Interesting Results

Constituents (g/dl of milk)	Mean	SD	CV
C4:0	0.11	0.03	31.27
C6:0	0.08	0.02	31.93
C8:0	0.05	0.02	34.82
C10:0	0.11	0.04	39.91
C12:0	0.14	0.06	41.17
C14:0	0.45	0.15	32.07
C14:1	0.04	0.02	45.15
C16:0	1.23	0.43	35.02
C16:1 cis	0.07	0.03	45.48
C18:0	0.45	0.20	45.30
C18:1 trans	0.13	0.07	51.95
C18:1 cis-9	0.85	0.34	39.63
C18:1 cis	0.92	0.35	38.30
C18:2	0.09	0.03	32.69
C18:2 cis-9,cis-12	0.06	0.03	39.80
C18:3 cis-9,cis-12,cis-15	0.02	0.01	49.63
C18:2 cis-9,trans-11	0.03	0.02	56.42
Saturated	2.82	0.87	31.02
Monounsaturated	1.20	0.41	34.29
Polyunsaturated	0.18	0.06	32.35
Unsaturated	1.37	0.46	33.16
Short chain (C4-C10)	0.36	0.12	32.00
Medium chain (C12-C16)	2.08	0.67	32.28
Long chain (C17-C22)	1.74	0.63	36.08
Omega-3	0.03	0.02	52.40
Omega-6	0.11	0.03	31.91

High variability of FA :

Coefficient of variation (CV) (100/mean * SD) ranged from 31.02% to 56.42%.





Most Interesting Results

Constituent (g/dl of milk)	R ² validation (250 new samples)
C4:0	0.83
C6:0	0.88
C8:0	0.90
C10:0	0.90
C12:0	0.90
C14:0	0.91
C16:0	0.86
C18:0	0.74
C18:1 trans	0.84
C18:1 cis-9	0.90
C18:1 cis	0.91
Saturated FA	0.98
Monounsaturated FA	0.96
Polyunsaturated FA	0.82
Unsaturated FA	0.96
Short chain FA	0.91
Medium chain FA	0.92
Long chain FA	0.93

R²v confirms the ability of MIR to predict some FA directly in bovine milk

Complete dataset

- Validation samples were added to the calibration set (517 samples)
 - 267 calibration samples + 250 validation samples
- Thanks to the good mid-infrared predictions of fatty acids, the **critical T test** was used to detect abnormal gas chromatographic values
- Thanks to the increase of samples in the dataset the use of **repeatability file was less interesting**
 - The best method was **PLS + DER1**

Constituent (g/dl of milk)	N	Mean	SD	SECV	R ² cv	RPD
C4:0	490	0.10	0.03	0.01	0.94	4.1
C6:0	492	0.07	0.02	0.00	0.97	5.7
C8:0	490	0.04	0.02	0.00	0.97	6.1
C10:0	495	0.10	0.04	0.01	0.96	5.1
C12:0	495	0.12	0.05	0.01	0.96	5.2
C14:0	494	0.39	0.13	0.02	0.97	5.4
C14:1	493	0.04	0.01	0.01	0.68	1.8
C16:0	494	1.02	0.37	0.08	0.95	4.6
C16:1 cis	493	0.07	0.02	0.01	0.71	1.9
C17:0	484	0.03	0.01	0.00	0.89	3.1
C18:0	492	0.37	0.17	0.05	0.90	3.2
C18:1 trans	502	0.14	0.07	0.02	0.88	2.9
C18:1 cis-9	494	0.73	0.28	0.05	0.97	5.9
C18:1 cis	495	0.79	0.30	0.05	0.97	6.0
C18:2	503	0.08	0.03	0.01	0.73	1.9
C18:2 cis9,cis-12	502	0.05	0.02	0.01	0.74	2.0
C18:3 cis9,cis-12,cis-15	489	0.02	0.01	0.01	0.71	1.8
C18:2 cis9,trans-11	488	0.04	0.02	0.01	0.74	2.0
Saturated FA	496	2.40	0.80	0.05	1.00	15.7
Monounsaturated FA	491	1.06	0.37	0.04	0.99	8.9
Polyunsaturated FA	499	0.16	0.05	0.02	0.85	2.6
Unsaturated FA	492	1.22	0.41	0.04	0.99	9.6
Short chain FA	486	0.31	0.11	0.02	0.98	6.7
Medium chain FA	496	1.78	0.60	0.09	0.98	6.5
Long chain FA	495	1.52	0.57	0.09	0.98	6.5
Branched FA	492	0.09	0.03	0.01	0.83	2.4
Omega-3	485	0.03	0.01	0.01	0.75	2.0
Omega-6	504	0.10	0.03	0.02	0.74	2.0

RPD was globally ≥ 2 for all studied FA

RPD ranged from 1.8 to 15.7

R²cv ranged from 0.71 to 1.00

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Omega-3	485	0.03	0.01	0.01	0.75	2.0
Omega-6	504	0.10	0.03	0.02	0.74	2.0

Conclusion

- **MIR** can be used to **quantify FA** directly **on milk**
- Previous studies used only PLS to develop calibration equations → the obtained results showed the advantage of using a **method which combines PLS and the first derivative** applied to the spectral data.

Interest

- Implementation of these equations directly in milk lab
 - Useful for **dairy industries** to develop **dairy products with differentiated nutritional quality**
 - Since 2008, the MIR predictions of FA are implemented in our Walloon milk lab
 - Used by one dairy company to give subsidies to the farmers who produce more unsaturated FA in milk
 - **Milk recording organisations: improvement of FA profile**
 - **Management tools**: feeding...
 - **Selection tools**: quantitative genetics, molecular genetics

Acknowledgement



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